

## GUACAMOLE

1 FOR 13 • FLIGHT FOR 27

### TRADITIONAL

hass avocado, onion, tomato, jalapeño, cilantro

### CHIPOTLE MANGO

red onion, fresno chile, lime

### ROASTED FALL SQUASH

granny smith apple, pomegranate, toasted pepitas, manchego cheese

## CHIPS & SALSA

1 FOR 4 • 3 FOR 11

### CHARRED TOMATO & JALAPEÑO

AVOCADO SALSA VERDE

PICO DE GALLO

MANGO & CUCUMBER

WHITE HABANERO

# STARTERS

### BARRIO NACHOS 17

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

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

### QUESO FUNDIDO 16

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

add: housemade chorizo • 3

### CORNBREAD †13

roasted poblano chile, agave sea salt butter

### CEVICHE MIXTO 26

shrimp, calamari, octopus, clams, stone ground chiles, garlic

## salads

### CACTUS SALAD 15

cucumber, jicama, tomato, avocado, radish, pickled red onion, queso fresco, agave lime vinaigrette

### “TACO” SALAD 16

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 skirt steak • 9 shrimp • 8

## plates

### SKIRT STEAK FAJITAS\* 32

charred banana pepper, blistered shishito pepper, knob onion, charred tomato jalapeño salsa served with hand pressed macienda heirloom corn tortillas

ADD SHRIMP 8 • CHICKEN 6 • LOBSTER 18

### ADOBO FRIED RICE 16

crispy pork carnitas, fried egg

### ENCHILADAS

cotija and jack cheeses, garlic crema, local cabbage

choice of:

PORK CARNITAS, SALSA VERDE • 23

CHICKEN AL PASTOR, SALSA ROJO • 21

## SIDES

### ESQUITES STYLE CORN 10

cotija cheese, chili piquin

### CHIPOTLE BLACK BEANS 7

blistered tomato, cotija cheese

### SPANISH RICE 7

toasted garlic, tomato, onion, cilantro

### GRILLED LOBSTER QUESADILLA †28

charred vidalia onions, poblano peppers, manchego, jack & oaxaca cheeses, garlic crema, charred tomato salsa

### TUNA CEVICHE TACOS †17

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

### CHARRED BRUSSELS SPROUTS 13

nueske's bacon, salsa macha, pomegranate, lime

### MINI QUESABIRRIAS 17

braised short rib, oaxaca & chihuahua cheeses, consommé

### CHARRED OCTOPUS 19

smoked piquillo pureé, salsa veracruz

## tacos 18

\*all tacos served on hand-pressed macienda heirloom corn tortillas; flour tortilla or bibb lettuce available upon request

select one style • three per order

### SKIRT STEAK

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

### SMOKED BRISKET

cheddar cheese, avocado slaw, crispy onions, guajillo bbq sauce

### GRILLED OCTOPUS

sea salt potato crisp, roasted jalapeño, avocado, chimichurri, garlic crema

### ANCHO MARINATED SHRIMP\*

grilled or crispy

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

### CHICKEN AL PASTOR

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

### TRUFFLE MUSHROOM

cotija cheese, gruyere, garlic crema

## sandwiches

all sandwiches served with fries

### CRISPY CHICKEN 17

guajillo, pickled jalapeño, avocado slaw, salsa picante

### BARRIO BURGER\* 17

double cheeseburger, spicy remoulade, shredded lettuce, gringo cheese, pickled jalapeno, charred onion

add: bacon • 2 avocado • 2 egg • 2

### 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

## MARGA-TINI

1800 silver, margarita essence

## GINGER MINT PALOMA

patron reposado, grapefruit, lime, agave, mint, ginger beer

## 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

## 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

## THE CLASSICO TOWER 85

1800 silver • serves 8-10

ask your server about tequila upgrades

# 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

# HOMEMADE SELTZERS 13

## LAVENDER & HONEY

hornitos reposado, lime

## GINGER & HIBISCUS

hornitos reposado, lime

## 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, eluoa, 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, ita. 65  
2018/ sauvignon blanc, whitehaven, nz. 45  
2017/ torrantes, 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