Inspired by a healthy, outdoor lifestyle, bartaco combines fresh, upscale street food with a coastal vibe in a relaxed environment. The minimalistic décor is light and breezy, with the air of a rustic beach shack.

The cuisine is rooted in tradition and pulls from a broad palate of bold, spicy flavors from the Mediterranean, Asia and beyond.

The tacos are healthier versions of old-country favorites, filled with fish, fresh vegetables, spit-roasted chicken, and slow-cooked pork to name a few. There are salads, grilled corn, and signature fusion rice bowls on the menu.

The bartaco beverage menu is just as carefully crafted, and includes bottled Mexican Coca-Cola and hand-pressed aguas frescas. Over 40 tequilas — all 100% agave — have been hand-picked. Our award-winning refreshing cocktail selections are made with only artisanal spirits and freshly-squeezed juices, and are featured along with traditional margaritas, mojitos and caipirinhas.

Whether dining with family or enjoying a night out with friends, all will savor the undeniable energy that is the bartaco experience.
menu
to start

guac + chips  
salsa verde  
margarita  
small 5  large 9  w/ chips 3  made 9.75

tacos

make it a lettuce taco +25¢

$2.5 each

baja fish  
chicken  
pork pastor  
spicy chorizo  
portobello w/ queso fresco  
cauliflower (contains nuts)  
falafel *  

$3.5 each

tuna tatako * (lettuce taco)  
shrimp “banh mi”  
fried oyster  
pork belly  
sesame ribeye  
duck  

sides 12.5 each

fresh pineapple w/ lime  
chipotle slaw  
stewed beans prepared w/ pork  
black bean salad  
spicy cucumber salad  
steamed brown rice  
grilled corn on the cob w/ lime, cayenne, cotija  

rice bowls $8 each

chicken  
pork belly  
portobello  
ahi tuna ^  
pork pastor  
sesame ribeye  
duck  
cauliflower  
shrimp “banh mi”  

postres desserts

churros w/ chocolate sauce  
spiced chocolate pudding  
crunchy hazelnut topping  
key lime pie in a jar  
gelato cup or cone  
vanilla  
chocolate  
coconut  
mint chip  
four cones  

nciations

contains gluten  
contains almonds  
are raw or undercooked consuming raw or undercooked

meats, poultry, seafood, shellfish or eggs may increase

your risk of foodborne illness  

coctails

made w/ fresh-squeezed juice

bartaco margarita  
libelula joven tequila + combier liqueur d’orange +

agave syrup + lime juice

seasonal caipirinha  
yaguara cachaça + st. elder + limes + oranges

red sonja  
olmeca altos reposado + byrrh quinquina + ginger +

jalapeño + lemon juice + peychaud’s bitters

sanguina  
hibiscus infused tequila + blood orange + lime +

ginger agave syrup

anchojito  
plantation 3 star rum + ancho reyes + limes + mint + sugar

oaxaca spritz  
cappelletti aperitivo + banhez mezcal + guava + lemon

smoked marasca  
del maguey vida mezcal + luxardo sangue morlacco cherry +

lime + smoked pepper agave syrup

port chester reviver  
martin miller’s gin + cucumber + mint + lime juice +

mango nectar

old thymere  
four roses bourbon + carpano antica + thyme + lemon +

orange + angostura bitters

sangria pera  
mesta verdejo + st. elder + pear nectar + lemon juice +

cava + fresh fruit

made w/ fresh-squeezed juice

menu Available online.  
please see our website

not tacos small plates

tuna poke ^  
mai mai ceviche ^  
pork tamale  
mushroom mole tamale  
plantains  

bibb lettuce wedge  
chopped salad  
chicken soup  
gazpacho *  
rotisserie half chicken  

made w/ fresh-squeezed juice

party packs

take bartaco home!  
ask your server for more information.

order out online

download our app or go to order.bartaco.com

* contains gluten  ** contains almonds

* are raw or undercooked consuming raw or undercooked

meats, poultry, seafood, shellfish or eggs may increase

your risk of foodborne illness
<table>
<thead>
<tr>
<th>Locations</th>
<th>States</th>
<th>Address Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>connecticut/new york</td>
<td></td>
<td>PORT CHESTER&lt;br&gt;1 Willet Avenue&lt;br&gt;Port Chester, NY 10573</td>
</tr>
<tr>
<td></td>
<td></td>
<td>STAMFORD&lt;br&gt;222 Summer Street&lt;br&gt;Stamford, CT 06901</td>
</tr>
<tr>
<td></td>
<td></td>
<td>WEST HARTFORD&lt;br&gt;971 Farmington Ave.&lt;br&gt;West Hartford, CT 06107</td>
</tr>
<tr>
<td></td>
<td></td>
<td>WESTPORT&lt;br&gt;20 Wilton Road&lt;br&gt;Westport, CT 06880</td>
</tr>
<tr>
<td>florida</td>
<td></td>
<td>TAMPA&lt;br&gt;1601 West Snow Ave.&lt;br&gt;Tampa, FL 33606</td>
</tr>
<tr>
<td></td>
<td></td>
<td>ORLANDO&lt;br&gt;7600 Dr. Phillips Blvd.&lt;br&gt;Orlando, FL 32819</td>
</tr>
<tr>
<td>north carolina</td>
<td></td>
<td>ASHEVILLE&lt;br&gt;121 Biltmore Ave.&lt;br&gt;Asheville, NC 28801</td>
</tr>
<tr>
<td>atlanta</td>
<td></td>
<td>WEST MIDTOWN&lt;br&gt;969 Marietta St. NW&lt;br&gt;Atlanta, GA 30318</td>
</tr>
<tr>
<td></td>
<td></td>
<td>CHASTAIN&lt;br&gt;3802 Roswell Rd.&lt;br&gt;Atlanta, GA 30342</td>
</tr>
<tr>
<td></td>
<td></td>
<td>INMAN PARK&lt;br&gt;299 N. Highland Ave. NE&lt;br&gt;Atlanta, GA 30307</td>
</tr>
<tr>
<td>virginia</td>
<td></td>
<td>CHAPEL HILL&lt;br&gt;201 S. Estes Drive, ste. E3&lt;br&gt;Chapel Hill, NC 27514</td>
</tr>
<tr>
<td></td>
<td></td>
<td>RESTON&lt;br&gt;12021 Town Square St.&lt;br&gt;Reston, VA 20190</td>
</tr>
<tr>
<td>tennessee</td>
<td></td>
<td>NASHVILLE&lt;br&gt;2526 12th Ave. South&lt;br&gt;Nashville, TN 37204</td>
</tr>
<tr>
<td>colorado</td>
<td></td>
<td>BOULDER&lt;br&gt;1048 Pearl Street, ste. 101&lt;br&gt;Boulder, CO 80302</td>
</tr>
<tr>
<td>alabama</td>
<td></td>
<td>HOMEWOOD&lt;br&gt;1017 Oxmoor Road&lt;br&gt;Homewood, AL 35209</td>
</tr>
</tbody>
</table>
WEST MIDTOWN / ATLANTA, GA / July 2014
press
This Is the Best Tequila For Your Margarita

