

# BARCOCINA

Welcome to Barcocina, a Mexican inspired sharing concept. Unlike a traditional style of dining, items will be coursed out for you and served to the center of the table as they are prepared by the chef.

## BRUNCH

**Ancho Cinnamon French Toast 10**  
banana rum caramel

**Tiramisu Pancakes 10**  
whipped espresso & Kahlua mascarpone

**Ricotta Waffles 10**  
blackberries | grilled pineapple & vanilla creme

**Breakfast Tostadas 12**  
spiced bean puree | bacon | lettuce | guacamole | cheddar |  
poached eggs | salsa roja

**Hash Brown "Tacos" 12**  
cheddar scrambled eggs | hollandaise | pico de gallo

**Green Chorizo Flatbread 12**  
tomato | smoked gouda & sharp cheddar |  
béchamel | salsa verde | sunny egg

**Maple Sausage Pancake Sliders 11**  
cheddar scrambled eggs | maple hollandaise

**Carne Asada Y Huevos 14**  
grilled flank steak | 2 eggs any style | potato hash |  
spiced smoked gouda fundido

**Huevos Rancheros 12**  
sunny side up eggs | stewed tomato salsa |  
spiced black beans | grilled corn tortilla | queso fresco |  
guacamole | citrus crema

**Spiced Pork Hash 13**  
crispy potatoes | bell peppers | queso fresco | sunny egg | crema

**Chicken Verde Enchiladas 13**  
queso fresco | sunny egg | lettuce | crema

## OMELETS

all omelets are served with a choice of salad, fruit, or skillet potatoes

**Roasted Corn & Crab 12**  
sweet peppers | Oaxaca | petite greens

**Grilled Veggie 10**  
peppers | onion | squash | cheddar |  
pico de gallo | guacamole | crema

**Ham & Cheese 10**  
roasted peppers | jack cheese | pico de gallo

## GUACAMOLE & DIPS

**Oaxaca Style Guacamole 8**  
avocado | shallot | lemon | lime | jalapeño | cilantro

**Barcocina Guacamole 9**  
fresh basil | roasted garlic | shallot | shredded queso Oaxaca |  
pasilla-lime-balsamic sauce

**Crab Guacamole 14**  
gazpacho vinaigrette | heirloom cherry tomatoes |  
scallions | micro basil

**Garden Guacamole 8**  
roasted corn | cucumber | grilled zucchini | radish | queso fresco

**Queso Black Bean Dip 8**  
Chihuahua queso | chorizo | jalapeño

**Barcocina Fundido 8**  
chile queso fundido | pepper bacon | manchego | poached egg

## SOPA & ENSALADAS

**Sopa del Momento MP**  
seasonal and ever changing, ask your server for details

**Barcocina Caesar Salad 11**  
chopped romaine hearts | crisp brioche "soldiers" |  
toasted pumpkin seeds | queso cotija

**Strawberry & Cucumber Salad 12**  
mixed greens | shaved red onion | sunflower seeds | queso fresco |  
avocado green goddess dressing

**Green Mango Quinoa Salad 12**  
baby greens | jicama | parsley | cilantro | tomato | jalapeño |  
shallot | xvo | citrus

**Add to Any Salad**  
grilled chicken 6 | grilled steak 8 | grilled shrimp 11

## SALSA & DIPS

**Roasted Corn Salsa Verde 8**  
crema | chopped scallions

**Habanero Salsa 7**  
charred tomato | sweet onion | chili habanero | orange | mango

**Smoked Tomato Salsa 7**  
morita chili crema | toasted white sesame seeds | chopped cilantro

## TACOS (3 per order)

**Blackened Chicken 12**  
avocado jalapeño crema | pickled red onion | tomato | roasted fresno chili mojo

**Cheeseburger 12**  
seasoned ground steak | lettuce | smoked cheddar | tomato |  
pickled shallots | chipotle mayo | mango "catsup"

**Korean Beef 14**  
spice braised shortrib | shredded carrot & red cabbage |  
green mango & papaya "kimchi"

**Caribbean Rockfish 13**  
shredded mango & red cabbage | toasted coconut |  
charred pineapple & coconut "pina colada" salsa

**El Pastor 13**  
roasted pork | shredded mango | pickled red onion | crema |  
radish | queso fresco | watermelon salsa

**Mushroom Tinga 12**  
corn tortilla | beech & oyster mushroom | chipotle tomato sauce |  
queso cotija | truffle crema | salsa verde

**Grilled Chicken Caesar 12**  
grilled romaine | chipotle caesar dressing | cotija queso | tomato | chives

ALL TACOS ARE AVAILABLE ON CORN TORTILLAS

## SIDES

**Skillet  
Potatoes 5**

**Maple Pepper  
Bacon 4**

**Jalapeño Skillet  
Cornbread 5**

**Saffron Rice &  
Sunflower Pilaf 6**

## BRUNCH DRINKS

**\$5** **Aperol Spritz**  
champagne, Aperol,  
splash club soda

**\$6** **Bacardi Rum  
Mojito**

**\$7** **Blackberry  
Margarita**

**\$7** **Mango  
Margarita**

**\$15** **Bottomless  
Mimosas**

**\$15** **Bottomless  
Bloody Marias  
or Bloody Marys**

Please note that due to the amount of ingredients in each dish we are unable to list them all. Please inform your server of any allergy or dietary discretion you may have. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

PARTIES OF 11 OR MORE ARE SUBJECT TO AN AUTOMATIC 20% GRATUITY  
Tables can be reserved for a maximum of 3 hours  
Checks may be split a maximum of 4 ways

\*contains tree nuts

EAT • DRINK • SOCIALIZE

EXECUTIVE CHEF MARC DIXON  
CHEF DE CUISINE JAVIER ALANIS-SOTO