

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

aguachile, jimaca, mango, onion, mint **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 9⁹⁹

served with housemade chips

authentic mexican blended cheese

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

\$1 from each sold throughout October will be donated to the
Lynn Sage Foundation in honor of Breast Cancer Awareness Month.

CARNE ASADA* 24⁹⁹

8 Oz NY Strip, roasted veggies, rice, refried beans, chimichurri, charred tomato salsa

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

avocado, 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

\$8⁹⁹ MARGARITAS

Taco
TUESDAY

\$4⁹⁹ SELECT
TACOS ALL DAY

Burrito
WEDNESDAY

\$16⁹⁹ BURRITOS

Thirsty
THURSDAY

\$39⁹⁹ CLASSICO
MARGARITA PITCHERS

Fajita
FRIDAY

\$5 OFF FAJITAS

COCKTAILS

OH MAI MAI 12⁹⁹

cazadores reposado, orgeat almond,
pineapple, lime, bitters

PANTERA ROSA 13⁹⁹

absolut, watermelon, lime

CHA CHA LATTE MARTINI 15⁹⁹

vanilla vodka, rumchata, espresso

PEACHITO 13⁹⁹

bacardi, peach, lime, mint

OLÉ FASHIONED 16⁹⁹

riazuleno mezcal, 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

PINEAPPLE DE MEZCAL 14⁹⁹ | 57⁹⁹

400 conejos, pineapple, lime

LAVENDER HIBISCUS 14⁹⁹ | 57⁹⁹

olmeca altos plata, lavender, hibiscus

STRAWBERRY MINT 13⁹⁹ | 53⁹⁹

corazon blanco, strawberry, lime

WILDBERRY POMEGRANATE 14⁹⁹ | 57⁹⁹

cazadores blanco, wildberry,
pomegranate liqueur, lime



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.

6⁹⁹

corona extra. mexican lager.

7⁴⁹

centennial. ipa.

7⁹⁹

tecate. mexican lager

6⁹⁹

pacifico. mexican lager

7⁹⁹

modelo especial. mexican pale lager.

7⁴⁹

stella artois. pale lager.

7⁹⁹

electro-lime cerveza. non-alcoholic

7⁴⁹

nutrl pineapple. hard seltzer.

8⁹⁹

VINOS

By The Glass

SPARKLING

freixenet blanc de blancs,
cava brut, spain

12⁹⁹ | 51⁹⁹

riondo, prosecco rosé, ita.

14⁹⁹ | 59⁹⁹

WHITES

lunardi, pinot grigio, ita.

12⁹⁹ | 51⁹⁹

shirtail ranches,
sauvignon blanc, ca.

13⁹⁹ | 55⁹⁹

bieler père et fils, rosé, fra.

13⁹⁹ | 55⁹⁹

REDS

hayes ranch, cabernet, ca.

14⁹⁹ | 59⁹⁹

lote 44, malbec, arg.

13⁹⁹ | 55⁹⁹

ramon bilbao crianza, rioja, spain

14⁹⁹ | 59⁹⁹

unshackled, blend, ca.

14⁹⁹ | 59⁹⁹

FLIGHTS

PATRON 45⁹⁹

silver | reposado | añejo

CASAMIGOS 44⁹⁹

blanco | reposado | añejo

CASA NOBLES 39⁹⁹

blanco | reposado | añejo

CLASE AZUL 64⁹⁹

plata | reposado | gold

PREMIUM AÑEJOS 54⁹⁹

chinaco extra | cazadores extra | eight reserve

SHOTS 5⁹⁹

EL PEPINO

ketel one cucumber & mint,
strawberry liqueur, lemon

CAFÉ 43

kahlua, licor 43,
white chocolate liqueur

MELÓN BALL

midori melon,
vodka, pineapple

PEACH PUNCH

hornitos,
peach schnapps



Happy Hour



MONDAY - FRIDAY • 5PM - 6PM

SATURDAY - SUNDAY • 3PM - 5PM

\$9 MARGARITAS

HALF OFF SELECT SHAREABLES

Drinks!