

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

Braised Pork Taquitos · 9

served with guacamole, crema, escabeche slaw and habanero salsa

Cilantro-Lime Prawn Ceviche* · 15

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

SOUPS & SALADS

Chicken Tortilla Soup · 6 SM | 9 LG

corn, avocado, green onion, queso, cilantro, 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

BURRITOS & BOWLS

wrapped in a flour tortilla or served in a bowl with escabeche slaw

add green or red sauce \$1 · add oaxaca cheese \$1

Braised Chipotle Chicken · 11 BURRITO | 12 BOWL

jack and oaxaca cheese, mexican rice, frijoles, salsa verde and crema

Sautéed Kale · 12 BURRITO | 13 BOWL

corn, mushrooms, roasted pepper and onion rajas, rice and vegetarian beans

Beer Battered Rock Fish · 15 BURRITO | 16 BOWL

crisp cabbage, tomato salsa and chipotle aioli

Spiced Bavette Steak* · 15 BURRITO | 16 BOWL

frijoles, rice, oaxaca cheese, red onion and habanero salsa

Green Chile Braised Pork · 11 BURRITO | 12 BOWL

rice, oaxaca and jack cheese, frijoles and salsa verde

SIDES

Fried Jalapeño · 2

Escabeche Slaw · 3

pickled vegetables, fresh cabbage

Sliced Avocado · 2.5

Charro Beans · 3

pinto beans, onions, garlic, bacon

Mexican Rice · 3

tomato-chipotle rice

Vegetarian Beans · 3

cilantro, cotija cheese

NACHOS

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, fresh tomato salsa, guacamole and cilantro

TACOS

served up individually on housemade corn tortillas

Spiced Bavette Steak* · 6

onion, cilantro, cascabel salsa

Primavera · 4.5

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

Beer Battered Rock Fish · 5.5

crisp cabbage, tomato salsa and chipotle aioli

Chipotle Braised Chicken · 4.5

romaine, crema, cilantro and tomato salsa

Al Pastor · 5

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

TACO COMBO · 14

any two tacos with a choice of:

small barrio chopped | cup of tortilla soup | rice and beans

LUNCH PLATES

Vegetable Hash* · 13 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

Grilled Quesadilla · 8

ADD: *smoked mushrooms, braised chicken or pork · 6*

pork al pastor · 7 / spiced bavette steak · 8

oaxaca and jack cheese, roasted pepper and onion rajas, cascabel salsa, guacamole and crema

Chipotle Braised Chicken Enchiladas · 13

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

Smoked Mushroom & Kale Enchiladas · 12

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

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

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

BARRIO

MEXICAN KITCHEN & BAR

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

LUNCH

*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