

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
<i>banana rum caramel</i> | Maple Sausage Pancake Sliders 11
<i>cheddar scrambled eggs maple hollandaise</i> |
| Ricotta Waffles 10
<i>blackberries grilled pineapple & vanilla creme</i> | Huevos Rancheros 12
<i>sunny eggs stewed tomato salsa
spiced black beans grilled corn tortilla queso fresco
guacamole citrus crema</i> |
| Carne Asada Y Huevos 14
<i>grilled flank steak 2 eggs any style potato hash
spicy smoked gouda fondue</i> | Roasted Corn & Crab Omelet 12
<i>sweet peppers Oaxaca petite greens</i> |
| Hash Brown "Tacos" 12
<i>cheddar scrambled eggs hollandaise pico de gallo</i> | Ham & Cheese Omelet 10
<i>roasted peppers jack cheese pico de gallo</i> |
| Spiced Pork Hash 13
<i>crispy potatoes bell peppers queso fresco
sunny egg crema</i> | Green Chorizo Flatbread 12
<i>tomatoes smoked gouda & sharp cheddar
béchamel salsa verde sunny egg</i> |

GUACAMOLE, DIPS, & SALSAS

- 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
- Roasted Corn Salsa Verde** 12
crema | chopped scallions
- Habanero Salsa** 8
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)

All tacos are available on corn tortillas

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|--|---|
| Blackened Chicken 12
<i>avocado jalepeño crema pickled red onion tomato roasted fresno chili mojo</i> | Caribbean Rockfish 13
<i>shredded mango & red cabbage toasted coconut
charred pineapple & coconut "pina colada" salsa</i> |
| Cheeseburger 12
<i>seasoned ground steak lettuce smoked cheddar tomato
pickled shallots chipotle mayo mango "catsup"</i> | Mushroom Tinga 12
<i>corn tortilla beech & oyster mushroom chipotle tomato sauce
queso cotija truffle crema salsa verde</i> |
| Korean Beef 14
<i>spice braised shortrib shredded carrot & red cabbage
green mango & papaya "kimchi"</i> | Moroccan Lamb 13
<i>charred & braised lamb harissa spicy tomato jam
mint yogurt tabbouleh cucumber watermelon salsa</i> |
| El Pastor 12
<i>roasted pork red cabbage slaw queso fresco
mezcal BBQ sauce creamed sweet corn</i> | Grilled Chicken Caesar 12
<i>grilled romaine chipotle caesar dressing cotija queso tomato chives</i> |

SIDES

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|---|-------------------------------------|
| Skillet Potatoes 5 | Jalapeño Skillet Cornbread 5 |
| Crispy Yucca Tots 6 | Maple Pepper Bacon 4 |
| Saffron Rice & Sunflower Pilaf 6 | Ancho Fries 6 |

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 checks may be split a maximum of 4 ways

*contains treenuts

EXECUTIVE CHEF MARC DIXON | CHEF DE CUISINE JAVIER ALANIS-SOTO

\$5 APEROL SPRITZ

\$6 BACARDI MOJITOS

- | | |
|--|--|
| Mojito
<i>Bacardi White Rum
muddled sugar & mint
fresh lime juice</i> | Pineapple Mojito
<i>Bacardi Pineapple Fusion Rum
muddled sugar & mint
pineapple fresh lime juice</i> |
| Mango Mojito
<i>Bacardi Mango Fusion Rum
muddled sugar & mint
mango fresh lime juice</i> | Dragonberry Mojito
<i>Bacardi Dragonberry Rum
muddled sugar & mint
strawberry fresh lime juice</i> |

\$7 BRUNCH COCKTAILS

- | | |
|--|---|
| Tropical Mimosa
<i>Bacardi Mango Rum
Tropical Red Bull
orange juice</i> | Matcha Mint Julep
<i>Sagamore Rye Whisky
mint Matcha Green Tea</i> |
| Strawberry Margarita
<i>Avion Tequila Cointreau
house made sour mix
strawberry puree</i> | Strawberry Fizz
<i>Poema Cava Rosado
St Germain strawberry
mint lemon</i> |

\$15 BOTTOMLESS MIMOSAS or BLOODY MARYS or BLOODY MARIAS

SOPA & ENSALADAS

- Sopa del Momento** MP
seasonal and ever changing, ask your server for details
- Barcocina Caesar Salad** 11
*chopped romaine | crisp brioche "soldiers" |
toasted pumpkin seeds | 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

3 FOR \$15

Available Monday - Friday 11am - 3pm

Course One

(pick 1)

*Barcocina Guacamole | Roasted Corn Salsa Verde |
Queso Black Bean Dip | Salsa Roja*

Course Two

(pick 1)

Barcocina Caesar | Strawberry & Cucumber Salad | Mango Quinoa Salad

Course Three

(pick 1, 2 tacos per order)

*Blackened Chicken Taco | Caribbean Rockfish Taco | Cheeseburger Taco |
Korean Beef Taco | El Pastor Taco*

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