

# BARRIO

## MEXICAN KITCHEN & BAR

### GROUP DINING INFORMATION

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**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.

#### **DINING ROOM:**

- We can accommodate up to 14 at one table and up to 36 at multiple tables next to each other for seated events
- We can also accommodate up to 40 people for a cocktail style reception with a partial buyout of the restaurant

#### **CUSTOMIZED MENUS**

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.

#### **LARGE PARTY MENUS:** *available for parties of 24 guests or less*

- Established by the Chef & Management team. Available for brunch, lunch or dinner events.
- Allows guests to order a la carte without the need to set up a menu in advance.
- Events of this size may also have the option to use any of the following menus as well.

#### **TAILORED MENU:** *this menu is required for seated parties of 25 – 36 guests*

- This menu is designed for your guests to be able to choose their own entrée and dessert.
- Appetizers will need to be preselected prior to arrival.
- Host will preselect entrée choices for the guests to select from
- 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 STYLE MENU:** *this menu is required for cocktail-style events*

- Host will select up to 10 items total (minimum of 5), all items are priced per person
- Items are displayed on an appetizer buffet

#### **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.

# GENERAL INFORMATION – POLICIES & PLANNING

## ROOM MINIMUM

- We do not have a room charge for our spaces, rather we have established food and beverage minimums that are based on the space and time-frame utilized. If the minimum is not met, a room rental charge will be added to the final bill to meet the minimum. Additional arrangements, taxes, and service charges do not apply towards meeting the food and beverage minimum.

## FINAL BILLING

- Additional charges: 2.5% administrative fee, 10.1% tax, and a minimum 18% gratuity. A portion of the administrative fee will be allocated to the event planning staff with the remainder of the funds being distributed to our other valued employees in the form of wages and benefits.
- One check is presented to the Host of the event for payment at the conclusion of the event. Split checks are not able to be accommodated for group dining, however multiple payment methods can be applied to the final hosted check. We recommend allowing an additional 30-minutes for payment processing by the server for multiple payment methods.

## MENU SELECTIONS & FINAL GUEST COUNT

- Upon booking or approximately 3 - 4 weeks prior to the reservation, your event planner will send an event details document for menu selections and event planning. (if a tailored or cocktail style menu is being utilized)
- We request that menu selections and planning details are sent to your Event Planner at least 2-weeks prior to the event date. Some items require special ordering and may not be available with short-notice.
- Final changes and updates to menu selections are due 5 – 7 business days prior to your event, depending on your group size and space use, with the confirmed final guest count.

## DIETARY NEEDS

- We are happy to customize your menu offerings to accommodate guests with dietary needs and/or allergies! We request advance notice of your guests special requests, dietary needs, and/or allergies so that we can best accommodate the menu offerings with our Chef during the planning of your event.

## AUDIO/VISUAL EQUIPMENT

- Audio/Visual services are not available within the space and are not permitted.

## DECOR

- Decorations which could damage our unique furniture and atmosphere are not allowed. Confetti, glitter, sparklers, and hanging décor that is permanently affixed / leaves residue from adhering materials are not allowed. All decorations must be approved by your Event Planner, please notify us during your planning of intended décor.

## PARKING

- We recommend allowing additional time to find parking, as there is no dedicated parking for the restaurant. 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.

## SPECIAL ADDITIONS AVAILABLE FOR EVENTS

- Caramel 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 sea-salt caramels for \$8 per person.
- The bakery can also provide custom celebratory cakes and cupcakes for your celebration! We request that sample photos for custom designs be submitted with the completed order form request at least 2-weeks prior to your event.
- Gift cards are available for purchase, in any denomination.

## TAILORED – BRUNCH

Tailored Menus are designed for your guests to be able to choose their own entrée and dessert. 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.

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### PRESET STARTERS - to be served shortly after guest arrival:

*all items priced per person*

**Pick 2 options** \$10 per person

**Pick 3 options** \$13 per person

**Pick 4 options** \$16 per person

- **Buttermilk Biscuits**
- **Chorizo Bacon**
- **Jalapeño-Chicken Sausage**
- **Papas Bravas**
- **Avocado Tostada**
- **Assorted Housemade Salsas** fresh tomato, salsa verde and habanero with tortilla chips (GF, V)
- **Guacamole** onion, serrano, cilantro and tortilla chips (GF, V)
- **Barrio Chopped Salad** romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, cotija cheese and pumpkin seeds with buttermilk-cilantro dressing (GF)

### ENTRÉES – guests to order from the following selections of your choosing, charged as ordered, pricing **will not be** listed on the menus:

