

brunch

BRUNCH DRINKS

mimosas

traditional orange glass \$5.50 // pitcher \$22

blood orange glass \$6 // pitcher \$24

tropical glass \$6.50 // pitcher \$26

sangria glass \$7 // pitcher \$28

red or white

hola screwdriver \$9

fresh squeezed oj with house-infused pineapple vodka

bloody mary \$10

vodka, bloody mary mix, worcestershire, lime, hot sauce, pepper, salt rim.

bloody maria \$10

tequila, splash of mezcal, bloody mary mix, worcestershire, lime, hot sauce, pepper, chile salt rim.

beer rita \$8

half barrio margarita/half barrio lager from thorn street brewery with a chile salt rim

BRUNCH

avocado scramble \$13 veg

eggs scrambled with avocado and jack cheese, served with a flour tortilla, black beans, and rosemary potatoes. topped with sautéed tomatoes, green onion, jalapeño, and a side of salsa cruda.

soy chorizo scramble \$13 veg

eggs scrambled with jack cheese and soy chorizo, served with rosemary potatoes, black beans, flour tortillas and a side of salsa cruda.

papas borrachas \$14

rosemary potatoes topped with bacon, sunny-side up eggs, cheese, cilantro, black beans, chipotle cream, tomato, onion and avocado sauce.

breakfast quesadilla \$12

flour tortillas, jack cheese, scrambled eggs, bacon and pico de gallo. served with black beans and fresh chipotle cream.

brunch tacos \$12 veg

corn tortillas topped with jack cheese scrambled eggs, soy chorizo, avocado sauce, chipotle corn salsa and cilantro. served with a side of rosemary potatoes.

morning torta \$13

fresh bread, fried egg, jack cheese, guacamole, chipotle aioli, bacon, tomato, lettuce, cilantro. served with a side of rosemary potatoes and salsa cruda.

breakfast burritos \$12 veg

eggs scrambled with jack cheese, green onions, tomatoes, wrapped in two flour tortillas, served with black beans topped with sour cream, cheese, and a side of salsa cruda.

chilaquiles \$12 veg

homemade chips with scrambled eggs in guajillo chile sauce, topped with cotija cheese, pickled red onions, avocado and cilantro. served with a side of black beans and fresh tomatillo salsa. **add carnitas +\$5**

carnitas stack \$15

crispy potatoes, black beans, jack cheese, jalapenos, avocado sauce, tomatoes, green onion and cilantro, topped with marinated carnitas, served with corn tortillas.

strawberry banana pancakes \$12 veg

freshly made pancakes with strawberries, bananas and syrup.

weekly special pancake \$12 veg

ENTREES

barrio bowl \$15

power rice, frijoles de la olla, and organic steamed purple and green kale, topped with pico de gallo and cilantro lime sauce

choice of chicken, carnitas or tofu

add steak or fish +\$2

brazil bowl \$15

served with coconut rice, black beans, and organic steamed purple and green kale, topped with mango salsa and coconut chile sauce

choice of chicken, carnitas or tofu

add steak or fish +\$2

barrio torta \$13

guacamole, cheese, jalapeno, lettuce, tomato, mayo, served chips and salsa. choice of chicken or carnitas. **add +\$1.50 steak // +\$2 diablo style**

TACO PLATES

all taco plates come with 2 tacos, rice and beans

chicken tacos \$11.50 gf

grilled chicken breast, cheese, avocado sauce, chipotle cream, pico de gallo

spicy chicken tacos \$11.50 gf

chipotle-rubbed chicken, grilled onions, jalapeños, chipotle aioli, chile guajillo

carnitas tacos \$11.50 gf

oven-baked carnitas, cotija cheese, avocado sauce, chile guajillo, onion, cilantro

soy chorizo tacos \$11.50 v veg

soy chorizo, avocado sauce, pico de gallo

potato tacos \$11.50 gf veg

potato, lettuce, cheese, chipotle cream, chile guajillo, pico de gallo

steak tacos \$13.50

grilled marinated steak, cheese, avocado sauce, cilantro lime sauce, pico de gallo

fish tacos \$13.50

catch of the day whitefish, thai slaw, chipotle aioli, avocado sauce, pico de gallo

shrimp tacos \$13.50

shrimp, thai slaw, chipotle aioli, avocado sauce, pico de gallo

salmon tacos \$13.50

blackened salmon, thai slaw, chipotle aioli, cilantro lime sauce, pineapple-jicama salsa

mixed taco plate \$13.50

any two tacos of your choosing



**WE USE LOCAL & ORGANIC INGREDIENTS
WHENEVER POSSIBLE**

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We use products that may cause an allergic reaction. Any menu item may contain traces of peanut, soy, or gluten. If you have any food allergy or sensitivity, please let us know.

gf gluten-free **v** vegan **veg** vegetarian

bebidas



bebidas

MARGARITAS

margarita flight \$17

four 5oz tasters: barrio, blood orange, roasted jalapeno blackberry and our weekly special

barrio glass \$9 // pitcher \$36

blanco tequila, fresh lime, organic agave nectar

blood orange glass \$10 // pitcher \$40

blanco tequila, blood orange, fresh lime, agave

roasted jalapeño blackberry

glass \$10 // pitcher \$40

house-infused roasted jalapeno tequila, blackberry, fresh lime, and agave

the paolo glass \$10 // pitcher \$40

house-infused roasted jalapeño tequila, cucumber, fresh OJ, lime, agave and a chile salt rim

weekly special margarita

ask us about the flavor of the week and upgrading your tequila!

OTHER COCTELES

barrio michelada \$7

tecate beer, fresh lime, worchestershire, black pepper, chile flake/salt rim

mexican mule \$10

blanco tequila, ginger beer, angostura bitters, slivered serrano chiles, fresh lime

the piña \$10

house infused pineapple vodka with our homemade pineapple mint fresca

red or white sangria \$7

TEQUILA

BLANCO

clase azul \$14

casa noble \$8

don julio \$9

herradura \$8

los abuelos fortaleza \$9

REPOSADO

cazadores \$8

chamucos \$8

clase azul \$15

don julio \$10

los abuelos fortaleza \$11

partida \$9

AÑEJO

don julio \$11

don julio 1942 \$24

los abuelos fortaleza \$12

WINE

avissi, prosecco

split \$12

charles krug, sauvignon blanc

glass \$7 // bottle \$27

bianchi, chardonnay

glass \$9 // bottle \$34

crios, rose of malbec

glass \$9 // bottle \$34

colores del sol, malbec

glass \$6 // bottle \$24

jacobs creek, cabernet sauvignon

glass \$8 // bottle \$26

rodney strong, pinot noir

glass \$9 // bottle \$34

CERVEZA

DRAFT

negra modelo \$6

dos equis lager \$6

trumer pilsner \$6

stone ipa \$6

ballast point california kolsch \$7

ballast point grapefruit sculpin \$7

allagash white \$6

green flash west coast ipa \$6

modern times black house stout \$6

legacy brewing that guava beer \$6

thorn street barrio lager \$6

BOTTLE

tecate (can) \$4

pacifico \$6

corona \$6

modelo especial \$6

OTHER DRINKS

pineapple mint agua fresca \$4

mexican coke \$3.50

coke \$2.50

diet coke \$2.50

sprite \$2.50

ginger beer \$3.50

fresh squeezed lemonade \$4

fresh squeezed OJ \$4

open daily 11:30am - 9:30pm | sunday & monday close at 9pm
daily happy hour 3pm - 6pm | only Happy Hour menu served 3pm - 5pm
brunch saturday & sunday 11am - 3pm