

SIDES

Medium serves up to 15 / Large serves up to 25

Spiced Chile Beans: Cilantro and cotija cheese
(vegetarian) . \$24/\$48

Frijoles Charros: Pinto beans with bacon, garlic and
onions . \$30/\$50

Housemade Corn Bread: with honey butter . \$24 per dozen

NON-ALCOHOLIC BEVERAGES

by the bottle

Agua Fresca housemade soda · \$9 growler (½ gallon)

Jarritos Mexican Soda tamarind, guava, lemon-lime, grapefruit
or mandarin · \$9 by the six pack

Coca-Cola Pure Cane Mexicana or Virgil's Root Beer · \$9 by
the six pack

ADULT BEVERAGES

Beer tecate, sol, victoria or carta blanca · \$10 by the six pack

Wine daily selection of red or white · \$20
or any wine by the bottle at 40% off the list price

GIFT IDEAS

Smoked Salt Salt Caramels available in special packaging for
the holidays, great gift or party favor · \$18 by the dozen

Gift Cards for every \$100 spent get a \$20 bonus gift card

Wine all of our wine by the bottle is available at 40% off listed
price or 50% off for a case

CHEFS SELECTION PARTY PACKAGE

\$28 per person

Housemade Salsa: choose one	Border Sliders: choose one
Guacamole	Tacos: choose two options
Pork Taquitos	Mini Enchiladas: choose one
Chopped Salad	Smoked Salt Caramels

BARRIO

MEXICAN KITCHEN & BAR

HOLIDAY CATERING MENU

All orders need to be placed 24 hours in
advance or by Friday for Monday orders.

To place an order call our catering
department at 206.838.3853 or email at
catering@barriorestaurant.com

***Guacamole, Taquitos, Border Sliders,
Tacos, Mini Enchiladas and More...***

1420 12th Ave
Seattle, WA 98122

206-588-8105

SALSAS, DIPS, AND CHIPS

Medium bowl serves up to 15 / Large bowl serves up to 25

Housemade Salsas choose from: fresh tomato, roasted tomatillo or fire roasted tomato-habanero served with tortilla chips · \$20/\$30

Guacamole Made-to-Order fresh tomatoes served with tortilla chips · \$42/\$65

Jalapeno Bean Dip white bean, jalapeño and garlic served with tortilla chips · \$20/\$30

Sikil Pak pumpkin seed hummus served on plantain chips · \$22/\$34

Salsa & Dip Sampler choice of salsa, guacamole and jalapeño bean dip served with tortilla chips · \$32/\$44

Tortilla Chips · housemade corn tortillas \$8/\$14

SMALL BITES

Priced by the dozen

Pork Taquitos guacamole, crema, escabeche slaw and fire roasted tomato-habanero salsa · \$24

Chicken Wings dry rubbed or 'special heat' habanero with buttermilk cilantro dressing · \$18

Buttermilk Fried Chicken Strips served with buttermilk-cilantro dressing and chipotle-barbeque sauce · \$18

Flank Steak Skewers citrus marinade · \$49

Black Bean & Guacamole Tostaditas with escabeche slaw, cotija cheese and fresh tomato salsa served on round tortilla chips · \$36

SALADS

Medium bowl serves up to 15 / Large bowl serves up to 25

Barrio Chopped: Romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, queso cotija, pumpkin seeds, buttermilk-cilantro dressing · \$75/\$95

Goat Cheese & Bacon: Mixed greens, cucumber, avocado, corn, tomatoes, red onion, chipotle dusted tortilla strips and fresno vinaigrette · \$75/\$95

BORDER SLIDERS

Priced by the dozen

Tinga de Pollo chipotle braised chicken with escabeche slaw, guacamole and habanero aioli · \$48

Chipotle BBQ Pork braised pork shoulder, chipotle-barbeque sauce, escabeche slaw and crema · \$48

Charcuterie mole salumi, dry-cured chorizo, house pickled sweet pepper relish, pineapple-jalapeno mustard, dressed greens and manchego cheese · \$48

TACOS AND MINI BURRITOS

Sides available upon request

Tacos are served in individual containers to 'create your own' tacos with warm corn tortillas.

Mini Burritos are wrapped in a flour tortilla filled with rice and beans.

1. CHOOSE YOUR STYLE:

Tacos: \$48 dozen

Mini Burritos: \$72 dozen

2. CHOOSE YOUR FILLINGS:

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

Grilled Flank Steak* oaxaca cheese, radish, onion-poblano rajas, cilantro, tomato-habanero salsa

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

Chipotle BBQ Pork shredded pork, escabeche slaw and crema

(Vegetarian option available upon request)

MINI ENCHILADAS AND CHILAQUILES

Mini Enchiladas are filled and baked in corn tortillas and served in foil containers.

Chilaquiles 'a traditional mexican dish', corn chips are sauteed and served with filling and scrambled eggs in foil container.

1. CHOOSE YOUR STYLE:

Mini Enchiladas or Chilaquiles: \$72 (serves 12 people)

2. CHOOSE YOUR FILLING:

Chicken Verde chipotle braised chicken, jack cheese and oaxaca cheese, tomatillo salsa, onion-red pepper rajas

Guajillo Pork shredded pork, golden raisins, almonds, jack cheese, onion-poblano rajas, guajillo-tomato sauce

Seasonal Vegetable poblano-onion rajas, jack, oaxaca and cotija cheese, and tomatillo crema

DESSERT

Smoked Salt Caramels \$18 dozen

* 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.