

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

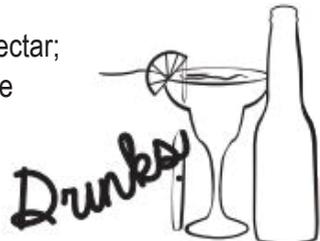
- Featuring Tomfoolery Winery (Barossa Valley, SA)
- “Burla Negra” Tempranillo
- “Tally-Ho” Sauvignon Blanc,
- “Trouble & Strife” Cabernet Franc Rosé

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

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

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

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

Guacamole & Salsa Sampler (V)(VG)	14.80
Tortilla chips fresh guacamole Pico de Gallo & your choice of salsa (Mild, Hot, or Nuclear)	
Popcorn Cauliflower (V)(VG)(GF)	9
Crunchy spiced cauliflower florets, lightly crumbed and fried served with chipotle aioli dipping sauce.	
Jalapeño Poppers (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.	
Mexican Grilled Corn On The Cob (GF)(VGO) 🌶️	7
Lightly grilled corn brushed with chipolte mayo then rolled in grated cheese and our spice blend.	
Nachos Locos (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)	
Vegan Nachos Locos (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.	
SOMA Quesadilla (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.	
Handmade Tortilla Chips (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)

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

Bay City Bomber (IT'S MASSIVE)	18.70	Thai Chicken	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.	
Enchilada Style Burrito	18.70	Cabo Supreme	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.	
La Fajita	16.50	Mission Special	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.	
Pulled Pork (Carnitas)	16.70	Breakfast Burrito (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	
Fisherman's Wharf	17.80	Cajun Picante! 🌶️	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)	
Pulled Jackfruit (V)(VG)	17.80	California (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	
Everest (V)(VG) 🌶️	16.60	Valencia Veg (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	
		Bean & Cheese (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

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

Step 3 - Add The Three Amigos

Guacamole	2.20
Lime sour cream	1.60
Cheese	1.60
- Enjoy all of the 3 Amigos	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

Fish Taco (GF)	8.50 ea
Grilled strips of seasoned fish, fresh cabbage slaw, chipotle dressing & pineapple salsa in grilled corn tortillas.	
Street Taco (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.	
Pulled Jackfruit Taco (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

DIY Chimmichurri Burrito (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.	
Prawn Tacos Picante (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.

BAYCITYBURRITO.COM

BAY CITY

Burrito

DINE IN

TAKE AWAY

DELIVERY

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**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

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STARTERS AND SHARING

Guacamole & Salsa Sampler (V)(VG) 15.80
Tortilla chips fresh guacamole Pico de Gallo & your choice of salsa (Mild, Hot, or Nuclear)

Popcorn Cauliflower (V)(VG)(GF) 9
Crunchy spiced cauliflower florets, lightly crumbed and fried served with chipotle aioli dipping sauce.

Esquites (V)(GF) 8
Traditional Mexican street market corn cup. Fresh corn charred and sautéed in butter with onions, smokey chili, epazote (herbs), lime juice, Chipotle-mayo and topped with cheese.

Jalapeño Poppers (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.

Mexican Grilled Corn On The Cob (GF)(VGO) 8
Lightly grilled corn brushed with chipotle mayo then rolled in grated cheese and our spice blend.

Nachos Locos (V)(GF) 16.80
Warm hand made tortilla chips smothered in Queso cheese & topped with fresh Pico de Gallo, black beans, guacamole, & sour cream. (Add choice of meat 3.50)

Vegan Nachos Locos (GF)(V)(VG) 18.30
Warm hand made tortilla chips smothered in our own recipe and house made Vegan Queso topped with fresh Pico de gallo, Black Beans, Guacamole, and Coyo (Coconut-Yogurt with lime).

SOMA Quesadilla (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.

Handmade Tortilla Chips (V)(GF)(VG)
With Mild, Hot, or Nuclear Salsa (Sm/Lg) 6.50/10.30
With Fresh made Guacamole (Sm/Lg) 8.50/14

KIDS BITES

(Kids under 12)

Itsy Bitsy Beanie (V) 6.20
Pinto beans, melted cheese in a grilled flour tortilla.

Itsy Bitsy Chicken 7.20
Spanish rice, melted cheese, grilled chicken in a grilled flour tortilla.

El Taco del Niño (GF) 6.20
Grilled chicken or steak with lettuce, tomato, corn and cheese on a grilled corn tortilla.

