

# brunch

## SKIRT STEAK & EGGS 19

over easy eggs, crispy potato hash

## MUSHROOM & KALE OMELETTE 15

oven-dried tomato, onion, housemade ricotta, roasted poblano salsa, crispy potato hash

## FRIED CHICKEN & CHURROS 17

chipotle maple drizzle, agave butter

## CHORIZO OMELETTE 15

tomato, onion, jalapeño, chihuahua cheese, crispy leeks, salsa borracha, crispy potato hash

## CHURRO BREAKFAST SANDWICH 17

house-made breakfast sausage, sunny-side-up egg, cherry smoked bacon, gringo cheese, pico de gallo, cilantro aioli

## EGGS BENEDICT 16

guajillo braised short rib, poached eggs, pico de gallo, cotija cheese, cilantro, chipotle hollandaise

## ADOBO FRIED RICE 15

crispy pork carnitas, sunny-side-up egg

## LEMON RICOTTA PANCAKES 16

walnuts, cream cheese mousse, guava, brown butter maple syrup

## BREAKFAST TACOS 17

spit roasted pork, cheesy scrambled free-range eggs, cilantro, onion, salsa morita, filament potato

## CHILAQUILES ‡ 15

tomatillo salsa, sunny-side-up egg, queso fresco, jack cheese, pickled red onion, garlic crema  
*pork belly carnitas • 5*

## THE BURRITO ‡ 18

chorizo, breakfast potatoes, scrambled eggs, black beans, avocado, pico de gallo, jack cheese, salsa verde

## AVOCADO & HEIRLOOM TOMATO TOAST 15

radish, togarashi, poached egg

## SIDES 6

CHERRY SMOKED BACON

CHEESY SCRAMBLED EGGS

BREAKFAST POTATO HASH

SEASONAL FRUIT

## COCKTAILS

### MIMOSA 11

prosecco, orange juice

### GUAVA MIMOSA 12

sparkling rosé, st-germain, guava

### PEACH MIMOSA 12

prosecco, peach nectar, orange juice

### BLOODY MARY 12

titos, housemade mix, bacon wrapped stuffed jalapeño, black cayenne pepper

### BLOODY MARIA 12

don julio blanco, housemade mix, bacon wrapped stuffed jalapeño, black cayenne pepper

### MICHELADA 9

housemade michelada mix, tecate, lime, tajín

## SIPS

## BOTTOMLESS 30

*\*2-hour time limit*

### BLOOD ORANGE MIMOSA

prosecco, blood orange juice

### BLOODY MARY

titos, housemade mix, black cayenne pepper, celery, lime

### BLOODY MARIA

hornitos blanco, housemade mix, black cayenne pepper, celery, lime

## COLD PRESSED JUICES 8

### RED BEET

guava, nectarine

### CARROT

ginger, fennel, white peach

### KALE

pear, celery, lime

### SPIKE IT 6

*titos vodka  
casamigos tequila  
beefeater gin*

# not brunch

## GUACAMOLE 13

traditional • chipotle mango

## CHIPS & SALSA

1 FOR 4 • 3 FOR 11

charred tomato & jalapeño, avocado salsa verde, pico de gallo • mango & cucumber, white habanero

## QUESO FUNDIDO 15

marinated piquillo peppers, crispy leeks, escabeche, charred tomato salsa, heirloom corn tortillas, housemade chorizo • 2

## CORNBREAD ‡ 13

roasted poblano chiles, agave sea salt butter

## CHOPPED SALAD 16

romaine, house smoked bacon, avocado, hard boiled egg, manchego cheese, tomato, charred corn, garbanzo beans, cucumber, pickled red onion, roasted poblano, avocado ranch  
*chicken • 4 lobster (4oz) • 14  
octopus • 9 shrimp • 7 steak • 7*

## BARRIO NACHOS ‡ 15

aged jack cheese, pickled red onion, black bean, jalapeños, charred tomato salsa, pico de gallo, garlic crema  
*pork carnitas • 4  
chicken al pastor • 4  
skirt steak • 7*

## GRILLED LOBSTER QUESADILLA ‡ 26

charred green onion, blistered shishito peppers, serrano chiles, manchego, garlic crema, charred tomato salsa

