

GUACAMOLE

1 FOR 13 • FLIGHT FOR 27

TRADITIONAL

hass avocado, onion, tomato, jalapeño, cilantro

CHIPOTLE MANGO

red onion, fresno chile, lime

POMEGRANATE

queso fresco, toasted pepitas, radish

CHIPS & SALSA

1 FOR 4 • 3 FOR 11

CHARRED TOMATO & JALAPEÑO

AVOCADO SALSA VERDE

PICO DE GALLO

MANGO & CUCUMBER

WHITE HABANERO

STARTERS

BARRIO NACHOS † 16

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

add: pork carnitas • 4 chicken al pastor • 4

skirt steak • 7 chorizo • 3

QUESO FUNDIDO † 15

marinated piquillo peppers, crispy leeks, escabeche, charred tomato salsa, heirloom corn tortillas

add: housemade chorizo • 3

SHRIMP CEVICHE 17

cucumber, red onion, avocado, blistered tomatoes, fermented habanero, citrus

GRILLED LOBSTER QUESADILLA 26

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

CORNBREAD † 13

roasted poblano chiles, agave sea salt butter

salads

SIMPLE SALAD 13

mixed local greens, avocado, tomato, cucumber, radish, roasted poblano, macha lime dressing

“TACO” SALAD 16

served on a crispy oaxacan tortilla shell

red cabbage, romaine, kale, roasted corn, black bean, avocado, olives, 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

plates

SKIRT STEAK FAJITAS* 28

charred banana pepper, blistered shishito, knob onion, charred tomato jalapeño salsa

served with hand pressed macienda heirloom corn tortillas

ADD SHRIMP 8 • CHICKEN 6 • LOBSTER 14

ADOBO FRIED RICE 16

crispy pork carnitas, fried egg

ENCHILADAS

cotija and jack cheeses, garlic crema, local cabbage

choice of:

PORK CARNITAS, SALSA VERDE • 23

CHICKEN AL PASTOR, SALSA ROJO • 21

sandwiches 17

all sandwiches served with fries

CRISPY CHICKEN

guajillo, pickled jalapeño, avocado slaw, salsa picante

BARRIO BURGER*

double cheeseburger, spicy remoulade, shredded lettuce, gringo cheese, pickled jalapeno, charred onion, house potato bun

add: bacon • 2 avocado • 2 egg • 2

SIDES

ESQUITES STYLE CORN 10

cotija cheese, chili piquin

CHIPOTLE BLACK BEANS 7

spiced bacon, blistered tomato, cotija cheese

SPANISH RICE 7

toasted garlic, tomato, onion, cilantro

DESSERT

CINNAMON CHURRO BITES 12

cinnamon sugar, dulce de leche

† denotes cannot be made gluten friendly

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

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.

cocktails 15

PANTERA ROSA

cucumber-infused effen,
watermelon, lime

SUBOURBONITE

basil hayden's, amaro averna,
peach nectar, lemon

PEACH PLEASE

don julio reposado, peach schnapps,
cinnamon, lime, agave,
cherry vanilla bitters

HOT MEZZ

creyente mezcal, watermelon,
jalapeño, lime, sage

GINGER MINT PALOMA

1800 reposado, grapefruit,
lime, agave, mint, ginger beer

THE FLAMING MOE

union mezcal, mango, sage,
lime, blackberry

MARGARITAS

15 • pitcher 49

MANGO HIBISCUS

avion silver, licor 43, lime, agave,
ancho reyes

JALAPEÑO CUCUMBER

herradura silver,
elderflower liqueur, lime, sage

THE CLASSICO

hornitos blanco, triple sec, agave nectar,
lime, himalayan lime sea salt

SPIRIT-FREE

"PIÑA COLADA" 6

pineapple, cinnamon

POMEGRANATE CITRUS 8

grove 42 citrus seedlip
non-alcoholic spirit, cranberry, lime

TEQUILA FLIGHTS

ask your server for the menu

cervezas

ON DRAFT

cruz blanca. mexico calling.
lager especial. 8

goose island brewery. born & raised.
cream ale. 9

corona extra. mexican lager. 8

negra modelo. mexican dark lager 8

lagunitas brewing. ipa. india pale ale. 8

deschutes brewery. seasonal.

styles vary. 9

stella artois. pale lager. 8

virtue cider. farmhouse cider. 8

BOTTLES & CANS

tecate. mexican lager. 7

corona extra. mexican lager. 8

corona light. mexican lager. 8

pacifico 24oz. mexican lager. 13

anheuser-busch. bud light. american lager. 7

modelo especial. mexican pale lager. 8

cruz blanca. palm shade.
american pale ale. 8

revolution brewing. anti-hero.
india pale ale. 8

blakes, el chavo. mango habanero cider. 8

goose island 312. american pale wheat. 8

vinos

HOUSE WINE

pinot grigio, villa sandi, ita.

petit sirah, guenoc, ca.

by the glass 10 • bottle 40

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, sea sun, ca 15/60

2017/ riesling,

charles smith kung fu girl, wa. 12/48

2018/ rioja rose,

conde valdemar, spain 13/48

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

2018/ sauvignon blanc, daybreak, nz.
14/56

REDS

2017/ cabernet, tom gore, ca. 15/60

2015/ cabernet, susana balbo, arg. 18/72

2016/ garnacha, las rocas, spain 13/48

2018/ malbec, gascon, arg. 14/52

2017/ pinot noir, la crema, ca. 15/56

2013/ rioja reserva, faustino, spain 14/56

THE ROSE TOWER

magnum tableside tower

2017 Fluer de Mer,
Cotes de Provence, Fra 1.5L 100

2017 Fluer de Mer,
Cotes de Provence, Fra 3L 185

VINOS IMPORTADOS

WHITES

nv/ champagne, moët 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

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

2012/ cabernet, cheval des andes, sa. 166

2016/ cabernet, cocodrilo, sa. 75

2016/ carmenere, purple angel, sa. 138

2017/ garnacha, bodegas filon, spain 48

2014/ jumilla, juan gil clio, spain 115

2014/ prieto picudo, tridente, spain 78

2015/ priorat, ferrer bobet, spain 95

2015/ red blend, emiliana coyam, chile 88

2016/ red blend,

tarapaca gran reserva, sa. 48

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, sonoma cutrer, ca 67

2017/ pinot gris, westmount, or. 50

2014/ riesling, trust, wa. 55

2017/ rose, love drunk, or. 49

2015/ roussanne, tablas creek, ca. 85

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

2017/ cabernet, austin hope, ca 70

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