

BARRIO

MEXICAN KITCHEN & BAR

HAPPY HOUR

EARLY:

Daily 3pm-6pm

LATE:

Sunday - Thursday 10pm-12am

Friday & Saturday 11pm-1am

Sunday Cocktail Hour

All specialty cocktails are \$6 every
Sunday from open-close.

Half Price Tequila Monday

Our tequila selections are available
50% off when ordered neat or by the
flight every Monday from open-close.

1420 12th Ave
Seattle, WA 98122

206-588-8105

ANTOJITOS

Housemade Salsas fresh tomato, roasted tomatillo or fire roasted tomato-habanero with tortilla chips · 3

Guacamole Made to Order served with fresh tomatoes and tortilla chips · 6

Seared Ahí Tuna Tostada* chipotle crusted ahí, guacamole, orange, sesame seeds, arugula and cilantro mojo · 6

Mini Green Chile Pork Stew with tomatoes, tomatillos and white beans · 6

Border Sliders choice of bbq braised pork or chipotle chicken · 4

Rock Fish Ceviche* mango, cucumber, habanero, fresno chiles, red onion and cilantro · 6

Masa Cakes avocado and fresh tomato salsa · 4.5

Black Bean & Guacamole Tostada cotija cheese, escabeche slaw and fresh tomato salsa · 3

Mini Queso Fundido jack and oaxaca cheese melted with house spiced chorizo and mushrooms · 5

Buttermilk Fried Chicken Strips served with escabeche slaw, buttermilk-cilantro dressing or chipotle-barbeque sauce · 7

Spiced Beans & Cheese spiced beans, habanero salsa, oaxaca and jack cheese served with thick corn tortilla chips · 4

Mini Enchiladas choice of pork, chicken or cheese · 4.5

TACOS · 3.5 each

Tinga de Pollo chipotle braised pulled chicken, escabeche slaw, avocado salsa and cotija cheese

Roasted Beets arugula, cotija cheese, toasted pumpkin seeds, crema and chipotle vinaigrette

Pork Loin al Pastor caramelized pineapple, shaved red onion and cilantro

DESSERTS

Churros and Xocalatl Chocolate canela and sugar dusted fried pastries · 5

Smoked Salt Caramels seventy percent chocolate and ancho chile · 1.50 ea

COCKTAILS · 7 each

House Margarita el charro reposado, quady essencia, lime, agave nectar, salt · *Add Fresh Strawberry or Jalapeño* · \$1

Corn N' Oil dark rum, house falernum, lime, angostura bitters

La Paloma reposado, jarritos grapefruit soda, lime, agave nectar, salt

Daiquiri light rum, lime, sugar

SANGRIA

Rojo · 6 glass / 28 pitcher

WINES · 6 each

Daily Selection red, white or rosè

DRAFT BEER · 3.5 each

Pacifico

Negra Modelo

Seasonal Selection

Michelada Negra negra modelo, lime, salt, sangrita colorado

COMBINACIONES · \$10

The Triple T (*tecate . tequila . taco*)

tecate can, el charro tequila and choice of chicken, beet or pork al pastor taco

B.B.B. (*beer . bourbon . barrio fries*)

choice of hamm's, olympia or rainier can beer, evan williams bourbon and housemade spiced fries

Industry Special

any draft beer, fernet branca and choice of bbq braised pork or chipotle chicken slider

* 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.