BARRIO

Guacamole 15.99 VG GF

MADE TABLESIDE

SERVES 2-4 | 24.99

Chips & Salsa

1 FOR 6.99 | 3 FOR 14.99 | GF | VG

PICO DE GALLO | AVOCADO SALSA VERDE
CHARRED TOMATO & JALAPEÑO

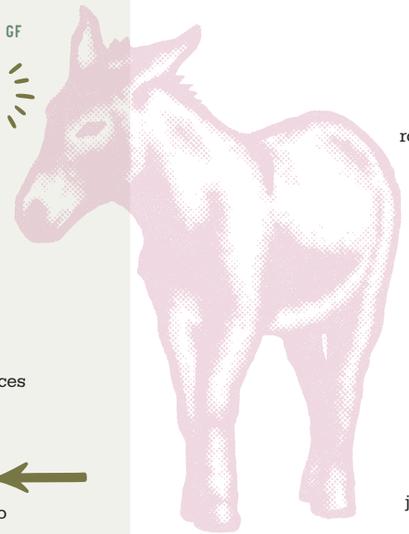
QUESO AMERICANO DIP 12.99

served with housemade chips
creamy cheese blend, smoked chili, mexican spices

add: housemade chorizo 3.99

→ Barrio Trio 21.99 ←

guacamole, queso americano, and pico de gallo



SHAREABLES

NACHOS 16.99

jack cheese, pickled red onion, black beans, jalapeño,
pico de gallo, garlic cremaa VG

add: pork carnitas • 4.99 chicken al pastor • 4.99
steak • 9.99 chorizo • 3.99

TUNA POKE TACOS* 15.99

crispy wonton shell, pineapple, avocado,
red onion, serrano, agave soy, lime

THE BARRIO QUESADILLA 15.99

charred onion and pepper, manchego cheeses VG

→ ADD YOUR PROTEIN ←

chicken al pastor 4.99 • steak 9.99 • shrimp 6.99 • birria 5.99

SHRIMP CEVICHE 16.99

ají amarillo, leche de tigre, onion, cucumber, serrano peppers, avocado GF

POBLANO & CHEESE EMPANADAS 15.99

poblano, corn, oaxaca cheese, pickled red onion

CORNBREAD SKILLET 11.99

roasted poblano chili, charred corn, cilantro, agave sea salt butter VG

QUESO FUNDIDO 14.99

choice of heirloom corn tortillas or housemade chips
marinated piquillo pepper, crispy leeks,
pico de gallo, charred tomato & jalapeño salsa VG

add: housemade chorizo • 3.99

PLATES

"TACO" SALAD 14.99

romaine, pickled red onions, corn, black beans, avocado,
white cheddar, jalapeño, pico de gallo, garlic crema,
fresno chili vinaigrette VG
served on a crispy tortilla bowl

add: chicken al pastor 4.99 • steak 9.99 • shrimp 6.99

CARNITAS FRIED RICE* 21.99

crispy pork carnitas, fried egg, adobo sauce

$1 from each sold throughout October will be donated to the Lynn Sage Breast Cancer Foundation.

CARNE ASADA* 26.99

served with rice & beans
grilled new york strip steak, roasted vegetables

ENCHILADAS

jack & cotija cheeses, garlic crema, local cabbage VG GF
served with verde & roja salsa

PORK CARNITAS | 24.99
CHICKEN AL PASTOR | 23.99
SEASONAL VEGETABLE | 22.99

Fajitas

bell pepper, onion, roasted tomato,
charred jalapeño, tres chiles salsa,
flamed tableside with mezcal. GF
served with hand-pressed heirloom blue corn tortillas

GRILLED CHICKEN | 26.99 ANCHO SHRIMP | 27.99
NEW YORK STRIP STEAK* | 29.99 PICK 2 COMBO | 32.99

add: spanish rice & black beans 5.99

Weekly Specials

Margarita
MONDAY
$9 MARGARITAS
$16 GRANDE MARGARITAS

Taco
TUESDAY
$5 SELECT
TACOS ALL DAY

Burrito
WEDNESDAY
$12 BURRITOS

Taquitos & Tecates
THURSDAY
$5 TAQUITOS &
$5 TECATES

Fajita
FRIDAY
$5 OFF FAJITAS

All Weekend
BOTTOMLESS BRUNCH
$35 BOTTOMLESS
MIMOSAS

GF: GLUTEN FRIENDLY VG: VEGETARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions. An 18% service charge will automatically be added to all parties of 6 or more

A 3.95% surcharge is added to all checks to offset rising costs.
This is added in lieu of menu price increases and can be removed upon request.

