

*Guacamole* 15<sup>99</sup> VG GF  
**MADE TABLESIDE**  
 SERVES 2-4 | 24<sup>99</sup>

*Chips & Salsa*

1 FOR 6<sup>99</sup> | 3 FOR 14<sup>99</sup> | GF | VG

PICO DE GALLO | AVOCADO SALSA VERDE  
 CHARRED TOMATO & JALAPEÑO

**QUESO AMERICANO DIP** 12<sup>99</sup>

served with housemade chips  
 creamy cheese blend, smoked chili, mexican spices

add: housemade chorizo 3<sup>99</sup>

→ *Barrio Trio* 21<sup>99</sup> ←  
 guacamole, queso americano, and pico de gallo



**SHAREABLES**

**NACHOS** 16<sup>99</sup>

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

add: pork carnitas • 4<sup>99</sup> chicken al pastor • 4<sup>99</sup>  
 steak • 9<sup>99</sup> chorizo • 3<sup>99</sup>

**TUNA POKE TACOS\*** 15<sup>99</sup>

crispy wonton shell, pineapple, avocado,  
 red onion, serrano, agave soy, lime

**THE BARRIO QUESADILLA** 15<sup>99</sup>

charred onion and pepper, manchego cheeses, house salsa VG

→ ADD YOUR PROTEIN ←

chicken al pastor 4<sup>99</sup> • steak 9<sup>99</sup> • shrimp 6<sup>99</sup> • birria 5<sup>99</sup>

**SHRIMP CEVICHE** 16<sup>99</sup>

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

**POBLANO & CHEESE EMPANDAS** 15<sup>99</sup>

poblano, corn, oaxaca cheese, pickled red onion

**CORNBREAD SKILLET** 11<sup>99</sup>

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

**QUESO FUNDIDO** 14<sup>99</sup>

choice of heirloom corn tortillas or housemade chips

marinated piquillo pepper, crispy leeks,  
 pico de gallo, charred tomato & jalapeño salsa VG

add: housemade chorizo • 3<sup>99</sup>

**BARRIO  
 PLATES**

**"TACO" SALAD** 14<sup>99</sup>

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 4<sup>99</sup> • steak 9<sup>99</sup> • shrimp 6<sup>99</sup>

**CARNITAS FRIED RICE\*** 21<sup>99</sup>

crispy pork carnitas, fried egg, adobo sauce

**CARNE ASADA\*** 26<sup>99</sup>

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** | 24<sup>99</sup>

**CHICKEN AL PASTOR** | 23<sup>99</sup>

**SEASONAL VEGETABLE** | 22<sup>99</sup>



*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** | 26<sup>99</sup> **ANCHO SHRIMP** | 27<sup>99</sup>

**NEW YORK STRIP STEAK\*** | 29<sup>99</sup> **PICK 2 COMBO** | 32<sup>99</sup>

add: spanish rice & black beans 5<sup>99</sup>

*Weekly Specials*

*Margarita*  
**MONDAY**  
 \$9 MARGARITAS

*Taco*  
**TUESDAY**  
 \$5 SELECT  
 TACOS ALL DAY

*Burrito*  
**WEDNESDAY**  
 \$12 BURRITOS

*Taquitos & Tecates*  
**THURSDAY**  
 \$5 TAQUITOS &  
 \$5 TECATES

*Fajita*  
**FRIDAY**  
 \$5 OFF FAJITAS

*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% gratuity is added to 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 5<sup>99</sup> ←

**CHICKEN AL PASTOR** 18<sup>99</sup>

pickled red onion, avocado salsa verde, charred pineapple,  
 charred tomato & jalapeño salsa GF

**SHORT RIB QUESABIRRIA** 19<sup>99</sup>

oaxaca & chihuahua cheeses, consommé GF

**SKIRT STEAK** 21<sup>99</sup>

guacamole, radish, cilantro,  
 charred onions & poblanos, salsa picante

**TRUFFLE MUSHROOM** 18<sup>99</sup>

queso fresco, roasted corn, crispy leeks, fresno peppers,  
 garlic crema, salsa verde VG

**BAJA FISH** 18<sup>99</sup>

grilled or crispy  
 jicama slaw, pico de gallo, pickled carrots, chipotle aioli

**BLACKENED SHRIMP** 18<sup>99</sup>

citrus habanero slaw, pickle red onions

**TACO TOWER** 68<sup>99</sup>

mix & match 12 tacos • chips & salsa  
 choice of chicken, steak, truffle mushroom

