

BARRIO

MEXICAN KITCHEN & BAR

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 15 at one table and up to 36 at multiple tables next to each other
 - We can also accommodate up to 45 people for a cocktail style reception
 - 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
 - Food and Beverage Minimums may apply for the space, please inquire with our Event Planners for pricing
 - 3 day to 2 week cancellation policy (depending on your group size), \$100 charge plus preset menu if cancellation occurs within this time frame (Event Planners will confirm cancellation policy with you when your reservation is made)
-

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

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 perfect 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.

FULL DINING MENU: *this menu is only available for parties of 15 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 or 10 or more*

- This menu is designed for guests to be able to share a variety of items.
- All items are served on larger plates or bowls and passed around the table for everyone to share.
- Lunch family style menus are priced at \$18 and \$22.
- Dinner family style menus are priced at \$28, \$36 and \$42, or you can customize your own.
- Please contact our Event Planners to customize your own family style menu.

TAILORED MENU: *this menu is available for all parties up to 24 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.
- Host will select up to 6 entrée choices
- Dessert can be preselected or the full dessert menu can be offered (depending on group size).
- All items will be printed on a customized menu for guests to order from upon arrival.

COCKTAIL PAIRED MENU: *this menu is available for all parties up to 24*

- Schedule a 30 minute consultation with our Chef to discuss specifics for your cocktail paired dinner experience!
- He will work with you or your event planners on creating a menu that meets your needs, encompassing seasonal items and pairing them with different cocktails.

TAILORED – BRUNCH

Tailored Menus are designed for your guests to be able to choose their own entrée. Appetizers will be preselected prior to arrival. Host will select up to 8 entrée choices, these will be printed on a customized menu for guests to order from upon arrival. Dessert can be preselected or the full dessert menu can be offered.

STARTERS

Pick 2 options \$10 per person

Pick 3 options \$13 per person

Pick 4 options \$16 per person

Assorted Housemade Salsas fresh tomato, salsa verde and habanero with tortilla chips (g*, v)

Guacamole onion, serrano, cilantro and tortilla chips (g*, v)

Buttermilk Biscuits

Chorizo Bacon

Jalapeño-Chicken Sausage

Papas Bravas

Avocado Tostada

Barrio Chopped Salad romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, cotija cheese and pumpkin seeds with buttermilk-cilantro dressing

ENTREES

Guests will have the choice of one of the following. This is a sample menu, you can customize by picking up to 8 entrée choices from our regular brunch or lunch menu. There are a few items not offered for large parties, please check with your event planners. These items will be printed on a smaller customized menu for your guests to order from upon arrival.

Biscuits & Gravy housemade buttermilk biscuits, jalapeño-chicken sausage gravy, two poached eggs, hot sauce, papas bravas . \$14

Breakfast Chilaquiles daily preparation . \$10/\$13

Vegetable & Egg Cazuela scrambled eggs with oaxaca cheese, smoked mushrooms, red bell peppers, spinach and poblano crema served with fresh tomato salsa, guacamole, papas bravas and housemade tortillas . \$13

Breakfast Burrito or Bowl scrambled eggs, oaxaca cheese, roasted poblano rajas, fried potatoes, guacamole, and fresh tomato salsa stuffed in a flour tortilla served with crema and hot sauce . \$11 burrito / \$12 bowl

Pork Belly Benedict chile braised pork belly, toasted brioche, poached eggs, habanero hollandaise sauce, fresh tomato salsa and fried jalapeño . \$15

Carnitas & Pancakes crispy braised pork, roasted jalapeno pancakes, caramelized pineapple, maple syrup, two sunny side eggs with a side of fruit . \$13

Gringo Breakfast two eggs any style, fried potatoes, fresh tomato salsa and corn tortillas served with choice of chorizo bacon, jalapeno-chicken sausage or avocado tostada . \$12

Brioche French Toast honey butter, seasonal fruit, canela whipped cream and maple-vanilla syrup . \$13

DESSERT

Dessert is in addition to the above menu. Our Event Planners will help you preselect desserts or you may offer the full dessert menu to your guests (depending on your attendance).

