

# Appetizers

## Guacamole Barrio

World famous guacamole, prepared table side \$12.35

## Quesadilla Borracha

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

## Kuali de Camaron

Roasted jalapeño 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, jalapeños, spinach, bleu cheese, chorizo, cream reduction and fresh Mexican farmer's cheese \$16.50

## Aguacate y Camaron

Sliced avocado topped with spiced shrimp over a bed of mixed greens - topped with pico de gallo \$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, toasted pecans, queso fresco, roquefort, apples and roasted tomatoes \$17.00

## Ensalada Tata

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 *Calle 16* Mural Project  
Visit the original **BARRIO Café** at 2814 N. 16th St., PHX

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Products containing tree nuts and peanuts are stored in this kitchen and may have come into contact with other food items.





## Platillos Fuertes

house specialties

### Cochinita Pibil

Our famous slow-roasted pork, marinated in achiote rojo and sour orange \$22

### Chiles en Nogada

Roasted poblano pepper filled with chicken, dried fruits, apples and pears all 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, 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 piñon garnish \$22

## Enchiladas

### Camaron

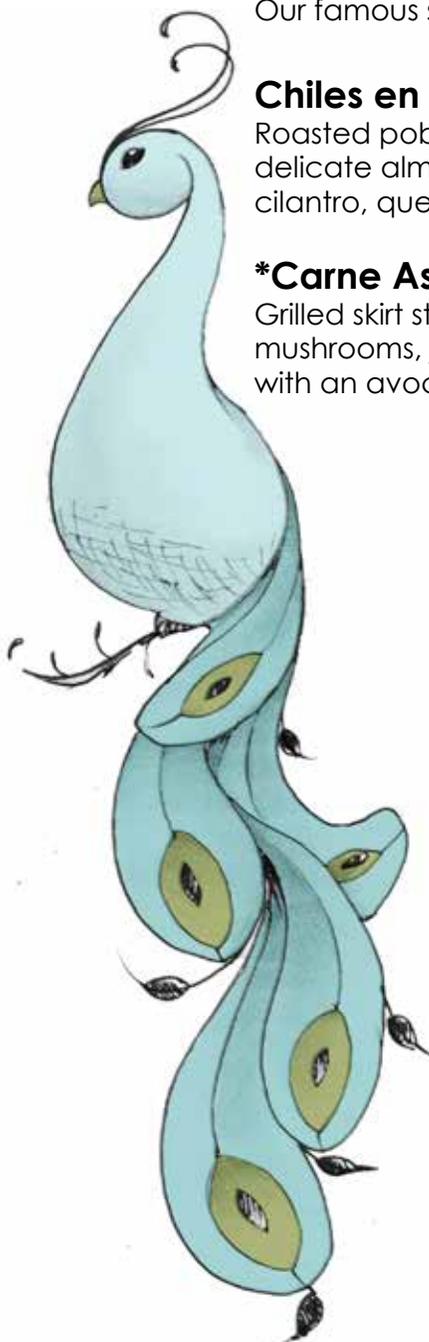
Oaxaca and goat cheese filled and rolled tortillas in a savory tomatillo cream reduction, topped with garlic shrimp scampi \$24.20

### Suizas

Chicken filled and rolled tortillas in a savory tomatillo cream reduction, topped with Oaxaca cheese \$22

With 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 chile and Oaxaca cheese, topped with a green chile sauce and crema Mexicana \$14.50

## Burrito Pollo Poblano

Grilled spiced chicken breast, roasted poblano peppers, caramelized onion and garlic, topped with a savory tomatillo and cream reduction, goat cheese and piñon nuts \$14.50

## Tacos de Arrachera

Three tacos filled with grilled marinated skirt steak \$14.25

## Tacos de Cochinita Pibil

Three tacos filled with our acclaimed pork, marinated in achiote and sour orange, wrapped in a banana leaf and slow roasted over night - topped with pickled red onion and Yucatan-style pico de gallo \$14

## Tacos de Pollo Poblano

Grilled spiced chicken breast, roasted poblano peppers, caramelized garlic and onion - topped with a savory tomatillo cream reduction, goat cheese, piñon nuts and crema Mexicana \$14.25

## Tacos de Pescado

Three tacos filled with Tecate beer-battered fish, topped with shredded cabbage, Rosarito aioli and pico de gallo \$14.25

## Tacos de Camaron

Three tacos filled with Tecate beer-battered shrimp, topped with shredded cabbage, Rosarito aioli and pico de gallo \$14.25

