

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

Roasted Delicata Squash · 11

goat cheese, pickled fig and brown butter hazelnut

Grilled Shishito Peppers · 9

with lime and cotija aioli

Roasted Beets · 8

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

Classic Nachos · 13

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: *spiced 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

Vegan Chorizo · 5.5

fried sweet potatoes, cashew cheese and fresh tomato salsa

Chile-Braised Pork · 4.75

pickled red onion, radish, salsa verde and cilantro

Spiced Bavette Steak* · 6

onion, cascabel salsa, cilantro, and avocado

Spiced Cauliflower · 4.5

lime crema, pepitas, pickled raisins, cilantro and chipotle gastrique

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

Spiced

Beans · 3

Mexican

Rice · 3

Fried

Jalapeño · 2

ESPECIALES

Vegetable Hash* · 17

sweet potatoes, roasted delicata squash, parsnips, roasted pepper and onion rajas, chipotle salsa, arugula-fennel salad and sunny side egg

Carne Asada* · 24

grass-fed spiced skirt steak, grilled and served with roasted pepper and onion rajas, fresh tomato pico de gallo, fried jalapeno, habanero salsa and corn tortillas

Traditional Pork Shoulder Carnitas · 20

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

Kale & Caramelized Leek Enchiladas · 17

oaxaca and jack cheese, roasted pepper and onion rajas, mole amarillo, crema and crushed hazelnuts

Chipotle Braised Chicken Enchiladas · 18

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

Pan Seared Rainbow Trout · 24

jalapeno-corn crema, kale, papas bravas, rajas and tomatillo pico

DESSERT

Churros and Xocalatl Chocolate · 8

canela and sugar dusted fried pastries

Tres Leches Cake · 8

berry compote and brown butter hazelnuts | *add vanilla ice cream \$1*

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

grapefruit, mandarin or tamarind

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