TAILORED – LUNCH

Tailored Menus are designed for your guests to be able to choose their own entrée. Appetizers will be preselected prior to arrival. Host will select up to 8 entrée choices, these will be printed on a customized menu for guests to order from upon arrival. A cup of soup or side salad option can be offered for each guest, this will be chosen upon arrival along with entrée selections. Dessert can be preselected or the full dessert menu can be offered.

STARTERS

Pick 2 options \$10 per person

Pick 3 options \$13 per person

Pick 4 options \$16 per person

Assorted Housemade Salsas fresh tomato, salsa verde and habanero with tortilla chips (g*, v)

Guacamole onion, serrano, cilantro and tortilla chips (g*, v)

Grilled Quesadilla oxaca and jack cheese, roasted pepper and onion rajás, cascabel salsa, guacamole and crema

Braised Pork Taquitos served with guacamole, crema, escabeche slaw and habanero salsa

Nachos thick corn tortilla chips, queso quesadilla, pickled jalapeños, cascabel salsa, crema, fresh tomato salsa, guacamole and cilantro

Vegan Nachos thick corn tortilla chips, cashew cheese sauce, pickled jalapeños, cascabel salsa, crema, fresh tomato salsa, guacamole and cilantro

ENTREES

Guests will have the choice of one of the following. This is a sample menu, you can customize by picking up to 8 entrée choices from our regular brunch or lunch menu. There are a few items not offered for large parties, please check with your event planners. These items will be printed on a smaller customized menu for your guests to order from upon arrival. Guests will have the option of a cup of soup or small barrio chopped salad for \$6.

Barrio Chopped Salad romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, cotija cheese and pumpkin seeds with buttermilk-cilantro dressing (g) . \$13

Grilled Achiote Chicken Salad romaine, avocado, chipotle, radish, red onion, cilantro, tomatoes, tortilla strips, oregano mojo dressing and crema . \$17

Taco Combo choose any two tacos with a choice of a small barrio chopped, cup of pozole or rice and beans . \$14

- **Pork Al Pastor Tacos** snake river farm pork sirloin, caramelized pineapple, shaved red onion, avocado salsa and cilantro
- **Chipotle Braised Chicken Tacos** romaine, crema, cilantro and tomato salsa

Skirt Steak Burrito or Bowl frijoles, rice, oxaca cheese, red onion, cilantro and habanero salsa . \$14/\$15

Braised Chipotle Chicken Burrito or Bowl jack and oxaca cheese, mexican rice, frijoles, salsa verde, cilantro and crema . \$11/\$12

Chipotle Braised Chicken Enchiladas jack and oxaca cheese, crema, roasted pepper and onion rajás with choice of green or red sauce (g) . \$13

Smoked Mushroom & Kale Enchiladas jack and oxaca cheeses, roasted pepper and onion rajás, mole verde . \$17

DESSERT

Dessert is in addition to the above menu. Our Event Planners will help you preselect desserts or you may offer the full dessert menu to your guests (depending on your attendance).

(v) – Vegan (g) – Gluten Free, (g*) - Gluten Free Possible *items can be modified gluten free

*The Health Department reminds you that raw or undercooked animal products may increase your risk of food borne illness, especially if you have certain medical conditions.

FAMILY STYLE - LUNCH

Family Style Menus are designed for guests to share a variety of items. All items are served on larger plates and bowls and passed around the table for everyone to share.

