

**BEER & CIDER**

Sierra Nevada Pale Ale	9.90
Future Memoirs of a Root Beer	9.90
Modelo Negra	8.90
Pacifico	8.90
Two Birds Taco Beer	8.90
Quiet Deeds Session Ale	8.90
Lick Pier Midnight Ginger Beer (GF)	8.90
Tecate	7.50
Sol	7.50
Monteiths Apple Cider (GF)	8.90

**ON TAP**

8.50 / 21

- Quiet Deeds Pale Ale (Glass/ Jug)
- Monteiths Apple Cider (Glass/ Jug)

**Beer Buckets!**

26

- Bucket of Iced Beers, Tecate or Sol (4)

**WINE**

8.90 / 35

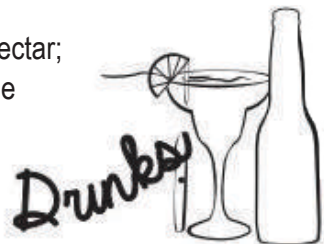
- Featuring Tomfoolery Winery (Barossa Valley, SA)
- “Burla Negra” Tempranillo
- “Tally-Ho” Sauvignon Blanc,
- “Trouble & Strife” Cabernet Franc Rosé

**SANGRIA**

13 / 35

Rosé, Añejo Blanco Rum, Strawberry Liqueur, Fresh Squeezed Lime Juice, and Sweet Agave Nectar; poured over ice, topped up with mineralagua. Lime and strawberry garnish.

**DRINKS MAY DIFFER BY LOCATION  
NOT SURE WHERE YOU ARE?  
ASK OUR FRIENDLY STAFF =>**



**MARGARITAS & TEQUILA**

<b>BCB Mandarin Margarita</b>	13 / 35
BCB's own creation, Jarritos Mandarin Soda, lime juice, sugar syrup, Reposado Tequila & Triple sec, rimmed with chilli salt (Glass/ Jug)	
<b>Jalapeño Margarita</b>	15.50
Jalapeño infused Reposado Tequila shaken with freshly squeezed Orange & Lime Juice	
<b>Tommy's Margarita</b>	14.50
A San Francisco original with fresh squeezed lime juice, Reposado Tequila and sweetened with Agave nectar	
<b>Largarita</b>	30
Double Mandarin Margarita capped with a Sol beer	
<b>Mexican Submarine</b>	15.60
Sol beer, add lime, Reposado drop shot	
<b>Shot/ El Jimador Reposado</b>	8.50

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**SOFT DRINKS**

Jarritos Sparkling Fruit Drinks	4.70
Dr. Pepper/A&W, Root Beer	4.50
Emma & Tom's Juices	4.60
Coca-Cola, Diet, Zero, Sprite	3.75
Kombucha	5.75
Lemon, Lime and Bitters	4.50
Still / Sparkling Water	3.50 / 4

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**GELATO**

- Guacamole Gelato
- Dark Chocolate & Chilli Gelato



4.20

# BCB ORIGINAL BURRITOS

EACH BURRITO IS ROLLED IN A FRESHLY GRILLED FLOUR TORTILLA UNLESS OTHERWISE LISTED.

ANY BURRITO CAN BE MADE GLUTEN FREE BY REQUESTING IT IN A BOWL - SERVED ON A BED OF LETTUCE WITHOUT THE TORTILLA.

## STARTERS AND SHARING

<b>Guacamole &amp; Salsa Sampler</b> (V)(VG)	14.80
Tortilla chips fresh guacamole Pico de Gallo & your choice of salsa (Mild, Hot, or Nuclear)	
<b>Popcorn Cauliflower</b> (V)(VG)(GF)	9
Crunchy spiced cauliflower florets, lightly crumbed and fried served with chipotle aioli dipping sauce.	
<b>Jalapeño Poppers</b> (V)(GF) 🌶️	14.80
Three fresh Jalapeños filled with cream cheese blend, lightly crumbed then quick fried, served with chipotle-mayo and lime sour cream.	
<b>Mexican Grilled Corn On The Cob</b> (GF)(VGO) 🌶️	7
Lightly grilled corn brushed with chipolte mayo then rolled in grated cheese and our spice blend.	
<b>Nachos Locos</b> (V)(GF)	16.80
Warm tortilla chips smothered in Queso cheese & topped with fresh Pico de Gallo, black beans, guacamole, & sour cream. (Add choice of meat 3.50)	
<b>Vegan Nachos Locos</b> (GF)(V)(VG)	19.50
Warm tortilla chips smothered in our house made vegan Queso topped with fresh Pico de Gallo, black beans & double guacamole.	
<b>SOMA Quesadilla</b> (GFO)	17.30
Choice of pulled pork or marinated grilled chicken with baby spinach, Pico de Gallo, chipotle mayo and melted cheese in a crispy grilled tortilla. Guacamole on the Side.	
<b>Handmade Tortilla Chips</b> (V)(GF)(VG)	
With Mild, Hot, or Nuclear Salsa (Sm/Lg)	6.50/10.30
With Fresh made Guacamole (Sm/Lg)	7.80/12.80

