

BARRIO

Capitol Hill

Group Dining Information

Barrio is a fabulous place to gather with friends, family and colleagues. All of our locations offer distinct dining options that are perfect for a multitude of celebrations; from baby and bridal showers, to rehearsal dinners, birthday celebrations, business meetings, corporate gatherings, holiday parties and everyday get-togethers with friends and family.

Barrio is community; an approachable and inviting representation of modern Mexico. We feature a menu that takes a unique and modern approach to Mexican inspired cuisine and complement that with cocktails that are creative, classic and Latin focused.

Our Event Planners will help guide you through your planning process, from choosing the location of your event, planning your menu and through the execution of your event so you feel confident that your experience will be a great success! If you have any special requests or needs, please make sure to share those with us. If there is something you absolutely desire that is not on our menus, please let us know and we can inquire about the availability of that item. Our chefs are here to make suggestions and even design a special menu for your event.

~ General Information ~

Dining Room ~

- The dining room can accommodate up to 14 at one table and more than 14 at 2 or more tables next to each other
- Available daily for lunch or dinner
- We offer a variety of large party menu options including Family style, Tailored, Cocktail Style or Cocktail Paired Dinners
- Handicap Access

Booths ~

- We have 5 smaller booths that are semi-private and perfect for a smaller more intimate group; great for happy hour with co-workers or friends!
- Available daily for lunch or dinner
- Full Menu offered
- Accommodates up to 7 people

Contact our Event Planners for details. Food and beverage minimums may apply. Tax and 18% Gratuity is in addition to all minimums

DEPOSIT ~ To secure your event, Barrio requires a credit card upon reservation. There is no deposit charged to credit card. Charges will only be made to credit card provided if cancellation occurs less than 72hrs prior to your event. Please refer to cancellation policy for specifics.

CONFIRMATION & GUARANTEE ~ Barrio considers confirmation of your event upon receipt of these terms and conditions, signed and accompanying credit card information to secure event. Barrio requires guaranteed number of guests attending the event at least 72hrs (3 business days) prior to event. Your confirmed guest count will be reflected in the final bill, regardless of any decrease in attendance. Additional guests above the confirmed count will be charged the set per-person rate and added onto the final bill. If no written or verbal guarantee is received, the contracted number will be considered your final count and guarantee.

GRATUITY ~ An automatic 18% gratuity will be charged to all party sizes of 6 or more with a reservation.

MINIMUMS ~ Barrio does not have a facility charge. Instead we have established food and beverage minimums. These amounts differ by location, time and day of event. If these minimums are not met, a facility rental charge will be added to the final bill to meet minimum. Taxes and service charges do not count towards the food and beverage minimum.

CUSTOMIZED MENUS ~ We will create and include one customized menu per person with our tailored or family style menus. Please let our Event Planner know if you would like to add a special heading to your customized menu.

CANCELLATIONS ~ Guest may cancel the reservation by written or verbal notice only to our Event Planning Department. Barrio requires at least 3 business days notice for cancellation prior to reservation. If cancellation occurs less than 3 business days prior to your event, there is an automatic \$100 cancellation fee. If cancellation occurs less than 24hrs of event, credit card on file will be charged \$100 cancellation fee plus all preselected menu items.

DECORATING ~ Barrio would like to make your event as special as possible. If you have any special requests for decorations please contact our Event Planning Department. We will not permit the affixing of anything to the walls, floors, or ceiling of all facilities. Absolutely no confetti is allowed in any of our facilities. Please check with our Event Planning Department to get approval for decorations.

PARKING ~ Parking is available in the Trace Lofts Parking Garage or street parking – parking fees apply.

LOST AND FOUND ~ Barrio is not responsible for damage or loss of any merchandise or articles on the premises prior to, during, or following your event.

BEVERAGE SERVICE ~ Barrio offers a wide selection of non-alcoholic beverages, premium wines, beer and cocktails. All beverages are purchased on a per drink basis or per bottle opened. Retail wine is available at all locations.

MENU SELECTION ~ We would like your menu selection 1 week prior to your event to ensure availability of items. Some items require special ordering and with shorter notice may not be available. Your final menu selection (changes or updates) is due at least 72hrs (3 business days) prior to event. Any substitutions to preset menus may result in additional charges for items ordered. We have many different menu options developed by our chef's that will provide you and your guests with the best possible food and service for your event.