\$20 PER PERSON

STARTER – *choose one*

Assorted Housemade Salsas fresh tomato, salsa verde and habanero with tortilla chips (g*,v)

Guacamole onion, serrano, cilantro, tortilla chips (g*, v)

Grilled Quesadilla oaxaca and jack cheese, roasted pepper and onion rajas, cascabel salsa, guacamole and crema

SALAD

Barrio Chopped Salad romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, cotija cheese and spiced pumpkin seeds with buttermilk-cilantro dressing (g)

ENTRÉE (Choose 1) - *choice of tacos or enchiladas*

Tacos en Cazuela (build your own tacos, choose 2)

- **Al Pastor** thinly sliced marinated snake river farms pork sirloin, caramelized pineapple, shaved red onion, avocado salsa and cilantro (g)
- **Chipotle Braised Chicken** romaine, crema, cilantro and tomato salsa (g)
- **Skirt Steak** onion, cilantro, cascabel salsa (g)
- **Primavera** asparagus, snap peas, corn, cotija, pea salsa and avocado (g)

Enchiladas

- **Chipotle Braised Chicken** jack and oaxaca cheese, crema, roasted pepper and onion rajas with choice of red or green sauce (g)
- **Smoked Mushroom & Kale** jack and oaxaca cheeses, roasted pepper and onion rajas, mole verde (g)

DESSERT – *optional add \$3 per person*

Smoked Salt Caramels (g)

\$24 PER PERSON

STARTERS – *choose one*

Assorted Housemade Salsas fresh tomato, salsa verde and habanero with tortilla chips (g*,v)

Guacamole onion, serrano, cilantro, tortilla chips (g*, v)

Grilled Quesadilla oaxaca and jack cheese, roasted pepper and onion rajas, cascabel salsa, guacamole and crema

Braised Pork Taquitos guacamole, crema, escabeche slaw, habanero salsa

SALAD – *choose one*

Barrio Chopped romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, cotija cheese and spiced pumpkin seeds, buttermilk-cilantro dressing (g)

Quinoa roasted beets, arugula, cotija, spiced pumpkin seeds, crema, chipotle vinaigrette and honey gastrique

ENTRÉES (Choose 2)

Tacos en Cazuela (build your own tacos, choose 2)

- **Al Pastor** thinly sliced marinated snake river farms pork sirloin, caramelized pineapple, shaved red onion, avocado salsa and cilantro (g)
- **Chipotle Braised Chicken** romaine, crema, cilantro and tomato salsa (g)
- **Skirt Steak** onion, cilantro, cascabel salsa (g)
- **Primavera** asparagus, snap peas, corn, cotija, pea salsa and avocado (g)

Enchiladas (choose 1)

- **Chipotle Braised Chicken** jack and oaxaca cheese, crema, roasted pepper and onion rajas with choice of red or green sauce (g)
- **Smoked Mushroom & Kale** jack and oaxaca cheeses, roasted pepper and onion rajas, mole verde (g)

Burritos OR Bowls (choose 1 type)

- **Braised Chipotle Chicken** jack and oaxaca cheese, mexican rice, frijoles, salsa verde and crema
- **Sautéed Kale** corn, mushrooms, roasted pepper and onion rajas, rice and vegetarian beans

DESSERT– *optional add \$3 per person*

Smoked Salt Caramels (g)

(v) – Vegan (g) – Gluten Free, (g*) - Gluten Free Possible *items can be modified gluten free

*The Health Department reminds you that raw or undercooked animal products may increase your risk of food borne illness, especially if you have certain medical conditions.

FAMILY STYLE - DINNER

Family Style Menus are designed for guests to share a variety of items. All items are served on larger plates and bowls and passed around the table for everyone to share.

