Tacos, Burros, Enchiladas

choice of house salad or Barrio spiced fries
add chorizo to any dish $3

Arizona Burrito
Classic enchilada-style burrito filled with pork, green chili and Oaxaca cheese, topped with a green chili sauce and cilantro $14.75

Tacos de Arrachera
Three tacos filled with grilled marinated skirt steak, cabbage, queso fresco, avocado and Yucatan-style pico de gallo $15.75

Tacos de Camarón
Three tacos filled with Tecate beer-battered shrimp, topped with avocado, shredded cabbage, queso fresco, Rosarito aioli and pico de gallo $15.75

Tacos de Pollo Poblano
Grilled spiced chicken breast, roasted poblano peppers, caramelized onion, garlic and goat cheese topped with a savory tomatillo cream reduction, goat cheese, pinon nuts and crema Mexicana $15.75

Burrito Pollo Poblano
Grilled spiced chicken breast, roasted poblano peppers, caramelized onion, garlic and goat cheese topped with a savory tomatillo cream reduction, topped with Oaxaca cheese, red onion, crema Mexicana and cilantro $25

Posole Verde
Pork, hominy and tomatillo soup topped with cabbage, radish, cilantro, onions and fresh lime $10.75

Ensalada del Barrio
Grilled chicken breast over a bed of spinach, sweet and spicy vinagrette, red onions, dried fruit or raisins, toasted pecans, queso fresco, Roquefort, apples and roasted tomatoes $17.75

Ensalada Tata
Spicy shredded cabbage and sliced cucumber slow and shrimp sautéed with garlic and chile de arbol, topped with sliced tomatoes $16.75

Churros Rellenos de Cajeta
Goat’s milk caramel filled fritters tossed while warm with sugar and cinnamon, then finished with more goat’s milk caramel. Served with vanilla bean ice cream, fresh strawberries and candied pecans $13.50

Cold Beer $8.50
Lagunitas 12th of Never • Samuel Adams Boston Lager • Blue Moon • Corona Extra • Corona Light • Pacifico • Tecate • Tecate Light • Dos XX Lager • Modelo Especial Negra Modelo • Victoria • Truly Hard Seltzer Wild Berry • Heineken 0.0

Draft Beer 14oz/20oz
SanTan Moon Juice IPA $8.50/$10.00
Four Peaks Kill Light $8.50/$10.00
Goose Island IPA $9.50/$11.00
Bud Light $7.50/$9.00

Wine 6 oz/9 oz/Bottle
Blanco
Del Vento Pinot Grigio $14/$21/$56
Altitude Project Chardonnay $9/13.5/$36
Villa Maria Sauvignon Blanc $12/$18/$48
Chalk Hill Chardonnay $15/$22.5/$60

Rojo
Altitude Project Cabernet Sauvignon $9/13.5/$36
Nielsen Pinot Noir $14/$21/$56
Alamos Malbec $12/$18/$48
Hess Shiraz Ranches Cabernet Sauvignon $15/$22.5/$60

Espomoso
Charles & Charles Rose $10/$15/$40
Mionetto Prosecco Sparkling 6 oz $13

La Margarita
100% Agave silver tequila house margarita served on the rocks with a salted rim $11.00

Bloody Maria
100% Agave tequila bloody mary. We recommend it spicy! $10.00

Mimosa
Mionetto Prosecco with orange and mango juice $14.25

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybeans, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergy-related issues. Products containing tree nuts and peanuts are stored in this kitchen and may have come into contact with other food items.