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www.barbacoaam.com

– Mexican & American Dinners Plates –

Burrito\$9.99
Choice of Meat, rice, pinto beans, mozzarella cheese, lettuce, sour cream, pico de gallo, rolled into a flour tortilla, with a serving of guacamole on side.

Pollo Michoacano\$11.99
Grilled chicken breast smothered in queso blanco and served with rice, choice of beans, a grilled jalapeño, tortillas, pico de gallo, sour cream and glucamole.

ChimiQuesa\$10.99
Deep fried masa quesadilla stuffed with cheese and your choice of meat, and drizzled with queso and sour cream, comes with rice and choice of beans. (Gluten Free).

Chimichanga\$13.99
Choice of Meat, pinto beans, rice, mozarrella cheese, stuffed in a flour tortilla and deep fried. Comes smothered in white cheese sauce.

Enchilada Combo\$13.99
Four enchiladas in green sauce, your choice of meat, topped with lettuce, sliced tomatoes, onions, sliced avocados, mozzarella cheese, and sour cream OR in red sauce, topped with mozzarella cheese, lettuce and tomatoes on the side, rice and choice of beans.

Alambres\$13.95
A bed of five steaming-hot corn tortillas topped with mouth-watering meat or veggies, mixed with bacon, ham, a hefty pile of sauteed sliced onions, colorful sweet peppers, salt and black pepper, and topped with melting mozzarella cheese. Yummy!

Fajitas\$14.99
enjoy this classic dish with your choice of meat, served with sauteed bell pep-pers, onions, rice, beans, sour cream, cheese, pico de gallo and choice of tor-tillas.

– Salsas –

Tamarindo Sweet	(BBQ)	Salsa Tomate	(Mild)
Mango Sweet	(BBQ)	Salsa Tomatillo	(Mild)
Chipotle Spicy	(BBQ)	Salsa Aguacate	(Hot)
Sweet Baby Rays	(BBQ)	Salsa Brava	(Hot)

Veggie Options includes mushrooms, red peppers, green peppers, onions, corn.
Pico De Gallo is a chopped salsa consisting of tomato, onion, cilantro, lime and salt. Flavor is mild.

– Mac & Cheese –

Double Trouble.....\$11.99
Pulled pork and country bacon with BBQ Tamerindo, white cheddar mac and cheese and cheddar shredded on top, baguettes.

Taco Macarrones\$11.99
White cheddar mac and cheese with choice of Picadillo, Mexican chicken or Tinga and Guacamole, Pico De Gallo, Sour Cream and chips.

Brisket Mac Attack.\$13.99
Brisket, White Cheddar mac, BBQ Sauce, baguettes.

Smoked Chicky.\$11.99
Smoked Chicken, white cheddar mac, shredded cheddar, fried onions, County bacon, Bacon baguettes.

Mac & Bones Dinner\$13.99
A heaping bowl of mac and cheese with two bones of smacking good ribs!

Mac & Cheese Dinner.\$9.99
A big bowl of mac and cheese, comes with bread on the side.

– Tacos & Quesadillas –

Quesadillas Corn Handmade\$8.95
A large handmade corn masa tortilla, filled with choice of meat or veggies mixed with mozzarrella cheese, lettuce, pico de gallo, sour cream and cotija. It is folded in half and warmed to perfection. Comes with sour cream on the side.
add \$2.00, make it a combo w rice & beans

Quesadillas Flour\$7.95
A large 13 inch flour tortilla, filled with choice of meat or veggies mixed with mozzarella cheese. Served with lettuce, sour cream, guacamole and pico de gallo on side.
add \$2.00, make it a combo w rice & beans

Taco Montaña\$14.99
Make your own tacos with 2 mounds of choice of meat, 10 corn tortillas, limes, onions, cilantro, choice of sauces.

Taco Tradicional\$3.00
A corn tortilla with your choice of meat or veggie, comes with sauteed onion and cilantro, for a perfect traditional taste of Mexico!

Tacos BBQ\$3.25
A corn tortilla with your choice of meat or veggie, comes with guacamole and pico de gallo for a great melt in your mouth taste. Recommended with any of the smoked meat selections.

Tacos Americanos\$3.50
American style tacos with flour tortilla, your choice of meat or veggie, comes with lettuce, tomato, cheese.

Tacos Combo.\$9.99
Three Traditional or BBQ tacos or two American tacos with rice, choice of meat and beans, comes with a grilled jalapeño

– BBQ Dinners –

Our tasty smoked meats (beef brisket, pulled pork, and ribs) with choice of sides.

1x2 BBQ (1 meat, 2 sides)\$11.99
2X2 BBQ (2 meats, 2 sides)\$14.99
3X3 BBQ (3 meats, 3 sides)\$17.99

Ribs Solo
1/2 Rack Solo (6 bones)\$12.99
Full Rack Solo (11-13 ribs)\$20.99

Ribs Combo
1/2 Rack Combo (ribs with 2 sides)\$15.99
Full Rack Combo (ribs with 2 sides)\$24.99

– Meat/Filling Options –

Barbacoa Beef	Smoked Chicken
Beef Brisket	Mexican Chicken
Pulled Pork	Tinga de Pollo
Pork Ribs (get them on anything)	Picadillo (ground beef)
Veggie	

– Soup–

Sopa Azteca\$6.99
An ancient Aztec soup recipe with tomatoes, onions, chile chipotle, and gar-lic, garnished with fried corn tortilla strips and a side of sour cream, avacado slices, chile mulato, and pieces of queso fresco.

