

STARTERS

Chips and Salsa · 3 EA

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

Roasted Corn on the Cob · 7

lime aioli, cotija, dusted with pequin

Grilled Quesadilla · 8

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

Cilantro-Lime Prawn Ceviche* · 15

lime juice, fresno and serrano chiles, cucumber, red onion, radish, avocado, cilantro and thick tortilla chips

Braised Pork Taquitos · 9

served with guacamole, crema, escabeche slaw and habanero salsa

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

Roasted Beet and Cucumber Salad · 8

green onions, red onions, fresnos, pepitas, tajin, lime vinaigrette and cilantro

Spiced Cauliflower · 12

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

Classic Nachos · 12

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

ADD: *smoked mushrooms, braised chicken*

or pork · 6 | pork al pastor · 7

spiced bavette steak · 8

Vegan Nachos · 13

thick corn tortilla chips, cashew cheese, pickled jalapeños, cascabel salsa, fresh tomato salsa, guacamole and cilantro

ADD: *vegetarian beans · 3*

smoked mushrooms · 6

SOUPS & SALADS

Chicken Tortilla Soup · 6 SM | 9 LG

corn, avocado, green onion, queso, cilantro and crema with crispy tortillas

Spicy Black Bean Soup · 5 SM | 8 LG

crispy fried onion, crema, cotija and cilantro

Grilled Achiote Chicken · 13 SM | 17 LG

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

Grilled Prawn Kale Caesar · 14 SM | 18 LG

radish, crispy tortilla chips and chipotle-caesar dressing

Barrio Chopped · 10 SM | 13 LG

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

ADD: *grilled chicken · 6*

grilled prawns · 7 | skirt steak · 8

TACOS

served up individually on housemade corn tortillas

Pork Al Pastor · 5

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

Pan Seared Salmon · 6.5

garlic lime aioli, green cabbage and pineapple-tomato salsa

Tinga de Pollo · 4.5

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

Primavera · 4.5

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

Chile-Braised Pork · 4.75

pickled red onion, radish, salsa verde and cilantro

Spiced Bavette Steak* · 6

onion, cascabel salsa, cilantro, and avocado

Beer Battered Rock Fish · 5.5

crisp cabbage, fresh tomato salsa and chipotle aioli

Pan Seared Prawn Taco · 6

green cabbage, poblano aioli, tomatillo pico de gallo and cilantro

Braised Lamb Taco · 6

slow braised lamb, cascabel salsa, escabeche slaw, cotija and sesame seeds

Chile Braised Pork Belly · 6

barbecue sauce, lime aioli, pickled jalapeño slaw, cilantro and crispy fried onions

SIDES

Sliced Avocado · 2.5

Escabeche Slaw · 3

Charro Beans · 3

Vegetarian Beans · 3

Mexican Rice · 3

Fried Jalapeño · 2

ESPECIALES

Vegetable Hash* · 16 add fried egg · 2

sweet potatoes, roasted yellow squash and zucchini, eggplant, corn, roasted pepper and onion rajas, avocado salsa and heirloom tomato pico de gallo

Carne Asada* · 25

grass-fed skirt steak, spice rubbed and grilled with roasted pepper and onion rajas, mexican rice and frijoles charros served with corn tortillas

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 cheese, roasted pepper and onion rajas, cotija and mole verde

Chipotle Braised Chicken Enchiladas · 18

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

Pan Seared Rainbow Trout · 24

corn crema, papas bravas and heirloom tomato salsa

DESSERT

Churros and Xocalatl Chocolate · 8
canela and sugar dusted fried pastries

Tres Leches Cake · 8
strawberries, tequila caramel and ancho chocolate | *add vanilla ice cream \$1*

Blue Bird Vegan Horchata Ice Cream · 6
fresh fruit and slivered almonds

Dulce De Leche Crème Brûlée · 7

Smoked Salt Caramels · 7
seventy percent chocolate and ancho chile

DESSERT TEQUILA & RUM

Canela-Infused Tequila · 10

Pineapple-Rested Trinidad Rum · 10

Smoked Salt Caramels To-Go

Our housemade, smoked-salt caramels
can be taken home and make a great gift.

Three for \$7 or a Dozen for \$26

NON ALCOHOLIC

Topo Chico Sparkling Water · 3

Agua de Jamaica · 5

Mexican Coca Cola · 3

Bundaberg Ginger Beer · 4

Coke, Diet Coke, Sprite · 3.25

Jarritos Soda · 4

mandarin or tamarind

Mexican Squirt · 4

Fresh Squeezed Lemonade · 4

Caffe Vita Drip · 3

Barnes & Watson Hot Tea · 3.25

pure peppermint or earl grey

Barnes & Watson Iced Tea · 3.25

BARRIO

MEXICAN KITCHEN & BAR

DINNER

*According to our good friends at the health department, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions