

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

ají amarillo, leche de tigre, onion, cucumber, serrano peppers, avocado 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 DIP 12⁹⁹

served with housemade chips

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

CARNE ASADA* 26⁹⁹

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 | 24⁹⁹

CHICKEN AL PASTOR | 23⁹⁹

SEASONAL VEGETABLE | 22⁹⁹

TACO PLATO 25⁹⁹
MIX AND MATCH
any three tacos,
rice and beans

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

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

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 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

guacamole, 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

HANDHELDS 16⁹⁹

served with fries

CRISPY CHICKEN TORTA

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

add: avocado • 2⁹⁹

BURRITO GRANDE

served in a flour tortilla

chicken al pastor, rice, lettuce, pico de gallo, garlic crema, chipotle aioli

substitute steak 4⁹⁹

SHARABLE SIDES

ESQUITES STYLE CORN 9⁹⁹

cotija cheese, chili piquin VG

SPANISH RICE 7⁹⁹ VG | BLACK BEANS 7⁹⁹ VG

COCKTAILS

SAGE & TÓNICA 13⁹⁹

roku gin, sage, cucumber, lime, tonic

PANTERA ROSA 13⁹⁹

grey goose, watermelon, basil, lime

CHA CHA LATTE MARTINI 15⁹⁹

vanilla vodka, rumchata, espresso

PEACHITO 13⁹⁹

bacardi, peach, lime, mint

OLÉ FASHIONED 16⁹⁹

del maguey puebla, 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



REGULAR

MARGARITAS

THE CLASSICO 12⁹⁹ | 22⁹⁹

jose cuervo tradicional plata, triple sec, lime, chili salt blend
flavor upgrade • 1⁹⁹ | choice of: strawberry, passion fruit, watermelon, mango

• SKINNY CLASSICO \$12.99 •

JALAPEÑO CUCUMBER 14⁹⁹ | 26⁹⁹

hornitos, elderflower liqueur, lime, sage

STRAWBERRY MINT 13⁹⁹ | 24⁹⁹

corazon blanco, strawberry, lime

LAVENDER HIBISCUS 14⁹⁹ | 26⁹⁹

olmea altos plata, lavender, hibiscus

WILDBERRY POMEGRANATE 14⁹⁹ | 26⁹⁹

cazadores blanco, wildberry, pomegranate liqueur, lime

PINEAPPLE DE MEZCAL 14⁹⁹ | 26⁹⁹

400 conejos, pineapple, lime

MAKE IT A Grande!



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

VINOS

By The Glass

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

FLIGHTS

CASA NOBLE 29⁹⁹

blanco | reposado | añejo

PATRON 33⁹⁹

silver | reposado | añejo

EL TESORO 36⁹⁹

blanco | reposado | añejo

RESERVA DE LA FAMILIA 45⁹⁹

plata | reposado | gold

PREMIUM AÑEJOS 54⁹⁹

komos cristalino | cazadores extra volcán de mi tierra cristalino

CLASE AZUL 64⁹⁹

plata | reposado | gold

SHOTS 5⁹⁹

EL MELÓN

jose cuervo tradicional melon liqueur

SANDITO

vodka, watermelon, cranberry

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!