

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

STARTERS

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 • 7 chorizo • 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

TUNA CEVICHE TACOS † 17

crispy wonton shell, pineapple, avocado, red onion, serrano, honey soy sauce, lime

QUESO FUNDIDO 16

marinated piquillo pepper, crispy leek, escabeche, charred tomato salsa, heirloom corn tortillas

add: housemade chorizo • 3

CEVICHE MIXTO 26

shrimp, calamari, octopus, clams, stone ground chiles & garlic

salads

CACTUS SALAD 15

cucumber, jicama, tomato, avocado, radish, pickled red onion, queso fresco, agave lime vinaigrette

“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

sandwiches

all sandwiches served with fries

ANCHO CHEESESTEAK 17

charred peppers & onions, chihuahua cheese, chipotle aioli, guajillo toasted bolillo roll

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

tacos 18

*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 bbq sauce

GRILLED OCTOPUS

sea salt potato crisp, roasted jalapeño, 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

MAKE IT A BOWL

served with rice, beans and shredded lettuce

plates

SKIRT STEAK FAJITAS* 32

charred banana pepper, blistered shishito pepper, knob onion, charred tomato jalapeño salsa served with hand pressed macienda heirloom corn tortillas

ADD SHRIMP 8 • CHICKEN 6 • LOBSTER 18

ADOBO FRIED RICE 16

crispy pork carnitas, fried egg

SIDES

ESQUITES STYLE CORN 10

cotija cheese, chili piquin

CHIPOTLE BLACK BEANS 7

blistered tomato, cotija cheese

SPANISH RICE 7

toasted garlic, tomato, onion, cilantro

† Denotes cannot be made gluten friendly.

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

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

A 3% fee will be added to all checks in order to ensure a safe and sanitary work environment for our valued team members. This charge may be removed upon request.

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

cocktails 16

PANTERA ROSA

ketel one cucumber & mint, watermelon, lime

SUBOURBONITE

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

MARGARITAS 15

pitcher • 49

THE CLASSICO

gran centenario, triple sec, agave nectar, lime, himalayan lime sea salt

MANGO HIBISCUS

1800 silver, licor 43, lime, agave, ancho Reyes

STRAWBERRY PASSION FRUIT

don julio reposado, lemon

JALAPEÑO CUCUMBER

herradura silver, elderflower liqueur, lime, sage

THE CLASSICO TOWER 85

1800 silver • serves 8-10

ask your server about tequila upgrades

FROZEN 15

MAI TAI

bacardi, lime, pineapple, orgeat

TROPICAL MARGARITA

villa one silver, pomegranate, blood orange, passion fruit

cervezas

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

TEQUILA FLIGHTS

ask your server for the menu

vinos

VINOS IMPORTADOS

BY THE GLASS

SPARKLING

nv/ cava brut reserve, dibon, spain 12/48

nv/ sparkling rose, lamberti, ita. 15/56

nv/ champagne, veuve clicquot, fra. 29/100

WHITES

2018/ albarino, lagar de cervera, spain 13/52

2017/ chardonnay, eluoan, or. 15/60

2017/ riesling, charles smith kung fu girl, wa. 12/48

2018/ danica rose, fra. 14/56

2018/ pinot grigio, esperto, ita. 13/52

2018/ sauvignon blanc, kim crawford, nz. 14/56

REDS

2017/ cabernet, chloe, ca. 15/60

2015/ cabernet, post & beam, ca. 18/72

2016/ catena cab franc, arg. 13/48

2018/ malbec, ben marco, arg. 14/52

2017/ pinot noir, SLH, ca. 15/56

2013/ rioja reserva, faustino, spain 14/56

WHITES

nv/ champagne, moet imperial, fra. 101

2009/ champagne, cristal, fra. 350

2017/ albarino, finca de arantei, spain 48

2016/ cava, raventos l'hereu reserva, spain 55

2016/ chardonnay, hacienda de arinzano, spain 58

2017/ rioja blanco, muga, spain 59

2017/ rose, miraval, fra. 75

2019/ rose, whispering angel, fra. 60

2018/ pinot grigio, santa margherita, ita. 65

2018/ sauvignon blanc, whitehaven, nz. 45

2017/ torrontes, colome, sa. 45

2017/ verdejo, juan gil arindo, spain 45

REDS

2016/ big blend, vena cava, mex. 95

2016/ cabernet, cocodrilo, sa. 75

2015/ carmenere, 1865, chile 67

2014/ jumilla, juan gil clio, spain 115

2014/ prieto picudo, tridente, spain 78

2015/ priorat, ferrer bobet, spain 95

2016/ ribera del duero, pingus psi, spain 95

2014/ rioja reserva, imperial, spain 105

2015/ rioja reserva, muga, spain 85

VINOS NACIONALES

WHITES

2015/ chardonnay, cambria, ca. 49

2017/ chardonnay, kenwood six ridges, ca. 60

2016/ chardonnay, neyers, ca. 67

2017/ pinot gris, westmount, or. 50

2019/ rose, unshackled, ca. 55

2015/ roussanne, tablas creek, ca. 85

2016/ sauvignon blanc, cooper & thief, ca. 65

2017/ sauvignon blanc, illumination, ca 120

2017/ sauvignon blanc, orin swift blank stare, ca. 79

2017/ sauvignon blanc, kenefick ranch, ca. 65

REDS

2017/ cabernet, caymus, ca. 155

2015/ cabernet, orin swift mercury head, ca. 255

2016/ cabernet, faust, ca 120

2015/ cabernet franc, mt brave, ca 125

2014/ merlot, freemark abbey, ca 85

2013/ merlot, matanzas creek, ca. 52

2018/ pinot noir, adelsheim, or. 65

2018/ pinot noir, belle glos las alturas, ca. 85

2017/ pinot noir, the calling, ca 60

2017/ pinot noir, orin swift slander, ca. 120

2014/ red blend, brassfield eruption, 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



JOIN OUR TEAM