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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** .....\$10.99  
Grilled chicken breast smothered in queso blanco and served with rice, choice of beans, a grilled jalapeño, tortillas, pico de gallo, sour cream and guacamole.

**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.

**Cena De Pollo**.....\$9.99  
1/4 delicious smoked chicken with rice, beans, corn, grilled jalapeños and tortillas. **Please check with server for availability, white or dark meat.**

**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.

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

**Fish Tacos** .....\$12.99  
Three tacos, seasonal fish, breaded and deep fried, each served with two corn tortillas, fresh cabbage for crunch, guacamole, and signature fish sauce.

– 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.

**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!

**Gortas** .....\$12.99  
Served on a large telera bun that requires both hands to hold. The proper way to eat this sandwich is with two hands. It is considered a grave sin to eat it any other way. The bun is toasted with butter, then buttered with pinto beans, mayonnaise, and stuffed with lettuce, meat, queso fresco, tomatoes, onion, pickled jalapenos, avocado slices.

**The Cuban** .....\$10.99  
Pressed telera bun with pulled pork, ham, Swiss cheese, mustard and pickle.

**Quesadillas:** ..... \$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 Fritas:** ..... \$8.95  
A large handmade corn masa tortilla, filled with choice of meat or veggies mixed with mozzarrella cheese. It is folded in half and deep fried, torn open and topped with lettuce, pico de gallo, sour cream and cotija cheese. **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 mozzarrella cheese. Served with lettuce, sour cream, guacamole and pico de gallo on side. **add \$2.00, make it a combo w rice & beans**

**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.

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

– 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	

– 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**

1/4 Rack Solo (3 bones).....\$ 8.99

1/2 Rack Solo (6 bones).....\$ 12.99

3/4 Rack Solo (9 bones) .....\$ 16.99

**Full Rack Solo (11-13 ribs)** .....\$ 20.99

**Rib Combos:**

1/2 Rack Combo (ribs with 2 sides).....\$ 15.99

**Full Rack Combo (ribs with 2 sides)**.....\$ 24.99

**All You Can eat BBQ Feast.**.....\$25.99  
Select three meats and three sides to start. Flip your Feast Card to, "MAS" and your server will bring more. Be ready to eat, no to-go boxes

**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.

– Soup–

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

– Salads –

**Side Salad:** .....\$4.50  
MN grown spring salad mix with croutons, 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 pollo, Mexican chicken, plain chicken, or pulled pork), topped with lettuce, pico de gallo, guacamole, onions, and sour cream.

**Chipotle Chicken Salad.**..... \$9.99  
A bed of MN grown spring salad mix topped with tinga de pollo, pinto beans, onions, tomatoes, avocado, croutons, mozzarella cheese, served with chipotle ranch dressing.

**Cobb Salad** .....\$12.99  
Bed of chopped romaine lettuce dressed with blue cheese & ranch, bacon, egg, tomato, avocado and smoked chicken breast.

— 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

**Sundance Burger .....\$11.99**  
Our two burgers with a slice of American Cheese on each patty, slightly melted, with lettuce, white onion, pickle, and sundance sauce, served with 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 ..... \$12.99**  
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.

**Street Corn ..... \$2.99**  
Grilled and roasted corn with a cream cheese and peppers sauce.

— Meat Sides —

Our Real Wood Smoker burns red oak to prepare all of our Barbeque Meats, including Ribs, Beef Brisket, and Pulled Pork.

**Pulled Pork Side ..... \$3.99**  
**Brisket Side .....\$5.99**  
**A six-bone side of ribs ..... \$7.99**

Other available meat choices are:

**Tinga de pollo ..... \$3.99**  
a slightly spicy, but not hot Mexican chicken

**Mexican chicken**, a mildly spiced chicken ..... \$3.99

**Plain chicken**, no extra spices..... \$3.99

**Picadillo** (ground beef like taco meat)..... \$3.99

— Desserts —

**Flan ..... \$4.99**  
A custard type of dessert common to latinos.

**Chilled and Filled Cookies** Limon (lime) or Mango..... \$4.99

**Tiramisu .....\$5.95**  
A luxurious adventure into coffe cake.

**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

— 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**

**Tonic ..... \$2.50**

**Mexican Waters:** Horchata , Mango , Jamaica \$2.50

**Coke, Diet Coke (bottles).....\$2.00**



**Barbacoa** 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 ..... \$3.95**  
Our homemade corn tortilla chips with a side of guacamole, garnished with pico de gallo.

**Queso con chips: .....\$3.95**  
Homemade corn tortilla chips with white cheese, garnished with pico de gallo.

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

**Alitas (wings).....\$6.95**  
Six wings, smoked, fried and sauced, Fun Thyme or Brava sauce.

**Tamal de Elote ..... \$5.95**  
Two Salvadorian style deep fried sweet corn tamales. These are made from fresh corn, steamed and deep fried. Served dressed or with sour cream.

**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!

**Taquitos Durados..... \$8.95**  
Eight rolled corn tortillas–filled with beef or chicken, served with sour cream, lettuce and pico de gallo.

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

**Phone: 320-845-4560**