

HAPPY HOUR SNACKS

daily · 3pm - 6pm

Housemade Salsas · 2.5 ea
choice of fresh tomato, pineapple, cascabel, salsa verde, roasted jalapeño, or habanero

Guacamole · 5 SM | 9 LG
onion, serrano, cilantro, tortilla chips

Roasted Corn on the Cob · 6
lime aioli, cotija, dusted with pequin

Braised Pork Taquitos · 8
served with guacamole, crema, escabeche slaw, habanero salsa

Grilled Shishito Peppers · 8
with lime and cotija aioli

Cilantro-Lime Shrimp Ceviche* · 14
fresno and serrano chiles, cucumber, red onion, radish, avocado, cilantro and thick tortilla chips

Beans & Cheese · 4
habanero salsa, oaxaca and jack cheese served with corn tortilla chips

Mini Trout Tacos* · 7
pickled carrots, jalapeños, red onion, wild capers, lime aioli and cilantro, crunchy taco shells

THE TRIPLE T · 10

(tecate + tequila + taco)

tecate can, lunazul reposado tequila and one taco

TACOS

Al Pastor · 4.5
pork sirloin, avocado salsa, caramelized pineapple, shaved red onion, cilantro

Housemade Chorizo · 4.5
fried papas, salsa brava, queso

Pork Carnitas · 4.5
salsa verde, cilantro yellow onion and serranos

Chipotle Braised Chicken · 4
escabeche slaw, guacamole, cilantro, cotija

Spiced Bavette Steak* · 5.5
onion, cilantro, cascabel salsa

Rainbow Trout · 5
poblano aioli, fried papas, tomatillo pico de gallo

Chile Braised Pork · 4
pickled red onion, radish, salsa verde, cilantro

Beet Taco · 4
roasted beets, arugula, cotija, crema, spiced pepitas

Vegan Chorizo · 5
fried sweet potato, cashew cheese, fresh tomato salsa

Spiced Cauliflower · 4
lime crema, pepitas, pickled raisins, cilantro, chipotle gastrique

Taco Platter · 40 choice of any ten tacos to share

SMALL PLATES

Chipotle Braised Chicken Enchilada · 12
jack and oaxaca cheese, tomatillo salsa, crema, roasted pepper and onions rajas with choice of red or green sauce

Quesadilla Plate · 10
mini quesadillas, jack and oaxaca cheese, roasted pepper and onion rajas, mexican rice and frijoles charros
add smoked mushrooms, braised chicken or pork · \$6
pork al pastor · \$7 or spiced bavette steak · \$8

Mini Carne Asada · 16
spiced skirt steak, roasted pepper and onion rajas, duo of salsas, housemade tortillas

Nachos · 11
quesadilla cheese, pickled jalapeño, cascabel salsa, crema, fresh tomato salsa, guacamole, cilantro
add smoked mushrooms, braised chicken or pork · \$6
pork al pastor · \$7 or spiced bavette steak · \$8
optional vegan nachos with cashew cheese sauce · add \$1

BARRIO

MEXICAN KITCHEN & BAR

HAPPY HOUR COCKTAILS

Daily · 3pm - 6pm

House Margarita · 8

reposado tequila with lime, muscat, and agave

Blood Orange Margarita · 8

silver tequila with lime & blood orange + CO2

Frozen Strawberry-Basil Margarita · 8

blanco tequila, citrus and a strawberry-basil shrub
add a mezcal float · \$1 · add green chartreuse float · \$2

Sangria · 8

red wine sangria + CO2

Spanish Mule · 8

house sherry blend with lime & ginger beer

Mezcal Mule · 8

mezcal with lime, ginger beer, and oaxacan salt

DRAFT BEER + A SHOT OF MEZCAL OR BLANCO TEQUILA · 10

BEER · 4

Pacifico

Negra Modelo

Michelada or Michelda Verde

negra modelo or pacifico

with lime and red or green sangrita

WINE · 6

Daily Selection

red, white, rosé or sparkling

TEQUILA & MEZCAL MONDAY

*Our tequila and mezcal selections are available 50% off when
ordered neat or by the flight every Monday.*

*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.