

brunch

SKIRT STEAK & EGGS 24

over easy eggs, crispy potato hash

FRIED CHICKEN & CHURROS † 17

chipotle maple drizzle,
agave butter

BLUEBERRY CORNBREAD † 13

brown butter maple syrup, cream cheese mousse

ADOBO FRIED RICE 16

crispy pork carnitas, sunny-side-up egg

CHURRO BREAKFAST SANDWICH 17

house-made breakfast sausage,
sunny-side-up egg, cherry smoked bacon,
gringo cheese, pico de gallo,
cilantro aioli

LOBSTER RANCHERO BENEDICT 26

blue corn sopes, poached eggs, avocado,
pico de gallo, chipotle hollandaise

FALL VEGETABLE OMELET 16

sweet potato, butternut squash,
chayote, charred corn, baby spinach,
sweet & spicy potato purée

LEMON RICOTTA PANCAKES † 16

walnuts, cream cheese mousse,
guava, brown butter maple syrup

BREAKFAST TACOS 17

spit roasted pork, cheesy scrambled
free-range eggs, cilantro, onion,
salsa morita, filament potato

CHORIZO OMELETTE 16

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

CHILAQUILES 15

tomatillo salsa, sunny-side-up egg, queso fresco,
jack cheese, pickled red onion, garlic crema
add: pork carnitas • 4 chorizo • 3
chicken al pastor • 4 skirt steak • 7

THE BURRITO † 18

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

AVOCADO TOAST 15

charred corn, pickled onion, cotija, cilantro,
salsa macha, poached egg

SIDES 7

HOUSE-MADE BREAKFAST SAUSAGE • CHERRY SMOKED BACON • CHEESY SCRAMBLED EGGS • BREAKFAST POTATO HASH • SEASONAL FRUIT

SIPS

COCKTAILS

MIMOSA 11

prosecco, orange juice

GUAVA MIMOSA 12

sparkling rosé, st-germain, guava

PEACH MIMOSA 12

prosecco, peach nectar, orange juice

MICHELADA 9

housemade michelada mix
tecate, lime, tajín

BLOODY MARY 12

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

BLOODY MARIA 12

don julio blanco,
housemade mix,
bacon wrapped stuffed jalapeño,
black cayenne pepper

BOTTOMLESS 30

*2 hour time limit

BLOOD ORANGE MIMOSA

prosecco, blood orange juice

BLOODY MARY

titos, housemade mix
black cayenne pepper
celery, lime

BLOODY MARIA

hornitos blanco, housemade mix
black cayenne pepper
celery, lime

not brunch

GUACAMOLE 13

1 FOR 13 • FLIGHT FOR 27

traditional
chipotle mango
roasted fall squash

CHIPS & SALSA

1 FOR 4 • 3 FOR 11

charred tomato & jalapeño
avocado salsa verde
white habanero
pico de gallo
mango & cucumber

“TACO” SALAD 17

served on a crispy oaxacan tortilla shell
red cabbage, romaine, kale,
roasted corn, black beans, avocado, olive,
pickled jalapeño, pico de gallo,
white cheddar, roasted poblano crema,
fresno chili vinaigrette

add: chicken al pastor • 4 chicken breast • 6
shrimp • 8 skirt steak • 9

TUNA CEVICHE TACOS † 17

crispy wonton shell, pineapple, avocado,
red onion, serrano, honey soy sauce, lime

BARRIO NACHOS 17

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

add: pork carnitas • 4 chorizo • 3
chicken al pastor • 4 skirt steak • 7

QUESO FUNDIDO 16

marinated piquillo pepper, crispy leek,
escabeche, charred tomato salsa,
heirloom corn tortillas

add: housemade chorizo • 3

TACOS & SANDWICHES

all tacos served on hand-pressed hacienda heirloom corn tortillas;
flour tortilla or bibb lettuce available upon request • select one style, three per order

all sandwiches served with fries

SKIRT STEAK TACOS 18

avocado, shaved radish, charred onion, cilantro,
cotija cheese, jalapeño crisps, salsa picante

ANCHO MARINATED SHRIMP TACOS* 18

grilled or crispy

napa cabbage-matchstick carrot slaw,
mango red onion relish, sambal crema

BARRIO BURGER* 17

double cheeseburger, spicy remoulade,
shredded lettuce, gringo cheese,
pickled jalapeno, charred onion,
add: bacon • 2 avocado • 2 egg • 2

CHICKEN AL PASTOR TACOS 18

achiote marinated chicken, pickled red onion,
crispy kale, avocado salsa verde,
charred pineapple, charred tomato salsa

BAJA LOBSTER ROLL † 27

cilantro lime aioli, shaved celery slaw

† denotes cannot be made gluten friendly

Gluten friendly menu options are available. Please inform your server of dietary restrictions so they can assist you with recommendations.

An 18% gratuity charge will be added to all parties of six or more.

A 3% fee will be added to all checks in order to ensure a safe and sanitary work environment for our valued team members. This charge may be removed upon request.

*Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

cocktails 16

PANTERA ROSA
ketel one cucumber & mint,
watermelon, lime

SUBOURBONITE
woodenville bourbon, amaro
averna, peach nectar, lemon

HOT MEZZ
creyente mezcal, watermelon,
jalapeño, lime, sage

GINGER MINT PALOMA
patron reposado, grapefruit,
lime, agave, mint, ginger beer

MARGA-TINI
1800 silver, margarita essence

THE SMOKESHOW
habanero infused cazadores
reposado, union mezcal,
pineapple, vanilla, lemon

MARGARITAS 15

pitcher • 49

THE CLASSICO
gran centenario, triple sec,
agave nectar, lime, himalayan
lime sea salt

THE CLASSICO TOWER 85
1800 silver • serves 8-10
ask your server about
tequila upgrades

MANGO HIBISCUS
milagro silver, licor 43, lime,
agave, ancho reyes

POMEGRANATE
don julio blanco, la pinta, lime, agave

JALAPEÑO CUCUMBER
herradura silver,
elderflower liqueur, lime, sage

HOMEMADE SELTZERS 13

LAVENDER & HONEY
hornitos reposado, lime

GINGER & HIBISCUS
hornitos reposado, lime

cervezas

BOTTLES & CANS

anheuser-busch. bud light. american lager. 7
blakes, el chavo. mango habanero cider. 8
corona extra. mexican lager. 8
corona light. mexican lager. 8
cruz blanca. mexico calling.
lager especial. 8
cruz blanca. palm shade.
american pale ale. 8
goose island 312. american pale wheat. 8
goose island. tropical beer hug 19.2oz.
double IPA 13.
lagunitas brewing. ipa. india pale ale. 8
modelo especial. mexican pale lager. 8
negra modelo. mexican dark lager 8
pacifico 24oz. mexican lager. 13
revolution brewing. anti-hero.
india pale ale. 8
stella artois. pale lager.
tecate. mexican lager. 7
high noon watermelon. vodka seltzer. 8
onda. lime or blood orange. tequila seltzer. 8

TEQUILA FLIGHTS

ask your server for the menu

vinos

VINOS IMPORTADOS

BY THE GLASS

SPARKLING

cava brut reserve, dibon, spain 12/48
sparkling rose, lamberti, ita. 15/56
champagne, veuve clicqout, fra. 29/150

WHITES

albarino, lagar de cervera, spain 13/52
chardonnay, eluoan, or. 15/60
riesling, charles smith kung fu girl, wa. 12/48
danica rose, fra. 14/56
pinot grigio, esperto, ita. 13/52
sauvignon blanc, kim crawford, nz. 14/56

REDS

cabernet, chloe, ca. 15/60
cabernet, post & beam, ca. 18/72
catena cab franc, arg. 13/48
malbec, don david, arg. 14/52
pinot noir, SLH, ca. 15/56
rioja reserva, faustino, spain 14/56

WHITES

nv/ champagne, moet imperial, fra. 101
2009/ champagne, cristal, fra. 350
2017/ albarino, finca de arantei, spain 48
2016/ cava,
raventos l'hereu reserva, spain 55
2016/ chardonnay,
hacienda de arinzano, spain 58
2017/ rioja blanco, muga, spain 59
2017/ rose, miraval, fra. 75
2019/ rose, whispering angel, fra. 60
2018/ pinot grigio, santa margherita, it. 65
2018/ sauvignon blanc, whitehaven, nz. 45
2017/ torrentes, colome, sa. 45
2017/ verdejo, juan gil arindo, spain 45

REDS

2016/ big blend, vena cava, mex. 95
2016/ cabernet, cocodrilo, sa. 75
2015/ carmenere, 1865, chile 67
2014/ jumilla, juan gil clio, spain 115
2014/ prieto picudo, tridente, spain 78
2015/ priorat, ferrer bobet, spain 95
2016/ ribera del duero, pingus psi, spain 95
2014/ rioja reserva, imperial, spain 105
2015/ rioja reserva, muga, spain 85

VINOS NACIONALES

WHITES

2015/ chardonnay, cambria, ca. 49
2017/ chardonnay,
kenwood six ridges, ca. 60
2016/ chardonnay, neyers, ca. 67
2017/ pinot gris, westmount, or. 50
2019/ rose, unshackled, ca. 55
2015/ roussanne, tablas creek, ca. 85
2016/ sauvignon blanc,
cooper & thief, ca. 65
2017/ sauvignon blanc,
illumination, ca 120
2017/ sauvignon blanc,
orin swift blank stare, ca. 79
2017/ sauvignon blanc,
kenefick ranch, ca. 65

REDS

2017/ cabernet, caymus, ca. 155
2015/ cabernet,
orin swift mercury head, ca. 255
2016/ cabernet, faust, ca 120
2015/ cabernet franc, mt brave, ca 125
2014/ merlot, freemark abbey, ca 85
2013/ merlot, matanzas creek, ca. 52
2018/ pinot noir, adelsheim, or. 65
2018/ pinot noir,
belle glos las alturas, ca. 85
2017/ pinot noir, the calling, ca 60
2017/ pinot noir,
orin swift slander, ca. 120
2014/ red blend,
brassfield eruption, ca 60
2018/ red blend,
orin swift 8 years in the desert, ca. 121
2016/ red blend,
orin swift machete, ca. 133
2015/ red blend, opus one, ca. 395
2018/ red blend, the prisoner, ca 92



JOIN OUR TEAM