by NICHOLAS MARCHCALL-BITEL

When Groshen Thomas, the wine and spirits director of restaurant group Barroco, sat down to craft the perfect Margarita for the upscale, taco-slinging restaurant barroco, she started by crafting the perfect tequila. Thomas now touts her Libélula joven as the perfect tequila for Margaritas, and we believe her.

Joven is not blanco. You may see the term "joven" marked on a bottle of faintly tinned tequila and, calling upon your best high school Spanish, assume that "young" tequila must be synonymous with white, or blanco, tequila. But you'd be wrong—well, kind of. Joven tequila is a blend of blanco and older, aged tequilas such as reposado and añejo, that ideally combines the best of youth and maturify.

You may not have heard much about joven because it’s relatively rare in the U.S. When Thomas began her quest for the perfect Margarita tequila, she looked around the American market for a joven brand that fit the bill, but the limited offerings didn’t meet her needs. Brands like Casa Dragones ($$30) and Del Diablo Tequila ($$35) proved too expensive to be used in cocktails. Meanwhile, quick-aged tequilas—harvested for three to four months to achieve a joven-esque quality—ultimately proved unsatisfying. So Thomas set out for Mexico to make her own joven.

To make Libélula, Thomas tasted through countless combinations of raw and aged agave juice at the Finos de Agave facility (which also makes the juice for George Clooney’s Casamigos brand and Avisen tequila). She explains that the producers offer him simply offer blanco and reposado in finished bottles, but also access to both traditional oven baked agave and new school pressure-cooked agave, as well as agave distilled in both continuous column stills and copper pot stills, so she could mix and match until she found the perfect blend. After sampling everything from the raw ingredients to the finished products, she set herself up in the distillery and began testing Margaritas. With a constant supply of ice, limes, Cointreau and agave, she emerged two days later with arms sore from shaking, a mouth raw from citrus, and her perfect Margarita tequila.

Libélula is 77 percent blanco tequila, made with autoclave-cooked agave that’s distilled in a continuous column still for a bright, crisp product. “The blanco is great because it has all of the sharp, high acid, green agave qualities that are so beautiful with lime,” she says. The remainder of the blend is reposado, made from agave that’s baked in a traditional oven, distilled in copper pot stills and aged 9-10 months in American whiskey barrels.

The aged tequila absorbs cinnamon, vanilla and a touch of sweetness from the whiskey casks. It rounds out the blend and provides some elegant depth. “When you use reposado, you get the wood notes,” she says. “Just like an incredible Whiskey Sour is really refreshing because you’re mixing citrus with an oak-aged spirit, I think reposado is also nice in a Margarita.”

Blended together, the blanco and the reposado create a perfect fruity-but-earthy base that can stand up to all of the Margarita’s bold flavors. “In a Margarita—especially ours which uses Cointreau that has this bright orange flavor and fresh lime juice—tequila can really get lost if it’s too weak,” Thomas explains.

Perfect as it is for mixing into Margarita, Libélula's greatest achievement is its price tag. Thomas minimized costs by opting for a simple, unadorned liter bottle, designed for everyday mixing. Clocking in at about $60, you can feel good about going through bottle after bottle. Start by testing that perfect Margarita for yourself (recipe below), then experiment your way through a whole host of other tequila-based drinks.

**bartaco Margarita**

1.5 oz Libélula joven tequila
1 oz Cointreau
1.5 oz lime juice
0.25 oz agave syrup
Salt, for rim (optional)

Add all ingredients to a shaker tin with ice, and shake. Strain into a salt-rimmed rocks glass filled with ice, and serve.
Atlanta’s Best Patios: Where to Eat and Drink Al Fresco

It’s about time for some outdoor dining

by Eater Staff | Apr 14, 2017 10:00am EDT

Patio season has arrived. Daylight Saving Time is here, plants are in bloom, and temperatures are rising. For those who have been counting down the days until the return of warm weather, it’s time to take full advantage of al fresco drinking and dining before the summer heat becomes unbearable. These 24 bars and restaurants come with outdoor spaces perfect for soaking up some vitamin D.

— Jasmine Crockett, Laura Scholz, Chris Fuhrmeister

7 Bartaco Westside

Bartaco is inspired by the beach culture of Brazil, Uruguay, and Southern California, and the relaxed environment is perfect for outdoor dining. This Westside patio is a nod to a stylish coastal resort.