## KIDS BITES

(Kids under 12)

<b>Itsy Bitsy Beanie</b>	6
Pinto beans, melted cheese in a grilled flour tortilla.	
<b>Itsy Bitsy Chicken</b>	7.40
Spanish rice, melted cheese, grilled chicken in a grilled flour tortilla.	
<b>El Taco del Niño</b> (GF)	6
Grilled chicken or steak with lettuce, tomato, corn and cheese on a grilled corn tortilla.	
<b>Niños Nachos</b> (V)(GF)(VGO)	7.90
Warm Tortilla Chips covered with Cheese Queso Sauce & Fresh Tomatoes	

<b>Bay City Bomber</b> (IT'S MASSIVE)	18.70	<b>Thai Chicken</b>	16.70
Steak & chicken, black beans, spanish rice, melted cheese, guacamole, lime sour cream, lettuce, tomatoes, spanish onions, cilantro, black olives, & mild salsa.		Chicken sautéed in our fresh made thai peanut sauce with asian slaw, cilantro, brown rice, & sweet chili sauce, in a grilled roma tomato tortilla.	
<b>Enchilada Style Burrito</b>	18.70	<b>Cabo Supreme</b>	16.50
Choice of steak or chicken burrito with capsicum, onions, cheese and Spanish rice, grilled crisp then smothered with Queso and Rancheros sauce. Topped with lime sour cream, cilantro, and black olives.		Choice of meat, fresh guacamole, melted cheese, Pico de Gallo, & lime sour cream.	
<b>La Fajita</b>	16.50	<b>Mission Special</b>	16.70
Grilled steak or chicken sautéed with capsicum & spanish onions, melted cheese, spanish rice, mild salsa, & lime sour cream.		48 hour marinated Grilled Steak and Chicken with melted cheese, black beans, Spanish rice, & mild salsa.	
<b>Pulled Pork (Carnitas)</b>	16.70	<b>Breakfast Burrito</b> (V) (Served all day)	12.60
Carnitas style pork, brown rice, Pico de Gallo, melted cheese, corn, pineapple, cilantro, & red chili salsa in a grilled roma tomato tortilla.		Scrambled eggs with melted cheese, pinto beans, spring onions, and choice of fresh made Mild, Hot, of Nuclear fresh made Salsa. Add in Grilled Steak, Chicken, Pulled Pork, or Pulled Jackfruit + 3.50	
<b>Fisherman's Wharf</b>	17.80	<b>Cajun Picante!</b> 🌶️	16.70
Grilled strips of seasoned fish, spanish rice, pineapple salsa, fresh cabbage slaw, chipotle dressing in a grilled wheat tortilla.		Chicken or prawns sautéed in our cajun sauce with spanish onions & garlic, black beans, spanish rice, lettuce, & lime sour cream. (Prawn option add: 3.00)	
<b>Pulled Jackfruit</b> (V)(VG)	17.80	<b>California</b> (V)(VG)	14.40
Slow cooked pulled bbq jackfruit (Think Pulled Pork), vegan cheese, brown rice, Pico de Gallo, corn, pineapple, cilantro & red chilli salsa in a grilled roma tomato tortilla.		Cos lettuce, guacamole, Pico de Gallo, black beans, cilantro, brown rice, and mild salsa. Add our own melted vegan cheese for 2.50	
<b>Everest</b> (V)(VG) 🌶️	16.60	<b>Valencia Veg</b> (V)(VG)	15.50
Red potato and mushrooms sautéed with ginger, garlic, spanish onion, green chili and Nepali spices. Spanish rice, cilantro and black beans wrapped in a roma tomato tortilla. Add our own vegan cheese for 2.50		Sautéed zucchini, yellow squash, broccoli, capsicum & spanish onions with black beans, brown rice, mild salsa. Add our own melted vegan cheese for 2.50	
		<b>Bean &amp; Cheese</b> (V)(VGO)	12.80
		Double black beans, spanish rice, melted cheese & mild salsa. (Substitute our own melted vegan cheese for + 2)	