## "TACO" SALAD 17

red cabbage, romaine, kale, chicken al pastor, roasted corn, black bean, avocado, olives, pickled jalapeño, pico de gallo, white cheddar, roasted poblano crema, fresno chili vinaigrette  
*served on a crispy oaxacan tortilla shell*

## SHRIMP CEVICHE 16

aguachile, avocado, cucumber, fresno pepper, red onion

## TACOS 17

*\*all tacos served on hand-pressed macienda heirloom corn tortillas; flour tortilla or bibb lettuce available upon request*

*select one style • three per order*

### SKIRT STEAK

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

### GRILLED OCTOPUS

sea salt potato crisps, roasted jalapeño, avocado, chimichurri, garlic crema

### MARKET FISH\*

*grilled or crispy*  
napa cabbage-matchstick carrot slaw, mango red onion relish, sambal crema

### CHICKEN AL PASTOR

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

### TRUFFLE MUSHROOM

cotija cheese, gruyere, garlic crema

## SANDWICHES 16

*all sandwiches served with fries*

### CRISPY CHICKEN

guajillo, pickled jalapeño, avocado slaw, salsa picante

### BARRIO BURGER\*

charred onion, pickled jalapeno, gringo cheese, hot pepper remoulade  
*bacon • 2  
avocado • 2  
egg • 1*

### SPICY CHICKEN CLUB

cherry smoked bacon, habanero cheddar, vine ripe tomato, butter lettuce, roasted tomato aioli

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

E3 Ranch & Co.  
Gerber's Amish Farm, OH

Nichols Farm, IL  
Victory Farms, MI

Klein's Farm, IL  
Mick Klug Farm, MI

Dierks Family Farm, WI  
Garfield Produce, IL

‡ denotes cannot be made gluten friendly

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.

# cocktails 14

**PANTERA ROSA**  
cucumber-infused effen,  
watermelon, lime

**SUBOURBONITE**  
basil hayden's, amaro averna,  
peach nectar, lemon

**PEACH PLEASE**  
don julio reposado, peach  
schnapps, cinnamon, lime, agave,  
cherry vanilla bitters

**HOT MEZZ**  
creyente mezcal, watermelon,  
jalapeño, lime, sage

**GINGER MINT PALOMA**  
1800 reposado, grapefruit,  
lime, agave, mint, ginger beer

**THE FLAMING MOE**  
union mezcal, mango, sage,  
lime, blackberry

## MARGARITAS

14 • pitcher 48

**MANGO HIBISCUS**  
avion silver, licor 43, lime, agave,  
ancho Reyes

**JALAPEÑO CUCUMBER**  
herradura silver,  
elderflower liqueur, lime, sage

**THE CLASSICO**  
hornitos blanco, triple sec, agave nectar,  
lime, himalayan lime sea salt

## SPIRIT-FREE

**"PIÑA COLADA" 6**  
pineapple, cinnamon

**POMEGRANATE CITRUS 8**  
grove 42 citrus seedlip  
non-alcoholic spirit,  
cranberry, lime

## TEQUILA FLIGHTS

ask your server for the menu

# cervezas

## ON DRAFT

cruz blanca. mexico calling.  
lager especial. 8

goose island brewery. born & raised.  
cream ale. 9

corona extra. mexican lager. 8

negra modelo. mexican dark lager 8

lagunitas brewing. ipa. india pale ale. 8

deschutes brewery. seasonal.

styles vary. 9

stella artois. pale lager. 8

virtue cider. farmhouse cider. 8

## BOTTLES & CANS

tecate. mexican lager. 7

corona extra. mexican lager. 8

corona light. mexican lager. 8

pacifico 24oz. mexican lager. 13

anheuser-busch. bud light. american lager. 7

modelo especial. mexican pale lager. 8

cruz blanca. palm shade.

american pale ale. 8

revolution brewing. anti-hero.

india pale ale. 8

blakes, el chavo. mango habanero cider. 8

goose island 312. american pale wheat. 8

# vinos

## HOUSE WINE

pinot grigio, villa sandi, ita.  
petit sirah, guenoc, ca.  
by the glass 10 • bottle 40