Barrio Group Dining Menus

menu explanation and options available

All of our menus were created to provide you and your guests with the best possible experience for your event. Our Event Planners will help you select the best menu to meet you and your guests needs to make sure your event is a huge success. If you have any special requests or dietary needs please make sure to let our Event Planners know so we can accommodate you. Our chefs would love to meet with you to plan a special customized menu for your party as well; please ask our Event Planners for more details.

Full Dining Menu

this menu is only available for parties of 14 guests or less

This is the same menu that we offer in our dining room. Items will be charged as ordered throughout the evening. This is available for lunch or dinner events. Events of this size may also have the option to use any of the following menus as well.

Family Style Menu

this menu is available for all parties

This menu is designed for guests to be able to share a variety of items. All items are served are larger plates or bowls and passed around the table for everyone to share. Lunch family style menus are priced at \$16 and \$20. Dinner family style menus are priced at \$22, \$30 and \$40. Please contact our Event Planners to customize your own family style menu.

Tailored Menu

this menu is available for all parties up to 20 guests

This menu is designed for your guests to be able to choose their own entrée, along with a side salad or soup option. Appetizers will need to be preselected prior to arrival. Desserts can be preselected or the full dessert menu can be offered. Host will select up to 6 entrée choices, these will be printed on a customized menu for guests to order from upon arrival. Host will select a variety of appetizers and desserts prior to event, at least 1 week in advance.

Cocktail Style Menu

this menu is available for all parties,

Enjoy a multitude of tastes by sampling a selection of our most popular appetizers. Appetizers are served family style on larger plates and platters, either stationed or passed around the table. Host will select up to 10 items total (minimum of 5), all items are priced per person.

Cocktail Paired Menu

this menu is available for all parties,

Schedule a 30 minute consultation with our chef to discuss specifics for your cocktail paired dinner experience! He will work with you on creating a menu that meets your needs, encompassing seasonal items and pairing them with different cocktails. If you would like to add education, our bartender or sommelier would be happy to educate your group and discuss each pairing (additional charges apply for bartender/sommelier).

Lunch ~ Family Style

Family style menus are designed for guests to share and pass every item.
All items are served on platters and in bowls so you can dish up right at the table.

16 per person

Starter

Housemade Salsas
Guacamole Made to Order (\$2 extra each)

Salad or Soup (choose 1)

Barrio Chopped Salad
Tortilla Soup

Entrée (choose 1)

Tacos (choose 2) –

Pork Loin al Pastor, Shredded Chicken en Adobo, Grilled Skirt Steak or Summer Squash
Enchiladas (choose 2) – Chicken en Adobo, Seasonal Vegetable or Shredded Smoky Pork

20 per person

Housemade Salsas on the table
Guacamole Made to Order (\$2 extra each)

Starters (choose 1)

Taquitos of Shredded Chicken
Chilaquiles

Soup or Salad (choose 1)

Barrio Chopped
Tortilla Soup

Entrees (choose 2)

Tacos (choose 1) –

Pork Loin al Pastor, Shredded Chicken en Adobo, Grilled Skirt Steak or Summer Squash
Enchiladas (choose 1) – Chicken en Adobo, Seasonal Vegetable or Shredded Smoky Pork
Burro (choose 1) – Chicken Verde, Grilled Skirt Steak, Smoky Pork Shoulder or Tecate Battered
True Cod

Postres:

(optional, add \$4 per person, choose one)

Churros and Xocalatl Chocolate;
Mini Dulce de Leche Crème Brulee or Smoked Salt Caramels

Lunch ~ Tailored

this menu is available for all parties up to 20 guests

This menu is designed for your guests to be able to choose their own entrée. Appetizers will need to be preselected prior to arrival. Dessert can be preselected or the full dessert menu can be offered.

Host will select up to 6 entrée choices, these will be printed on a customized menu for guests to order from upon arrival. Host will select a variety of appetizers and desserts prior to event, at least 1 week in advance.