## Torta del Barrio

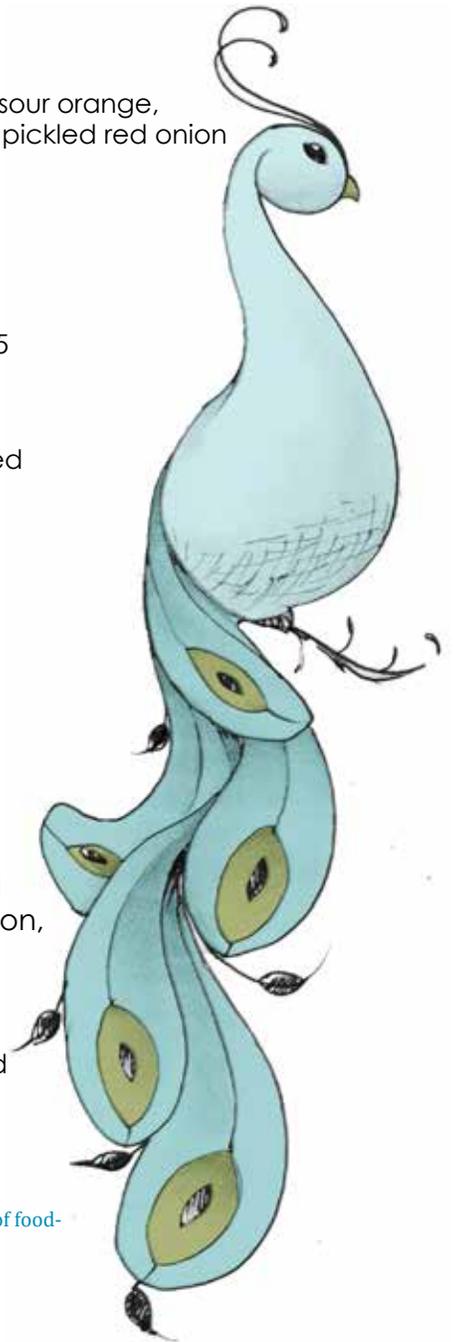
Roasted poblano pepper, goat and Oaxaca cheese, tomatoes, sliced red onion and avocado \$13

## Torta Pollo Polano

Grilled spiced chicken breast, roasted poblano peppers, caramelized garlic and onion, topped with a savory tomatillo and cream reduction, goat cheese, piñon nuts and cilantro \$15.25

## Torta Cochinita Pibil

Our acclaimed pork, marinated in achiote and sour orange, wrapped in a banana leaf and slow roasted - topped with pickled red onion and Yucatan-style pico de gallo \$14.25



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# Postres

desserts

## Churros Rellenos de Cajeta

Goat's milk caramel filled fritters tossed while still 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

## Flan

Tradicional creme caramel with fresh strawberries and candied pecans \$12

## Drinks

### Horchata de Arroz

Our award-winning Mexican cinnamon and rice water \$6

### Agua de Jamaica

Imported hibiscus flower water \$6

### Soft Drinks

Imported Mexican Coke \$4

Coke, Diet Coke, Sprite, Lemonade, Iced Tea \$3

### Café

Pressed Chiapas Ixtapa coffee \$4/person



## Cold Beer

Corona, Corona Light, Pacifico, Tecate, Tecate Light, Dos XX Lager, Sol, Victoria, Bohemia, Carta Blanca, Modelo Especial, Negra Modelo, Sam Adams Rebel IPA \$6.25

## Draft Beer

Samuel Adams Boston Lager,  
Four Peak's Kilt Lifter \$6.75 14 oz / \$8.25 20 oz  
Goose Island IPA \$7.25 14 oz / \$9.00 20 oz  
Bud Light \$5.75 14 oz / \$7.25 20 oz

## Wines 6oz / 9oz / Bottle

### BLANCO

Santa Margherita Pinot Grigio \$14 / \$21 / \$56  
Altitude Project Chardonnay \$9 / \$13.5 / \$36  
Villa Maria Sauvignon Blanc \$12 / \$18 / \$48  
LA Cetto Chardonnay \$11 / \$15 / \$44  
Château Ste Michelle Riesling \$10 / \$15 / \$40  
Sonoma-Cutrer  
Russian River Ranches Chardonnay \$15 / \$22.5 / \$60  
Conundrum White \$14 / \$21 / \$56  
Korbel California Champagne 187ml Split \$13

### ROJO

Altitude Project Cabernet Sauvignon \$9 / \$13.5 / \$36  
Byron Pinot Noir \$14 / \$21 / \$56  
Benziger Merlot \$14 / \$21 / \$56  
Gascón Malbec \$12 / \$18 / \$48  
LA Cetto Cabernet \$11 / \$15 / \$44  
Joel Gott 815 Cabernet Sauvignon \$15 / \$22.5 / \$60  
Conundrum Red \$14 / \$21 / \$56