

GUACAMOLE

FLIGHT ALL 3 • 24

TRADITIONAL 10

hass avocado, onion, tomato, jalapeño, cilantro

GRILLED PINEAPPLE & HIBISCUS 13

pickled jalapeño, sunflower seeds, cilantro

ROASTED SWEET POTATO 13

candied bacon, goat cheese, cranberry, pepitas, crispy parsnip

CHIPS & SALSA 1 FOR 4 • 3 FOR 10

white habanero • charred tomato & jalapeño
roasted chile mango • salsa verde • pico de gallo

CORNBREAD

roasted poblano chiles, agave sea salt butter

QUESO FUNDIDO

marinated piquillo peppers, crispy leeks, escabeche, taqueria salsa, heirloom corn tortillas

house made chorizo • 3

13

12

CARNITAS NACHOS

aged jack cheese, pickled red onion, black bean, jalapeños, roasted tomato salsa, pico de gallo, garlic crema

17

GRILLED LOBSTER QUESADILLA

charred green onion, blistered shishito peppers, serrano chiles, manchego, garlic crema, taqueria salsa

22

SMOKED CHICKEN WINGS

habanero passion fruit, avocado ranch

16

STEAMED PEI MUSSELS

coconut tecate broth, chorizo, epazote, fresno chili, polenta bread

17

CHARRED CORN & KALE EMPANADA

oaxaca cheese, avocado aioli

14

GRILLED OCTOPUS

crispy papas, agave-jalapeño, roasted tomato aioli

19

CHARRED KING CRAB LEG

roasted poblano, lime, serrano aioli

19/36

CEVICHEs

1 FOR 15 • 3 FOR 35

BLUE SHRIMP

roasted habanero, tequila, shaved red onion, orange, cilantro

RED SNAPPER

mango, fresno chili, red onion, cilantro, aji amarillo, lime, sea salt

AHI TUNA

charred pineapple, shaved serrano, green onion, salted cashew

SOUP & SALADS

ROASTED POBLANO SOUP 12

habanero-cheddar grilled cheese

CHOPPED SALAD 16

romaine, tomato, spiced bacon, hass avocado, charred corn, cotija cheese, cucumber, black bean, pickled red onion, roasted poblano, avocado ranch

"TACO" SALAD 17

red cabbage, romaine, kale, chicken al pastor, roasted corn, black bean, avocado, black olive, pickled jalapeño, pico de gallo, white cheddar, roasted poblano crema, fresno chili vinaigrette

served on a crispy oaxacan tortilla shell

QUINOA & ROASTED VEGETABLE 15

shaved brussels sprouts, cucumber, apricot, tomato, queso fresco, apricot chili vinaigrette

AVOCADO CUCUMBER SALAD 14

frisee, cherry tomato, radish, crispy ancient grains, shaved manchego, charred lime vinaigrette

KALE & BRUSSELS SPROUT CAESAR 15

cornbread croutons, cotija cheese, charred jalapeño caesar dressing

ADD SKIRT STEAK 7 • CHICKEN 5
MAHI-MAHI 7 • SHRIMP 7

TACOS

*all tacos served on hand-pressed macienda heirloom corn tortillas; flour tortilla or bibb lettuce available upon request

13

select one style
• two per order •

choice of coconut green rice, chipotle black beans or fries

CHARRED PORK BELLY

cucumber slaw, sesame chipotle aioli

GRASSFED BARBACOA

charred pineapple, filament potato, adobo crema

SKIRT STEAK

avocado, shaved radish, charred onion, cilantro, cotija cheese, salsa verde

GRILLED OCTOPUS

sea salt potato crisps, roasted jalapeño, avocado, chimichurri, garlic crema

MAHI-MAHI

grilled or crispy

napa cabbage-matchstick carrot slaw, mango red onion relish, sambal crema

CHICKEN AL PASTOR

achiote marinated chicken, pickled red onion, crispy kale, avocado salsa verde, charred pineapple, morita salsa

FOREST MUSHROOM

white truffle, cotija cheese, gruyere, garlic crema

SANDWICHES

all sandwiches served with fries

BLACKENED MAHI-MAHI 16

avocado, cole slaw, lettuce, tomato, pickle, shishito pepper tartar sauce

BARRIO BURGER 15

queso americano, hatch chile-onion hash, avocado aioli

CRISPY CHICKEN 14

jicama & papaya slaw, pickled jalapeño, sweet chili, sambal aioli

AVOCADO TOAST 11

heirloom cherry tomato, watermelon radish

SPICY CHICKEN CLUB 14

cherry smoked bacon, habanero cheddar, butter lettuce, vine ripe tomato, roasted tomato aioli

ENTRÉES

SKUNA BAY SALMON 34

charred root vegetables, spinach, quinoa, guava-serrano glaze

ADOBO FRIED RICE 15

crispy pork belly, fried egg

SKIRT STEAK FAJITAS 24

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

ROOT VEGETABLE ENCHILADAS 18

cotija cheese, guajillo, avocado, frisee

ROASTED HALF CHICKEN PIBIL 28

coconut green rice, pickled red onion, jicama orange salad

SIDES 10

ESQUITES STYLE CORN

cotija cheese, chili piquin

CHIPOTLE BLACK BEANS

spiced bacon, charred green onion, blistered tomato, cotija cheese

ROASTED BRUSSELS SPROUTS

coriander, fermented chili

CHARRED SHISHITO PEPPERS

lime, sea salt, soy

✪ 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.