– Salads –

Side Salad.\$4.50
Chopped romaine with croûtons, pico de gallo, avocado, and choice of dressing

Taco Salad\$9.99
Scoops of beans (pinto or charro), rice, choice of meat (picadillo, tinga de pol-lo, Mexican chicken, plain chicken, or pulled pork), topped with lettuce, pico de gallo, guacamole, onions, and sour cream.

Fajita Salad.\$9.99
Your choice of Brisket or Smoked Chicken, served on bed of lettuce with grilled bell peppers, onions and avocado slices.

— Sandwiches —

All of our Burgers and Hand-Helds are served on our restaurant bun from the Albany Bakery. The buns are lightly toasted in a butter crown. Each burger consists of two thin burgers that are hand-smashed on a flat top (except for the Brisket Burger).

Hamburger......\$9.50
Our plain patties served with a pickle on the side and fries

Cheeseburger......\$9.99
Our two patties with a slice of American cheese on each patty, served with pickles and fries

Guacamole Burger......\$11.99
Our two patties with fresh guacamole nested between them, a slice of red onion, and crowned with three fried jalapenos, served with sour cream and pico de gallo on the side, served with fries. Scrumptious

Proper Burger\$11.99
Our two patties topped with caramelized onions, sweet vermouth, and a slice of American cheese on each, served with fries. Now that’s a proper burger!

Burger Hawaiian\$10.99
Our two burgers topped with sliced ham, American cheese, and a roasted pineapple slice, served with fries. This is awesome for pineapple lovers!

Smokehouse Brisket Burger \$13.99
A slice of smoked brisket and one hamburger patty with cheddar cheese, smoked bacon and mild chipotle barbeque sauce, served with fries. Beef lovers – delish!

Brisket Hand Held\$6.99
Our restaurant bun with smoked brisket, coleslaw, and mild chipotle barbeque sauce. Add fries for \$3.00.

Pulled Pork Hand Held\$6.99
Our restaurant bun filled with our smoked pulled pork, topped with cole slaw and sweet tamarind barbeque sauce to make this sandwich complete. Add fries for \$3.00.

— Sides —

Mexican Rice.....\$2.99
Long grain rice cooked with tomato, garlic, onion, salt, and special spices.

Pinto Beans Pinto beans cooked with onion, salt.\$2.99

Mac and Cheese Our American favorite.\$3.99

Fries Great tasting fries with a little bit of skin on\$4.25

Charros Beans\$2.99
Pintos beans cooked with ham, chorizo, bacon, chipotle and onion.

Coleslaw Our Mexican twist for this BBQ staple\$2.99

Esquites\$2.99
Corn boiled, then smothered with mayonnaise, cotija cheese, and chili powder

— Desserts —

Flan\$4.99
A Latin American custard type of dessert based on creme caramel

Fried Ice Cream\$5.95
A crispy, fried scoop of ice cream.

Churros\$4.00
Crispy and sweet cinnamon rolled tortillas with dripping with sides of caramel and vanilla.

— Condiments —

Sour Cream	\$1.00	Queso Blanco Molcajete ...	\$2.99
Pico De Gallo	\$1.00	Guacamole Molcajete	\$3.99
Guacamole 2 oz	\$1.00	Bleu Cheese	\$1.00
French Dressing ...	\$1.00	Vinagrette	\$1.00
Ranch	\$1.00	Queso Blanco 2 oz	\$1.00

— Kids Menu —

Cheese Burger Nino (with fries)	\$5.00
Hamburger Nino (with fries)	\$5.00
Quesadilla Nino (with sour cream)	\$5.00
Tacos Nino (with rice and beans)	\$5.00
Mac and Cheese Nino	\$5.00
Chicken Strips & Fries	\$5.99

— Beverages —

Fountain:
Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew,Raspberry Tea, Dr.
Pepper, Orange Crush, Club Soda, and Orange Juice.\$2.50

Coffee, Regular and Decaf\$1.50
Refills on Fountain Drinks and Coffee Only.

Milk, white	\$1.50
Milk, chocolate	\$2.00
Fresh made lemonade	\$3.00
Coke, Diet Coke (bottles)	\$2.00



Barbarcoa is a form of cooking meat that originated in the Caribbean with the Taíno people, from which the term “**barbecue**” derives. In contemporary Mexico, it generally refers to meats or whole sheep or whole goats slow-cooked over an open fire or, more traditionally, in a hole dug in the ground covered with agave (maguey) leaves, although the interpretation is loose.....

— Appetizers —

Nachos\$9.95
Choice of meat, pinto beans, white cheese, mozzarella, lettuce, pico de gallo over a bed of corn tortilla chips, topped with a scoop of sour cream and fresh guacamole.

Guacamole con chips \$4.95
Our homemade corn tortilla chips with a side of guacamole, garnished with pico de gallo.

Queso con chips \$4.95
Homemade corn tortilla chips with white cheese, garnished with pico de gallo.

Papas Locas\$9.95
Loaded sidewinder fries-covered with queso and chorizo.

Elotes......\$3.99
Fresh roasted corn on the cob, smothered in mayonaise and cotija cheese, and sprinkled with chili powder. You will feel like you are on the streets of Mexico!

Tostadas\$5.95
Two tostadas with barbarcoa beef, beans, onion, cilantro, pico de gallo, mozerella cheese, cotija cheese and sour cream!

Cheese Curd\$7.99

Phone : 320-845-4560