



DIPS

(SM serves 1 MED serves 2-3 LG serves 3-5)

SALSA ROJA SM \$3 MED \$7 LG \$12 house made with white corn chips

SALSA VERDE SM \$3 MED \$7 LG \$12 house made with white corn chips

SALSA BLANCO SM \$3 MED \$7 LG \$12 house made with white corn chips

QUESO DIP SM \$5 MED \$8 LG \$15 white queso & green chilies with a dash of heat, served with white corn chips

GUACAMOLE SM \$6 MED \$9 LG \$16 house made with lime, onions, jalapeno, cilantro & white corn chips

STREET CORN SM \$6 MED \$9 LG \$16 grilled corn with chipotle aioli, queso fresco, lime, cilantro in a cup

STARTERS

FRIED PLANTAINS 5.95

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

TUNA TOSTADA* 9.95

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

TACOS 3 per order / choose ready to eat, or ready to heat served with a choice of corn or flour tortillas

ADOBO CHICKEN 10.95

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

GRINGO CHICKEN 9.95

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

CARNITAS 10.95

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

CARNE ASADA 13.95

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

BRAISED BRISKET 13.95

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

GRILLED MAHI 13.95

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

RICE \$3.95 pint or \$6.95 quart

BEANS \$3.95 pint or \$6.95 quart

EXTRA CHIPS each bag serves 2 (\$2)

DESSERTS

CHURROS cinnamon sugar, chocolate ganache, and whipped cream \$5.95

TRES LECHES CAKE soaked in three milks and topped with meringue \$5.95

BEVERAGES

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

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

CRISPY SHRIMP 10.95

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

BAJA FISH 13.95

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

BLACKENED TUNA* 13.95

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

BUFFALO CAULIFLOWER 10.95

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

PLANTAIN & BLACK BEAN 10.95

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

FRIED AVOCADO 10.95

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*

* 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.