



STARTERS

CHIPS & SALSA 2.95

house made roja, verde or blanca & white corn chips *v/gf*

QUESO DIP 4.95

white queso & green chilies with a dash of heat served with white corn chips *gf*

GUACAMOLE 5.95

house made with lime, onions, jalapeno, cilantro & white corn chips *v/gf*

MEXICAN STREET CORN 5.95

grilled corn with chipotle aioli, queso fresco, lime, cilantro in a cup *gf*

FRIED PLANTAINS 5.95

topped with salt, cayenne, cinnamon & sugar *v/gf*

THREE AMIGOS 11.95

queso, guacamole & salsa roja with white corn chips *gf*

TACOS

served with a choice of corn or flour tortillas

ADOBO CHICKEN 3.95

chipotle rubbed and grilled, corn relish, cotija, salsa blanco, cilantro *gfo*

GRINGO CHICKEN 3.50

roasted pulled chicken, lettuce, jack cheese, pico, cilantro lime aioli *gfo*

CARNITAS 3.95

pickled pineapple, diced red onions, queso fresco, cilantro, salsa verde *gfo*

CARNE ASADA 4.95

grilled steak, grilled peppers and onions, queso fresco, avocado, chipotle aioli *gfo*

BRAISED BRISKET 4.95

barbacoa style, corn relish, cotija, cilantro, poblano aioli *gfo*

GRILLED MAHI 4.95

radish, mango relish, cilantro, cilantro aioli *gfo*

BURRITOS

THE FAJITA 11.95

carne asada, rice, beans, peppers & onions, queso fresco, chipotle aioli

THE BARBACOA 11.95

brisket, rice, beans, corn salsa, pickled onions, salsa verde, smothered with queso

THE YARD BIRD 9.95

chicken, black beans, rice, monterey jack, pico, lettuce, lime crema

EXTRAS

WHITE RICE 1.95 *v/gf*

BLACK BEANS 1.95 *v/gf*

GUACAMOLE .95 *v/gf*

SOUR CREAM .50 *gf*

QUESO DIP 1.95 *gf*

SALSA .50 *v/gf*

LIME CREMA .50 *gf*

AVOCADO 1.95 *v/gf*

CHIPS .95 *v/gf*

BARRIO CHOPPED SALAD 7.95

romaine, pepitas, pico de gallo, corn, queso fresco, crispy tortillas, lemon-avocado dressing *gf*
(add chicken, shrimp, tuna* or steak 3.95)

QUESO NACHOS 8.95

black beans, salsa, pickled red onion, jalapeño, cilantro, lime crema *gf*
(add chicken, brisket, or carnitas 3.95)

QUESADILLA 9.95

chicken, brisket or black beans, monterey jack, peppers & onions with pico, guacamole & lime crema

CEVICHE* 9.95

shrimp, mahi, grouper, pico, cucumber, pickled onion, lime, cilantro, avocado

TUNA TOSTADA* 9.95

avocado, radish, salsa blanco, shaved jalapeno, cilantro, sesame seeds *gf*

CRISPY SHRIMP 3.95

jicama, pickled pineapple and red onion, scallion, cilantro lime aioli

BAJA FISH 4.95

fried grouper, pickled red cabbage, cilantro, roasted poblano aioli

BLACKENED TUNA* 4.95

sliced yellowfin tuna, avocado, pickled pineapple, microgreens, chipotle aioli *gfo*

BUFFALO CAULIFLOWER 3.95

lettuce, radish, pumpkin seeds, buffalo hot sauce with vegan ranch *v/gfo*

PLANTAIN & BLACK BEAN 3.95

mango salsa, pickled red cabbage, salsa verde *v/gfo*

FRIED AVOCADO 3.95

corn relish, pico, scallion, salsa verde *v*

THE CARNITAS 11.95

rice, beans, pickled onions, pineapple, salsa verde, smothered in queso dip

THE BIG KAHUNA 10.95

blackened tuna, rice, mango relish, cabbage, radish, cilantro aioli

THE VEGAN SEVEN LAYER 9.95

rice, beans, lettuce, pico de gallo, guacamole, corn salsa, vegan ranch *v*

BEVERAGES

BOTTLED MEXICAN COKE, JARRITOS SODAS, FRESH SQUEEZED LEMON OR LIMEADE 2.95

* Notice: These items may be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COCKTAILS

