

STARTERS

Chips and Salsa · 5

choose any two: fresh tomato, pineapple, cascabel, roasted jalapeño, salsa verde, or habanero

Guacamole · 6 SM | 10 LG

onion, serrano, cilantro and tortilla chips | *substitute cucumber slices* · 2

Queso Fundido · 11

queso asadero, house made chorizo, salsa brava and topos

Roasted Corn on the Cob · 6

lime aioli, cotija, dusted with pequin

Chicken Pozole · 8

shredded chicken, guajillo chile broth and hominy served with traditional garnishes / *add avocado* \$2.5

Grilled Quesadilla · 7

oaxaca and jack cheese, roasted pepper and onion rajás, cascabel salsa, guacamole and crema / *smoked mushrooms, braised chicken or pork* \$6 / *pork al pastor* · \$7 / *spiced bavette steak* · \$8

Mini Smoked Trout Tacos* · 14

radish, pickled carrots, jalapeños, red onion, wild capers, lime aioli and cilantro served in mini crunchy taco shells

Poblano Goat Cheese Empanada · 9

beet pico de gallo, salted pistachios and honey gastrique

Grilled Shishito Peppers · 9

with lime and cotija aioli

Carnitas Spare Ribs · 14

crispy pork spare ribs, chipotle-honey glaze and crushed pepitas

Braised Pork Taquitos · 9

served with guacamole, crema, escabeche slaw and habanero salsa

Grilled Asparagus · 9

asparagus, oregano mojo, cotija and piri piri

Spiced Cauliflower · 11

spiced and charred cauliflower, lime crema, pepitas, pickled raisins, cilantro and chipotle honey

NACHOS \$12

smoked mushrooms, braised chicken or pork \$6 / *pork al pastor* · \$7 / *spiced bavette steak* · \$8

thick corn tortilla chips, queso quesadilla, pickled jalapeños, cascabel salsa, crema, fresh tomato salsa, guacamole and cilantro

vegan nachos with cashew cheese sauce · add \$1

SALADS

grilled chicken \$6 | *achiote rubbed prawns* \$7 | *skirt steak* \$8

Barrio Chopped · 10 SM | 13 LG

romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, cotija cheese and pumpkin seeds, cilantro and buttermilk dressing

Quinoa Salad · 10 SM | 13 LG

roasted beets, arugula, cotija, spiced pumpkin seeds, crema, chipotle vinaigrette and honey gastrique

Grilled Achiote Chicken · 13 SM | 17 LG

romaine, avocado, chipotle, radish, red onion, cilantro, tomatoes, tortilla strips, oregano mojo dressing and crema

TACOS

three tacos on housemade corn tortillas

Pork Al Pastor · 15

thinly sliced marinated snake river farms pork sirloin, caramelized pineapple, shaved red onion, avocado salsa and cilantro

Spiced Salmon · 20

pan seared salmon, garlic lime aioli, green cabbage and pineapple-tomato salsa

Tinga de Pollo · 14

chipotle braised chicken, escabeche slaw, guacamole, cilantro and cotija

Primavera · 14

asparagus, snap peas, corn, cotija, pea salsa and avocado

Chile-Braised Pork · 14

pickled red onion, radish, salsa verde and cilantro

Spiced Bavette Steak* · 18

onion, cilantro, cascabel salsa and avocado

Beer Battered Rock Fish · 16

crisp cabbage, tomato salsa and chipotle aioli

SIDES

Sliced Avocado · 2.5

Vegetarian Beans · 2 SM | 4 LG

Escabeche Slaw · 2 SM | 4 LG

Mexican Rice · 2 SM | 4 LG

Frijoles Charros · 2 SM | 4 LG

Fried Jalapeño · 2

ESPECIALES

Spring Vegetable Hash* · 16 *add fried egg* · 2

asparagus, snap peas, corn, sweet potatoes, roasted pepper and onion rajás, mole verde and heirloom tomato salsa

Arroz con Camarones · 18

habanero shrimp, chipotle crema, poblano-onion rajás, smoked mushrooms, corn, fire-roasted tomatoes, bacon and egg scramble

Carne Asada* · 25

grass-fed skirt steak, spice rubbed and grilled with roasted pepper and onion rajás, mexican rice and frijoles charros

Traditional Pork Shoulder Carnitas · 20

salsa verde, guacamole, diced onions and fresh tomato salsa served with corn tortillas

Smoked Mushroom & Kale Enchiladas · 17

oaxaca and jack cheeses, roasted pepper and onion rajás and mole verde

Chipotle Braised Chicken Enchiladas · 18

jack and oxaca cheese, crema and roasted pepper and onion rajás with choice of red or green sauce

Pan Seared Rainbow Trout · 24

corn crema, papas bravas and heirloom tomato salsa

Pollo Rostizado · 22

ancho-rubbed half chicken, spiced rice, frijoles charros, poblano rajás, pickled jalapenos and salsa brava

BEVERAGES

Topo Chico Sparking Water · 3

Mexican Squirt · 4

Agua de Jamaica · 5

Jarritos Soda · 4

Orange or Grapefruit Juice · 5

mandarin, tamarind

Blood Orange Juice · 6

Barnes & Watson Iced Tea · 3.25

Mexican Coca Cola · 3

Barnes & Watson Hot Tea · 3.25

Fresh Squeezed Lemonade · 4

pure peppermint or earl grey

Bundaberg Ginger Beer · 4

Caffe Vita Drip · 3

Coke, Diet Coke, Sprite · 3.25