

# 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 SMOKE SHOW**  
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. 29/100

#### 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



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