

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

ají amarillo, leche de tigre, onion, cucumber, serrano peppers, avocado 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

CARNE ASADA* 26⁹⁹

grilled new york strip steak, roasted vegetables
served with rice & beans

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

guacamole, 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

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

SHARABLE SIDES

ESQUITES STYLE CORN 9⁹⁹

cotija cheese, chili piquin VG

SPANISH RICE 7⁹⁹ VG | BLACK BEANS 7⁹⁹ VG

Weekly Specials

Margarita

MONDAY

\$9 MARGARITAS

Taco

TUESDAY

\$5 SELECT
TACOS ALL DAY

Burrito

WEDNESDAY

\$17 BURRITOS

Thirsty

THURSDAY

\$39 CLASSICO
MARGARITA PITCHERS

Fajita

FRIDAY

\$5 OFF FAJITAS

All Weekend

BOTTOMLESS BRUNCH

\$35 BOTTOMLESS
MIMOSAS

COCKTAILS

SAGE & TÓNICA 13⁹⁹
roku gin, sage, cucumber,
lime, tonic

PANTERA ROSA 13⁹⁹
grey goose, watermelon, basil, lime

CHA CHA LATTE MARTINI 15⁹⁹
vanilla vodka, rumchata, espresso

PEACHITO 13⁹⁹
bacardi, peach, lime, mint

OLÉ FASHIONED 16⁹⁹
del maguey puebla, allspice liqueur, bitters

HOT MEZZ 13⁹⁹
creyente mezcal, watermelon,
jalapeño, lime, sage

• 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

THE CLASSICO 12⁹⁹ | 49⁹⁹

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

flavor upgrade • 1⁹⁹ | choice of: strawberry, passion fruit, watermelon, mango

JALAPEÑO CUCUMBER 14⁹⁹ | 57⁹⁹
hornitos, elderflower liqueur, lime, sage

STRAWBERRY MINT 13⁹⁹ | 53⁹⁹
corazon blanco, strawberry, lime

PINEAPPLE DE MEZCAL 14⁹⁹ | 57⁹⁹
400 conejos, pineapple, lime

WILDBERRY POMEGRANATE 14⁹⁹ | 57⁹⁹
cazadores blanco, wildberry,
pomegranate liqueur, lime

LAVENDER HIBISCUS 14⁹⁹ | 57⁹⁹
olmeca altos plata, lavender, hibiscus



THE CLASSICO TOWER 89⁹⁹

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

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

CERVEZAS

Bottles & Cans

bud light. american lager.	6 ⁹⁹
corona extra. mexican lager.	7 ⁴⁹
corona premier. light 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
michelob ultra zero. alcohol-free brew	6 ⁹⁹
nutrl. hard seltzer. <i>pineapple or watermelon</i>	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	
unknown author, cabaret, 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

CASA NOBLE 29⁹⁹
blanco | reposado | añejo

PATRON 33⁹⁹
silver | reposado | añejo

EL TESORO 36⁹⁹
blanco | reposado | añejo

RESERVA DE LA FAMILIA 45⁹⁹
plata | reposado | gold

PREMIUM AÑEJOS 54⁹⁹
chinaco extra | cazadores extra | eight reserve

CLASE AZUL 64⁹⁹
plata | reposado | gold

SHOTS 5⁹⁹

PEAR FLOWER
grey goose pear,
elderflower, lemon

SPICED LATTE
rumchata,
st. george spiced pear

VANILLA BANDITO
cazadores reposado,
vanilla

PEACH PUNCH
corazon blanco,
peach schnapps



Happy Hour

MONDAY - FRIDAY • 5PM - 6PM
SATURDAY - SUNDAY • 3PM - 5PM
\$9 MARGARITAS
HALF OFF SELECT SHAREABLES



Drinks!