

Breakfast

- v **French Toast** with Dried Fruit Compote, Mexican Cinnamon, Maple Syrup and Butter 10
- v **Huevos Rancheros** with Frijoles Poblanos, Tostadas, Guajillo-Tomato Salsa, Queso Chihuahua, and 2 Fried Eggs 11
- Gringo Breakfast** 2 Scrambled Eggs, Sausage or Bacon and Yukon Gold Potatoes with Peppers and Onions and Toast 11
- v **Divorced Eggs** 2 Fried Eggs, Frijoles Poblanos, Roasted Peppers, Onions, Two Salsas, Cotija Cheese and Warm Flour Tortillas 10.5
- v **Mexican Scrambled Eggs** with Sauteed Onions, Tomato, Jalapeno, Diced Potatoes, Chihuahua Cheese and Warm Flour Tortillas 11
- v **Pumpkin Seed Granola** with Yogurt, Honey and Fresh Fruit 7

Breakfast Sandwiches & Burrito

Bacon and Egg Sandwich with Scrambled Eggs, Queso Chihuahua, Avocado-Tomatillo Pico de Gallo and Black Beans 10

Breakfast Burrito with Potato, Chorizo, Black Beans, Scrambled Eggs, Queso Chihuahua, Avocado-Tomatillo Pico de Gallo, Ancho Salsa and Sour Cream 11

Side Dishes

- White or Whole Wheat Toast 2.5
- English Muffin 2.5
- Bacon 3.5
- Breakfast Sausage 3.5
- Two Eggs 3.5
- Corn/Flour Tortillas 1.5
- Yukon Gold Potato with Roasted Poblano, Onion and Red Bell Peppers 3.5
- Refried Black Beans 3.5
- Frijoles Poblanos - Pinto Beans with Roasted Poblano, Onion and Tomato 3.5

Kids Breakfast

10 and under please

French Toast with a choice of Bacon, Sausage and Fruit 6

Scrambled Eggs with Choice of Bacon, Sausage and Fruit 6

v **Granola** with Yogurt, Blueberries and Strawberries 6

Breakfast Burrito with Scrambled Eggs, Cheese, Black Beans and Fresh Fruit 6

Beverages

Orange Juice 2.5

Milk 2.5

v Vegetarian



All Day

Small Plates

- GF** **Guacamole and Cumin Dusted Housemade Chips** 10
- GF** **Tostadas**
2 Crispy Corn Tortillas topped with Black Beans, Pico de Gallo, Mexican Sour Cream, Cotija Cheese, Pickled Jalapeno and Radish 7.5
add Grilled Shrimp 3.5
add Chicken al Pastor 3
add Red Chili Marinated Steak 4
- GF** **Grilled Beef Tenderloin Skewers**
Aji Amarillo Chile, Cumin and Cilantro marinade with a Hearts of Palm Salad with Tangerine Vinaigrette 15
- Adobo Grilled Chicken Quesadilla**
with Roasted Poblano, Corn, Ancho Salsa, Avocado-Tomatillo Pico de Gallo and topped with Romaine 11
- Wild Mushroom Quesadilla**
with Oaxacan Cheese, Radish, Ancho Salsa, Mexican Sour Cream and topped with Romaine 10.5
- GF** **Cumin Dusted Housemade Chips and Salsa Trio** 4.5
Ancho Chile-Tomatillo Salsa
Tomato Arbol Salsa
Salsa Verde

Salads

Enhance any salad:

- add Barbacoa Grilled Chicken 3
- add Grilled Shrimp 3.5
- add Red Chili Marinated Steak 4

- GF** **Mixed Green Salad**
with Pumpkin Seeds, Radish, Jicama, Cucumber, Queso Fresco, and Tequila-Orange Vinaigrette 9
- GF** **Quinoa Salad**
with Avocado-Tomatillo Pico de Gallo, Cucumber, Tomato, Red Onion, Arugula, Tomato-Arbol Salsa and Cilantro-Lime Vinaigrette 10.5
- Chicken Tinga Salad**
with Chorizo, Romaine, Avocado, Pickled Onion, Tomato, Queso Fresco and Jalapeno-Epazote Crema 12.5