Bartaco/Facebook

969 Marietta St NW
Atlanta, GA 30318
(404) 607-8226
35 Tequila Drinks More Exciting Than A Margarita

There's nothing wrong with simple, but if lime and triple sec are your only tequila sidekicks, you're missing out.
Hometown Hungers: Best Fish Tacos Outside of San Diego

No need to surf down to San Diego — or Mexico, for that matter — to find perfectly battered fish tacos. These hopping spots across the country offer classic takes on the signature beachside dish.

Bartaco, Atlanta

Bartaco taps into the beach cultures of North and South Americas, offering street food-influenced dishes served in seaside-inspired surroundings. The Baja taco is a menu favorite, made with mild, delicate cod that is dipped in a chile-spiked, light and crunchy tempura batter. Once fried, the fish is served on a base of creamy, crunchy lime-forward coleslaw layered on a hot corn tortilla. Don’t be deceived by the simple presentation. This taco smolders with subtle smokiness and heat from the chipotle peppers in the dressing, which is balanced by a surprisingly light acidic finish. The combination of contrasting flavors, textures and temperatures make for a memorable bite.

Photo courtesy of Manny Vargas Photography
The 10 Hottest Mexican Restaurants in Atlanta

FROM DOLLAR TACOS TO UPScale FARE WITH A GLOBAL TWIST

With upscale, inventive restaurants and down-home holes-in-the-wall, Atlanta offers plenty in the way of Mexican cooking. Below, the 10 hottest spots in town — replete with housemade tortillas, inventive takes on tacos and more than a few horchatas to wash it all down.

**bartaco**

*Why it’s hot:* A casual atmosphere, a gorgeous patio, solid drinks and globally inspired tacos: Is it any wonder that bartaco is a huge hit? And its association with sister restaurant Barcelona hasn’t hurt either. And now that a second location has opened in North Buckhead, with a third coming to Inman Park later this year, look for bartaco’s Cali-and-beyond-inspired Mexican to continue to dominate.

969 Marietta St. NW; 404-907-8226
3802 Roswell Rd.; 678-871-8226
299 North Highland Ave. NE; 470-400-8226
How This Woman Turned Her Passion For Wine and Travel Into A Career

Thomas supervises the largest Spanish wine program in the U.S., with over $4 million in annual sales, managing more than 350 labels from 11 countries.

Thomas says that visiting the wineries is quite an adventure, as they're often located in remote out-of-the-way places that Google Maps can't find. She tells a story of trying to locate a Spanish winery named Vina Numan, owner and sole employee of the winery and maker of the acclaimed Tintilla and Verde wines. The label had the name of Vina Numan in its Curious del Duero region in the penning route — to the point that she got a flat tire. It turned out she was right in front of Curious del Duero, “I never forget that moment — the vines that went into finding him,” she says. “That time, I’ve made a lot of friends in Spain. Not always because I’m having crazy moments like that, but they have to fit for me. I’m a total groupie for many wineries in this country.”

Recently, Thomas has been spending time in Barcelona, where she is sampling a private-label tequila for the famously addictive barley margarita that she created. The tequila will be called Bolivar, which in Spanish means “strongly.” The image and the language harken to “My picture was so crooked by the end of it, not from the tequila tasting, but more from tasting margaritas after margarita,” says Thomas. “But I came up with a blend that I was really excited for, that now it’s getting bottled and I’m going to have it statewide by the middle of August.”

Since she has been working in wine and spirits, the 36-year-old Thomas has visited industry tastings from a male-dominated field into one that’s more welcoming to — and more populated by — women. “It’s obvious that other heavily male-centric arenas, having a strong sense of some, having a strong palate, and women are much stronger with their sense of taste and smell than most men. So women can eventually be dominating from because we have, just by our very nature, better palates than men.”

Thomas has a 6-year-old daughter, whom she is raising to be a strong woman — though her career definitely has taken sides effects. “My daughter likes me to say that she drinks wine quite a lot.” And it has also given little Maddie some things that most kids don’t have. “There’s a wine from the Biarres region of Spain called Maddie. It’s this beautiful wine with a beautiful label and we keep some of it at the house all the time,” Thomas says. “My daughter likes wines if all children have a wine named after them.”
THE FUTURE 50

Each year Restaurant Business, in partnership with Technomic, singles out restaurant chains on the rise—concepts on the brink of breaking out on a broader scale. With the exception of a few that have shown slow and steady expansion to earn their spot in the rankings, The Future 50 chains are on a rapid growth path and have the potential to take on the big brands.

The goal: make diners feel like they are at a stylish beach resort, eating tacos and sipping tequila. Named as one of the best tacos in America by Buzzfeed.com earlier this year, Bartaco pulls inspiration from the coasts of Brazil, Uruguay and Southern California. The parent company, BarTea, is used to international flair, as it also operates the Barcelona Wine Bar & Restaurant chain. Bartaco’s menu includes tacos as well as “not tacos”— tamales, ceviche and more. It uses social media to promote custom hot sauces and branded clothing, all available for retail purchase.

*Technomic estimate
THE BEST COCKTAILS TO FÊTE SUMMER

Because warm weather is better with a drink in hand.

There's nothing that accompanies summer weather better than a chilled cocktail. Whether you prefer fruity concoctions, or something a little more simple, this is the season to get crafty with your drinking game. Here, we went to restaurants and rooftops around New York to see what seasonal sips they're bringing to their menu, plus the ingredients behind them so you can imbibe on your own time. Salud to summer.

The Sanguina

Port Chester, New York

"A play on a margarita, the Sanguina is made with blanco tequila with MEM blood orange hibiscus tea mixed with fresh blood orange, lime and ginger agave syrup. The name comes from the Spanish word for a blood orange, which is naranja sanguina. It also means blood thirsty – which kind of works perfectly for this drink." — Gretchen Thomas, Wine & Spirits Director

Ingredients:
1/2 Blood Orange (or 1 wedge cut into 2 small pieces)
1/2 oz. Ginger Agave Simple Syrup
1 oz. Lime Juice
2 oz. Hibiscus infused El Charro Blanco
1 Blood Orange wedge for garnish

Add all measured ingredients to shaker and fill the shaker with ice. Shake very well. Fill a rocks glass with fresh ice. To serve, strain over ice and garnish with blood orange wedge.
The Prettiest Places to Dine Alfresco Across the U.S.