\$28 PER PERSON

STARTERS – choose two

Guacamole onion, serrano, cilantro and tortilla chips

Assorted Housemade Salsas fresh tomato, salsa verde and habanero with tortilla chips (g*,v)

Fresh Pineapple Salsa served with tortilla chips

Grilled Shishito Peppers lime and cotija aioli

Braised Pork Taquitos served with guacamole, crema, escabeche slaw and habanero salsa

Grilled Quesadilla oaxaca and jack cheese, onion-poblano rajas, cascabel salsa, guacamole and crema
option to add smoked mushrooms, chipotle braised chicken or pork \$2pp / pork al pastor or skirt steak \$3pp

Spiced Cauliflower spiced and charred cauliflower, lime crema, pepitas, pickled raisins, cilantro and chipotle honey

Grilled Asparagus asparagus, oregano mojo, cotija and piri piri

SALAD – choose one

- **Barrio Chopped Salad** romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, cotija cheese and spiced pumpkin seeds with buttermilk-cilantro dressing
- **Quinoa Salad** roasted beets, arugula, cotija, spiced pumpkin seeds, crema, chipotle vinaigrette and honey gastrique

ENTRÉES – choose two

Tacos en Cazuela: (build your own tacos, select up to 2 types, counts as one selection)

- **Al Pastor** snake river farm pork sirloin, caramelized pineapple, shaved red onion and cilantro (g)
- **Tinga De Pollo** chipotle braised chicken, escabeche slaw, guacamole, cilantro and cotija cheese (g)
- **Skirt Steak** onion, cilantro, cascabel salsa and avocado (g)
- **Chile Braised Pork Tacos** pickled red onion, radish, salsa verde and cilantro
- **Primavera** asparagus, snap peas, corn, cotija, pea salsa and avocado

Enchiladas: (choose up to 1 type)

- **Chipotle Braised Chicken** jack and oaxaca cheese, crema and red pepper-onion rajas with choice of red or green sauce (g)
- **Smoked Mushroom and Kale** jack and oaxaca cheeses, roasted pepper and onion rajas, mole verde

SIDES – choose one

Frijoles Charros (bacon) (g)

Mexican Rice

Vegetarian Beans (g,v)

Escabeche Slaw

DESSERT– optional

Dessert is in addition to the above menu. Our Event Planners will help you pre-select desserts or you may offer the full dessert menu to your guests (depending on your attendance)

(v) – Vegan (g) – Gluten Free, (g*) - Gluten Free Possible *items can be modified gluten free

*The Health Department reminds you that raw or undercooked animal products may increase your risk of food borne illness, especially if you have certain medical conditions.

FAMILY STYLE - DINNER

Family Style Menus are designed for guests to share a variety of items. All items are served on larger plates and bowls and passed around the table for everyone to share.

\$36 PER PERSON

STARTERS – choose two

Guacamole onion, serrano, cilantro and tortilla chips

Assorted Housemade Salsas fresh tomato, salsa verde and habanero with tortilla chips (g*,v)

Fresh Pineapple Salsa served with tortilla chips

Braised Pork Taquitos served with guacamole, crema, escabeche slaw and habanero salsa

Grilled Quesadilla oaxaca and jack cheese, onion-poblano rajas, cascabel salsa, guacamole and crema
option to add smoked mushrooms, chipotle braised chicken or pork \$2pp / pork al pastor or skirt steak \$3pp

Spiced Cauliflower spiced and charred cauliflower, lime crema, pepitas, pickled raisins, cilantro and chipotle honey

Grilled Shishito Peppers with lime and cotija aioli

Grilled Asparagus asparagus, oregano mojo, cotija and piri piri

SALAD – choose one

- **Barrio Chopped** romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, cotija cheese and spiced pumpkin seeds with buttermilk-cilantro dressing (g)
- **Quinoa Salad** roasted beets, arugula, cotija, spiced pumpkin seeds, crema, chipotle vinaigrette and honey gastrique

ENTRÉES – choose three

Tacos en Cazuela: (build your own tacos, select up to 2 types, counts as one selection)

