

Sweet

- CHURRO FRENCH TOAST 14**
dragon fruit, grilled pineapple,
horchata whipped cream
- DRAGON FRUIT ACAI BOWL 11**
acai, dragon fruit, berries,
spiced granola, greek yogurt
- CRISPY CROISSANT-DOUGHNUT 12**
nutella, coffee crema,
fresh strawberries
- FLAN CORNCAKES 15**
dulce de leche, berries

On Toast

- AVOCADO & HEIRLOOM CHERRY TOMATO 14**
watermelon radish, togarashi, poached egg
- SMOKED SALMON 15**
ricotta, dill, cucumber, caper vinaigrette,
poached egg
- MUSHROOM & SPINACH 14**
laclare farms goat cheese, over easy egg

Savory

- BARBACOA SHORT RIB HASH 16**
caramelized sweet potato,
charred jalapeño, morita hollandaise
- MUSHROOM & KALE OMELETTE 14**
oven-dried tomato, onion,
housemade ricotta, roasted poblano
salsa, crispy fingerling potatoes
- CARNITAS EGGS BENEDICT 16**
braised pork belly, fried tomatillo,
elote hollandaise, english muffin
- ADOBO FRIED RICE 15**
crispy pork belly, fried egg

- BISCUITS & GRAVY 14**
chorizo shishito gravy, fried egg

- TACOS DE LA BODEGA 15**
spit roasted pork, cheesy scrambled
free range eggs, cilantro, onion,
salsa morita, filament potato

- CHORIZO OMELETTE 15**
tomato, onion, jalapeño,
chihuahua cheese,
crispy leeks, salsa boracha,
crispy fingerling potatoes

- SKIRT STEAK & EGGS 19**
over easy eggs,
crispy fingerling potatoes

- HUEVOS AHOGADOS 13**
baked eggs, roasted tomato,
poblano salsa, jack cheese,
caramelized celery root,
grilled polenta bread

- CHILAQUILES 14**
tomatillo salsa, fried egg,
queso fresco, jack cheese,
pickled red onion, cilantro crema
ADD PORK BELLY CARNITAS 5

Salads

- CORIANDER MARINATED BEET 14**
queso fresco, candied walnuts,
citrus vinaigrette

- CHOPPED SALAD 17**
romaine, tomato, spiced bacon,
hass avocado, charred corn,
cotija cheese, cucumber, pickled red
onion, roasted poblano, crispy hominy,
garlic miso vinaigrette

- KALE & RADISH 13**
hass avocado, roasted pepitas,
golden raisins,
yuzu vinaigrette

- CORNBREAD ‡ 12**
roasted poblano chiles, agave sea salt butter

- QUESO FUNDIDO 14**
garlic marinated piquillo peppers, escabeche,
taqueria salsa, heirloom corn tortillas

- SALSAS 5/12/20**
white habanero • salsa borracha • pepita cilantro
roasted chile mango • peanut chile de árbol

- GUACAMOLE 10**
hass avocado, onion, tomato, jalapeño, cilantro

- ROASTED SWEET POTATO GUACAMOLE 13**
candied bacon, cranberries, pepitas, goat cheese

- BLUE CRAB TAQUITOS 17**
yellow chile pepper

- SHRIMP COCKTAIL 18**
roasted tomato-habanero cocktail sauce,
spicy mustard sauce

- ESCOLAR CEVICHE 15**
jicama, watermelon radish, red onion, ginger,
cilantro, tamarind-habanero

- GRILLED OCTOPUS 19**
crispy papas, agave-jalapeño,
roasted tomato mayonesa

Tacos

*all tacos served on hand-pressed hacienda heirloom
corn tortillas; bibb lettuce available upon request

17
three per order

- GRASSFED BARBACOA**
charred pineapple, filament potato, adobo crema

- FOREST MUSHROOM**
white truffle garlic crema, cotija cheese,
gruyere frances

- GRILLED OCTOPUS**
sea salt potato crisps, avocado, roasted jalapeño,
chimichurri, garlic crema

Deconstructed Tacos

- CHICKEN AL PASTOR 26**
achiote marinated chicken, pickled red onion, crispy kale,
avocado salsa verde, charred pineapple, morita salsa

- DRY AGED PRIME TOMAHAWK RIBEYE 85 ‡**
creekstone farms, achiote butter, salsa picante,
vidalia onion relish, garlic confit

- CRISPY RED SNAPPER ‡ 58**
fennel-avocado, mango chipotle salsa, sambal crema

Sandwiches

all sandwiches served with togarashi-cotija fries

- BARRIO BURGER 15**
queso americano,
hatch chile-onion hash,
avocado aioli

- BLACKENED MAHI-MAHI 16**
avocado, togarashi cole slaw,
lettuce, tomato, pickle,
shishito pepper tartar sauce

- CRISPY CAULIFLOWER 15**
charred pineapple,
smashed avocado, queso fresco,
pickled red onion, sambal aioli

- CHICKEN PIBIL 14**
wisconsin jack cheese,
jicama, orange, pickled
red onion, bibb lettuce,
tomato, avocado crema

‡ denotes cannot be made gluten friendly

Compart Farms
Creekstone Farms

Superior Farms
Meyer Natural Farms

Harmony Valley Farms
Windy Prairie Farms

Garwood Orchards
Russell Costanza Farms

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.