While it might not be scientifically proven, we believe that food just tastes better when enjoyed outside. There’s something about a warm summer breeze that enhances the flavors of chilled rosé or a grilled seafood platter. Seriously, when’s the last time you saw someone frown while indulging in fresh oysters on a patio?

Even better is a magical ambience, whether it’s created by a stunning view, an abundance of greenery, or a strategically placed string of twinkling lights. To help you have the best, tastiest summer ever, we’ve rounded up a few of the most beautiful al fresco dining options across the country. Check them out below.

3. BARTACO, ATLANTA

Bartaco, the laid-back yet chic Mexican joint in West Midtown, Atlanta, is an ideal place to enjoy post-work margaritas and tacos with your gals. The restaurant’s interior and outdoor patio are inspired by the beach culture of Brazil, Uruguay, and Southern California, so it’s basically like taking a mini vacation.

969 Marietta Street, Atlanta, GA; bartaco.com
The T&C Insider's Guide to Fairfield County, Connecticut

Julia from lifestyle blog Lemon Stripes shares the chicest places in Fairfield County to get beachy blow outs, garden brunches, fresh pressed green juice, and to sweat it out.

Julia, the adorable and modern young lady behind fresh, feminine, and healthy lifestyle blog Lemon Stripes (this wonder woman is also the marketing director of hip and healthy snack brand Nourish Snacks), recently moved to Fairfield County, Connecticut. T&C editor Micaela English sat down with Julia and picked her brain about the best new and classic spots for all of your Fairfield County essentials. Take notes for the summer, as the train to Connecticut is much quicker (and more pleasant) than the trip to the Hamptons. We hope to see you at Compo Beach!

Here is Julia's Guide to the "Best of" Fairfield County, CT.

Westport, Stamford, Greenwich

Julia says: It's a little sad how often we frequent Bartaco. It’s always fast, always fresh, and always good. I love how the ever-smiling servers wear preppy navy and gingham button-downs with white jeans and match the navy and white striped décor.

What to order: The baja fish tacos are killer, especially with a side of chipotle slaw and one of their margaritas made with fresh pressed juice and agave.
With its carafes of margaritas and tricked-out tacos, this Northern transplant has won over the hearts of faves all over ATL. The Bartaco empire, known for its coastal-casual vibe and sweet patio scene, now has three locations around town in Buckhead, Inman Park and the Westside. Start with the grilled corn with lime, cayenne and cotija cheese, and follow with sesame rib-eye and falafel tacos while washing it all down with a La Ruleta (Flor de Cana silver rum, jalapeno, peach nectar and lime juice) or a caipirinha (Leblon cachaca, lime and fresh pomegranate). Seal the deal with the churros—_saw you saying “gracias.”_
Here Are 19 Of The Best Tacos In America

We asked the BuzzFeed Community where they had the best taco they’ve ever tasted. Here’s your official taco bucket list.

12. Bartaco, various locations along the East Coast

“The sesame rib eye and pork belly tacos are religious experiences. Plus, they have awesome drinks and sides (grilled corn with lime, cayenne, and cojita cheese!) and about a million tacos to choose from.”

–Kathleen Shea, Facebook
Dining Review: Bartaco’s tacos and cocktails offer lots of variety

By Christopher Spata | TBO.com
Published: November 5, 2015 | Updated: November 5, 2015 at 05:07 PM

Bartaco’s is an international chain with a focus on fresh seafood and Latin-inspired cuisine. The Tampa location is situated in the popular Hyde Park Village, offering a casual and relaxed atmosphere.

The restaurant features an open kitchen concept, allowing diners to observe the chefs at work as they prepare each dish. The menu is abundant with options, ranging from shareable appetizers to a variety of seafood entrées.

The highlight of the dining experience at Bartaco is the quality of the ingredients. The seafood is fresh and the meat is sourced from reputable suppliers. The cocktails are well-crafted and the wine list is extensive, offering a wide range of options to accompany your meal.

The service is attentive and knowledgeable, ensuring a pleasant dining experience. The setting is cozy and inviting, making it a great spot for both casual dining and more formal gatherings.

For reservations, call 813-272-4121 or visit the website at bartaco.com.

---

More Information

By Christopher Spata
Published November 5, 2015

Bartaco

Open Kitchen concept, allowing diners to observe the chefs at work as they prepare each dish. The menu is abundant with options, ranging from shareable appetizers to a variety of seafood entrées.

The highlight of the dining experience at Bartaco is the quality of the ingredients. The seafood is fresh and the meat is sourced from reputable suppliers. The cocktails are well-crafted and the wine list is extensive, offering a wide range of options to accompany your meal.

The service is attentive and knowledgeable, ensuring a pleasant dining experience. The setting is cozy and inviting, making it a great spot for both casual dining and more formal gatherings.

For reservations, call 813-272-4121 or visit the website at bartaco.com.

---

"Simple, old-school quality. [...] It’s a place to see and be seen."
Restaurant Review: Top-shelf tacos at bartaco

A carefree aura and thrilling flavors drive Hyde Park's bartaco.

At bartaco, folks fill out a card, sushi bar-style, with what they'd like to order. Consistency is the restaurant word's bible now. It's no small feat making sure that your supply chains always deliver quality ingredients, or having a cadre of line cooks who can nail each dish every time. Ditto for mixologists behind the bar. What about ensuring that servers can seamlessly deliver hot food and cold drinks in the midst of what often seems like chaos? A successful restaurant requires vision, capital and juggling skills that would challenge the Flying Karamazov Brothers. When entrepreneurs figure out a winning formula, there's often pressure to expand, and consistency evaporates. That's why the best restaurants are distinct, and chains, however small, inevitably see a dip from true excellence. So, when I bring my comrades to Hyde Park Village and walk past Best of the Bay winners Piquant and Wine Exchange to check out bartaco, the retail center's newest tenant, my expectations are in check.

