

Breakfast

Served until 10 AM

Huevos con Chorizo*

Two any-style eggs with spiced pork sausage, served with Barrio home-style breakfast potatoes and farmer's toast \$13

Americano*

Two any-style eggs, served with choice of bacon or sausage, Barrio home-style breakfast potatoes and farmer's toast \$13

Chilaquiles Verdes*

Toasted corn tortillas cooked in our spicy pork green chili sauce topped with two any-style eggs, served with Barrio home-style breakfast potatoes \$13

Arizona Burrito with Eggs*

Pork green chile burrito topped with green chile sauce, melted cheese and two fried eggs \$13

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

El Breakfast Sandwich*

Two any-style eggs topped with cheese, chorizo and salsa verde all on a bakery fresh roll \$12

Torrejas-French Toast

Mexican-style Fresh toast served with maple syrup, sliced cinnamon apple and a side of bacon \$13

Panqueques

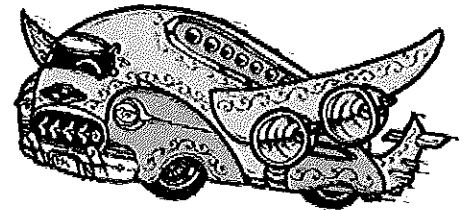
Buttermilk pancakes served with bacon or sausage \$12

Yogurt Parfait

Vanilla yogurt with seasonal fruit, strawberries and granola \$9

Fresh Fruit

Seasonal fresh cut fruit \$9



Drinks

Café

Pressed Chiapas Izlapa coffee \$4/Person

Juice

Freshly squeezed orange juice, tomato or grapefruit juice \$5.50

Soft Drinks

Imported Mexican Coke \$4

Bloody Maria

100% Agave tequila bloody mary. We recommend it spicy! \$10

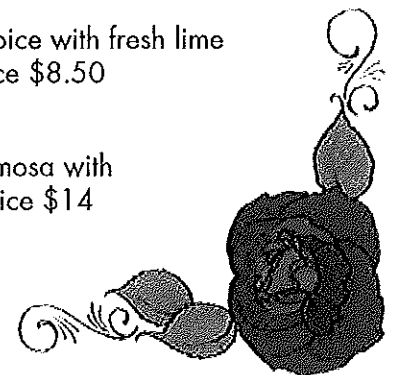
Michelada

Mexican beer of choice with fresh lime and a hit of hot sauce \$8.50

Mimosa

Korbel sparkling mimosa with orange or mango juice \$14

*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.



Appetizers

Guacamole Barrio

World famous guacamole, prepared table side \$12.85

Quesadilla Barracha

Shrimp en crema with goat and Oaxaca cheese quesadilla \$16.50

Kuali de Camaron

Roasted jalapeños balanced on a totopo filled with queso de cabra y Oaxaca cheese, topped with crema Mexicana, an avocado slice and shrimp sautéed with garlic and chile de arbol \$16.75

Barrio Nachos

Totopos topped with choice of beef or chicken with a sauté of mushrooms, garlic, onions, avocado, jalapeños, spinach, bleu cheese, chorizo, cream reduction and fresh Mexican farmer's cheese \$16.50

Aguacale y Camaron

Sliced avocado topped with spiced shrimp over a bed of mixed greens, topped with pico de gallo and tapatio sauce \$16.50

Empanizado del Mar

Tecate beer-battered shrimp and fish. Served with Barrio-style fries and a Rosarito aioli \$17

Soups, Salads

Posole Verde

Pork, hominy and tomatillo soup topped with cabbage, radish, cilantro, onions and fresh lime \$10.45

Ensalada del Barrio

Grilled chicken breast over a bed of spinach, sweet and spicy vinaigrette, red onions, toasted pecans, queso fresco, Roquefort, apples and roasted tomatoes \$17

Ensalada Tala

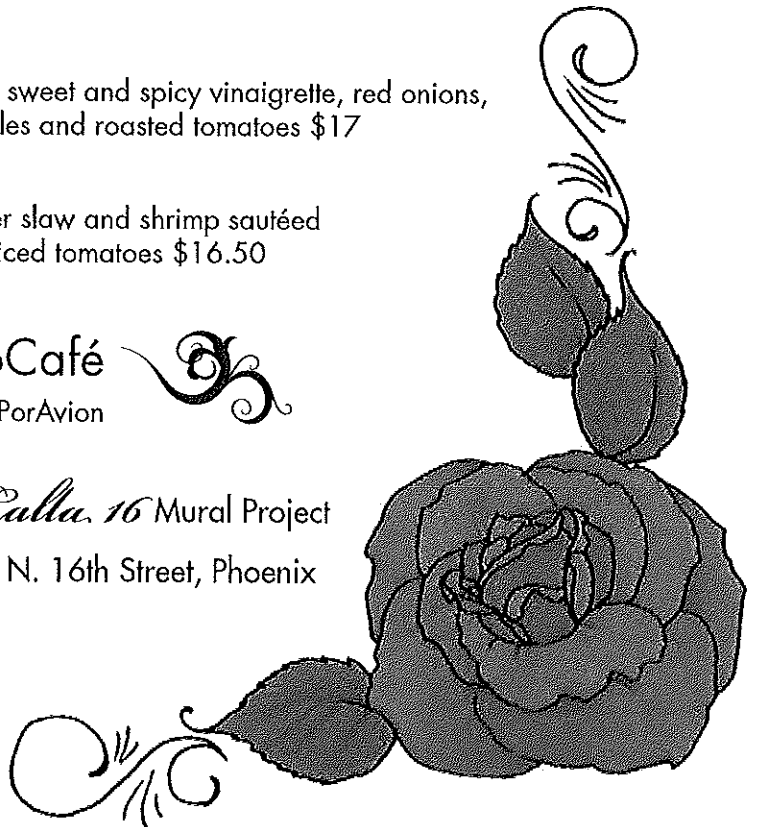
Spicy shredded cabbage and sliced cucumber slaw and shrimp sautéed with garlic and chile de arbol, topped with sliced tomatoes \$16.50

