

STARTERS

Housemade Salsa · 3 EACH

fresh tomato, pineapple, cascabel, roasted jalapeño, salsa verde, or habanero

Guacamole · 6 SMALL | 10 LARGE

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

Roasted Corn on the Cob · 7

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 · 8

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

Cilantro-Lime Shrimp Ceviche* · 15

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

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

Spiced Cauliflower · 12

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

Classic Nachos · 12

ADD: *smoked mushrooms, braised chicken or pork* \$6 / *pork al pastor* · \$7 / *spiced steak* · \$8
thick corn tortilla chips, queso quesadilla, pickled jalapeños, cascabel salsa, crema, fresh tomato salsa, guacamole and cilantro

Vegan Nachos · 13

ADD: *vegetarian beans* \$3 / *smoked mushrooms* \$6
thick corn tortilla chips, cashew cheese, pickled jalapeños, cascabel salsa, crema, fresh tomato salsa, guacamole and cilantro

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 · 19

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

Tinga de Pollo · 13

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

Primavera · 13

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

Escabeche Slaw · 3

Frijoles Charros · 3

Vegetarian Beans · 3

Mexican Rice · 3

Fried Jalapeño · 2

ESPECIALES

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

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

Arroz con Camarones · 18

habanero shrimp, chipotle crema, poblano-onion rajas, 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 rajas, 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 rajas and mole verde

Chipotle Braised Chicken Enchiladas · 18

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

Pan Seared Rainbow Trout · 24

corn crema, papas bravas and heirloom tomato salsa

BEVERAGES

Topo Chico Sparking Water · 3

Agua de Jamaica · 5

Orange or Grapefruit Juice · 5

Blood Orange Juice · 6

Mexican Coca Cola · 3

Fresh Squeezed Lemonade · 4

Bundaberg Ginger Beer · 4

Coke, Diet Coke, Sprite · 3.25

Mexican Squirt · 4

Jarritos Soda · 4

mandarin, tamarind

Barnes & Watson Iced Tea · 3.25

Barnes & Watson Hot Tea · 3.25

pure peppermint or earl grey

Caffe Vita Drip · 3