

Guacamole 15⁹⁹ VG GF

MADE TABLESIDE

SERVES 2-4 | 24⁹⁹

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
creamy cheese blend, smoked chili, mexican spices

add: housemade chorizo 3⁹⁹

→ *Barrio Trio* 21⁹⁹ ←

guacamole, queso americano, and pico de gallo

SHAREABLES

NACHOS 16⁹⁹

jack cheese, pickled red onion, black beans, jalapeño,
pico de gallo, garlic cremaa VG

add: pork carnitas • 4⁹⁹ chicken al pastor • 4⁹⁹
steak • 9⁹⁹ 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

POBLANO & CHEESE EMPANADAS 15⁹⁹

poblano, corn, oaxaca cheese, pickled red onion

CORNBREAD SKILLET 11⁹⁹

roasted poblano chili, charred corn, cilantro, agave sea salt butter VG

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

romaine, pickled red onions, corn, black beans, avocado,
white cheddar, jalapeño, pico de gallo, garlic crema,
fresno chili vinaigrette VG
served on a crispy tortilla bowl

add: chicken al pastor 4⁹⁹ • steak 9⁹⁹ • shrimp 6⁹⁹

CARNITAS FRIED RICE* 21⁹⁹

crispy pork carnitas, fried egg, adobo sauce

\$1 from each sold throughout September will be donated to the
Greater Chicago Food Depository in honor of Hunger Action Month.

CARNE ASADA* 26⁹⁹

served with rice & beans

grilled new york strip steak, 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

Fajitas

bell pepper, onion, roasted tomato,
charred jalapeño, 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

Weekly Specials

Margarita
MONDAY

\$9 MARGARITAS
\$16 GRANDE MARGARITAS

Taquitos & Tecates
THURSDAY

\$5 TAQUITOS &
\$5 TECATES

Taco
TUESDAY

\$5 SELECT
TACOS ALL DAY

Fajita
FRIDAY

\$5 OFF FAJITAS

Burrito
WEDNESDAY

\$12 BURRITOS

All Weekend
BOTTOMLESS BRUNCH

\$35 BOTTOMLESS
MIMOSAS

GF: GLUTEN FRIENDLY VG: VEGETARIAN

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

While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions. An 18% service charge will automatically be added to all parties of 6 or more

A 3.95% surcharge is added to all checks to offset rising costs.

This is added in lieu of menu price increases and can be removed upon request.

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

PAPAS 18⁹⁹

cajun seasoned potatoes, chimichurri, cotija cheese,
charred tomato salsa, chipotle aioli, onions & cilantro VG

BAJA FISH 18⁹⁹

grilled or crispy

ijicama slaw, pico de gallo, pickled carrots, chipotle aioli

BLACKENED SHRIMP 18⁹⁹

citrus habanero slaw, pickle red onions

TACO TOWER 68⁹⁹

mix & match 12 tacos • chips & salsa

choice of chicken, steak, papas

HANDHELDS 16⁹⁹

CRISPY CHICKEN TORTA

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

add: avocado • 2⁹⁹

BURRITO GRANDE

served in a flour tortilla

chicken al pastor, rice, frijoles negros, lettuce, pico de gallo,
avocado, garlic crema, chipotle aioli

substitute steak 4⁹⁹

SHAREABLE SIDES

ESQUITES STYLE CORN 9⁹⁹

cotija cheese, chili piquin VG

SPANISH RICE 7⁹⁹ | **BLACK BEANS** 7⁹⁹ VG

COCKTAILS

BERRY GOOD SPRITZ 14⁹⁹
haku vodka, grapefruit, wildberry, brut

PANTERA ROSA 13⁹⁹
grey goose, watermelon, basil, lime

PEACHITO 13⁹⁹
bacardi, peach, lime, mint

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

MANGO BANDIDO 15⁹⁹
high west bourbon, mango,
lime, bitters

Frozen

CLASSICO MARGARITA 13⁹⁹
add strawberry, passion fruit,
watermelon, or mango

ZERO PROOF

NO MAS TEQUILA 11⁹⁹
ritual zero-proof tequila,
strawberry, lime, grapefruit

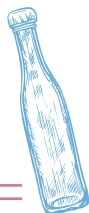
EL GATITO 7⁹⁹
watermelon, lime, soda

MANGO MULE-ISH 8⁹⁹
mango, lime, ginger beer

Botellas 4⁹⁹

JARRITOS SODAS
mandarin • grapefruit • lime

MEXICAN COCA-COLA



MARGARITAS



REGULAR

THE CLASSICO

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

REGULAR 12⁹⁹ | GRANDE 22⁹⁹

add strawberry, passion fruit,
watermelon, or mango • 1⁹⁹

MAKE IT A SKINNY

JALAPEÑO CUCUMBER

hornitos, elderflower liqueur, lime, sage
REGULAR 14⁹⁹ | GRANDE 26⁹⁹

LAVENDER HIBISCUS

olmeca altos plata, lavender, hibiscus
REGULAR 14⁹⁹ | GRANDE 26⁹⁹

PINEAPPLE DE MEZCAL

400 conejos, pineapple, lime
REGULAR 14⁹⁹ | GRANDE 26⁹⁹

STRAWBERRY MINT

corazon blanco, strawberry, lime
REGULAR 13⁹⁹ | GRANDE 24⁹⁹

WILDBERRY POMEGRANATE

cazadores blanco, wildberry, pomegranate liqueur, lime
REGULAR 14⁹⁹ | GRANDE 26⁹⁹

GET A
Grande!



FLIGHTS

CASA NOBLE 29⁹⁹
blanco | reposado | añejo

PATRON 33⁹⁹
silver | reposado | añejo

MILAGRO SELECT RESERVE 39⁹⁹
blanco | reposado | añejo

RESERVA DE LA FAMILIA 45⁹⁹
plata | reposado | gold

CLASE AZUL 64⁹⁹
plata | reposado | gold

SHOTS 5⁹⁹

EL MELÓN
jose cuervo tradicional
melon liqueur

SANDITO
vodka, watermelon,
cranberry

BERRY BESO
vodka, rumchata,
wildberry

PEACH PUNCH
corazon blanco,
peach schnapps



Happy Hour

EVERYDAY • 4PM - 6PM
\$9 MARGARITAS | \$16 GRANDE MARGARITAS
\$5 BITES & DIPS



CERVEZAS Bottles & Cans

bud light. american lager.	6 ⁹⁹
corona extra. mexican lager.	7 ⁴⁹
corona premier. light mexican lager.	7 ⁴⁹
monopolio ipa especial. mexican ipa	8 ⁹⁹
tecate. mexican lager	6 ⁹⁹
pacifico. mexican lager	7 ⁹⁹
modelo especial. mexican pale lager.	7 ⁴⁹
stella artois. pale lager.	7 ⁹⁹
corona NA. alcohol-free brew	7 ⁴⁹
nutrl. hard seltzer. watermelon or strawberry	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, cabernet, ca.	14 ⁹⁹ 59 ⁹⁹
ramon bilbao crianza, rioja, spain	14 ⁹⁹ 59 ⁹⁹
unshackled, blend, ca.	14 ⁹⁹ 59 ⁹⁹

The Margarita Tower 79⁹⁹

1800 silver • serves 8 • ask your server about tequila upgrades
choice of: strawberry, passion fruit, watermelon, mango • 5⁹⁹