

## Sweet

- CHURRO FRENCH TOAST 14**  
dragon fruit, grilled pineapple,  
horchata whipped cream
- DRAGON FRUIT ACAI BOWL 11**  
acai, dragon fruit, berries,  
spiced granola
- LEMON RICOTTA PANCAKES 15**  
walnuts, cream cheese mousse,  
guava, brown butter maple syrup

## On Toast

- AVOCADO & HEIRLOOM CHERRY TOMATO 14**  
watermelon radish, togarashi, poached egg
- SMOKED SALMON 15**  
ricotta, dill, cucumber, caper vinaigrette,  
scrambled egg whites
- 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 potato hash
- CHILAQUILES 14**  
tomatillo salsa, fried egg,  
queso fresco, jack cheese,  
pickled red onion, cilantro crema  
ADD PORK BELLY CARNITAS 5

- BISCUITS & GRAVY 14**  
chorizo shishito gravy, fried egg
- ADOBO FRIED RICE 15**  
crispy pork belly, fried egg

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

- SKIRT STEAK & EGGS 19**  
over easy eggs,  
crispy potato hash

- CHORIZO OMELETTE 15**  
tomato, onion, jalapeño,  
chihuahua cheese, crispy leeks, salsa  
boracha, crispy potato hash

- BREAKFAST TORTA 15**  
apple brandy-cured ham, cheesy  
scrambled eggs, pickled red onion,  
shaved fennel, salsa verde,  
crispy potato

- SOPES EGGS BENEDICT 14**  
guajillo braised short rib, poached  
eggs, pico de gallo, cotija cheese,  
cilantro, chipotle hollandaise

## Salads

- CORIANDER MARINATED BEET 14**  
arugula, queso fresco,  
candied walnuts,  
poblano grapefruit 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

## Aperitivos

- 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  
salsa verde • roasted chile mango

- 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 macienda 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

- CHARRED PORK BELLY**  
cucumber slaw, sesame chipotle aioli

## Deconstructed Tacos

- CHICKEN AL PASTOR 26**  
achiote marinated chicken, coconut green rice,  
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

- WHOLE 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.