CLASSIC MARGARITA 6

served on the rocks with salt

HANDCRAFTED MARGARITA 10

Espolon Blanco, cointreau, fresh squeezed lime, agave with salt

SALT AIR MARGARITA 10

Lunazul Blanco, triple sec, agave, lime, sea salt foam

'TREUSE OR DARE 10

Tanteo jalapeno infused blanco tequila, green chartreuse, cucumber, lime, simple syrup, foam

SOFT SERVE MARGARITA 9

sorbet of the day, side of Exotico Tequila

THE GARDENER DID IT 11

el Jimador Reposado, Ancho Reyes, watermelon, ginger simple, lime juice, cilantro, salt rim

MEZCAL MULE 8

Vida Mezcal, ginger beer, agave, lime

PALOMA U KNOW MA 9

el Jimador Reposado, grapefruit juice, ginger simple

MOJITOS 8

Classic / Strawberry / Watermelon / Mango

MANGO AGUA FRESCA 8

Cirrus vodka, mango, jalapeño, lemon fizz

THE EXPAT 10

Belle Isle Honey Hab, lemongrass, ginger simple, lime, basil, mint

SOFT SERVE MIMOSA 12

sorbet of the day served with a split of prosecco

TEQUILA FLIGHTS

CELEBRITIES ON THE SHELF 26

Cabo Wabo Blanco, Villa One Reposado, Casamigos Anejo

THREE AMIGOS 30

Casamigos Blanco, Reposado & Anejo

INFUSED TEQUILAS 20

1800 Coconut, Patron Espresso, Tanteo Jalapeno

THE GREAT MEZCAL TOUR 25

Banhez, Casamigos, Del Maguey Vida

TEQUILAS

Make any tequila a margarita for +3 or a skinny margarita for +5

BLANCO

ONE ORGANIC 14
1921 13
CABO WABO 10
CASAMIGOS 15
DON JULIO 8
ESPOLON 7
EXOTICO 6
HERRADURA 13
LUNAZUL 7
MILAGRO 10
OLMECA ALTOS 6
SANGRE DE VIDA 13
TANTEO JALAPENO 10
TRES GENERACIONES 11
VILLA ONE 12

REPOSADO

TWO ORGANIC 16
CASAMIGOS 15
CAZADORES 9
CLASE 30
CORRALEJO 9
DON JULIO 15
DON JULIO 1942 40
EL JIMADOR 6
ESPOLON 8
HUSSONG'S 11
HERRADURA 13
JOSE CUERVO 7
SAUZA HORNETOS 7
VILLA ONE 12

ANEJO

THREE ORGANIC 20
CASAMIGOS 18
CHAMUCOS 18
CORRALEJO 11
DON JULIO 18
ESPOLON 9
HORNETOS 8
HUSSONG'S 13
LUNAZUL 7
MAESTRO DOBEL 14
TRES GENERACIONES 12

OTHER

1800 COCONUT 10, BANHEZ MEZCAL 8, CASAMIGOS MEZCAL 18,
DEL MAGUEY VIDA MEZCAL 10, PATRON ESPRESSO 8

WINES 9

WHITES: Pinot Grigio, Sauvignon Blanc, Chardonnay, Rose, Prosecco

REDS: Merlot, Malbec, Pinot Noir, Cabernet Sauvignon

BEER

CANS

ARDENT IPA X 16oz 9
BOLD ROCK CIDER 16oz 6
GUINNESS 16oz 6
PBR 16oz 5
WHITE CLAW MANGO 5
SEAQUENCH ALE 6 12oz

BOTTLES

BUD LIGHT 5
BUDWEISER 5
D B VIENNA LAGER 6
DOS EQUIS AMBER 5
HARDYWOOD LAGER 6
MICHELOB ULTRA 5
MILLER LITE 5
NEGRO MODELO 5
STELLA 6
HEINEKEN 0.0 (NA) 6

DRAUGHT

O'CONNOR EL GUAPO 8
MODELO ESPECIAL 6
PACIFICO 6
FALCON SMASH 8