Soup

- GF** **Tortilla Soup**
with Avocado, Tomato, Panela Cheese, and Tortilla Strips Bowl 7.5 Cup 4
add Barbacoa Grilled Chicken Bowl 2 Cup 1

Tacos & Enchiladas

2 each served with Roasted Poblano Pinto Beans

- GF** **Chicken Enchiladas Al Pastor**
with Chihuahua Cheese, Roasted Corn, Onion, Enchilada Verde Sauce and Mexican Sour Cream 11
- GF** **Pork Carnitas Tacos**
with Salsa Verde and Onions 11
- GF** **Gringo Tacos**
Hard Shell Tortilla filled with Ground Beef, Lettuce, Tomato, Onion, Cheese and Cholula 9.5
- Dos XX Beer Battered Mahi Mahi Tacos**
with Cabbage, Chipotle Mayo, Jalapeños and Citrus-Cucumber Pico de Gallo 11.5
- GF** **Steak Tacos**
Red Chili Marinated Skirt Steak served with Roasted Poblano Red Bell Pepper Rajas and Queso Fresco 12
- GF** **Grilled Chicken Tacos**
Red Chili and Garlic Marinated Chicken, Chipotle Mayo, Pico de Gallo, Watercress, Avocado and Jalapeño 11

Sandwiches

Served with Housemade Cumin Dusted Corn Chips, Salsa and Pickled Jalapeno

- Grilled Chorizo Burger**
with Chihuahua Cheese, Roasted Poblano, Marinated Tomato, Red Onion and Arugula 10.5
- Barbeque Pork**
with Ancho Barbeque Sauce, Monterrey Jack, Avocado-Tomatillo Pico de Gallo, Pickled Onion, Jalapeno and Cilantro 12.5
- Sonora Style Hot Dog**
Bacon Wrapped Hot Dog with Roasted Poblano Pinto Beans, Pico de Gallo, Chipotle, Mustard and Cotija Cheese 8
- Adobo Grilled Chicken**
with Avocado-Tomatillo Pico de Gallo, Black Beans, Pickled Onions, Arugula, Jack Cheese and Chipotle Mayo 13
- Sandwich Cubano**
with Roasted Pork, Smoked Ham, Swiss Cheese, Pickles and Dijon Mustard 13.5

Burritos

- Rice, black beans, Onions, Avocado-Tomatillo Pico de Gallo and Cheese rolled in a Flour Tortilla and served with Tortilla Chips and Ancho Salsa
Chicken al Pastor 13
Pork Carnitas 13
Red Chili Marinated Steak 14
Veggie 11.5

Minneapolis-St. Paul International Airport † Terminal 2

BARRIO KIDS MENU **\$4 EACH**

CHEESE QUESADILLA

WITH SALSA AND SOUR CREAM
SERVED WITH SEASONAL FRESH FRUIT

CHICKEN AND CHEESE TACO

SERVED WITH SEASONAL FRESH FRUIT

HARD SHELL BEEF AND CHEESE TACO

WITH LETTUCE AND TOMATO SERVED WITH
SEASONAL FRESH FRUIT

CHICKEN TENDERS

WITH ANCHO BARBEQUE SAUCE SERVED
WITH SEASONAL FRESH FRUIT

BEEF AND BEAN BURRITO

WITH CHEESE SERVED WITH SEASONAL FRESH FRUIT

BEEF HOT DOG

WITH SEASONAL FRESH FRUIT

BEVERAGES

MEXICAN COCA COLA 2.5

MADE WITH REAL SUGAR

JARRITOS MEXICAN SODAS 2

MADE WITH REAL SUGAR

TAMARIND, GRAPEFRUIT, FRUIT PUNCH,
LIME AND PINEAPPLE