*Select up to 8 Entrées*

- **Breakfast Chilaquiles (\$10/\$13)** daily preparation . *add sliced avocado for \$2.5*
- **Pozole \$13** shredded pork, guajillo chile broth, hominy and a poached egg, served with traditional garnishes . *add sliced avocado for \$2.5*
- **Biscuits & Gravy \$14** housemade buttermilk biscuits, jalapeño-chicken sausage gravy, two poached eggs, hot sauce and papas bravas . *add sliced avocado for \$2.5*
- **Carnitas & Pancakes \$14** crispy braised pork, roasted jalapeño pancakes, caramelized pineapple, maple syrup, and two sunny-side eggs with a side of fruit . *add chorizo bacon or jalapeño-chicken sausage for \$4*
- **Vegetable Hash \$14** sweet potato, roasted delicata squash, parsnips, roasted pepper and onion rajjas, chipotle salsa, arugula-fennel salad & sunny-side egg
- **Breakfast Cazuela \$15** house spiced chorizo, scrambled eggs, habanero salsa and queso with fried potatoes, guacamole, fresh tomato salsa and corn tortillas . *add sliced avocado for \$2.5*
- **Gringo Breakfast \$13** two eggs any style, fried potatoes, fresh tomato salsa and corn tortillas served choice of chorizo bacon, jalapeño-chicken sausage or avocado tostada . *add sliced avocado for \$2.5*
- **Vegetable & Egg Cazuela \$13** scrambled eggs with oxaca cheese, smoked mushrooms, red bell peppers, spinach and poblano crema served with fresh tomato salsa, guacamole, papas bravas and housemade tortillas . *add sliced avocado for \$2.5 and/or add chorizo bacon or jalapeño-chicken sausage for \$4*
- **Brioche French Toast \$13** honey butter, seasonal fruit, canela whipped cream and maple-vanilla syrup . *chorizo bacon or jalapeño-chicken sausage for \$4*
- **Breakfast Burrito or Bowl \$11 / \$12** scrambled eggs, oxaca cheese, roasted poblano rajjas, fried potatoes, guacamole, and fresh tomato salsa stuffed in a flour tortilla served with crema and hot sauce . *add sliced avocado for \$2.5 and/or add chorizo bacon or jalapeño-chicken sausage for \$4*
- **Pork Belly Benedict \$15** chile braised pork belly, toasted brioche, poached eggs, habanero hollandaise sauce, fresh tomato salsa and fried jalapeño . *add sliced avocado for \$2.5*

### DESSERT – guests to order from the full dessert menu, charged as ordered

GF – Gluten Free, DF – Dairy Free, V - Vegan

\*According to our good friends at the health department, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## TAILORED – LUNCH

Tailored Menus are designed for your guests to be able to choose their own entrée and dessert. 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.

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### PRESET STARTERS - to be served shortly after guest arrival:

#### *all items priced per person*

**Pick 2 options** \$12 per person

**Pick 3 options** \$16 per person

**Pick 4 options** \$20 per person

- **Assorted Housemade Salsas** fresh tomato, salsa verde and habanero with tortilla chips (GF, V)
- **Guacamole** onion, serrano, cilantro and tortilla chips (GF, V)
- **Ceviche Mexico Classico** chef's daily preparation . **add \$5 per person**
- **Braised Pork Taquitos** served with guacamole, crema, escabeche slaw and habanero salsa
- **Nachos** thick corn tortilla chips, queso quesadilla, pickled jalapeños, cascabel salsa, crema, cilantro, fresh tomato salsa, guacamole, cilantro
- **Vegan Nachos** thick corn tortilla chips, cashew cheese sauce, pickled jalapeños, cascabel salsa, crema, fresh tomato salsa, guacamole, cilantro

### SIDE SALAD/SOUP:

Guests will have a choice of an optional cup of soup or side barrio chopped salad to start, for \$6 each (only charged as ordered)

### ENTRÉES – guests to order from the following selections of your choosing, charged as ordered, pricing **will not be** listed:

#### *Select up to 8 Entrées*

- **Barrio Chopped Salad (half \$10/ full \$13)** romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, cotija cheese, pumpkin seeds, cilantro, buttermilk dressing . *add grilled chicken for \$6, grilled prawns \$7, or skirt steak for \$8*
- **Grilled Achiote Chicken Salad (half \$13/ full \$17)** romaine, avocado, chipotle, radish, red onion, cilantro, tomatoes, tortilla strips, oregano mojo dressing, crema
- **Taco Combo \$14** two tacos served on housemade corn tortillas with a choice of a small barrio chopped salad, cup of soup or rice and beans. **Please choose up to 2 types to feature:**
  - **Al Pastor** thinly sliced marinated snake river farms pork sirloin, caramelized pineapple, shaved red onion, avocado salsa, cilantro
  - **Spiced Bavette Steak** onion, cilantro, cascabel salsa
  - **Vegan Chorizo** cashew cheese, romaine, fresh tomato salsa and cilantro served in crunchy taco shell
  - **Beer Battered Rock Fish** crisp cabbage, tomato salsa, chipotle aioli
  - **Tinga de Pollo** chipotle braised chicken, escabeche slaw, cilantro, cotija
  - **Spiced Cauliflower** lime crema, pepitas, pickled raisins, cilantro, chipotle gastrique
  - **Chile-Braised Pork** pickled red onion, radish, salsa verde, cilantro
  - **Pork Carnitas** salsa verde, cilantro, yellow onion, serranos
- **Burritos / Bowls** wrapped in a flour tortilla OR served in a bowl with escabeche slaw . *add green or red sauce & oaxaca cheese for \$2*

