

FRIED CHICKEN & CHURROS 1799

chipotle maple drizzle, agave sea salt butter

NEW YORK STRIP STEAK & EGGS* 2699

sunny-side-up eggs, crispy potato hash

CHILAQUILES 1699

tomatillo salsa, sunny-side-up egg, queso fresco, aged jack cheese, pickled red onion, garlic crema \mbox{VG} \mbox{GF}

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

BARRIO OMELETTE 1399

tomato, onion, jalapeño, chihuahua cheese, crispy leeks, salsa borracha, crispy potato hash

add: housemade chorizo • 399 bacon • 399

THE BREAKFAST BURRITO 1999

housemade chorizo, scrambled eggs, black beans, avocado, pico de gallo, aged jack cheese, salsa verde, breakfast potatoes



CRISPY CHICKEN TORTA 1599

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

add: avocado • 299

BARRIO DOUBLE SMASH BURGER 1899

pickled jalapeños, charred onions, american cheese, serrano aioli

add: avocado • 299 bacon • 299 egg • 299

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 or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodbourne 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.

Cocktails!

MIMOSA 1299

prosecco, orange juice

PEACH MIMOSA 1299

prosecco, peach nectar

GUAVA MIMOSA 1299

prosecco, guava

HAZELNUT CARAJILLO 1299

licor 43, frangelico, cream, cold brew

MICHELADA 899

housemade michelada mix, técate, lime, tajín

BLOODY MARY 1399

vodka, housemade mix, bacon wrapped stuffed jalapeño, black cayenne pepper

BLOODY MARIA 1399

jose cuervo, housemade mix, bacon wrapped stuffed jalapeño, black cayenne pepper



Bottomless

\$3499

available 10:30am - 3pm; 2 hour time limit choose one:

BLOODY MARY

vodka, housemade mix, black cayenne pepper, celery, lime

BLOODY MARIA

jose cuervo, housemade mix, black cayenne pepper, celery, lime

MIMOSA

prosecco, orange juice

Tableside GUACAMOLE

899 per person • two person minimum

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

aquachile, 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 • 3^{99}

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 0z 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 | 26³⁹ ANCHO SHRIMP | 27³⁹

NEW YORK STRIP STEAK* | 29³⁹ PICK 2 COMB0 | 32³⁹

add: spanish rice & black beans • 699

Weekly Specials

Margarita MONDAY \$899 MARGARITAS Taco Tuesday

Wild Wednesday

\$1999 TECATE BEER

Thirsty THURSDAY

\$3999 CLASSICO MARGARITA PITCHERS

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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

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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

CRISPY CHICKEN TORTA 1699

frijoles negros, tomatoes, lettuce, garlic crema, chihuahua cheese ${\bf add: avocado \, \cdot \, 2^{gg}}$

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