

Tablesides GUACAMOLE

8⁹⁹ per person • two person minimum VG GF

SHAREABLES

NACHOS 16⁹⁹

aged jack cheese, pickled red onion, black beans, jalapeño, charred tomato & jalapeño salsa, pico de gallo, garlic crema VG

add: pork carnitas • 4⁹⁹ chicken al pastor • 4⁹⁹
steak • 9⁹⁹ housemade chorizo • 3⁹⁹

TUNA POKE TACOS* 15⁹⁹

crispy wonton shell, pineapple, avocado, red onion, serrano, agave soy, lime

SHRIMP CEVICHE 16⁹⁹

aguachile, jimaca, mango, onion, mint GF

CHICKEN EMPANADAS 15⁹⁹

red mole, garlic crema, roasted tomato salsa

CORNBREAD SKILLET 11⁹⁹

roasted poblano chili, charred corn, cilantro, agave sea salt butter VG

OAXACAN CHEESE QUESADILLA 15⁹⁹

charred vidalia onions, poblano peppers, jack & manchego cheeses, garlic crema, charred tomato & jalapeño salsa VG

add: chicken al pastor • 4⁹⁹ steak • 9⁹⁹ shrimp • 6⁹⁹

Chips & Salsa

1 FOR 6⁹⁹ | 3 FOR 14⁹⁹ | GF | VG

PICO DE GALLO | AVOCADO SALSA VERDE
CHARRED TOMATO & JALAPEÑO

QUESO AMERICANO 9⁹⁹

served with housemade chips
authentic mexican blended cheese

add: housemade chorizo • 3⁹⁹ avocado • 3⁹⁹

QUESO FUNDIDO 14⁹⁹

choice of heirloom corn tortillas or housemade chips

marinated piquillo pepper, crispy leeks, pico de gallo, charred tomato & jalapeño salsa VG

add: housemade chorizo • 3⁹⁹

BARRIO PLATES

"TACO" SALAD 14⁹⁹

red cabbage, romaine, roasted corn, black beans, avocado, white cheddar, olives, pickled jalapeño, pico de gallo, roasted poblano crema, fresno chili vinaigrette VG
served on a crispy flour tortilla

add: chicken al pastor • 4⁹⁹ steak • 9⁹⁹ shrimp • 6⁹⁹

CARNITAS FRIED RICE* 21⁹⁹

crispy pork carnitas, fried egg, adobo sauce

CARNE ASADA* 24⁹⁹

8 Oz NY Strip, roasted veggies, rice, refried beans, chimichurri, charred tomato salsa

ENCHILADAS

jack & cotija cheeses, garlic crema, local cabbage VG GF
served with verde & roja salsa

PORK CARNITAS | 24⁹⁹

CHICKEN AL PASTOR | 23⁹⁹

SEASONAL VEGETABLE | 22⁹⁹

Fajitas

charred banana pepper, knob onion, blistered shishito pepper, tres chiles salsa, flamed tableside with mezcal. GF

served with hand-pressed heirloom blue corn tortillas

GRILLED CHICKEN | 26⁹⁹ ANCHO SHRIMP | 27⁹⁹

NEW YORK STRIP STEAK* | 29⁹⁹ PICK 2 COMBO | 32⁹⁹

add: spanish rice & black beans • 6⁹⁹

Weekly Specials

Margarita
MONDAY

\$8⁹⁹ MARGARITAS

Taco
TUESDAY

\$4⁹⁹ SELECT
TACOS ALL DAY

Wild
WEDNESDAY

\$19⁹⁹ TECATE BEER
BUCKETS

Thirsty
THURSDAY

\$39⁹⁹ CLASSICO
MARGARITA PITCHERS

GF: GLUTEN FRIENDLY VG: VEGETARIAN

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.
An 18% gratuity charge will be added to all parties of six or more. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

*Items can be served raw, undercooked, or cooked to order. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.

TACOS

select one style • three per order

All tacos served on hand-pressed heirloom blue corn tortillas;
flour tortilla or bibb lettuce available upon request

Add rice & beans 5⁹⁹

CHICKEN AL PASTOR 18⁹⁹

pickled red onion, avocado salsa verde, charred pineapple, charred tomato & jalapeño salsa GF

