

Ask about  
today's specials!



## TACOS

**Meat - \$3 each**

**CHOICE OF:** • house made carnitas • braised chicken  
• carne asada **or** • chorizo

– topped with queso fresco, salsa verde,  
cilantro & pickled red onion served  
in a corn tortilla

**Veggie - \$3 each**

Seitan and spinach topped with queso fresco,  
salsa verde, cilantro & pickled red onion  
served in a corn tortilla

**Taco Al Pastor - \$3 each**

House made Al Pastor pork with pineapple,  
cilantro, fresh onion, Cotija cheese, green chili sauce  
& pineapple salsa served in a corn tortilla

**Sweet Potato Mushroom Taco - \$3 each**

Roasted sweet potato, wild mushrooms, corn,  
onion and fresh cilantro topped with green chili puree  
& spicy queso sauce served in a corn tortilla

**Fat Taco - \$14 for 3**

Carnitas, chicken, chorizo, carne asada with spicy cheese  
sauce, salsa rojo and queso fresco topped with cilantro  
& red onion served in corn tortillas

## QUESADILLAS\* - \$8

Flour tortillas stuffed with Chihuahua cheese,  
Cotija cheese, onion and green chili puree

## NACHOS\* - \$7

House made beer cheese sauce  
or spicy cheese sauce, queso fresco,  
refried black beans and roasted salsa rojo

### \* Add extra stuff to your NACHOS & QUESADILLAS!

- \$2 Add - (each)**
- Al Pastor pork
  - carnitas
  - braised chicken
  - bacon
  - carne asada
  - chorizo
  - green chili sauce
  - pineapple salsa
  - seitan
  - sweet potato, corn & mushroom mix

- \$1 Add - (each)**
- extra cheese
  - refried beans
  - sour cream
  - jalapenos
  - salsa rojo
  - salsa verde

## MONDAYS

12PM - 11PM

**\$1 TACOS\***

\*"FAT TACO" EXCLUDED

## TUESDAY-SUNDAY

12PM - 5PM

**\$10 LUNCH SPECIAL**

**Any \$6 Beer, Two Tacos  
& Side of Nachos**

We source local or sustainable products wherever possible, and use certified organic, humanely raised and antibiotic free ingredients.

**KITCHEN HOURS:** Mon–Weds 12 pm–11pm Thurs – Sat until midnight Sun until 10pm



## SANDWICHES

**Mac & Cheese Pulled Pork Sandwich - \$9**  
macaroni & cheese, bbq pulled pork & watercress on ciabatta

**El Cubano - \$9**  
mojo marinated pork, ham, pickles, swiss & spicy mustard on ciabatta

## PLATES

**Bacon Mac & Cheese - \$10**  
bacon lardons, extra sharp cheddar & scallion

**Deviled Eggs - \$3 (for 2)**  
organic hard boiled eggs with a classic spicy dijon filling

**Pickled Hop Shoots - \$10**  
tender hop shoots, grown by Petersbough Farms, Washington State, served on a bed of pickled local vegetables

## BAR SNACKS

**\$1 - "Utz" Chips**

**\$1 - "Beer Nuts"**

**\$2 - "Zapps" Chips**  
cajun gatorator  
**OR** jalapeno

**\$2 - "Unique" Pretzels**

**"Rightous Felon  
Jerky Cartel"  
Beef Jerky**

**\$6 - BAGS:**  
- victorious B.I.G.  
- baby blues BBQ

**\$2.50 - "TOOBS":**  
- O.G. hickory  
- habanero

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**((( Barcade Public - frankford1114 )))**

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