Starters:

Pick 2 options \$6 pp

Pick 3 options \$10 pp

Housemade Salsas
Guacamole Made to Order
Short Rib Quesadilla
Taquitos of Shredded Chicken
Chilaquiles

Entrees:

(sample menu below, please refer to our regular lunch menu to make your selections, guests will have the choice of the 6 items you select)

Barrio Chopped Salad

romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, queso cotija and pumpkin seeds with buttermilk-cilantro dressing . 11

Tecate Battered True Cod Taco Duo

crisp cabbage, fresh tomato salsa and habanero aioli . 9.50

Summer Squash Taco Duo

roasted zucchini, drunken beans, red pepper rajás, corn and crema . 8

Grilled Skirt Steak Torta

red chile rajás, oaxaca cheese, black bean spread and tomato habanero salsa served with yucca fries . 11

Chicken Verde Burro

jack and oaxaca cheeses, rice, frijoles charros, tomatillo salsa and crema wrapped in flour tortilla with slaw . 10

Smoky Shredded Pork Enchiladas

caramelized onion-poblano rajás, golden raisins, almonds, jack cheese and guajillo-tomato sauce . 14

Postres:

(optional, add \$4 per person, choose one)

Churros and Xocalatl Chocolate;

Mini Dulce de Leche Crème Brulee or Smoked Salt Caramels

Dinner ~ Family Style

Family style menus are designed for guests to share and pass every item.
All items are served on platters and in bowls so you can dish up right at the table

\$22 per person

Starters (choose two):

Housemade Salsas
Guacamole Made to Order
Sautéed Calamari
Taquitos of Shredded Chicken
BARRIO Chopped Salad

Entrees (choose two):

Tacos en Cazuelas (build your own tacos, choose 1) –
Smoky Pork Shoulder, Sautéed Rock Shrimp, Shredded Chicken en Adobo, Grilled Skirt Steak,
Summer Squash and/or Chorizo and Egg
Enchiladas (choose 1) – Chicken en Adobo, Seasonal Vegetable or Shredded Smoky Pork
Chilaquiles
Chicken en Mole Rojo

Sides (choose one):

Chipotle Glazed Fingerling Potatoes; Frijoles Charros; Drunken Beans; Escabeche Slaw;
Yucca Fries with chipotle ketchup or Cornbread with Honey Butter

Postres:

(optional, add \$4 per person, choose one)

Churros and Xocalatl Chocolate;;
Mini Dulce de Leche Crème Brulee or Smoked Salt Caramels

Dinner ~ Family Style

Family style menus are designed for guests to share and pass every item.
All items are served on platters and in bowls so you can dish up right at the table

\$30 per person

Housemade Salsas on the Table
Guacamole Made to Order (\$2 extra each)

Starters (choose two):

Guacamole Made to Order
Ceviche and Crudo Sampler
Sautéed Calamari
Short Rib Quesadilla
Taquitos of Shredded Chicken
Black Bean and Avocado Tostaditas
BARRIO Chopped Salad

Entrees (choose three):

Tacos en Cazuelas (build your own tacos, choose 1) –
Smoky Pork Shoulder, Sautéed Rock Shrimp, Shredded Chicken en Adobo, Grilled Skirt Steak,
Summer Squash and/or Chorizo and Egg
Enchiladas (choose 1) – Chicken en Adobo, Seasonal Vegetable or Shredded Smoky Pork
Chilaquiles
Chicken en Mole Rojo
Dungeness Crab Chile Relleno
Carne Asada
Wild King Salmon (add \$5 person)

Sides (choose one):

Chipotle Glazed Fingerling Potatoes; Frijoles Charros; Drunken Beans; Escabeche Slaw;
Yucca Fries with chipotle ketchup or Cornbread with Honey Butter

Postres:

(optional, add \$4 per person, choose one)

Churros and Xocalatl Chocolate;
Mini Dulce de Leche Crème Brulee or Smoked Salt Caramels

Dinner ~ Family Style

Family style menus are designed for guests to share and pass every item.
All items are served on platters and in bowls so you can dish up right at the table

\$40 per person

Housemade Salsas and Guacamole Made to Order on the Table

Starters (choose three):

Ahi Tuna Crudo
Halibut Ceviche
Scallop and Prawn Ceviche
Ceviche and Crudo Sampler
Sautéed Calamari
Short Rib Quesadilla
Black Bean and Avocado Tostadita
Smoky Pork Tostadita
Taquitos of Shredded Chicken
BARRIO Chopped Salad
Grilled Wagyu Beef Border Sliders
Chipotle BBQ Pork Border Sliders