SHORT RIB QUESABIRRIA 19⁹⁹

oaxaca & chihuahua cheeses, consommé GF

SKIRT STEAK 21⁹⁹

avocado, radish, cilantro, charred onions & poblanos, salsa picante

TRUFFLE MUSHROOM 18⁹⁹

queso fresco, roasted corn, fresno peppers VG

BAJA FISH 18⁹⁹

grilled or crispy

mahi mahi, jicama slaw, pico de gallo, pickled carrots, chipotle aioli

BLACKENED SHRIMP 18⁹⁹

citrus habanero slaw, pickle red onions

MAKE IT A BOWL +3⁹⁹

served with rice, black beans & shredded lettuce

TACO TOWER 68⁹⁹

mix & match 12 tacos • chips & salsa
choice of chicken, steak, truffle mushroom

HANDHELDS

served with fries

CRISPY CHICKEN TORTA 16⁹⁹

frijoles negros, tomatoes, lettuce, garlic crema, chihuahua cheese

add: avocado • 2⁹⁹

BARRIO DOUBLE SMASH BURGER 18⁹⁹

jalapeños, charred onions, american cheese, pickle, serrano aioli

add: avocado • 2⁹⁹ bacon • 2⁹⁹ egg • 2⁹⁹

SHARABLE SIDES

ESQUITES STYLE CORN 9⁹⁹

cotija cheese, chili piquin VG

SPANISH RICE 7⁹⁹ VG | BLACK BEANS 7⁹⁹ VG

COCKTAILS 13⁹⁹

OH MAI MAI

cazadores reposado, orgeat almond,
pineapple, lime, bitters

PANTERA ROSA

absolut, watermelon, lime

PEACHITO

bacardi, peach, lime, mint

HOT MEZZ

creyente mezcal, watermelon,
jalapeño, lime, sage

FROZEN MARGARITAS 14⁹⁹

STRAWBERRY

MANGO

• ROSÉ SANGRIA \$11.99 •

ZERO PROOF

NO MAS TEQUILA 11⁹⁹

ritual zero-proof tequila,
strawberry, lime, grapefruit

EL GATITO 7⁹⁹

watermelon, lime, soda

MANGO MULE-ISH 8⁹⁹

mango, lime, ginger beer

MARGARITAS

glass | pitcher

JALAPEÑO CUCUMBER 14⁹⁹ | 57⁹⁹

hornitos, elderflower liqueur, lime, sage

THE CLASSICO 12⁹⁹ | 49⁹⁹

jose cuervo tradicional plata, triple sec,
lime, himalayan lime sea salt

PINEAPPLE DE MEZCAL 14⁹⁹ | 57⁹⁹

400 conejos, pineapple, lime

LAVENDER HIBISCUS 14⁹⁹ | 57⁹⁹

olmeca altos plata, lavender, hibiscus

STRAWBERRY MINT 13⁹⁹ | 53⁹⁹

corazon blanco, strawberry, lime



THE CLASSICO TOWER 84⁹⁹

1800 silver • serves 8-10 • ask your server about tequila upgrades

flavor upgrade • 5⁹⁹ | choice of: strawberry, passion fruit, watermelon

CERVEZAS

Bottles & Cans

bud light. american lager.	6 ⁹⁹
corona extra. mexican lager.	7 ⁴⁹
centennial. ipa.	7 ⁹⁹
tecate. mexican lager	6 ⁹⁹
pacifico. mexican lager	7 ⁹⁹
modelo especial. mexican pale lager.	7 ⁴⁹
stella artois. pale lager.	7 ⁹⁹
electro-lime cerveza. non-alcoholic	7 ⁴⁹
nutrl pineapple. hard seltzer.	8 ⁹⁹

VINOS

By The Glass

SPARKLING	
freixenet blanc de blancs, cava brut, spain	12 ⁹⁹ 51 ⁹⁹
riondo, prosecco rosé, ita.	14 ⁹⁹ 59 ⁹⁹
WHITES	
lunardi, pinot grigio, ita.	12 ⁹⁹ 51 ⁹⁹
shirtail ranches, sauvignon blanc, ca.	13 ⁹⁹ 55 ⁹⁹
bieler père et fils, rosé, fra.	13 ⁹⁹ 55 ⁹⁹
REDS	
hayes ranch, cabernet, ca.	14 ⁹⁹ 59 ⁹⁹
lote 44, malbec, arg.	13 ⁹⁹ 55 ⁹⁹
ramon bilbao crianza, rioja, spain	14 ⁹⁹ 59 ⁹⁹
unshackled, blend, ca.	14 ⁹⁹ 59 ⁹⁹

FLIGHTS

PATRON 45⁹⁹

silver | reposado | añejo

CASAMIGOS 44⁹⁹

blanco | reposado | añejo

CASA NOBLES 39⁹⁹

blanco | reposado | añejo

CLASE AZUL 64⁹⁹

plata | reposado | gold

PREMIUM AÑEJOS 54⁹⁹

chinaco extra | cazadores extra | eight reserve

SHOTS 5⁹⁹

COCO CREMA

bailey's, whiskey,
creme de cacao

CAFÉ 43

kahlua, licor 43,
godiva white chocolate

SOCO LIMÉ

southern comfort, lime

PEACH PUNCH

hornitos, peach schnapps



Happy Hour



MONDAY - FRIDAY • 5PM - 6PM
SATURDAY - SUNDAY • 3PM - 5PM

\$9 MARGARITAS
HALF OFF SELECT SHAREABLES

Drinks!