

CASA DEL BARCO

GUACAMOLE | sm 7.5 | lg 12 **GF**

TRADITIONAL ●
BACON-TOMATO
MANGO-HABANERO ●

QUESO | 9.5 **GF**

TRADITIONAL ●
CHORIZO ADD \$1

SALSA FLIGHT | 1 for 2.5 | 3 for 7 **GF**

JALAPEÑO CREMA
SALSA VERDE
SMOKED TOMATO CORN

NACHOS

corn tortilla chips, house queso, melted chihuahua cheese, house made chorizo, pico de gallo, queso fresco, black beans, fresh cilantro, lime crema | 12

CHICKEN WINGS

housemade mole, lime crema, pickled fresno peppers, toasted sesame seeds | 10.5

* PORK BELLY TOSTONES

habanero honey glaze, cactus-cabbage curtido, poblano aioli, cotija cheese, crispy green plantains | 9

CEVICHE** **GFA**

seasonal catch, tomatoes, shallots, jalapeños, cilantro, avocado | 14

TORTILLA SOUP

shredded chicken, black beans, roasted corn, queso fresco, avocado, crispy tortillas | 7

GRILLED STREET CORN **V** **GF**

grilled corn on the cob coated with a mixture of queso fresco, lime crema, chili salt, cilantro | 5

SHISHITO PEPPERS **V**

queso cotija, chili salt, aji amarillo | 5

TACOS | 1 for \$4 | 3 for \$11 **GFA**

{ FLOUR TORILLAS }

BRAISED CHICKEN

salsa rojo, queso fresco, black bean corn relish, cilantro mojo

PESCADO (FISH)

seasonal catch, green cabbage, jalapeño crema, pico de gallo, cilantro

BEEF BARBACOA

slow cooked brisket, queso fresco, roasted poblano aioli, cactus-cabbage curtido

* DYNAMITE SHRIMP

sriracha thai chili sauce, red cabbage, avocado puree, black bean corn relish

{ HOUSE MADE CORN TORILLAS }

CHORIZO (SAUSAGE)

house-made chorizo, black bean and corn relish, lime crema, queso fresco, guacamole

MUSHROOM RELLENO **V**

portobellos, guacamole, crispy chihuahua cheese, aji amarillo, smoked corn salsa

YUCATAN ROASTED PORK

Pig Crafters local pork, queso fresco, jicama, pickled onions, charred tomatillo salsa

EMPANADAS | 1 for \$3.5

{ savory filling wrapped in fried dough }

SLOW ROASTED PORK | CHICKEN MOLE

PORTOBELLO MUSHROOM **V**

SIDES | 1 for \$3 **V**

SPICED RICE **GF**

PATATAS BRAVAS | BLACK BEANS **GF**

CASA SALAD **GF** | * FRIED SWEET PLANTAINS

* FRIED GREEN PLANTAIN CHIPS



DESTINATION DISHES: GULF OF MEXICO

Twice a year our team journeys to new regions of Mexico seeking culinary and cultural inspiration to create authentic Destination Dishes. * Indicates dishes inspired by our most recent trip.

DAILY SPECIALS

MONDAY

1/2 priced margaritas until 9p

TUESDAY

Taco con Cerveza, choice of a Mexican draft beer and 1 taco \$5

WEDNESDAY

Noche de Vino, bottles of wine half priced until 9p

THURSDAY

Craft Beer & Empanada, choice of craft draft beer and 1 empanada \$6

SUNDAY

Beer Bucket Day, \$10 buckets of your choice of tecate, pbr or miller lite 16oz cans

SANDWICHES & SALADS

LA HAMBURGUESA **

black angus beef burger, house-made chorizo, chihuahua cheese, jalapeño-bacon jam, iceberg lettuce, tomato, guacamole | 12

CHICKEN TACO SALAD

lettuce, black beans, grilled corn, pico de gallo, queso fresco, cilantro mojo vinaigrette | 12

AVOCADO CAESAR ^{GFA}

chopped romaine, chipotle caesar dressing, crispy tortilla strips, avocado | 9.5 chicken add \$4

YUCATAN COBB SALAD ^{GF}

chopped romaine, chilled shrimp, cured salmon, hard-boiled egg, diced red onion, black beans, grilled corn, radish, avocado, jalapeño green goddess dressing | 14

CASA SPECIALTIES

TAMALES ^{GF}

steamed corn masa stuffed with braised chicken, wrapped in banana leaves, with spiced rice, black beans, house-made mole, pico de gallo, guacamole, queso fresco | 15

CARNE ASADA ** ^{GFA}

10oz hanger steak, chimichurri, pico de gallo, patatas bravas, aji amarillo, roasted seasonal vegetable | 19.5

HONEY-HABANERO MOONSHINE SHRIMP ^{GFA}

seared jumbo shrimp in Belle Isle Honey Habanero Moonshine glaze, creamy corn, blistered shishito peppers, mexican herbs | 18.5

FAMILY STYLE

TACO PARTY PLATTER ^{GFA}

choose up to 4 taco styles to create a platter of 12, platter includes 4 sides of street corn and 1 small traditional guacamole | 36

FAJITA PARTY PLATTER ^{GFA}

Perfect for a party of 4. Choose up to 2 different fajita fillings, platter includes grilled peppers, grilled scallions, fresh cilantro, sliced radish, flour tortillas, small traditional guacamole, tomatillo salsa verde, smoked tomato-corn salsa and jalapeño crema | 44

QUESADILLAS & ENCHILADAS

QUESADILLAS

BARBACOA slow cooked brisket, mushrooms, caramelized onions, queso chihuahua, guacamole, lime crema, pico de gallo | 14

CHICKEN braised chicken, sweet peppers, onions, chihuahua, guacamole, lime crema, black beans, corn relish | 13

CHICKEN ENCHILADAS ^{GF}

roasted chicken, sweet peppers, onions, queso chihuahua, tomatillo salsa, lime crema, with spiced rice and black beans | 18

BEEF BARBACOA ENCHILADAS ^{GF}

slow cooked beef brisket, sweet peppers and onions, queso chihuahua, salsa rojo, lime crema, with spiced rice and black beans | 19

FAJITAS

a sizzling plate of meat, onions, and peppers served with spiced rice, black beans, flour tortillas, guacamole, pico de gallo, lime crema, lettuce

(GLUTEN FREE AVAILABLE) ^{GFA}

CHICKEN | 18

STEAK ** | 19.5

SHRIMP | 18.5

^V SEASONAL VEGETABLE | 15

RICE & BEAN BOWLS ^{GFA}

spiced rice, black beans, pico de gallo, guacamole, queso fresco

BRAISED CHICKEN | 10

PORK SHOULDER | 11

BEEF BARBACOA | 11

CHORIZO | 10

^V Vegetarian ^{GF} Gluten Free* ^{GFA} Gluten Free Option Available*

*While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contact could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



 CASADELBARCO
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