

*Guacamole* VG GF

SERVES 2 | 15<sup>99</sup>

**MADE TABLESIDE**

SERVES 3-4 | 24<sup>99</sup>

## SHAREABLES

### NACHOS 16<sup>99</sup>

aged jack cheese, pickled red onion, black beans, jalapeño, charred tomato & jalapeño salsa, 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> **housemade 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

### CHICKEN EMPANADAS 15<sup>99</sup>

red mole, garlic crema, roasted tomato salsa

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

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

## 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

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

### 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>

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** 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>

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 | 24<sup>99</sup>

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

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

### CRISPY CHICKEN TORTA 16<sup>99</sup>

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

add: **avocado** 2<sup>99</sup>

## 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 | 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>

GF: GLUTEN FRIENDLY VG: VEGETARIAN

**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.**

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.

\*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 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 VG

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

grilled or *crispy*

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

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

citrus habanero slaw, pickle red onions

### MAKE IT A BOWL +3<sup>99</sup>

served with rice, black beans & shredded lettuce

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

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

## SHARABLE SIDES

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

cotija cheese, chili piquin VG

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

## Weekly Specials

*Margarita*  
**MONDAY**

\$9 MARGARITAS

*Taco*  
**TUESDAY**

\$5 SELECT  
TACOS ALL DAY

*Burrito*  
**WEDNESDAY**

\$17 BURRITOS

*Taquitos & Tecates*  
**THURSDAY**

\$5 TAQUITOS &  
\$5 TECATES

*Fajita*  
**FRIDAY**

\$5 OFF FAJITAS

*All Weekend*  
**BOTTOMLESS BRUNCH**

\$35 BOTTOMLESS  
MIMOSAS

## COCKTAILS

### SAGE & TÓNICA 13<sup>99</sup>

roku gin, sage, cucumber, lime, tonic

### PANTERA ROSA 13<sup>99</sup>

grey goose, watermelon, basil, lime

### CHA CHA LATTE MARTINI 15<sup>99</sup>

vanilla vodka, rumchata, espresso

### PEACHITO 13<sup>99</sup>

bacardi, peach, lime, mint

### OLÉ FASHIONED 16<sup>99</sup>

del maguey puebla, allspice liqueur, bitters

### HOT MEZZ 13<sup>99</sup>

creyente mezcal, watermelon, jalapeño, lime, sage

• 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

## MARGARITAS

glass | pitcher

### THE CLASSICO 12<sup>99</sup> | 49<sup>99</sup>

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

flavor upgrade • 1<sup>99</sup> | choice of: strawberry, passion fruit, watermelon, mango

### JALAPEÑO CUCUMBER 14<sup>99</sup> | 57<sup>99</sup>

hornitos, elderflower liqueur, lime, sage

### STRAWBERRY MINT 13<sup>99</sup> | 53<sup>99</sup>

corazon blanco, strawberry, lime

### PINEAPPLE DE MEZCAL 14<sup>99</sup> | 57<sup>99</sup>

400 conejos, pineapple, lime

### WILDBERRY POMEGRANATE 14<sup>99</sup> | 57<sup>99</sup>

cazadores blanco, wildberry, pomegranate liqueur, lime

### LAVENDER HIBISCUS 14<sup>99</sup> | 57<sup>99</sup>

olmea altos plata, lavender, hibiscus



## THE CLASSICO TOWER 89<sup>99</sup>

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

flavor upgrade • 5<sup>99</sup> | choice of: strawberry, passion fruit, watermelon, mango

## 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. <i>pineapple or watermelon</i>	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, cabaret, ca.	14 <sup>99</sup>   59 <sup>99</sup>
lote 44, malbec, arg.	13 <sup>99</sup>   55 <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>

## 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>

### 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!*