TACO PLATO 25.99

MIX AND MATCH
any three tacos,
rice and beans

TACOS

select one style • three per order
all tacos served on hand-pressed heirloom blue corn tortillas
flour tortilla or bibb lettuce available upon request

→ ADD RICE & BEANS 5.99 ←

CHICKEN AL PASTOR 18.99

pickled red onion, avocado salsa verde, charred pineapple,
charred tomato & jalapeño salsa GF

SHORT RIB QUESABIRRIA 19.99

oaxaca & chihuahua cheeses, consommé GF

SKIRT STEAK 21.99

guacamole, radish, cilantro,
charred onions & poblanos, salsa picante

PAPAS 18.99

cajun seasoned potatoes, chimichurri, cotija cheese,
charred tomato salsa, chipotle aioli, onions & cilantro VG

BAJA FISH 18.99

grilled or crispy
jicama slaw, pico de gallo, pickled carrots, chipotle aioli

BLACKENED SHRIMP 18.99

citrus habanero slaw, pickle red onions

TACO TOWER 68.99

mix & match 12 tacos • chips & salsa
choice of chicken, steak, papas

HANDHELDS 16.99

CRISPY CHICKEN TORTA

frijoles negros, tomatoes, lettuce,
garlic crema, chihuahua cheese

add: avocado • 2.99

BURRITO GRANDE

served in a flour tortilla
chicken al pastor, rice, frijoles negros, lettuce, pico de gallo,
avocado, garlic crema, chipotle aioli

substitute steak 4.99

SHAREABLE SIDES

ESQUITES STYLE CORN 9.99

cotija cheese, chili piquin VG

SPANISH RICE 7.99 | BLACK BEANS 7.99 VG

COCKTAILS

PEACHITO 13.99
bacardi, peach, lime, mint

MANGO BANDIDO 15.99
high west bourbon, mango, lime, bitters

CHA CHA LATTE MARTINI 15.99
vanilla vodka, rumchata, espresso

LIMECELLO SPRITZ 14.99
haku vodka, house-made lime liqueur, brut

EL CALIENTE 13.99
cazadores reposado, bell pepper, jalapeno

PALOMA LOCA 13.99
creyente mezcal, aperol, grapefruit, lime



Ranch Water 13.99
tequila, mineragua sparkling water, lime

ZERO PROOF 8.99

MANGO MULE-ISH
mango, lime, ginger beer

TROPICAL HEAT
passion fruit, jalapeño, lime

BARRIO SMASH
strawberry, mint, amarena cherry, lime

BOTELLAS 4.99

JARRITOS SODAS
mandarin • grapefruit • lime

MEXICAN COCA-COLA



MARGARITAS



REGULAR

THE CLASSICO
jose cuervo tradicional plata, triple sec, lime, chili salt blend
REGULAR 12.99 | GRANDE 22.99
add strawberry, passion fruit, watermelon, or mango • 1.99
MAKE IT A SKINNY

GET A *Grande!*



JALAPEÑO CUCUMBER
olmeca altos plata, elderflower liqueur, lime
REGULAR 14.99 | GRANDE 26.99

STRAWBERRY MINT
corazon blanco , strawberry, lime
REGULAR 13.99 | GRANDE 24.99

PINEAPPLE DE MEZCAL
400 conejos, pineapple, lime
REGULAR 14.99 | GRANDE 26.99

WILDBERRY POMEGRANATE
cazadores blanco, wildberry, pomegranate liqueur, lime
REGULAR 14.99 | GRANDE 26.99

Primo Classico 22.99
codigo 1530 rosa, grand marnier, lime

The Margarita Tower 79.99

1800 silver • serves 8 • ask your server about tequila upgrades
choice of: strawberry, passion fruit, watermelon, mango • 5.99

CERVEZAS

bud light. american lager.	6.99
corona extra. mexican lager.	7.49
corona premier. light mexican lager.	7.49
monopolio ipa especial. mexican ipa	8.99
tecate. mexican lager	6.99
pacifico. mexican lager	7.99
modelo especial. mexican pale lager.	7.49
corona NA. alcohol-free brew	7.49
nutrl. hard seltzer. *watermelon or strawberry*	8.99

VINOS

SPARKLING

freixenet blanc de blancs, cava brut, spain	12.99 | 51.99
riondo, prosecco rosé, ita.	14.99 | 59.99

WHITES

lunardi, pinot grigio, ita.	12.99 | 51.99
shirtail ranches, sauvignon blanc, ca.	13.99 | 55.99
bieler père et fils, rosé, fra.	13.99 | 55.99

REDS

unknown author, cabernet, ca.	14.99 | 59.99
ramon bilbao crianza, rioja, spain	14.99 | 59.99
unshackled, blend, ca.	14.99 | 59.99

FLIGHTS

CASA NOBLE 29.99
blanco | reposado | añejo

PATRON 33.99
silver | reposado | añejo

RESERVA DE LA FAMILIA 45.99
plata | reposado | gold

CLASE AZUL 64.99
plata | reposado | gold

SHOTS 5.99

EL MELÓN
jose cuervo tradicional melon liqueur

SANDITO
vodka, watermelon, cranberry

BERRY BESO
vodka, rumchata, wildberry

PEACH PUNCH
corazon blanco, peach schnapps

Happy Hour

EVERYDAY • 4PM - 6PM
$9 MARGARITAS | $16 GRANDE MARGARITAS
$5 BITES & DIPS

Drinks!