- **Al Pastor** snake river farm pork sirloin, caramelized pineapple, shaved red onion and cilantro (g)
- **Tinga De Pollo** chipotle braised chicken, escabeche slaw, guacamole, cilantro and cotija cheese (g)
- **Skirt Steak** onion, cilantro, cascabel salsa and avocado (g)
- **Chile Braised Pork Tacos** pickled red onion, radish, salsa verde and cilantro
- **Primavera** asparagus, snap peas, corn, cotija, pea salsa and avocado
- **Beer Battered Rock Fish** crispy cabbage, tomato salsa and chipotle aioli

Enchiladas: (choose one)

- **Chipotle Braised Chicken** jack and oaxaca cheese, crema and red pepper-onion rajas with choice of red or green sauce (g)
- **Smoked Mushroom and Kale** jack and oaxaca cheeses, roasted pepper and onion rajas, mole verde

Especiales: (choose one)

Carne Asada* grass-fed skirt steak, spice rubbed and grilled with roasted pepper and onion rajas, mexican rice and frijoles charros

Traditional Pork Shoulder Carnitas salsa verde, guacamole, diced onions and fresh tomato salsa served with corn tortillas

Arroz con Camarones habanero shrimp, chipotle crema, poblano-onion rajas, smoked mushrooms, corn, fire-roasted tomatoes, bacon and egg scramble

Spring Vegetable Hash asparagus, snap peas, corn, sweet potatoes, roasted pepper and onion rajas, mole verde and heirloom tomato salsa

SIDES – choose one

Frijoles Charros (bacon) (g)

Mexican Rice

Vegetarian Beans (g,v)

Escabeche Slaw

DESSERT– optional

Dessert is in addition to the above menu. Our Event Planners will help you pre-select desserts or you may offer the full dessert menu to your guests (depending on your attendance)

(v) – Vegan (g) – Gluten Free, (g*) - Gluten Free Possible *items can be modified gluten free

*The Health Department reminds you that raw or undercooked animal products may increase your risk of food borne illness, especially if you have certain medical conditions.

FAMILY STYLE - DINNER

Family Style Menus are designed for guests to share a variety of items. All items are served on larger plates and bowls and passed around the table for everyone to share.

\$42 PER PERSON

House Salsa and chips on the table

STARTERS – choose three

Guacamole onion, serrano, cilantro and tortilla chips

Assorted Housemade Salsas fresh tomato, salsa verde and habanero with tortilla chips (g*,v)

Fresh Pineapple Salsa served with tortilla chips

Grilled Asparagus oregano mojo, cotija and piri piri

Braised Pork Taquitos served with guacamole, crema, escabeche slaw and habanero salsa

Grilled Quesadilla oaxaca and jack cheese, onion-poblano rajas, cascabel salsa, guacamole and crema
option to add smoked mushrooms, chipotle braised chicken or pork \$2pp / pork al pastor or skirt steak \$3pp

Spiced Cauliflower spiced and charred cauliflower, lime crema, pepitas, pickled raisins, cilantro and chipotle honey

Grilled Shishito Peppers with lime and cotija aioli

Carnita Spare Ribs crispy pork spare ribs, chipotle-honey glaze and crushed pepitas

Ceviche Mexico Classico chef's daily special

Poblano Goat Cheese Empanada beet pico de gallo, salted pistachios and honey gastrique

SALAD – choose one

- **Barrio Chopped Barrio Chopped** romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, cotija cheese and spiced pumpkin seeds with buttermilk-cilantro dressing (g)
- **Grilled Achote Chicken** romaine, avocado, chipotle, radish, red onion, cilantro, tomato, tortilla strips, oregano mojo dressing and crema (g*)
- **Quinoa Salad** roasted beets, arugula, cotija, spiced pumpkin seeds, crema, chipotle vinaigrette and honey gastrique

ENTRÉES – choose three

Enchiladas: (choose one)

- **Chipotle Braised Chicken** jack and oaxaca cheese, crema and red pepper-onion rajas with choice of red or green sauce (g)
- **Smoked Mushroom and Kale** jack and oaxaca cheeses, roasted pepper and onion rajas, mole verde

