



artisan cheeses & meats

\$3 per ounce

salchichon, spanish cured hard sausage that resembles traditional hard salami

jamón serrano, traditional spanish country ham

lomo embuchado, spiced and cured pork loin

saint-andré, rich and creamy, with a soft, buttery texture

point reyes, creamy with an elusive, salty flavor, sea-blue veins and deep, luscious flavor

humbolt fog, elegant, soft, surface ripened cheese, texture is creamy and luscious with a subtle tangy flavor

petit basque, this smooth and mild cheese has an amazing salty and creamy finish

port salut, an exquisite cheese with an orange rind and pale-yellow interior

boschetto al tartufo, mild semisoft cheese, a blend of sheep and cow's milk, loaded with white truffle bits

mahón, cow's milk cheese from spain that boasts sharpness, lemony, and salty flavors

appetizers & things we share

Baca flat bread, roasted peppers, arugula, mahón, portabellas 9

duck taquitos, duck confit, apple roasted corn, jicama slaw, spicy plum sauce 9

gourmet olive confit, grilled bread 8

foie gras toast, yellow tomato bisque, lomo embuchado, manchego, pickled shallots 10

kurobuta pork belly and scallop, creamy polenta, fried shallots, mahón, salsa verde jam 10

olive crusted tuna, herbed vinaigrette, caraway crisps 11

from the garden

spring baca salad, mesclun, smoked chèvre, candied pecans, dried cranberries, scallions, buttermilk dressing 11

spinach arugula citrus salad, orange, cippolini, marcona almonds, golden raisins, piquillo, mint vinaigrette 10

roasted beet salad, roasted beets, cabrales, baby mâché, port vinaigrette 12

the main plate

local half roasted chicken, apple smoke infused, jicama slaw, portobello fries, chicken jus 20

kurobuta natural pork and beans, truffle mac and cheese, haricot vert, cannellini, fava beans 27

diver scallops, risotto, sweet corn, swiss chard, parmesan crema 28

wood plank roasted mesquite grouper, baby root vegetables, fingerling potatoes, sauce romesco 30

brandy peppercorn filet, garlic mashers, haricot vert, roasted mushrooms 34

pan seared king salmon, yukon potato puree, seasonal vegetables, lemon butter sauce 30

colorado ½ rack of lamb, chorizo hash, purple asparagus, valencia demi glaze 29

fruit and vegetable "paella," saffron rice, artichokes, baby squash, tomatoes, apricots 24

chef's weekly inspirations

please visit baca for weekly specials

ending on a sweet note

sarah's banana split, banana cotta, brown sugar pound cake, roasted pineapple, walnut ganache, vanilla ice cream, cherry gelée 10

mile high chocolate bourbon cake, chocolate cake, ganache, bourbon caramel sauce 10

fruit tart- butter cookie crust, tahitian vanilla bavarian, fresh fruit 10

raspberry cheesecake, traditional new york cheesecake, white chocolate raspberry ice cream, raspberry compote 10

guided by principles of sustainability

consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

please inform us of any dietary restrictions so we may do our best to accommodate your needs