

## ANTOJITOS

### Duo of Salsas 7

choose two: roasted tomatillo serrano, teardrop tomato, avocado, fire-roasted tomato habanero, or smoky ancho chile with corn chips

### Guacamole Made to Order 8

teardrop tomatoes and totopos

### Taquitos of Shredded Chicken 8

pickled red onions, crisp cabbage, smoky ancho salsa and queso cotija

### \*Sea Scallop Ceviche 11

mango, serrano chile and red onion

### Pozole with Poached Farm Egg half 7/ full 12

shredded pork cheek, hominy and traditional garnishes

### Tortilla Soup half 4/ full 7

shredded tortillas, guajillo chile broth, tomato, black beans and chicken

## ALMUERZO

### Sope de Huevos Revueltos 9

scrambled eggs with housemade chorizo, queso fresco and teardrop tomato salsa

### Huevos Divorciados 10

fried farm eggs on corn tortillas with green and red chile sauces

### Shrimp and Grits 13

mexican style corn grits, grilled shrimp, chorizo bacon and tomatillo "gravy"

### Buttermilk Pancakes 8

fruit conserva, dulce de leche and sweet cinnamon whipped cream

### Gringo Breakfast 9

two eggs any style, chorizo bacon, cantina potatoes and handmade corn tortillas

### Chipotle Cured Salmon Tostada 12

queso fresco, micro arugula, and citrus vinaigrette

### Trio of Tacos 13

flank steak al carbon, pork tenderloin al pastor and grilled shrimp with achiote rice and refried beans

### Spice Rubbed Ribeye with Two Eggs 17

cantina potatoes and charred tomatoes

### Mexican Spiced Granola 8

yogurt and fresh seasonal fruit

### BARRIO Chopped 10

romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, queso cotija and pumpkin seeds with buttermilk-cilantro dressing

### Tortas 10 each

all tortas served on a traditional bolillo roll

### add yucca fries 3

#### Smoky Pork Shoulder

red onion slaw and habanero salsa

#### Housemade Chorizo Bacon

fried egg, avocado, lettuce and teardrop tomato salsa

#### Chicken en Adobo

toasted sesame seeds, queso cotija and red onion slaw

#### Chorizo and Organic Egg

queso fresco, cilantro leaves and teardrop tomato salsa

### Chilaquiles del Dia

tortilla casserole of the day

## AL LADO 3 each

Two Farm Eggs Any Style

Housemade Chorizo Bacon

Cantina Potatoes

Handmade Corn Tortillas

Fresh Seasonal Fruit

## NIÑOS

### Scrambled Eggs with Queso Fresco and Tortillas 6

### Pancakes with Dulce de Leche and Sweet Cinnamon Crema

5

### Taquitos with Queso Cotija and Ancho Salsa 6

## COCTELES

### The Bee's Knees 8

gin, fireweed honey, lemon, lavender bitters

### Blackberry Bellini 8

blackberry, citron, sparkling wine

### Blood Orange Mimosa 8

sparkling wine and blood orange juice

### Death in the Afternoon 9

absinthe, sparkling wine

### Salty Dog 9

gin, grapefruit, sea salt

### Spicy Maria 8

reposado, tomato, black pepper, maria mix, sangrita verde

### Sufferin' Bastard 8

bourbon, gin, mint, angostura bitters, ginger beer

### Pimm's Cup 8

pimm's no.1, soda, lemon

### El Borracho 9

olympia, el jimador reposado, sangrita colorado

### Chapala 8

reposado, orange flower water, lemon, agave, house grenadine

### Traditional Michelada 4

sol, lime, salt, hot sauce

### Barrio Michelada 6

carta blanca, salt, lime, sangrita verde, spicy maria mix, black pepper

### Peruvian Punch glass or pitcher 7/18

white wine, pineapple, lime, orange, falernum, pisco, sprite

## BEBIDAS

non-alcoholic beverages

### Seasonal Agua Fresca 32 oz 5

### Jarritos Mexican Soda 3.5

guava, lemon-lime, grapefruit, watermelon

### San Pellegrino Sparkling Water 250ml 3

### Coca-Cola Pure Cane Mexicana 12oz bottle 3.5

### Reed's Original Ginger Brew 4

### Fresh Squeezed Orange or Grapefruit Juice 3.5

### Virgin Spicy Maria 3.5

## CAFÉ Y TÉ

### Traditional Café de Olla 2 or 4 cup 4/6

### Caffé Vita French Press 3

### Mexican Hot Chocolate 4

### Mighty Leaf Hot Tea 3.25

organic earl grey

mint melange

mountain spring jasmine

### Republic of Tea 16.9oz 5

darjeeling iced tea