



BARRIO

LIMITED A LA CARTE MENU
AVAILABLE FOR CARRYOUT & DELIVERY

STARTERS

TRADITIONAL GUACAMOLE 13

hass avocado, onion, tomato,
jalapeño, cilantro

MANGO CHIPOTLE GUACAMOLE 13

red onion, fresno chile, lime

CHIPS & SALSA

1 for 4 • 3 for 11

avocado verde
cucumber mango
charred tomato & jalapeño

BARRIO NACHOS ‡ 16

aged jack cheese, pickled red onion, black bean, jalapeños, charred tomato salsa,
pico de gallo, garlic crema

chicken al pastor • 4 skirt steak • 7

DECONSTRUCTED ENTREES

*all entrees served with chips, housemade salsa, traditional guacamole,
braised black beans, spanish rice, & cinnamon churro bites*

tacos for 2 48

diced spanish onion, grated cotija cheese,
cilantro, lime wedges

fajitas for 2 68

charred peppers & onions, shredded jack
cheese, ancho marinade, garlic crema

HOUSEMADE TACOS 17

SKIRT STEAK

avocado, shaved radish, charred onion, cilantro,
cotija cheese, jalapeño crisp, salsa picante

TRUFFLE MUSHROOM

cotija cheese, gruyere, garlic crema

CHICKEN AL PASTOR

achiote marinated chicken, pickled red onion,
crispy kale, avocado salsa verde, charred pineapple,
charred tomato salsa

GRILLED SHRIMP

grilled shrimp, napa cabbage-matchstick
carrot slaw, mango red onion relish,
sambal crema

SIDES

CHIPOTLE BLACK BEANS 7

spiced bacon, blistered tomato, cotija cheese

SPANISH RICE 7

toasted garlic, tomato, onion, cilantro

ESQUITES STYLE CORN 10

cotija cheese, chili piquin

‡ denotes cannot be made gluten friendly

An 18% gratuity charge will be added to all parties of six or more.

Gluten free menu options are available. Please inform your server of dietary restrictions so they can assist you with recommendations.

*Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.