

SPECIALS

BISCUITS AND GRAVY buttermilk biscuits, sausage gravy and jalapeño rajas . 10

BREAKFAST CAZUELA housemade chorizo, scrambled eggs manchego cheese, fried potatoes, guacamole, fresh tomato salsa and house hot sauce served with tortillas . 14

GRINGO BREAKFAST two eggs any style, chorizo bacon, fried potatoes and housemade corn tortillas . 10

***STEAK AND EGGS** spice rubbed ribeye with two eggs, charred tomatoes and fried potatoes . 18

BUTTERMILK PANCAKES with seasonal fruit compote and vanilla maple syrup . 10

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

COCKTAILS

SPICY MARIA reposada, 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

ANTOJITOS

HOUSEMADE SALSAS fresh tomato, roasted tomatillo, fire roasted tomato-habanero with tortilla chips . 3 each

GUACAMOLE MADE TO ORDER with fresh tomatoes and tortilla chips . 8

***HALIBUT CEVICHE** pineapple, cilantro, red onion, serrano and fresno chiles . 13

***AHI TUNA CRUDO** avocado, orange, tamarind and sesame seeds with plantain chips . 13

TAQUITOS OF SHREDDED CHICKEN guacamole, crema, escabeche slaw and fire roasted tomato-habanero salsa . 8

SHORT RIB QUESADILLA jack and oaxaca cheeses, tomatillo salsa, crema and pickled asparagus . 11

CHILAQUILES ask your server for today's preparation . 9 half / 13 full

ENSALADAS Y SOPAS add grilled chicken or *grilled skirt steak . 4 add shrimp . 5 or chilled dungeness crab . 6

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

GOAT CHEESE AND ASPARAGUS butter lettuce, bacon, corn, red onion, grape tomatoes with fresno chile vinaigrette . 9 half / 12 full

DUNGENESS CRAB arugula, dry-cured chorizo, grape tomatoes and sweet corn vinaigrette . 10 half / 13 full

TORTILLA SOUP chicken, black beans, tomato, guajillo chile broth and shredded tortillas . 6

POZOLE traditional stew of shredded pork, guajillo chiles and hominy with garnishes . 7

TORTAS . \$11

served with choice of vegetable slaw or yucca fries

AL PASTOR marinated pork loin, caramelized pineapple, shaved red onion, romaine and habanero aioli

***GRILLED SKIRT STEAK** red chile rajas, oaxaca cheese, black bean spread and tomato habanero salsa

MILANESA fried chicken, pickled jalapeños, avocado, jalapeño aioli and black bean spread

SHREDDED SMOKY SHOULDER golden raisins, toasted almonds, roasted garlic aioli and cabbage

CHORIZO BACON AND EGG housemade chorizo bacon, fried egg, avocado, lettuce and fresh tomato salsa

TORTA SLIDERS(2) grilled wagyu beef, chorizo bacon, jack cheese, escabeche slaw, guacamole and charred pineapple mustard

BURROS . \$11

burritos are wrapped in a housemade flour tortilla and served with a side of escabeche slaw

CHICKEN VERDE jack and oaxaca cheeses, rice, frijoles charros, tomatillo salsa and crema

***GRILLED SKIRT STEAK** rice, frijoles charros, oaxaca cheese, red onion and tomato-habanero salsa

SMOKY PORK golden raisins, rice, cotija cheese, frijoles charros, almonds and cilantro

TACO TRIOS . \$13

three tacos served with choice of frijoles charros or drunken beans

PORK LOIN AL PASTOR caramelized pineapple, shaved red onion and cilantro

SHREDDED CHICKEN EN ADOBO escabeche slaw, toasted sesame seeds, queso cotija and ancho syrup

***GRILLED SKIRT STEAK** oaxaca cheese, radish, onion-poblano rajas, cilantro and tomato-habanero salsa

ASPARAGUS AND DRUNKEN BEANS red pepper rajas, corn and crema

TECATE BATTERED TRUE COD crisp cabbage, fresh tomato salsa and habanero aioli

ENCHILADAS . \$13

CHICKEN EN ADOBO jack and oaxaca cheeses, black bean-roasted garlic sauce and red chile rajas

SMOKY SHREDDED PORK golden raisins, almonds, caramelized onion-poblano rajas, jack cheese and guajillo-tomato sauce

*according to our good friends at the health department, raw or undercooked animal products may increase your risk of food borne illness, especially if you have certain medical conditions