## MAKE YOUR OWN BURRITO

Three steps to make your own perfect burrito. Made exactly the way you like it! 14.50

### Step 1 - Choose your burrito base

Grilled and marinated Chicken or Steak, Carnitas Pork, or PulledJackfruit (VG).

### Step 2 - Choose Your Fillings

<b>Tortillas</b>	Flour, wheat, roma tomato, or in a bowl
<b>Beans</b>	Black or pinto
<b>Rice</b>	Spanish or brown
<b>Salsa</b>	Mild, Hot, Nuclear, Pico de Gallo, corn or pineapple
<b>Salad</b>	Lettuce, tomatoes, onion, cilantro
<b>Extras</b>	corn, jalapeños, black olives, pineapple (1.20 each)

### Step 3 - Add The Three Amigos

<b>Guacamole</b>	2.20
<b>Lime sour cream</b>	1.60
<b>Cheese</b>	1.60
<b>- Enjoy all of the 3 Amigos</b>	4.70

**MAKE ANY BURRITO ENCHILADA STYLE! GRILLED CRISP THEN SMOTHERED WITH QUESO AND RANCHEROS SAUCE. TOPPED WITH LIME SOUR CREAM, CILANTRO, AND BLACK OLIVES. +4.00**



## TACOS

<b>Fish Taco</b> (GF)	8.50 ea
Grilled strips of seasoned fish, fresh cabbage slaw, chipotle dressing & pineapple salsa in grilled corn tortillas.	
<b>Street Taco</b> (GF)	6.90 ea
Choice of Lean grilled and marrinated Steak or chicken or pulled pork (Carnitas), chopped spanish onions, cilantro, and red chili salsa served on two grilled corn tortillas with melted cheese.	
<b>Pulled Jackfruit Taco</b> (V)(GF)(VG)	7.50 ea
Slow cooked pulled bbq jackfruit (Think Pulled Pork) and crunchy slaw, topped with chipotle Aioli. Served on a grilled corn tortilla and garnished with cilantro.	

## PLATES

<b>DIY Chimmichurri Burrito</b> (GFO)	21
Grilled Carne Asada steak marinated for 48 hours in our cilantro Chimichurri marinade. Served with spicy refried Pinto beans, Spanish rice and mild salsa. Grilled flour or corn tortillas on the side for rolling your burrito.	
<b>Prawn Tacos Picante</b> (GF) 🌶️	21
Prawns pan seared with cajun spices, salsa, spanish onion, and garlic, served in chipotle mayo on grilled corn tortillas. Spanish rice Pico de Gallo, guacamole and refried beans on the side.	

## SIDES

Salsas - Mild, Hot, Nuclear, Pico de Gallo	3.00
Lime Sour Cream	2.40
Guacamole	4.30
Queso Sauce	3.50
Melted Vegan Cheese (our own recipe)	4.00
Grilled Tortilla (Flour or Corn)	1.60
Black Beans or Rice	3.90

## COMIDAS FRESCAS

**MEALS COOKED TO ORDER AND WITH ONLY QUALITY AND FRESH INGREDIENTS.**

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BAYCITYBURRITO.COM

# BAY CITY

## *Burrito*

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DINE IN

TAKE AWAY

DELIVERY

CATERING

**SAN FRANCISCO - MEX  
MISSION DISTRICT STYLE  
BURRITOS AND MORE**

### **HAWTHORN**

838 Glenferrie Road  
Hawthorn, 3122 Vic  
T 03-9818-1482  
F 03-9818-5482

### **ST KILDA**

4 Shakespeare Grove  
St Kilda, 3182 Vic  
T 03-9534-1582  
F 03-9534-5582

  BAYCITYBURRITO