

bebidas



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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

2706 5th Ave San Diego, CA 92103 | 619.501.7827 | www.barriostar.com

ANTOJITOS

homemade chips and salsa \$2 *gf v veg*

barrio guacamole and salsa \$8.50 *gf v veg*
with homemade tortilla chips

cucumbers \$4 *gf v veg*
sliced cucumber, cumin, red chile, cilantro lime sauce

guadalajara corn \$4 *gf veg*
grilled corn, cotija cheese, barrio's jalapeño butter

queso fundido \$8 *veg gf*
soy chorizo, cheese, corn salsa & jalapeño,
served with tortilla chips

quesadilla \$8
flour tortillas & cheese, salsa cruda
add chicken or carnitas +\$5 | add avocado +\$1.50

SOUPS AND SALADS

tortilla soup cup \$6 bowl // \$8 *gf*
roasted red chile guajillo soup, topped with
crunchy tortilla chips, cilantro lime sauce,
cotija cheese, corn salsa

chicken pozole cup \$6.00 // bowl \$8 *gf*
hearty shredded chicken soup with hominy,
carrots, celery, topped with purple cabbage
and cilantro lime sauce

mexican chopped salad \$10 *gf veg*
corn salsa, mixed greens, crunchy romaine, radishes,
cucumbers, cotija cheese, crispy tortilla strips, cumin
vinaigrette & a dollop of cotija ranch
add chicken, carnitas, or tofu +\$5
fish or steak +\$6 / add avocado +\$1.50

TACO PLATES

all taco plates come with 2 tacos on homemade corn tortillas
pressed to order and 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

lunch

ENTREES

chile relleno \$16
roasted anaheim chile, choice of chicken or carnitas,
stuffed with jack cheese, on top of a mexican rice
pilaf, dressed with chile guajillo sauce, tomatillo
sauce, cilantro lime sauce, topped with cotija ranch
substitute steak for +\$4.00

tamal de maiz \$13 *gf v veg*
slightly sweet corn tamal dressed with roasted
tomatillo salsa, corn salsa, cilantro lime sauce,
frijoles de la olla, served on top of power rice
and steamed purple and green kale

tamal de pollo \$14 *gf*
chicken tamal dressed with chile guajillo sauce,
crema drizzle, pico de gallo, served on top of black
beans, white rice, side of cilantro lime sauce and
steamed purple and green kale

barrio bowl \$15
power rice, frijoles de la olla, and 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 greens, 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*

SIDES

steamed purple and green kales \$6

power rice \$3

jasmine rice \$2.50

extra sauce 50¢

avocado \$1.50

black beans \$3
(cheese, corn salsa, chipotle cream)

pinto beans \$3
(cheese, cilantro lime)

DESSERT

flourless chocolate chipotle cake \$8 *gf*
with ganache and a scoop of vanilla ice cream

coconut flan \$8 *gf*

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