Tacos en Cazuela: (build your own tacos, select up to 2 types, counts as one selection)

- **Al Pastor** snake river farm pork sirloin, caramelized pineapple, shaved red onion and cilantro (g)
- **Tinga De Pollo** chipotle braised chicken, escabeche slaw, guacamole, cilantro and cotija cheese (g)
- **Chile Braised Pork Tacos** pickled red onion, radish, salsa verde and cilantro
- **Skirt Steak** onion, cilantro, cascabel salsa and avocado (g)
- **Primavera** asparagus, snap peas, corn, cotija, pea salsa and avocado
- **Beer Battered Rock Fish** crisp cabbage, tomato salsa and chipotle aioli
- **Spiced Salmon** pan seared salmon, garlic lime aioli, green cabbage and pineapple-tomato salsa

Especiales: (choose one)

Carne Asada* grass-fed skirt steak, spice rubbed and grilled with roasted pepper and onion rajas, mexican rice and frijoles charros

Traditional Pork Shoulder Carnitas salsa verde, guacamole, diced onions and fresh tomato salsa served with corn tortillas

Arroz con Camarones habanero shrimp, chipotle crema, poblano-onion rajas, smoked mushrooms, corn, fire-roasted tomatoes, bacon and egg scramble

Spring Vegetable Hash asparagus, snap peas, corn, sweet potatoes, roasted pepper and onion rajas, mole verde and heirloom tomato salsa

Pan Seared Rainbow Trout corn crema, papas bravas and heirloom tomato salsa

SIDES – choose two

Frijoles Charros & Cheese (bacon) (g)

Mexican Rice

Vegetarian Beans (g,v)

Escabeche Slaw

DESSERT– optional

Dessert is in addition to the above menu. Our Event Planners will help you pre-select desserts or you may offer the full dessert menu to your guests (depending on your attendance)

(v) – Vegan (g) – Gluten Free, (g*) - Gluten Free Possible *items can be modified gluten free

*The Health Department reminds you that raw or undercooked animal products may increase your risk of food borne illness, especially if you have certain medical conditions.

TAILORED - DINNER

Tailored Menus are designed for your guests to be able to choose their own entrée. Appetizers will be preselected prior to arrival. Host will select up to 6 entrée choices, these will be printed on a customized menu for guests to order from upon arrival. A cup of soup or side salad option can be offered, this will be chosen upon arrival along with entrée selections. Dessert can be preselected or the full dessert menu can be offered.

STARTERS

Pick 2 options \$10 pp

Pick 3 options \$13 pp

Pick 4 options \$16 pp

Guacamole onion, serrano, cilantro and tortilla chips (g*, v)

Assorted Housemade Salsas fresh tomato, salsa verde habanero with tortilla chips (g*,v)

Pineapple Salsa served with tortilla chips

Braised Pork Taquitos served with guacamole, crema, escabeche slaw and habanero salsa

Grilled Asparagus oregano mojo, cotija and piri piri

Grilled Quesadilla oaxaca and jack cheese, onion-poblano rajas, cascabel salsa, guacamole and crema
option to add smoked mushrooms, chipotle braised chicken or pork \$2pp / pork al pastor or skirt steak \$3pp

Grilled Shishito Peppers with lime and cotija añolibacon, apple cider vinegar, hazelnuts, and chipotle-maple syrup

Carnitas Spare Ribs crispy pork spare ribs, chipotle-honey glaze and crushed pepitas

Spiced Cauliflower spiced and charred cauliflower, lime crema, pepitas, pickled raisins, cilantro chipotle honey

Barrio Chopped Salad romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, cotija cheese and spiced pumpkin seeds with buttermilk-cilantro dressing (g)

ENTREES

Optional: Guests will have the option of a cup of soup or small barrio chopped salad for \$6.

