

ANTOJITOS

housemade salsas fresh tomato, roasted tomatillo-serrano, fire roasted tomato-habanero with tortilla chips
one salsa . 3 **two salsas** . 5 **three salsas** . 7

guacamole made to order fresh tomatoes with tortilla chips . 8

***rock shrimp ceviche** bell peppers, serrano chile, avocado and key lime with plantain chips . 9

***scallop ceviche** mango, serrano chile and red onion with plantain chips . 11

***ahi tuna crudo** avocado, orange, tamarind and sesame seeds with plantain chips . 12

***ceviche and crudo sampler** scallop, rock shrimp and ahi tuna crudo with tortilla and plantain chips . 14

crispy fried hominy slivered garlic, sliced chiles and orange-chipotle aioli . 8

queso fundido jack, oaxaca and manchego cheeses, chorizo, roasted poblano rajas with tortilla chips . 10

sautéed calamari capers, fire-roasted tomatoes, dry-cured chorizo, extra virgin olive oil . 9

masa cakes roasted tomatillo-serrano salsa, ancho syrup and shaved queso añejo . 7

taquitos of shredded chicken guacamole, crema, escabeche slaw, cabbage and fire roasted tomato-habanero salsa . 8

ENSALADAS Y SOPAS

add grilled chicken . 3 ***grilled skirt steak** . 4
rock shrimp . 5 **chilled dungeness crab** . 6

BARRIO chopped romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, queso cotija and pumpkin seeds with buttermilk-cilantro dressing **half** . 8 **full** . 11

roasted beets arugula, orange segments, laura chenel chèvre, toasted pumpkin seeds with orange-chipotle vinaigrette **half** . 8 **full** . 11

***caesar** chilled romaine, shaved radish, grilled croutons, manchego cheese with chimayo chile-caesar dressing **half** . 7 **full** . 10

dungeness crab citrus segments, avocado, arugula, charred scallion vinaigrette **half** . 10 **full** . 13

roasted squash and wild mushroom soup poblano chiles, cream and toasted pumpkin seeds . 7

tortilla soup shredded tortillas, guajillo chile broth, tomato, black beans and chicken . 6

BRUNCH SPECIALS

breakfast tacos en cazuela scrambled eggs, housemade chorizo, habanero salsa, manchego cheese, fried potatoes, guacamole, fresh tomato salsa and house hot sauce served with tortillas . 13

biscuits and gravy buttermilk biscuits, sausage gravy and jalapeno rajas . 9

chicken enchiladas jack and oaxaca cheeses, black bean-roasted garlic sauce, red chile rajas and fried eggs . 14

gringo breakfast two eggs any style, chorizo bacon, fried potatoes and housemade corn tortillas . 9

***steak and eggs** spice rubbed ribeye with two eggs, charred tomatoes and fried potatoes . 18

mexican style french toast brioche, candied pecans and maple syrup . 10

green chile pork stew cotija cheese, crema and a poached egg served with cornbread and honey butter . 14

burro scrambled eggs, frijoles charros, queso oaxaca, roasted poblano rajas with fresh tomato salsa, crema and guacamole . 11

chorizo bacon and egg torta housemade chorizo bacon, fried egg, avocado, lettuce and fresh tomato salsa with fried potatoes . 13

chilaquiles del dia ask your server for today's preparation

COCKTAILS

spicy maria reposado, tomato, black pepper, maria mix, sangrita verde . 8

blood orange mimosa sparkling wine and blood orange juice . 8

the bee's knees gin, fireweed honey, lemon, lavender bitters . 8

barrio michelada carta blanca, salt, lime, sangrita verde, spicy maria mix, black pepper . 6

TORTAS

served with choice of baby spinach salad with pomegranate-orange vinaigrette or yucca fries

wild mushroom oven-dried tomatoes, spiced goat cheese spread, romaine and red bell pepper aioli . 12

al pastor marinated pork loin, caramelized pineapple, shaved red onion, romaine and habanero aioli . 12

sangria braised skirt steak escabeche slaw, guacamole and horseradish crema . 13

milanesa fried chicken, habanero aioli, roasted tomatillo guacamole, fresh tomato and romaine . 12

TACOS

taco trios

three tacos served with drunken beans

pork loin al pastor caramelized pineapple, shaved red onion and cilantro . 13

shredded chicken en adobo escabeche slaw, toasted sesame seeds, queso cotija and ancho syrup . 12

sangria braised skirt steak radish, shaved red onion, queso cotija and roasted tomatillo-serrano salsa . 14

wild mushrooms drunken beans, arugula, laura chenel chèvre and roasted tomatillo-serrano salsa . 13

tecate battered true cod crisp cabbage, fresh tomato salsa and habanero aioli . 15

tacos en cazuela

build your own tacos served with warm corn tortillas

tequila braised pork escabeche slaw, guacamole, drunken beans and fresh tomato salsa . 15

guajillo chicken and potato green olives, verde rice, escabeche slaw, guacamole . 15

sautéed rock shrimp escabeche slaw, guacamole, crema, tomato-habanero salsa and drunken beans . 16

BEBIDAS

seasonal agua fresca 32oz . 5

jarritos mexican soda . 3.5

coca cola pure cane mexicana . 3.5

san pellegrino sparkling water 750ml . 5

reed's original ginger brew . 3.5

virgil's root beer . 4

republic of tea 16.9oz . 5

hot chocolate . 4

caffé vita french press: guatemala or decaf
2 cup . 3.5 . 4 cup . 5