GUACAMOLE
1 FOR 13 • FLIGHT FOR 27

TRADITIONAL
hass avocado, onion, tomato, jalapeño, cilantro

CHIPOTLE MANGO
red onion, fresno chile, lime

SWEET CORN
pickled red onion, cilantro, salsa macha

CHIPS & SALSA
1 FOR 4 • 3 FOR 11

CHARRED TOMATO & JALAPEÑO
AVOCADO SALSA VERDE
PICO DE GALLO
MANGO & CUCUMBER
WHITE HABANERO

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 • 3 charro • 3

QUEFUNDO 16
marinated piquillo pepper, crispy leek, escabeche, charred tomato salsa, heirloom corn tortillas
add: housemade charro • 3

CHORIZO & POTATO TAQUITOS § 16
roasted poblano crema, cotija cheese, pickled red onion, watercress

GRILLED LOBSTER QUESADILLA § 28
charred green onion, blistered shishito pepper, serrano chile, manchego, garlic crema, charred tomato salsa

CORNBREAD § 13
roasted poblano chile, agave sea salt butter

CHARRED SHISHITO PEPPERS 12
salsa macha, cilantro aioli, lime

TUNA CEVICHE TACOS § 17
crispy wonton shell, pineapples, avocado, red onion, serrano, honey soy sauce, lime

CHARRED OCTOPUS 19
crispy potato, shishito pepper, smoked piquillo puree, salsa veracruz

“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

GRILLED OCTOPUS
sea salt potato crisp, roasted jalapeno, 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

ESQUITES STYLE CORN 10
cotija cheese, chili piquin

CHIPOTLE BLACK BEANS 7
blistered tomato, cotija cheese

SPANISH RICE 7
toasted garlic, tomato, onion, cilantro

JOIN OUR TEAM

Gluten free menu options are available. Please inform your server of dietary restrictions so they can assist you with recommendations.

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

An 18% gratuity charge will be added to all parties of six or more.

‡ denotes cannot be made gluten friendly

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 barb sauce

ADOB0 FRIED RICE 16
crispy pork carnitas, fried eggs

ENCHILADAS
cotija and jack cheeses, garlic crema, local cabbage
choice of:
PORK CARNITAS, SALSA VERDE • 23
CHICKEN AL PASTOR, SALSA ROJO • 21

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

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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
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**Cocktails**

**PANTERA ROSA**
ketel one cucumber & mint, watermelon, lime

**SUBOBONITE**
woodenville bourbon, amaro averna, peach nectar, lemon

**BLACKBERRY BRAMBLE**
milagro silver, agave, blackberries, lemon, egg white

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

**GINGER MINT PALOMA**
patron reposado, grapefruit, lime, agave, mint, ginger beer

**THE SMOKESHOW**
habanero infused cazadores reposado, union mezcal, pineapple, vanilla, lemon

**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 312. lemon shandy. 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

**Margaritas**

pitcher • 49

**THE CLASSICO**
gran centenario, triple sec, agave nectar, lime, himalayan lime sea salt

**MANGO Hibiscus**
1850 silver, licor 43, lime, agave, ancho reyes

**STRAWBERRY PASSION FRUIT**
don julio reposado, lemon

**JALAPENO CUCUMBER**
herradura silver, elderflower liqueur, lime, sage

**Frozen**

bacardi, lime, pineapple, orange

**Tropical Margarita**
villa one silver, pomegranate, blood orange, passion fruit

**Vinos**

**Vinos Importados**

**Whites**

2018/ chardonnay, cambria, ca. 49
2017/ chardonnay, kenwood six ridges, ca. 50
2017/ chardonnay, nayers, ca. 50
2017/ pinot gris, westmount, or. 50
2015/ pinot blanc blanc, coop & thief, ca. 50
2017/ sauvignon blanc, illumination, ca. 50
2017/ sauvignon blanc, orin swift blank stare, ca. 50
2017/ sauvignon blanc, kendrick ranch, ca. 50

**Blancs**

2016/ big blend, vena cava, mex. 95
2016/ cabernet, cudoro, sa. 75
2015/ carmenere, chile. 67
2014/ junilla, juan gil cisco, spain 115
2014/ prieto picudo, tridente, spain 78
2015/ priorat, ferrer bobet, spain 95
2016/ ribera del duero, pingue psi, spain 95
2014/ rioja reserva, imperial, spain 105
2015/ rioja reserva, muga, spain 95

**Reds**

2017/ cabernet, casum, ca. 155
2016/ cabernet, orin swift mercury head, ca. 255
2016/ cabernet, faust, ca. 120
2016/ cabernet franc, mt brave, ca. 125
2014/ meot, freemark abbey, ca. 85
2013/ meot, matanzas creek, ca. 52
2018/ pinot noir, adeltehme, or. 65
2018/ pinot noir, belle Gilles las alturas, ca. 85
2017/ pinot noir, the calling, ca. 60
2017/ pinot noir, orin swift slander, ca. 120
2014/ red blend, brassfield erosion, 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