

## Appetizers

### Guacamole Barrio

World famous guacamole \$13.25

### Quesadilla Barracha

Shrimp en crema with goat and Oaxaca cheese \$17.95

### Barrio Nachos

Totopos topped with choice of beef, pork or chicken with a sauté of mushrooms, garlic, onions, avocado, jalapeños, spinach, bleu cheese, chorizo, cream reduction and fresh Mexican farmer's cheese \$16.75

### Aguacate y Camaron

Sliced avocado topped with spiced shrimp over a bed of mixed greens, topped with pico de gallo and tapatio sauce \$16.95



## 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 Yucatán-style pico de gallo \$15.75

### Tacos de Camaron

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 garlic and onion, 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, crema Mexicana and pinon nuts \$14.75

### Enchilade Suizas

Chicken filled and rolled tortillas in a savory tomatillo cream reduction, topped with Oaxaca cheese, red onion, crema Mexicana and cilantro \$25

## Soups, Salads

### Posole Verde

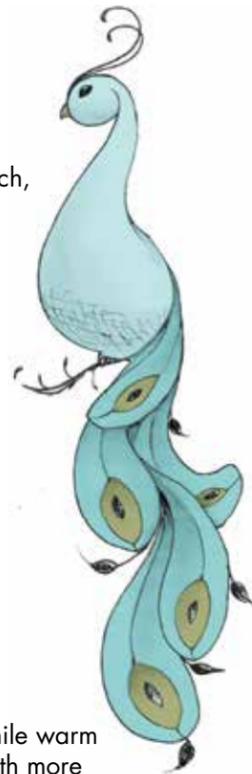
Pork, hominy and tomatillo soup topped with cabbage, radish, cilantro, onions and fresh lime \$10.75

### Ensalada del Barrio

Grilled chicken breast over a bed of spinach, sweet and spicy vinaigrette, 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 slaw and shrimp sautéed with garlic and chile de arbol, topped with sliced tomatoes \$16.75



## Postres dessert

### 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 Kilt Lifter \$8.50/\$10.00  
Goose Island IPA \$9.50/\$11.00  
Bud Light \$7.50/\$9.00



## Breakfast

Served until 10 AM

### Huevos con Chorizo\*

Two any-style eggs with spiced pork sausage, with Barrio home-style breakfast potatoes and farmer's toast \$14.50

### Americano\*

Two any-style eggs, with choice of bacon or sausage, Barrio home-style breakfast potatoes and farmer's toast \$14.50

### Arizona Burrito with Eggs\*

Pork green chile burrito topped with green chile sauce, melted cheese and two fried eggs \$13.50

### Omeleta Mexicana

Three-egg omelette with sauté of onion, jalapeño peppers, garlic and tomatoes, topped with Oaxaca cheese. Served with Barrio home-style breakfast potatoes and farmer's toast \$13.50

### Torrejas-French Toast

Mexican-style Fresh toast served with maple syrup, sliced cinnamon apple and a side of bacon or sausage \$13.50

### Panqueques

Buttermilk pancakes served with bacon or sausage \$12.35

### Yogurt Parfait

Vanilla yogurt with seasonal fruit, strawberries, granola \$9.25

### Seasonal Fresh Cut Fruit \$9.25

## Drinks

### 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  
Nielson Pinot Noir \$14/\$21/\$56  
Alamos Malbec \$12/\$18/\$48  
Hess Shirttail Ranches  
Cabernet Sauvignon \$15/\$22.5/\$60

#### Espumoso

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

## Margaritas, Mas

### Sergio el Suave

Milagro Anejo Tequila, pineapple and fresh lime juices, agave nectar, cilantro and candied jalapeño \$13.25

### La Margarita

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

### Conjelada

100% Agave silver tequila margarita. Lime or strawberry served frozen \$15.75

### Barrio Bomba

Patrón Silver tequila, Cointreau, pineapple and fresh squeezed orange juice, with grenadine and a sugared rim \$15.75

### Lowrider

Don Julio Silver tequila, Cointreau and fresh lime with a salted rim \$15.75

### Paloma

Patrón Reposado tequila, Mexican Squirt and fresh lime with a salted rim \$15.75

### La Picocita

Chinaco Blanco tequila infused with chile de arbol pepper with a salted rim \$15.75

### Jamaica

Centenario Reposado tequila, hibiscus flower, Grand Marnier and fresh lime with a salted rim \$15.75

### Sangria

Sangria made with red wine, mango puree and Malibu Coconut Rum with a sugared rim \$14.50

### Chones

Our award-winning Agua de Horchata and Chambord \$12.75

### Chata

Our award-winning Agua de Horchata, Crema 1921 and Kahlúa \$13.25

### Bloody Maria

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

### Michelada

Mexican beer of choice with fresh lime and a hit of hot sauce \$8.75

### Mimosa

Mionetto Prosecco with orange or mango juice \$14.25

# BARRIO Cafe

\*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, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues. Products containing tree nuts and peanuts are stored in this kitchen and may have come into contact with other food items.