

Brunch

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 **VG 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

Handhelds

served with chips & salsa or fries

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 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.

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 11am - 3pm; 2 hour time limit
choose one:

CLASSICO

jose cuervo tradicional plata, triple sec,
lime, chili salt blend

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



Guacamole VG GF

SERVES 2 | 15⁹⁹

MADE TABLESIDE

SERVES 3-4 | 24⁹⁹

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

THE BARRIO QUESADILLA 15⁹⁹

charred onion and pepper, manchego cheeses, house salsa VG

→ ADD YOUR PROTEIN ←

chicken al pastor 4⁹⁹ • steak 9⁹⁹ • shrimp 6⁹⁹ • birria 5⁹⁹

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

Chips & Salsa

1 FOR 6⁹⁹ | 3 FOR 14⁹⁹ | GF | VG

PICO DE GALLO | AVOCADO SALSA VERDE
CHARRED TOMATO & JALAPEÑO

QUESO AMERICANO DIP 12⁹⁹

served with housemade chips

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

GRILLED NEW YORK STRIP STEAK* 26⁹⁹

carne asada, roasted vegetables

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

CRISPY CHICKEN TORTA 16⁹⁹

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

add: avocado 2⁹⁹

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 5⁹⁹

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, crispy leeks, fresno peppers, garlic crema VG

BAJA FISH 18⁹⁹

grilled or crispy

jjicama 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

SHARABLE SIDES

ESQUITES STYLE CORN 9⁹⁹

cotija cheese, chili piquin VG

SPANISH RICE 7⁹⁹ VG | BLACK BEANS 7⁹⁹ VG

Weekly Specials

Margarita
MONDAY
\$8⁹⁹ MARGARITAS

Taco
TUESDAY
\$4⁹⁹ SELECT
TACOS ALL DAY

Burrito
WEDNESDAY
\$16⁹⁹ BURRITOS

Thirsty
THURSDAY
\$39⁹⁹ CLASSICO
MARGARITA PITCHERS

Fajita
FRIDAY
\$5 OFF FAJITAS