The new local branch is the ninth in a rapidly expanding empire helmed by partners Sara Mahar-Batuz and Andy Marschke. What began in Port Chester, New York, then expanded to Connecticut, the D.C. suburbs, and three locations in Atlanta has settled on the pointy end of a triangular building fronting West Snow Avenue. In keeping with Mahar-Batuz's vision of open-air informality with the light, breezy air of a contemporary Mexican beach resort, bartaco has, count 'em, five garage doors ready to rise as the temps descend. When that sweet spot of Florida weather arrives, bartaco will barely have walls on two sides.

There's a aura of fun inside, with hanging basket lights that might as well have been plucked from the Caribbean, plus a crisp, clean interior of blue and white. The walls are also showcases for striking oversize prints of Mahar-Batuz's beach-themed photographs. The dining is seriously relaxed, and the laser-focused menu encourages diners to sample an array of bites, which arrive on small, paper-lined metal trays in lieu of plates.

If you're in the mood to sample a variety of tastes, the restaurant offers two splendiferous chef's tray samplers that are real bargains. When this breathtaking assortment of land and sea creations with delicious flavors come to the table, all I can think of is that there are enough tacos made by “good Mexicans” to walk off Donald Trump. The large tray features a thrilling selection of nine tacos made with soft 4-inch tortillas, two tacos wrapped in warm corn husks, three sides, and a creamy bowl of refritos, super-fresh guacamole with whole crisp corn tortillas. The chunky guac has no tomatoes and little garlic, but it's still satisfying.

The tasty tacos run the gamut: Baja fish with flash-fried cod, lightly dressed slaw and fresh cilantro; luscious pork belly; picante chicken; spicy chorizo that's milder than the p_surf; portobello mushroom with queso fresco; and a zesty cauliflower-nut amarnth.

There's plenty of space in the tacos as served, but if you're inclined to kick things up a notch, there are three terrific sauces at the table, which are also available to take home. Choose from salsa verde with cucumber and jalapeño, hot papaya and habanero, and a roja with tomatoes and chipotle.

The tray's less-spicy tacos — pork and a mushroom-mole combo — are traditional mole harina, wrapped and steamed in corn husks. Our sides burst with flavor as well. Mexican street corn lightly charred, drizzled with lime and dusted with camerino and cotija cheese (the kitchen will cut it off the cob to share), sweet plantains with garlic-cilantro aioli, black beans stewed with pork, and sliced cucumber salad, spicy and crisp.

As its name implies, bartaco also stresses craft cocktails. In an interview from the restaurant's website, Mahar-Batuz emphasizes a commitment to first-class spirits, freshly squeezed in-house juices, high-quality ice, and great glassware, emblazoned with the etched dragonfly logo. But the other essential ingredient is Grethen Thomas, bartaco's award-winning beverage czar, because she's also pouring on a culture of attention to detail.

We sample four of the spot's best and enjoy them immensely. The “pot cheser revier,” named for the first location, is a particular triumph of bright flavors. It highlights Martin Miller's Gin, cucumber, mint, mango nectar and lime juice.

The desserts are prepared with equal care. Three fresh-fried churros are warm and picture perfect, even without the hot fudge sauce that makes dipping fun. bartaco also follows the mason jar trend with a scrumptious spiced chocolate pudding, topped with whipped cream and crunchy hazelnuts. The restaurant also offers a four-cone collection of artisan gelato. We show a modicum of restraint, sharing just a generous scoop of the delicious coconut flavor.

Our evening ends on a delightful note, and I'm forced to reconsider the skepticism with which I entered. Every aspect of this meal hits high marks. We eat into the lovely night happier than a group of rabid presidential candidates eating their own over the immigration conundrum.

“There's an aura of fun inside [...] The dining is seriously relaxed, and the laser-focused menu encourages diners to sample an array of bites [...]”
Taco-ing Points
A Nice Taco-and-Patio Situation in Inman Park

VITALS
Bartaco
200 N Highland Ave NE
Atlanta, GA 30307
470-408-6925
official website

EXTRAS
Bartaco Menu
Slideshow

Look at this slideshow. Then this menu. Then ask us some fake questions, like:

Q: Tacos?
A: Tacos.
Q: Is this different from the Westside and Buckhead locations?
A: Yep. Aside from just being bigger, there’s some large-scale original art on the walls and bookshelves full of driftwood and surf-forward toshchokes. Although it still feels like a place where Andy Dufresne would hang out in Zihuatanejo.

Q: I’m almost certain a Shawshank reference just happened in a thing about tacos.
A: Sorry.
Q: What’s the patio situation?
A: That’s different, too. Part of it’s sitting out front near the street. Part of it’s on the side with a gigantic stone fireplace.

Q: Is there any kind of scenario in which oversized garage doors open up and give way to soft breezes?
A: There’s that exact scenario.
Q: How’s the menu?
A: It’s still got wild-boar tacos and chorizo-spice infused meazal on it, so that’s nice.
Q: Have you told anyone else?
A: Just you.
Pardon me while I do a little math. Carry the two; now add these two together. Okay, I’ve got it: I’ve reviewed approximately 3,604 restaurants.

So when I’m sitting at a new place and my eyebrows hike high and I find myself saying, “Well, hasn’t seen that before,” I get a little excited. Bartaco: eyebrows were up. Opened at the beginning of July in Hyde Park Village, the eighth location of this Connecticut-based chain is doing so many interesting things simultaneously.