Entrees (choose three):

Tacos en Cazuelas (build your own tacos, choose 1) –
Smoky Pork Shoulder, Sautéed Rock Shrimp, Shredded Chicken en Adobo, Grilled Skirt Steak,
Summer Squash and/or Chorizo and Egg
Enchiladas (choose 1) – Chicken en Adobo, Seasonal Vegetable, Lobster or Shredded Smoky Pork
Chilaquiles
Chicken en Mole Rojo
Dungeness Crab Chile Relleno
Carne Asada
Chipotle BBQ Ribs
Wild King Salmon (add \$5 per person)

Sides (choose two):

**Chipotle Glazed Fingerling Potatoes; Frijoles Charros; Drunken Beans; Escabeche Slaw;
Yucca Fries with chipotle ketchup or Cornbread with Honey Butter**

Postres:

(optional, add \$4 per person, choose one)

**Churros and Xocalatl Chocolate;
Mini Dulce de Leche Crème Brulee or Smoked Salt Caramels**

Dinner ~ Tailored

this menu is available for all parties up to 20 guests

This menu is designed for your guests to be able to choose their own entrée. Appetizers will need to be preselected prior to arrival. Desserts can be preselected or the full dessert menu can be offered.

Host will select up to 6 entrée choices, these will be printed on a customized menu for guests to order from upon arrival. Host will select a variety of appetizers and desserts prior to event, at least 1 week in advance.

Starters:

Pick 2 options \$8 pp

Pick 3 options \$12 pp

Pick 4 options \$15 pp

Ahi Tuna Crudo

Halibut Ceviche

Scallop and Prawn Ceviche

Ceviche and Crudo Sampler

Sautéed Calamari

Short Rib Quesadilla

Black Bean and Avocado Tostadita

Smoky Pork Tostadita

Taquitos of Shredded Chicken

Grilled Wagyu Beef Border Sliders

Chipotle BBQ Pork Border Sliders

Entrees:

(guests will have the option to add a cup of tortilla soup or side barrio chopped salad for \$4)

(guests will have the choice of the 6 items you select)

Taco Trios (choose 1): Shredded Chicken en Adobo, Pork Loin al Pastor, Summer Squash, Grilled Skirt Steak, Wild King Salmon, Roasted Beets or Tecate Battered True Cod (price varies)

Tacos en Cazuelas (build your own tacos, choose 1) – Smoky Pork Shoulder, Chorizo and Egg or Sautéed Rock Shrimp (price varies)

Enchiladas (choose 1) – Chicken en Adobo, Lobster or Shredded Smoky Pork (price varies)

Chicken en Mole Rojo . 17

Braised Short Ribs . 17

Wild King Salmon . 23

Grilled Ribeye Steak . 20

Chipotle BBQ Ribs . 19

Dungeness Crab Chile Relleno. 18

Carne Asada . 18

Postres:

(optional, add \$4 per person, choose one)

Churros and Xocalatl Chocolate;

Mini Dulce de Leche Crème Brulee or Smoked Salt Caramels

Cocktail Style

Enjoy a multitude of tastes by sampling a selection of our most popular appetizers. Appetizers are served family style on larger plates and platters, either stationed or passed around the table. Please select up to 10 appetizers, minimum of 5. Each item is priced per person.

Housemade Salsas roasted tomatillo, fresh tomato and/or fire roasted tomato-habanero with tortilla chips . 4

Guacamole Made to Order fresh tomatoes with tortilla chips . 4

Mini Taquitos of Shredded Chicken guacamole, crema, escabeche slaw, cabbage and fire roasted tomato-habanero salsa . 4

Achiote-Rubbed Chicken Skewers . 4

Yucca Fries chipotle ketchup . 4

BARRIO Chopped Salad romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, queso cotija and pumpkin seeds with buttermilk-cilantro dressing . 4

Black Bean and Avocado Tostaditas cotija cheese and fresh tomato salsa . 4

Recado-Rubbed Skirt Steak Skewers . 5

Mini Masa Cakes roasted tomatillo-serrano salsa, ancho syrup and shaved queso anejo . 5