## BY THE GLASS

### SPARKLING

nv/ cava brut reserve, dibon, spain 12/48  
nv/ sparkling rose, lamberti, ita. 15/56  
nv/ champagne, veuve clicqout, fra.  
29/100

### WHITES

2018/ albarino,  
lagar de cervera, spain 13/52  
2017/ chardonnay, sea sun, ca 15/60  
2017/ riesling,  
charles smith kung fu girl, wa. 12/48  
2018/ rioja rose,  
conde valdemar, spain 13/48  
2018/ pinot grigio, tramin, ita. 13/52  
2018/ sauvignon blanc, daybreak, nz.  
14/56

### REDS

2017/ cabernet, tom gore, ca. 15/60  
2015/ cabernet, susana balbo, arg. 18/72  
2016/ garnacha, las rocas, spain 13/48  
2018/ malbec, gascon, arg. 14/52

## THE ROSE TOWER

magnum tableside tower

2017 Fluer de Mer,  
Cotes de Provence, Fra 1.5L 100

2017 Fluer de Mer,  
Cotes de Provence, Fra 3L 185

## VINOS IMPORTADOS

### WHITES

nv/ champagne, moët imperial, fra. 101  
2009/ champagne, cristal, fra. 350  
2017/ albarino, finca de arantei, spain 48  
2016/ cava,  
raventos l'hereu reserva, spain 55  
2016/ chardonnay,  
hacienda de arinzano, spain 58  
2017/ rioja blanco, muga, spain 59  
2017/ rose, miraval, fra. 75  
2018/ pinot grigio, santa margherita, ita. 65  
2018/ sauvignon blanc, whitehaven, nz. 45  
2017/ torrentes, colome, sa. 45  
2017/ verdejo, juan gil arindo, spain 45

### REDS

2016/ big blend, vena cava, mex. 95  
2012/ cabernet, cheval des andes, sa. 166  
2016/ cabernet, cocodrilo, sa. 75  
2016/ carmenere, purple angel, sa. 138  
2017/ garnacha, bodegas filon, spain 48  
2014/ jumilla, juan gil clio, spain 115  
2014/ prieto picudo, tridente, spain 78  
2015/ priorat, ferrer bobet, spain 95  
2015/ red blend, emiliana coyam, chile 88  
2016/ red blend,  
tarapaca gran reserva, sa. 48  
2016/ ribera del duero, pingus psi, spain 95  
2014/ rioja reserva, imperial, spain 105  
2015/ rioja reserva, muga, spain 85

## VINOS NACIONALES

### WHITES

2015/ chardonnay, cambria, ca. 49  
2017/ chardonnay,  
kenwood six ridges, ca. 60  
2016/ chardonnay, sonoma cutrer, ca 67  
2017/ pinot gris, westmount, or. 50  
2014/ riesling, trust, wa. 55  
2017/ rose, love drunk, or. 49  
2015/ roussanne, tablas creek, ca. 85  
2017/ sauvignon blanc,  
illumination, ca 120  
2017/ sauvignon blanc,  
orin swift blank stare, ca. 79  
2017/ sauvignon blanc,  
kenefick ranch, ca. 65

### REDS

2017/ cabernet, caymus, ca. 155  
2015/ cabernet,  
orin swift mercury head, ca. 255  
2017/ cabernet, austin hope, ca 70  
2016/ cabernet, faust, ca 120  
2015/ cabernet franc, mt brave, ca 125  
2014/ merlot, freemark abbey, ca 85  
2013/ merlot, matanzas creek, ca. 52  
2018/ pinot noir, adelsheim, or. 65  
2018/ pinot noir, belle glos las alturas, ca. 85  
2017/ pinot noir, the calling, ca 60  
2017/ pinot noir, orin swift slander, ca. 120  
2014/ red blend, brassfield eruption, ca 60  
2018/ red blend,  
orin swift 8 years in the desert, ca. 121  
2016/ red blend, orin swift machete, ca. 133  
2015/ red blend, opus one, ca. 395  
2018/ red blend, the prisoner, ca 92