**HANDHELDS** 16<sup>99</sup>

**CRISPY CHICKEN TORTA**

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

add: avocado • 2<sup>99</sup>

**BURRITO GRANDE**

served in a flour tortilla  
 chicken al pastor, rice, frijoles negros, lettuce, pico de gallo,  
 garlic crema, chipotle aioli

substitute steak 4<sup>99</sup>

**SHARABLE SIDES**

**ESQUITES STYLE CORN** 9<sup>99</sup>

cotija cheese, chili piquin VG

**SPANISH RICE** 7<sup>99</sup> | **BLACK BEANS** 7<sup>99</sup> VG

## COCKTAILS

**BERRY GOOD SPRITZ** 14<sup>99</sup>  
haku vodka, grapefruit, wildberry, brut

**PANTERA ROSA** 13<sup>99</sup>  
grey goose, watermelon, basil, lime

**PEACHITO** 13<sup>99</sup>  
bacardi, peach, lime, mint

**HOT MEZZ** 13<sup>99</sup>  
creyente mezcal, watermelon,  
jalapeño, lime, sage

### Frozen

**CLASSICO MARGARITA** 13<sup>99</sup>  
add strawberry, passion fruit,  
watermelon, or mango

• SANGRIA \$11.99 •

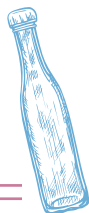
### ZERO PROOF

**NO MAS TEQUILA** 11<sup>99</sup>  
ritual zero-proof tequila,  
strawberry, lime, grapefruit

**EL GATITO** 7<sup>99</sup>  
watermelon, lime, soda

**MANGO MULE-ISH** 8<sup>99</sup>  
mango, lime, ginger beer

**Jarritos Soda** 5<sup>99</sup>  
mandarin • grapefruit • lime



## MARGARITAS



REGULAR

**THE CLASSICO**  
jose cuervo tradicional plata, triple sec, lime, chili salt blend

REGULAR 12<sup>99</sup> | GRANDE 22<sup>99</sup>  
add strawberry, passion fruit,  
watermelon, or mango • 1<sup>99</sup>

MAKE IT A SKINNY

### JALAPEÑO CUCUMBER

hornitos, elderflower liqueur, lime, sage  
REGULAR 14<sup>99</sup> | GRANDE 26<sup>99</sup>

### LAVENDER HIBISCUS

olmea altos plata, lavender, hibiscus  
REGULAR 14<sup>99</sup> | GRANDE 26<sup>99</sup>

### PINEAPPLE DE MEZCAL

400 conejos, pineapple, lime  
REGULAR 14<sup>99</sup> | GRANDE 26<sup>99</sup>

### STRAWBERRY MINT

corazon blanco, strawberry, lime  
REGULAR 13<sup>99</sup> | GRANDE 24<sup>99</sup>

### WILDBERRY POMEGRANATE

cazadores blanco, wildberry, pomegranate liqueur, lime  
REGULAR 14<sup>99</sup> | GRANDE 26<sup>99</sup>

GET A  
*Grande!*



DOUBLE  
THE SIZE!

## FLIGHTS

**CASA NOBLE** 29<sup>99</sup>  
blanco | reposado | añejo

**PATRON** 33<sup>99</sup>  
silver | reposado | añejo

**EL TESORO** 36<sup>99</sup>  
blanco | reposado | añejo

**RESERVA DE LA FAMILIA** 45<sup>99</sup>  
plata | reposado | gold

**PREMIUM AÑEJOS** 54<sup>99</sup>  
komos cristalino | cazadores extra  
volcán de mi tierra cristalino

**CLASE AZUL** 64<sup>99</sup>  
plata | reposado | gold

## SHOTS 5<sup>99</sup>

**EL MELÓN**  
jose cuervo tradicional  
melon liqueur

**SANDITO**  
vodka, watermelon, cranberry

**VANILLA BANDITO**  
cazadores reposado,  
vanilla

**PEACH PUNCH**  
corazon blanco,  
peach schnapps



### Happy Hour

EVERYDAY • 4PM - 6PM  
\$9 MARGARITAS  
HALF OFF SELECT SHAREABLES



# Drinks!

## CERVEZAS

### Bottles & Cans

bud light. american lager.	6 <sup>99</sup>
corona extra. mexican lager.	7 <sup>49</sup>
corona premier. light mexican lager.	7 <sup>49</sup>
centennial. ipa.	7 <sup>99</sup>
tecate. mexican lager	6 <sup>99</sup>
pacifico. mexican lager	7 <sup>99</sup>
modelo especial. mexican pale lager.	7 <sup>49</sup>
stella artois. pale lager.	7 <sup>99</sup>
michelob ultra zero. alcohol-free brew	6 <sup>99</sup>
nutrl. hard seltzer. pineapple or watermelon	8 <sup>99</sup>

## VINOS

### By The Glass

<b>SPARKLING</b>	
freixenet blanc de blancs, cava brut, spain	12 <sup>99</sup>   51 <sup>99</sup>
riondo, prosecco rosé, ita.	14 <sup>99</sup>   59 <sup>99</sup>
<b>WHITES</b>	
lunardi, pinot grigio, ita.	12 <sup>99</sup>   51 <sup>99</sup>
shirtail ranches, sauvignon blanc, ca.	13 <sup>99</sup>   55 <sup>99</sup>
bieler père et fils, rosé, fra.	13 <sup>99</sup>   55 <sup>99</sup>
<b>REDS</b>	
unknown author, cabernet, ca.	14 <sup>99</sup>   59 <sup>99</sup>
ramon bilbao crianza, rioja, spain	14 <sup>99</sup>   59 <sup>99</sup>
unshackled, blend, ca.	14 <sup>99</sup>   59 <sup>99</sup>