

COMBINACIONES

#1 Two Tacos, Chips and Guacamole 12

#2 Two Tacos with choice of a Half Bowl of Tortilla Soup or Half Barrio Chopped Salad 13

#3 Half Barrio Chopped Salad and Bowl of Pozole 13

#4 Taco, Tamale, and Taquitos 13

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 topos

***Ceviche of Halibut** 10

shrimp, pineapple and micro cilantro

***Ahi Tuna Crudo** 12

avocado, orange, tamarind and sesame seeds

Pork Cheek Tamale 8

wrapped in plantain leaves with salsa negra

ENSALADAS Y SOPAS

add achiote grilled chicken . 3 grilled flank steak . 4 grilled shrimp . 5

BARRIO Chopped 10

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

***Butter Lettuce and Chorizo Bacon** 10

sweet peas, queso fresco and creamy poblano

Pozole half 6/ full 11

shredded pork cheek, hominy and traditional garnishes

Tortilla Soup half 4/ full 7

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

TORTAS

all tortas served on a traditional bolillo roll

add yucca fries 3

Smoky Pork Shoulder 10

red onion slaw and habanero salsa

Housemade Chorizo Bacon 10

avocado, lettuce and teardrop tomato salsa

Chicken en Adobo 10

toasted sesame seeds, queso cotija and red onion slaw

Chorizo and Organic Egg 10

queso fresco, cilantro leaves and teardrop tomato salsa

TACOS

order as many as you like and create your own combination
add ancho-achiote rice and drunken beans for 2.5

Pork Tenderloin Al Pastor 4

caramelized pineapple, shaved red onion and cilantro

Shredded Chicken en Adobo 3.5

toasted sesame seeds and queso cotija

***Flank Steak Al Carbón** 4.5

white onions, radish, tomatillo salsa and queso cotija

Seared King Salmon 5

jicama jalapeño slaw

Drunken Beans 3.5

crisp cabbage salad and avocado salsa

Housemade Chorizo and Organic Eggs 4

queso fresco, teardrop tomato salsa and cilantro leaves

ENTRADAS

Burro 11

grilled flank steak al carbón, achiote rice, drunken beans, crema, cabbage slaw and tomatillo salsa wrapped in a duck fat tortilla

Enchiladas Verdes 13

queso fresco, tomatillo sauce and asparagus

Taquitos of Shredded Chicken 10

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

Seared Alaskan Halibut 17

ancho-achiote rice, sauce veracruz and cilantro oil

Chilaquiles del Dia

tortilla casserole of the day

BEBIDAS

Tecate (glass or pitcher) 6/15

Sangria (glass or pitcher) 6/30

Peruvian Punch (glass or pitcher) 7/32

Seasonal Agua Fresca 32 oz. 5

Jarritos Mexican Soda, Coca Cola Pure Cane Mexicana, San Pelligrino Sparkling Water, and Reed's Original Ginger Brew 3.5

POSTRES

Churros and Xocolatl Chocolate 7

Smoked Salt Caramels with Ancho Chile Chocolate 4

Dulce de Leche Crème Brûlée 6

Daily Sorbets or Ice Creams with Pumpkin

Seed Cookies 5