



PLATOS PEQUENOS PARA EMPEZAR

- Guacamole, salsa & homemade tortilla chips.....5.50
Sliced cucumbers with cumin & red chili and cilantro lime sauce.....3.50
Guadalajara grilled corn with cotija cheese & Barrio jalapeno butter.....3.50
Shoestring plantains with chipotle cream.....5.00
PLANTAINS CARNITAS - crisp plantains topped with carnitas, avocado & chipotle cream.....9.00

SOUP AND SALADS

- TORTILLA SOUP - Roasted red chili guajillo soup topped with crunchy tortilla chips, cilantro lime sauce, cotija cheese & corn salsa.....6.00
CHICKEN POZOLE - cup.....5.00 bowl.....7.00
MEXICAN CHOPPED SALAD - with corn salsa, chopped greens, cheese, crispy tortilla strips in a cumin vinaigrette, homemade cotija ranch dollop.....8.50
BARRIO ROMAINE SALAD - romaine, avocado, pickled red onion homemade cotija dressing, & chili peanuts.....9.00

ENTREES

- CHILI RELLENO - roasted anaheim chili, cheese, mexican rice pilaf, guajillo chili, cilantro lime & cotija ranch with your choice of jumbo shrimp or steak.....18.00
both shrimp and steak.....22.00
CHICKEN DIABLO - roasted free range Jidori chicken in red chili, cumin rub with chipotle lime sauce served with power rice, organic steamed greens & frijoles de olla.....18.00
GRILLED SIRLOIN - marinated steak with cilantro lime sauce, shoestring plantains & steamed organic greens.....18.00
TAMAL DE MAIZE - slightly sweet corn tamal with roasted tomatillo served with frijoles de la olla, power rice & steamed greens.....13.00
TAMAL DE POLLO - chicken tamal with chili colorado served with black beans, jasmine rice, steamed greens & chipotle corn salad.....14.00
BARRIO BOWL - frijoles de la olla, power rice, steamed greens, pico de gallo, cilantro lime sauce with choice of chicken, carnitas, steak or tofu.....15.00
BRAZIL BOWL - coconut rice, black beans, coconut chili sauce, steamed greens, mango salsa, grilled chicken, carnitas or tofu16.00
Side of organic steamed greens.....6.00

TACOS—TACOS—TACOS

- All tortillas are hand pressed from freshly ground corn. All salsas made from scratch.
All taco plates come with 3 tacos & a side of beans.
CHICKEN TACOS - grilled chicken breast, cheese, avocado sauce, chipotle cream, salsa fresca.....13.00
STEAK TACOS - grilled marinated steak, avocado sauce, cilantro lime sauce, salsa fresca.....15.00
CARNITAS TACOS - oven baked carnitas, cotija cheese, avocado sauce, guajillo chili sauce, cilantro, onion.....13.00
FISH TACOS - catch of the day white fish, thai slaw, chipotle aioli, avocado sauce, pico de gallo.....15.00
SALMON TACOS - wild blackened salmon, thai slaw, pineapple, jicama salsa, chipotle aioli, cilantro lime15.00
SOY CHORIZO TACOS - soy chorizo, avocado sauce, salsa fresca13.00
TOFU TACOS - marinated grilled tofu, avocado sauce, salsa fresca.....13.00

DESSERT

- Coconut Flan.....6.00
Flourless Chocolate Chipotle Cake with Ganache.....6.00

Split plate.....2.00

All of our food is made to order with care; your patience is appreciated. 18% gratuity may be added to parties of 6 or more.