Niños Nachos (V)(GF)(VGO) 7.20
Warm Tortilla Chips covered with Cheese Queso Sauce & Fresh Tomatoes

Quesadilla para Niños (V) 6
Grilled Flour Tortilla filled with melted Cheese

Dine in menu. Not all menu items are available for take-away.

Bay City Bomber (IT'S MASSIVE) 18.70
Steak & chicken, black beans, spanish rice, melted cheese, guacamole, lime sour cream, lettuce, tomatoes, spanish onions, cilantro, black olives, & mild salsa.

Enchilada Style Burrito 18.70
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.

La Fajita 16.50
Grilled steak or chicken sautéed with capsicum & spanish onions, melted cheese, spanish rice, mild salsa, & lime sour cream.

Pulled Pork (Carnitas) 16.70
Carnitas style pork, brown rice, Pico de Gallo, melted cheese, corn, pineapple, cilantro, & red chili salsa in a grilled roma tomato tortilla.

Fisherman's Wharf 17.30
Grilled strips of seasoned fish, spanish rice, pineapple salsa, fresh cabbage slaw, chipotle dressing in a grilled wheat tortilla.

Pulled Jackfruit (V)(VG) 17.80
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.

Burri-chi (V)(VG) 16.70
Our own house made Kimchi with Tofu coated in New Mexico sourced flour and seasonings then deep fried, fresh Guacamole, Back Beans, sweet corn and brown rice wrapped in a grilled wheat tortilla.

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MAKE YOUR OWN BURRITO

Two 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 Pulled Jackfruit (VG).

Step 2 - Choose Your Fillings

Tortillas	Flour, wheat, roma tomato, or in a bowl	
Beans	Black or pinto	
Rice	Spanish or brown	
Salsa	Mild, Hot, Nuclear, Pico de Gallo, corn or pineapple	
Salad	Lettuce, tomatoes, onion, cilantro	
Extras	Corn, jalapeños, black olives, pineapple	1.20 each
The 3 Amigos	Guacamole	2.50
	Lime sour cream	1.60
	Cheese	1.60
	- Enjoy all of the 3 Amigos	4.80

Thai Chicken 16.70
Chicken sautéed in our fresh made thai peanut sauce with asian slaw, cilantro, brown rice, & creamy sweet chili sauce, in a grilled roma tomato tortilla.

Cabo Supreme 16.50
Choice of meat, fresh guacamole, melted cheese, Pico de Gallo, & lime sour cream.

Mission Special 16.70
48 hour marinated Grilled Steak and Chicken with melted cheese, black beans, Spanish rice, & mild salsa.

Breakfast Burrito (V) (Served all day) 12.60
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

Cajun Picante! 16.70
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)

California (V)(VG) 14.40
Cos lettuce, guacamole, Pico de Gallo, black beans, cilantro, brown rice, and mild salsa. Add our own melted vegan cheese for 2.50

Valencia Veg (V)(VG) 15.50
Sautéed zucchini, yellow squash, broccoli, capsicum & spanish onions with black beans, brown rice, mild salsa. Add our own melted vegan cheese for 2.50

Bean & Cheese (V)(VGO) 12.80
Double black beans, spanish rice, melted cheese & mild salsa. (Substitute our own melted vegan cheese for + 2)

TACOS

Fish Taco (GF) 7.50 ea
Grilled strips of seasoned fish, fresh creamy cabbage slaw, chipotle dressing & pineapple salsa in grilled corn tortillas.

Street Taco (GF) 7.50 ea
Choice of Lean grilled and marinated Steak or chicken or pulled pork (Carnitas), chopped spanish onions, cilantro, and red chili salsa served on two grilled corn tortillas with melted cheese.

Pulled Jackfruit Taco (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

DIY Chimmichurri Burrito (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.

Prawn Tacos Picante (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	3.50
Lime Sour Cream	2.40
Chipotle-Mayo	2.40
Guacamole	4.40
Queso Sauce	3.50
Melted Vegan Cheese (our own recipe)	3.00
Grilled Tortilla (Flour or Corn)	1.60
Black Beans or Rice	3.90

ASK YOUR SERVER ABOUT OUR SPECIALS AND OUR SF MEX FIESTA MENU



A surcharge of 10% applies on Public Holidays

COMIDAS FRESCAS

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

HAWTHORN

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