#### Each type counts as 1 entrée selection:

- **Braised Chipotle Chicken \$11/ \$12** mexican rice, spiced beans, oaxaca and jack cheese, salsa verde, crema
- **Sautéed Kale \$12/ \$13** corn, mushrooms, roasted pepper and onion rajas, mexican rice, spiced beans
- **Spiced Bavette Steak \$15/ \$16** mexican rice, spiced beans, oaxaca and jack cheese, red onion, habanero salsa, crema
- **Green Chile Braised Pork \$11/ \$12** mexican rice, spiced beans, oaxaca and jack cheese, salsa verde, crema
- **Beer Battered Rock Fish \$16 / \$17** crisp cabbage, tomato salsa, chipotle aioli
- **Pork Carnitas \$13 / \$14** mexican rice, spiced beans, escabeche slaw, salsa verde, fresh tomato salsa, crema
- **Vegetable Hash \$14** sweet potato, roasted delicata squash, parsnips, roasted pepper and onion rajas, chipotle salsa, arugula-fennel salad & sunny-side egg
- **Grilled Quesadilla \$8** oaxaca and jack cheese, roasted pepper and onion rajas, cascabel salsa, guacamole, crema . *add smoked mushrooms, braised chicken, or pork for \$6, pork al pastor for \$7 or spiced bavette steak for \$8*
- **Chipotle Braised Chicken Enchilada \$13** jack & oaxaca cheese, crema, roasted pepper & onion rajas . choice of red or green sauce

### DESSERT – guests to order from the full dessert menu, charged as ordered

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# TAILORED – DINNER

Tailored Menus are designed for your guests to be able to choose their own entrée and dessert. 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 for each guest, this will be chosen upon arrival along with entrée selections.

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## PRESET STARTERS - to be served shortly after guest arrival:

*all items priced per person*

**Pick 2 options** \$12 per person

**Pick 3 options** \$16 per person

**Pick 4 options** \$20 per person

- **Assorted Housemade Salsas** fresh tomato, salsa verde and habanero with tortilla chips (GF, V)
- **Guacamole** onion, serrano, cilantro and tortilla chips (GF, V)
- **Pineapple Salsa** served with tortilla chips
- **Ceviche Mexico Classico** chef's daily preparation . **add \$5 per person**
- **Grilled Quesadilla** oaxaca and jack cheese, roasted pepper and onion rajas, cascabel salsa, guacamole, 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, cilantro, fresh tomato salsa, guacamole, cilantro
- **Vegan Nachos** thick corn tortilla chips, cashew cheese sauce, pickled jalapeños, cascabel salsa, crema, fresh tomato salsa, guacamole, cilantro
- **Grilled Shishito Peppers** with lime and cotija aioli
- **Roasted Delicata Squash** goat cheese, pickled fig, brown butter hazelnut

## SIDE SALAD/SOUP:

Guests will have a choice of an optional cup of soup or side barrio chopped salad to start, for \$6 each (only charged as ordered)

## ENTRÉES – guests to order from the following selections of your choosing, charged as ordered, pricing **will not be** listed:

*Select up to 6 Entrées*

- **Vegetable Hash \$17** sweet potato, roasted delicata squash, parsnips, roasted pepper and onion rajas, chipotle salsa, arugula-fennel salad and sunny-side egg
- **Carne Asada \$25** grass-fed skirt steak, spice rubbed and grilled with roasted pepper and onion rajas, fresh tomato pico de gallo, served with fried jalapeno, habanero salsa and corn tortillas
- **Traditional Pork Shoulder Carnitas \$20** salsa verde, guacamole, diced onions and fresh tomato salsa served with corn tortillas
- **Chipotle Braised Chicken Enchilada \$18** jack & oaxaca cheese, crema, roasted pepper & onion rajas . choice of red or green sauce
- **Tacos Trio:** three tacos served on housemade corn tortillas . *add escabeche slaw, spiced beans, or mexican rice – all \$3 each*