First, it’s the way the food menu marries with the bar menu: Food is super affordable, tacos all $2.50 or $3.50, with sides that complete the deal for another $2.50. Then on the bar side, you’ve got some-hitter Latin-inspired cocktails that skirt north of $12. So there’s this drier cognitive dissonance — “this is cheap” and “wait, I should have another chilean spiced infused margarita, but I want to.”

And second, the ordering process is fascinating and really seems to work. Built on the multi-bar island, each table has a little ordering unit. You make check marks, or if you’re like me, carefully penciled numbers next to each taco or “hot taco” item (my roasted cauliflower taco topped with stingy romesco and toasted almonds should have had a 3 next to it, not a 1, but I didn’t want to make pronounced). Then, when your table has filled out its chile, you pop the blue dragonfly card into the metal holder and a server swings by. Need a new drink? Dragonfly card. Just need to see how swiftly a waiter will notice? Dragonfly card. The answer, by the way, is almost immediately.

Located in the space that housed the long-defunct Cactus Club, Bartaco (really, it’s all lowercase, but newspapers refrain from getting too E.E. Cummings) is a harbinger of all the excitement yet to come in Hyde Park Village. There’s Richard Gonzmart’s Goody Goody, Rene Valencik’s Taquero and Chuy Pavone’s On Swan, but based on a couple of recent visits, South Tampa is apoplectic with enthusiasm already. The place — all long U-shaped bar, rustic inverted bent-wood barstools and crisp nautical white-and-navy patio furniture — is packed. Who are all these glamorous young people and why are they wearing such stylish footwear in the middle of summer?

You have to choose. Loud and outside or inside and humiliated? Either way, you’re going to have fun. The service staff is excellent, and I’m not just saying that because one nice bartender handed us four round wooden tokens, emblazoned with the dragonfly and good for free tacos, because it was our first visit.

Once beverage-wise (see: Pisco Sour, $11; spicy Humo Y Punto with jalapeno and mulled tomatillo, $7); or the not-too-sweet house sangria, $8.50), a charred poblano pepper is the way to go. The only slightly weird part in that food arrives on a big paper-lined aluminum tray and you each get your own smaller paper-lined aluminum trays. If you’re trying to eat brown rice topped with a spoonful of peck-studded stewed black beans, say, it’s a waste to eat sweaty stuff off the paper. A quibble.

Chips are whole fried corn tortilla rounds, which you can split open into shards and dip into the lively green salsa ($3) or cheaply just-made charry guac ($5 and $6). Bartaco is exceedingly vegetarian-friendly, with the aforementioned cauliflower taco (remember, order three), a sautéed portobello with strips of queso fresco and an interesting cajun-sliced halal taco (all $2.90).

On the non-veg side, the fried oyster tacos rocked, crunchy and tender-centered and briny-fresh, as did the sausages ribeye, both $9.50, and the fried Baja-style fish taco (we were told it was sparay, very tasty) and pluck pork belly with a tomato of pickled red onion were runners-up tacos (both $8.95). Grilled corn encrusted with cotija cheese, a spiced-up cayenne and a big squeeze of lime ($4.95) is going to wreak havoc on your teeth, but if you’ve got a Meno Les smiles, it’s worth it. And the spicy oak-salted and sublime-hot-crazy-chipotle slaw (both $2.95) are admissible folks for your ($2) washdown tacos.

With 12 taco fillings and as toppings, Bartaco could be self-important, but it’s not. The tall metal circus juicer are pumping constantly, homies whirl around the room grabbing folks when tables are ready (no reservations, but they test you when you’re on deck), and the restaurant exudes a frenzied conviviality. The frenzy may pipe down over time, but Bartaco’s buzz seems built in.

Rating out of four stars:
Food: ***
Service: ***
Atmosphere: ***
Overall: ***
Great Times, Good Tacos

By Alec R. Trowers

When greenwichvillage.com asked about a cutting-edge dining destination, most mentioning伏 conclude to be the New York side of the Broadview. The buzzy Italian spot is particularly appealing in the early evening, when the setting sun casts a golden hue on the entire space. As you step inside, you are greeted by a wave of serenity and warmth.

The vibe is relaxed and cozy, with mismatched chairs and tables that create a casual atmosphere. The menu offers a variety of dishes, from classic Italian fare to more experimental options. The highlight of the menu is the wood-fired pizza, which is cooked to perfection in the brick oven.

The service is attentive and friendly, with waitstaff that are knowledgeable and eager to accommodate any request. The bar area is well-stocked, with a variety of wines and cocktails to choose from.

Overall, it is a cozy and inviting space that is perfect for a date night or a casual get-together with friends. The combination of great food, warm atmosphere, and attentive service make it a must-visit for anyone in the area. Whether you're looking for a relaxed dinner or a fun night out, this restaurant has it all.
bartaco

Forget spotting the first spring robin. Westporters chart the advent of spring as the moment the patio doors swing open at bartaco. This first restaurant in ages to make the most of Saugatuck’s riverfront real estate, bartaco pulses with beautiful people dining on tasty tacos and knocking back some of the most authentic and delicious hand-crafted Margaritas on the Gold Coast (we dare you to have just one). Arrive early and enjoy the waterfront vistas.

20 Wilton Rd., Westport, 203-222-8226 | bartaco.com
Building a Full Meal, Bite by Bite by Bite

A Review of Bartaco in Westport

By PATRICIA SULLIVAN | June 17, 2014

The menu is geared to quick bites and small plates and is family-friendly, with a 87 “kids’-adilla” plate that features a child’s portion of taco, roasted corn on the cob and a fruit kebab. The big surprise is how good so many of the nibbles are and how easily you can make a full meal of them.

