

# STARTERS

## BARRIO NACHOS ‡ 16

aged jack cheese, pickled red onion, black bean, jalapeños, charred tomato salsa, pico de gallo, garlic crema  
*pork carnitas • 4 chicken al pastor • 4 skirt steak • 7 chorizo • 3*

## GRILLED LOBSTER QUESADILLA ‡ 26

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

## SHRIMP CEVICHE 17

aguachile, avocado, cucumber, fresno pepper, red onion

## QUESO FUNDIDO 15

marinated piquillo peppers, crispy leeks, escabeche, charred tomato salsa, heirloom corn tortillas  
*housemade chorizo • 3*

## "TACO" SALAD 17

red cabbage, romaine, kale, chicken al pastor, roasted corn, black bean, avocado, olives, pickled jalapeño, pico de gallo, white cheddar, roasted poblano crema, fresno chili vinaigrette  
*served on a crispy oaxacan tortilla shell*

# plates

## SKIRT STEAK FAJITAS\* 27

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

# 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

## CHARRED SHISHITO PEPPERS 12

salsa macha, cilantro aioli, lime

# GUACAMOLE

## TRADITIONAL 13

hass avocado, onion, tomato, jalapeño, cilantro

# CHIPS & SALSA

1 FOR 4 • 3 FOR 11

## CHARRED TOMATO & JALAPEÑO

AVOCADO SALSA VERDE

PICO DE GALLO

MANGO & CUCUMBER

WHITE HABANERO

# tacos 17

*\*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 crisp, salsa picante

## GRILLED OCTOPUS

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

## BRAISED BEEF BIRRIA

crisp yellow corn tortillas, jack & oaxaca cheeses, charred onion, consommé

## 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, crispy kale, avocado salsa verde, charred pineapple, charred tomato salsa

## TRUFFLE MUSHROOM

cotija cheese, gruyere, garlic crema

# sandwiches 17

*all sandwiches served with fries*

## CRISPY CHICKEN

guajillo, pickled jalapeño, avocado slaw, salsa picante

## BARRIO BURGER\*

charred onion, pickled jalapeno, gringo cheese, hot pepper remoulade  
*bacon • 2 avocado • 2 egg • 2*

# brunch

SATURDAY & SUNDAY 12PM - 3PM

## BREAKFAST TACOS 17

spit roasted pork, cheesy scrambled free-range eggs, cilantro, onion, salsa morita, filament potato

## SKIRT STEAK & EGGS 19

over easy eggs, crispy potato hash

## AVOCADO & HEIRLOOM TOMATO TOAST 15

radish, togarashi, poached egg

## CHORIZO OMELETTE 16

tomato, onion, jalapeño, chihuahua cheese, crispy leeks, salsa borracha, crispy potato hash

## THE BURRITO ‡ 18

chorizo, breakfast potatoes, scrambled eggs, black beans, avocado, pico de gallo, jack cheese, salsa verde

## CHILAQUILES ‡ 15

tomatillo salsa, sunny-side-up egg, queso fresco, jack cheese, pickled red onion, garlic crema  
*pork belly carnitas • 5*

## MUSHROOM & KALE OMELETTE 15

oven-dried tomato, onion, housemade ricotta, roasted poblano salsa, crispy potato hash

‡ 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

## TEQUILA FLIGHTS

ask your server for the menu

# brunch cocktails

## MIMOSA 11

prosecco, orange juice

## GUAVA MIMOSA 12

sparkling rosé, st-germain, guava

## MICHELADA 9

housemade michelada mix  
tecate, lime, tajin

## PEACH MIMOSA 12

prosecco, peach nectar, orange juice

## BLOODY MARY 12

titos, housemade mix, bacon wrapped  
stuffed jalapeño, black cayenne pepper

## BLOODY MARIA 12

don julio blanco, housemade mix,  
bacon wrapped stuffed jalapeño, black  
cayenne pepper

# BOTTOMLESS 30

\*hour and a half time limit

## BLOODY MARY

titos, housemade mix, black cayenne  
pepper celery, lime

## BLOODY MARIA

hornitos blanco, housemade mix black  
cayenne pepper, celery, lime

## BLOOD ORANGE MIMOSA

prosecco, blood orange juice

# SPIRIT-FREE

## POMEGRANATE CITRUS 8

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

## "PIÑA COLADA" 6

pineapple, cinnamon

# 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 clicqout, 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, 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  
2018/ pinot grigio, santa margherita, ita. 65  
2018/ sauvignon blanc, whitehaven, nz. 45  
2017/ torrantes, 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