**Each type counts as 1 entrée selection:**

- **Pork Al Pastor \$15** thinly sliced marinated snake river farms pork sirloin, caramelized pineapple, shaved red onion, avocado salsa and cilantro
- **Vegan Chorizo \$16.50** cashew cheese, romaine, fresh tomato salsa and cilantro served in crunchy taco shell
- **Chile-Braised Pork \$14.25** pickled red onion, radish, salsa verde, cilantro
- **Tinga de Pollo \$14** chipotle braised chicken, escabeche slaw, cilantro, cotija cheese
- **Spiced Bavette Steak \$18** onion, cilantro, cascabel salsa, cilantro, avocado
- **Beer Battered Rock Fish \$16.50** crisp cabbage, fresh tomato salsa, chipotle aioli
- **Pan Seared Salmon \$19.50** garlic lime aioli, green cabbage, pineapple-tomato salsa
- **Spiced Cauliflower \$14** lime crema, pepitas, pickled raisins, cilantro, chipotle gastrique
- **Braised Lamb \$18** cascabel salsa, escabeche slaw, cotija and sesame seeds

## DESSERT – guests to order from the full dessert menu, charged as ordered

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# COCKTAIL STYLE – RECEPTION

This menu is available for all parties reserving a partial buyout. Enjoy a multitude of tastes by sampling a selection of our most popular appetizers. Appetizers are served on larger plates and platters and stationed at buffet table. Host to select a 5 – 10 items. Each item is priced per person based on your final count.

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## **COCKTAIL STYLE MENU – to be served at a buffet shortly after guest arrival:**

**Host to select a 5 – 10 items**

- **Assorted Salsas and Tortilla Chips \$5** (select up to **3 types** from the list below)
  - Fresh Tomato Salsa (pico de gallo)
  - Pineapple
  - Cascabel
  - Roasted Jalapeno (our house salsa)
  - Salsa Verde
  - Habanero
  
- **Guacamole and Tortilla Chips \$4** onion, serrano, cilantro
- **Grilled Shishito Peppers \$3** lime and cotija aioli
- **Roasted Corn on the Cob \$5** lime aioli, cotija, dusted with pequin
- **Jalapeno Chicken Albondigas \$5** meatballs served in a spicy tomato salsa and cotija cheese
- **Pork and Beef Albondigas \$5** meatballs served in a spicy tomato salsa and cotija cheese
- **Black Bean Tostada \$5** escabeche slaw, cotija cheese, fresh tomato salsa, guacamole
- **Cilantro-Lime Prawn Ceviche \$8** fresno and serrano chiles, cucumber, red onion, radish, avocado, cilantro, thick tortilla chips
- **Barrio Chopped Salad \$6** romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, cotija cheese, pumpkin seeds, cilantro, buttermilk dressing
  
- **Taquitos:**
  - **Mini Braised Pork Taquitos \$4** crema and habanero salsa
  - **Mini Chipotle Braised Chicken Taquitos \$4** crema and habanero salsa
  - **Mini Bean & Cheese Taquitos \$4** crema and tomato-habanero salsa
  
- **Skewers:**
  - **Chipotle Marinated Pork Skewers \$6**
  - **Chipotle Marinated Chicken Skewers \$6**
  - **Flank Steak Skewers \$8** citrus marinated and chile rubbed
  - **Chipotle Rubbed Prawn Skewers \$8**
  
- **Sliders:**
  - **Chipotle Braised Chicken Sliders \$4.50** escabeche slaw, cotija cheese, avocado crema
  - **Green Chile Braised Pork Sliders \$4.50** escabeche slaw, salsa verde, crema
  
- **Build Your Own Taco Bar \$8** tortillas, beans and escabeche slaw (select up to **2 types** from the list below)
  - **Pork Al Pastor** thinly sliced marinated snake river farms pork sirloin, caramelized pineapple, shaved red onion, avocado salsa, cilantro
  - **Chile-Braised Pork** pickled red onion, radish, salsa verde, cilantro
  - **Vegan Chorizo** cashew cheese, romaine, fresh tomato salsa and cilantro served in a crunchy taco shell
  - **Tinga de Pollo** chipotle braised chicken, escabeche slaw, cilantro, cotija cheese
  - **Spiced Cauliflower** lime crema, pepitas, pickled raisins, cilantro, chipotle gastrique
  - **Spiced Bavette Steak** onion, cilantro, cascabel salsa, avocado
  - **Beer Battered Rock Fish** crisp cabbage, tomato salsa, chipotle aioli
  
- **Dessert: 1 selection \$3, 2 selections \$6, 3 selections \$9**
  - **Mini Churros and Xocalatl Chocolate**
  - **Seasonal Fruit Tartlet**
  - **Mini Dulce de Leche Crème Brûlée**
  - **Smoked Sea Salt Caramels** seventy percent chocolate and ancho chile

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