As a starter, there are five options for taco fillings. Some of the fillings were $3.50 each (three for $7), others $3.50 (three for $9). Over the course of three visits, I sampled eight of them and did not have a single miss: Raja fish, curry shrimp, wild boar, spicy chorizo, Veracruz fish (wonderfully seasoned), pork belly (spiced with red pepper, sweet purple onions and lots of cilantro). Each taco was about three big bites, with intense seasonings that harmonized with the prime ingredient.

My favorite tacos by far were the fried oyster (crisp, lightly battered, fresh and delicious) and duck (shredded and interwoven with garlic, cayenne and tarragon). Each table has three small bottles of sauces: roja (mild), jalapeno (slightly assertive) and habanero (fiery). But most of the dishes I tried did not need that zapping boost.

From the category “Not Tacos,” which consisted of six different dishes, from soup (thick, chunky and peppery gazpacho that echoed some of my favorite Andalucían versions) to salads and small plates (like truffled and cheese quail eggs in a spicy hot and filled with softened Dungeness crab). We also ordered shrimp ceviche (a pleasantly piquant, lime-tinted shrimp and red and green pepper combo. Just as being were the warmed goats (three- and honey mustard of bartaco-enshrouded sizzling and cheese), each one a pan-sticking mouthful.

Everything is a la carte, even the usual freebie like guacamole ($3 or extra and chips ($3), and the bill can mount quickly depending how hungry you are. But the game is a good one, thickly seasoned, with a gently spirited salsa verde.

One evening we ordered takeout of a Nicaraguan chicken, which was subtly seasoned by white garlic bud and rosemary snuggled in the cavity. The chicken’s companions were chop house slaw (mustard and tangy dressing), black bean salad (dressed with red pepper strips, dired carrots and cilantro) and grilled corn (the ears were swabbed with lime, cayenne and a subtly chili sauce).

Desserts are few, mostly assorted ice creams. I succumbed heartily to the spiced chocolate pudding with a mound of chopped hazelnuts on top. To my happy surprise, the chocolate was rich and creamy, sealed with a wide swath of real whipped cream. Slightly appealing were the chocolate (three long, lightly browned, crisp, underscored dough strips—authentically Spanish as could be) with a soup of chocolate sauce to dip them into.

As a neighborhood drop-in place for lunch, a casual supper or anything in between, Bartaco is hard to beat.

GOOD

The SPACE. Bau-style atmosphere with wide windows, framed photos of marine scenes, wicker basket-lit lighting and a nautical blue and white motif in the banquettes, cushions and patterned wood tiling. Seating for 130, plus outdoor seating for 25 facing the Saugatuck River. Wheelchair accessible.

The CROWD. Many young couples, foursomes and families, casually dressed at both lunch and dinner. Servers are hurried and rushed but uniformly cheerful and helpful.

The BAR. Small global wine list, bottles from $28 to $69, but most in the $30s by the glass, $7 to $10. Craft beer $5 to $7. Nice cocktails $9 to $13 by the glass, $40, $40 and $52 by carafe.

The BILL. Same menu for lunch and dinner. Tacos: $2.50 each to $36 for a large tray. Small plates: $3 to $14 (for whole-plates of chicken). Salad: $5.50 each, $7 for three.

What We Liked. Almost all the tacos, gazpacho, grilled corn, chipotle slaw, black bean salad, guacamole, chips and salsa verde, shrimp ceviche, Nicaraguan chicken, assorted gorditas, cheese quesadilla, spiced chocolate pudding, churros with chocolate sauce.

If you go. Open from 11:30 a.m. to 11 p.m. Monday through Thursday, to 10:30 p.m. Monday, 11:00 a.m. to 11:30 p.m. Friday and Saturday. To 10:30 p.m. Sunday. Parking garage across the road. Reservations not accepted, but diners can call a half-hour before arriving to add your name to the waiting list.

Ratings. Poor, Fair, Good, Very Good, Excellent.
A Waterfront Party, and a Restaurant

By ALEX GAMBLE June 17, 2011

As for the food, it’s Ralph Lauren filtered through a surfer’s brain. The plack-plate are whitewashed and hung with photos of sandy beaches, lightly dusted women and Formula One race cars. Diners can perch on wire stools at the bar or sit back on low-slung benches upholstered in nautical blue and white. Rustic woven baskets encircle the light fixtures, and big fans stir the air. An exercise garage door opens between the main dining area and the expansive waterfront deck, creating one enormous communal room.

The food is simple and tasty and cheap. The teas, an effort, four-inch tortillas, arrive nested together on paper-lined trays and smothered with a rough-cut salsa (they are far more carefully composed in photos on the Web site than they were on our two visits, when they seemed thrown together). For fillings, I had my favorites — the delicious tongue, lightly battered “BAZA fish,” tender red-ribbed pork, and pineapple, and spicy chicken — and there wasn’t a dud among them.

Besides tacos, the best things we ate — from a menu that includes small plates (“tostadas”), rice bowls and sides — were marvelous little gorditas with a creamy dipping sauce; compact pork tacos; natchili a la panchita; a refreshing shrimp ceviche; and, for dessert, golden churros with a chocolate-dipping sauce.

I wouldn’t order again included a messy chile-stuffed, soggy green shawarma, soggy flatbread with cinnamon and coffee chia, tiny towering “wedges” (actually a whole small head with braised tops) and cheesy polenta.

A couple of things threatened to spoil the fun. Although croissants, waffles and servers worked feverishly to keep up with the crowd, on one stormy night, our water glasses sat empty and dishes sat uncleaned for far too long while managers scurried around and fixed it at the bar. (We finally gave up and fetched a pitcher of wine from a nearby washer and dryer.) Also, we were dismayed that so many people eating finger food, the upholstery already bears unappetizing stains, and the floor isn’t even nominally cleaned between seatings.

WORTH IT

THE SPACE: Rustic beach shack aesthetic — concrete floors, whitewashed walls — includes a central bar ringed with tables, open kitchen, outdoor waterfront deck with auxiliary bar. Live music on Sundays. Wheelchair access through front door.