Check-in: #BarrioCafé
#BarrioCaféPorAvion

Barrio Café is a proud supporter of the *Culla 16* Mural Project
Visit the original BARRIO *Café* at 2814 N. 16th Street, Phoenix

*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.



Barrio Cafe

Platillos fuertes

house specialties

served with vegetables del Barrio and spicy mashed papas

Cochinita Pibil

Our famous slow-roasted pork, marinated in achiote rojo and sour orange. Topped with pickled onion and Yucatán-style pico de gallo \$22

Chiles en Nogada

Roasted poblano pepper filled with chicken, dried fruits, apples and pears in a delicate almond cream reduction. Finished with the colors of the Mexican flag: cilantro, queso fresco and pomegranate seeds \$26.40

*Carne Asada a la Ricardo

Grilled skirt steak served topped with caramelized onions, green onions, queso fresco, mushrooms, jalapeños, garlic and chorizo all over a pile of Barrio spicy fries with an avocado and pico de gallo garnish \$23

Pollo Poblano

Seared spice-rubbed chicken breast with caramelized onions, roasted peppers and goat cheese all in a tomatillo cream reduction with a pinon garnish \$22

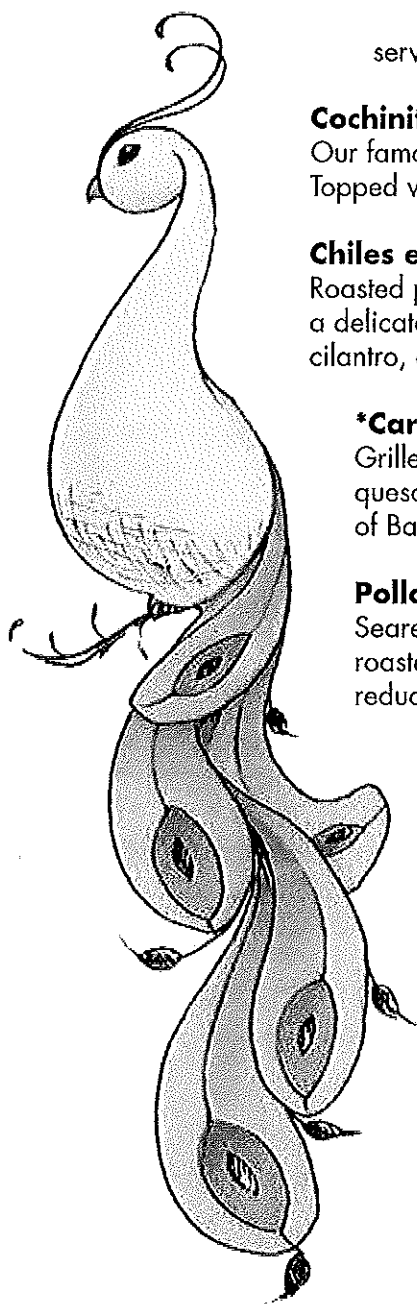
Enchiladas

Camaron

Oaxaca and goat cheese filled and rolled tortillas in a savory tomatillo cream reduction, topped with garlic shrimp scampi \$24.20

Suizas

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



help conserve water *Drink Tequila.*

tacos, tortas, burros

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 \$14.50

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 \$14.50

Tacos de Arrachera

Three tacos filled with grilled marinated skirt steak, cabbage, queso fresco, avocado and Yucatán-style pico de gallo \$14.35

Tacos de Cochinita Pibil

Three tacos filled with our acclaimed pork, marinated in achiote and sour orange, slow roasted over night and topped with pickled red onion and Yucatán-style pico de gallo \$14.35

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 \$14.35

Tacos de Pescado

Three tacos filled with Tecate beer-battered fish, topped with shredded cabbage, avocado, Rosarito aioli and pick de gallo \$14.85

Tacos de Camaron

Three tacos filled with Tecate beer-battered shrimp, topped with avocado, shredded cabbage, Rosarito aioli and pico de gallo \$14.35

Torta del Barrio

Roasted poblano pepper, goat and Oaxaca cheese, tomatoes, sliced red onion and avocado \$13.25

Torta Pollo Poblano

Grilled spiced chicken breast, roasted poblano peppers, caramelized garlic and onion, topped with savory tomatillo, goat cheese, pinon nuts and spring mix \$15.35

Torta Cochinita Pibil

Our acclaimed pork, marinated in achiote and sour orange, slow roasted-topped with pickled red onion and Yucatán-style pico de gallo \$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, 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.