Please choose up to up to 8 entrée choices from our full dinner menu, this is a sample menu below:

Chipotle Braised Chicken Enchiladas jack and oaxaca cheese, crema and red pepper-onion rajas with choice of red or green sauce (g) . \$18

Smoked Mushroom and Kale Enchiladas jack and oaxaca cheeses, roasted pepper and onion rajas, mole verde (g) . \$17

Carne Asada* grass-fed skirt steak, spice rubbed and grilled with roasted pepper and onion rajas, mexican rice and frijoles charros (g) . \$25

Traditional Pork Shoulder Carnitas salsa verde, guacamole, diced onions and fresh tomato salsa served with corn tortillas . \$20

Pan Seared Rainbow Trout corn crema, papas bravas and heirloom tomato salsa . \$24

Spring Vegetable Hash asparagus, snap peas, corn, sweet potatoes, roasted pepper and onion rajas, mole verde and heirloom tomato salsa . \$16

Pollo Rostizado ancho-rubbed half chicken, spiced rice, frijoles churros, poblano rajas, pickled jalapenos and salsa brava . \$22

Skirt Steak Taco Trio onion, cilantro, cascabel salsa and chipotle aioli . \$18

DESSERT: dessert is in addition to the above menu. Our Event Planners will help you preselect desserts or you may offer the full dessert menu to your guests (depending on your attendance).

(v) – Vegan (g) – Gluten Free, (g*) - Gluten Free Possible *items can be modified gluten free

*The Health Department reminds you that raw or undercooked animal products may increase your risk of food borne illness, especially if you have certain medical conditions.

BEVERAGE SERVICES

Beverage Pricing: charged by consumption

- Cocktails . \$8 and up
- Wine 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 Planners to make a great selection for your party.

- Beer . \$5 and up
- Assorted Sodas, Lemonade and Ice Tea . \$3.25-\$4
- Mexican coca-cola . \$3 per bottle
- Bundaberg Ginger Beer . \$4 per bottle
- Coffee (French Press) 2 cup \$4 / 4 cup \$6
- Hot Tea (Barnes and Watson) . \$3.25
- Mexican Hot Chocolate . \$3
- San Pellegrino Sparkling Water . \$4.5 per bottle
- Jarritos . \$4 per bottle
 - grapefruit, mandarin, tamarind

Non-Alcoholic Beverage Package: unlimited refills \$4 per person

- Assorted Sodas (Diet Coke, Coke and Sprite), Lemonade and Iced Tea

French Press Coffee and Hot Tea Service: unlimited refills \$5 per person

- Coffee (French Press only) and/or Hot Tea (Barnes & Watson Loose Leaf Tea)

(v) – Vegan (g) – Gluten Free, (g*) - Gluten Free Possible *items can be modified gluten free

*The Health Department reminds you that raw or undercooked animal products may increase your risk of food borne illness, especially if you have certain medical conditions.

BARRIO EXTRAS AND OTHER INFORMATION

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 without or you want to share with your guests? Prices range from \$18 on up per bottle. All wine is available for retail purchase @ 40% off our wine menu price. Case purchases receive 50% off!

Favors: Treat your guests to some delicious desserts to take home after their special evening. Packaged in a small box and placed on each guests' setting. We offer 3 smoked caramels for \$8 per person.

Food and Beverage Minimums: Barrio does not have a room 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 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.

Custom Menus: We create and include customized menus with our cocktail style, tailored or family style menus. Please let our Event Planner know if you would like to add a special heading to your customized menu.

Decorating: Barrio would like to make your event as special as possible. If you have any special requests for decorations please contact our Event Planners. 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 Planners to get approval for decorations.

Parking: On Capitol Hill, a limited amount of paid parking is available in the Trace Lofts Parking Garage accessible from 12th Avenue. In addition, there are multiple free and hourly street parking options in the surrounding blocks.

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 Selections: Menu selection is due at least 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 Chefs that will provide you and your guests with the best possible food and service for your event.