THE CROWD: Mostly young adults, but date night and family night comfortably co-exist. (So late if you want to avoid children.) Dress is now casual. Staff members wear t-shirts and canvas sneakers.

THE BAR: Margaritas and mojitos rule ($6.50 and $8 by the glass, $8 and up for carafes), Deep list of tequilas, solid selection of Mexican and artisanal beers. Wines include a fruity 2009 gamache from Santa Rita ($8 per glass), the lovely 2010 blanco de ouzo, from New Mexico (ific) and the fresh avos Domaine Fidelti Maize-Vallies ($32.95).

THE BILLS: From the very affordable menu: tacos and sides are $2.50 each or $3 for three; small plates and rice bowls are $3 to $9.

WHAT WE LIKED: Tacos (“BAZA fish,” pork with green chiles, pork with pineapple), natchili, chicken cemalado, wall, gnocchi, beef rice bowl, pork tamale, gorditas, shrimp ceviche, mochi to 1600 churros, coconut gelato.

IF YOU GO: Open 7 days a week, 11:30 a.m. to 2 a.m. Reservations taken for 10 or more. Parking in public lot.

RATINGS: Don’t Miss, Worth It, O.K., Don’t Bother.
JEFF CARCARA / CEO

Jeff Carcara serves as CEO of Barteca Restaurant Group, where he oversees everything from building successful teams, implementing innovative changes, and aggressive growth trajectory for the group’s two concepts, Barcelona Wine Bar and Restaurant and bartaco. Carcara brings more than 25 years of hospitality management experience to his role at Barteca. Prior to his current position, Carcara was COO at Del Frisco’s Restaurant Group, where he oversaw 50 restaurants in 25 states. He initially began his career at the Hillstone Restaurant Group, and after a significant tenure, went on to join Seasons 52, a restaurant concept within Darden’s Specialty Restaurant Group, from 2004 to 2012. Carcara held several execution positions there, including Senior Director of Operations, and was integral in growing the brand from one restaurant to more than 30 across the country.

SASA MAHR-BATUZ / Chief Creative Officer

Sasa Mahr-Batuz is the Co-Founder and Creative Director of Barteca Restaurant Group, which includes the restaurant concepts Barcelona Wine Bar & Restaurant and bartaco. He is responsible for the brands’ ever-evolving innovation and oversees the distinct designs which have made the restaurants magnets for the style-conscious.

Mahr-Batuz has been in the culinary industry for over 25 years, and has worked with a variety of concepts ranging from Mediterranean restaurants in Portugal to renowned steakhouses in Argentina. In 1989, he co-founded Nuovo Pasta, a fresh pasta company that is sold nationwide. Prior to entering the food world, Mahr-Batuz was a professional tennis player, and spent nearly a decade traveling the world.

Inspirations from global travels, coupled with Mahr-Batuz’s artistic vision, are portrayed in the designs for both Barcelona Wine Bar and bartaco. As an active artist and photographer, he has an eye for bringing the vibrant facets of different cultures to life, which are very much present in the restaurants’ artwork and interior design.
After nine years at Barteca as COO, Scott Lawton was named President + Cofounder of bartaco. In 2010, Scott collaborated with Sasa on the initial bartaco concept, branding, and design. In his new role, Scott will be putting his energy toward the brand’s overall vision as it enters a period of rapid growth, and is “excited to continue on [his] journey with the Barteca Restaurant group.”

Scott began his career in the restaurant industry at Atlanta’s famous Chops Steakhouse. After attending the University of Georgia and then the Art Institute for Culinary Arts, Scott moved to New York and entered the management program at Drew Nieporent’s Tribeca Grill, where he secured a full-time position as the Purchasing Manager. He then became the Chief Operating Officer of South Florida’s Big Time Restaurant Group where he supervised the opening of new stores in three states.

Scott believes that “the possibilities for bartaco as a growing lifestyle brand are endless” and he can’t wait to see where it goes.
GRETCHEN THOMAS / Wine + Spirits Director

Gretchen Thomas serves as Wine & Spirits Director for Barteca Restaurant Group, overseeing all wine, spirits and beer selections for both Barcelona Wine Bar & Restaurant and bartaco concepts, as well as seasonal cocktail creations, wine and mixology training and development, and beverage-themed events including wine dinners, wine classes and cocktail classes.

At Barcelona, Thomas supervises one of the largest Spanish wine programs in the United States, managing 350 labels from 11 countries, with more than half of the menu devoted to wines from Spain, and the rest from South America. Thomas also currently manages her own line of imported wines under the Gretchen’s Selections portfolio, curating a selective list of fine wines from small producers in Spain and South America.

Thomas initially envisioned becoming a chef, even attending the Culinary Institute of America, but realized her true passion was with wine, while studying at some of Europe’s most prestigious properties in France and Italy. After graduating as valedictorian of her class from the CIA, Thomas worked as a sommelier and restaurant manager at various restaurants in the Hudson Valley, most notably Gigi Trattoria in Rhinebeck, New York.

Thomas has obtained various levels of certification from the Court of Master Sommeliers, Wine & Spirits Education Trust (WSET), and is also a certified Spanish Wine Educator from the Wine Academy of Spain, where she scored in the top 15 in the world.

JONATHAN ROHLAND / Culinary Director

A self-described student of “the school of hard knocks,” bartaco’s Culinary Director Jonathan Rohland focuses on food quality, training and talent development across the taqueria concept’s numerous locations.

Rohland joined the bartaco team as Culinary Director in Spring 2015, bringing more than 15 years of experience. He began his career at John Harvard’s Brew House in Atlanta, Georgia, where he was quickly promoted to Executive Chef. In 2000, he became the Culinary Leader for the Washington D.C. and Southeast regions of Nordstrom’s restaurant division before moving to their Washington, Alaska and Canada markets.