Mahi Mahi Ceviche pineapple, serrano and fresno chiles, red onion and cilantro . 5

Smoky Pork Tostaditas cotija cheese, black beans, fresh tomato salsa and guacamole . 5

Adobo Rubbed Prawns and Red Sangrita . 6

Halibut Ceviche pineapple, serrano and fresno chiles, red onion and cilantro . 6

Ahi Crudo on Plantain Chips avocado, orange, tamarind and sesame seeds . 6

Scallop and Prawn Ceviche cucumber, red onion, cilantro, serrano chile and avocado . 6

Border Sliders (choose 1) . 6

- **Grilled Wagyu Beef** chorizo bacon, jack cheese, escabeche slaw, guacamole and charred pineapple mustard
- **Chipotle BBQ Pork** escabeche slaw and crema

Dessert: (other options available, please inquire for selections)

- **Smoked Salt Caramels** . 4
- **Churros and Xocalatl Chocolate** . 4
- **Mini Dulce de Leche Crème Brulee** . 4

Liquidos ~ Beverage Service

Beverage Pricing: charged per consumption, host or no-host bar is available, bartender fee may apply please ask Event Planner for details

- Cocktails . \$6 and up
 - 'Create your own cocktail' ~ customize a fun drink for you and your guests!
- Wines by the glass . \$7.50 and up
- Wines by the bottle . \$28 and up
 - We offer a wide range of wines, from local northwest wines to wines from around the world. Work with our Event Planner to make a great selection for your party.
- Beer . \$3 and up
- Pitchers: (5 glasses per pitcher)
 - **Sangria** red wine, orange, house-made cherries, strawberry, clove and cinnamon \$30
 - **Tecate** mexican beer \$15
 - **Nega Modelo** mexican beer \$18
 - **Agua Fresco** limon con hierbabuana or seasonal selection (non-alcoholic) \$12
- Diet Coke and Sprite . \$2.50 per person
- Coco-Cola Pure Cane Mexicana and Reed's Original Ginger Brew . \$3 per bottle
- Coffee (French Press) and Hot Tea . \$3.50 and up
- San Pellegrino Sparkling Water (750ml) . \$5 per bottle
- Jarritos Mexican Soda . \$3 per bottle
 - Guava, Lemon-lime, Grapefruit and Watermelon

Tequila or Cocktail Education: Would you like to throw in a little education with your party? We would be happy to create a fun menu, each course paired with a special cocktail or all different types of tequila. One of our fabulous Bartenders will educate your group on each pairing. You can book our Bartenders for your entire party or for just an hour - it's up to you and how much education you would like to receive. Available at all of our locations! Price is \$100 per hour, 1 hour minimum required.

Barrio Extras

Are you hosting a special party and want to provide something 'extra' for your guests? We have many options for you to help give your guests a memorable experience at Barrio. Please work with our Event Planners to coordinate something special for your party.

Gift Cards: Give the gift of good taste! Barrio gift cards are the perfect little extra to any large party function. Gift cards are available in any amount and we can even customize them with a photo or special message to your guests. In addition, large quantity and corporate discounts are available, please inquire for more details.

Retail Wine: Did you find a bottle of wine that you can't leave our restaurant without or you want to share with your guests? Prices range from \$18 on up per bottle. Most all of our wine is available for retail purchase at 40% off our wine menu price (some allocated wines do not apply).

Favors: Treat your guests to some delicious desserts to take home after their special evening. Packaged in a small box and placed at each guests' setting. We offer 3 smoked salt caramels for \$4 per person.

Flower Arrangements: We would be happy to work with a local florist to make arrangements for flowers for your party. Let our Event Planners know what you would like and we will make sure it is all taken care of. Pricing varies and it will be added to your final bill for your party.

Cake: Celebrating a birthday, anniversary or another special occasion and you would like to have a cake for dessert? Our Pastry Chef would be happy to customize a cake for your party. Below are a few selections that are popular, otherwise if you are looking for something specific please let us know and we would be happy to customize something special for you and your guests! Personalized decorations available and advanced notice required.

- Chocolate Mole Cake ~ chocolate cake infused with spices served with orange whip cream and candied pumpkin seeds
- Tres Leche Cake ~ traditional Mexican white cake
- Seasonal Cheesecake ~ cookie crumb crust