

BORDER CLASSICS

**Huevos Rancheros**  
with Frijoles Poblanos, Tostadas, Tomato Arbol Salsa, Queso Chihuahua, and 2 Fried Eggs 15.75

**Divorced Eggs**  
2 Fried Eggs, Frijoles Poblanos, Roasted Peppers, Onions, Two Salsas, Cotija Cheese and Warm Flour Tortillas 15.75

**Breakfast Tacos**  
Flour Tortillas, Scrambled Eggs, Pico de Gallo, Avocado, Queso Fresco, Jalapeño, Cilantro with Breakfast Potatoes and side of Ancho Salsa 14.75  
Add Chorizo, Bacon, Breakfast Sausage 2/each

**Breakfast Burrito**  
with Chorizo, Black Beans, Scrambled Eggs, Queso Chihuahua, Pico de Gallo, Ancho Salsa and Breakfast Potatoes 16.75

BEVERAGES

**Barrio Bloody**  
Tito’s Vodka and Zing Zang Bloody Mix Garnished with a skewer of Jalapeño Jack cheese, Lime, Olive, Pickle Spear and Sausage 15.50

**Michelada**  
Dos XX Lager and Tomato Juice spiked with Barrio Gold Tequila and a Salted Rim 11.50

**Paloma**  
Cabrito Silver Tequila, Sparkling Grapefruit and Soda 14.50

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FAVORITES

**French Toast**  
with Cinnamon-Agave butter, Fresh Berries and Maple Syrup 13.75

**Gringo Breakfast**  
2 Scrambled Eggs, Sausage or Bacon and Breakfast Potatoes with Peppers and Onions and Toast 15.75

**Fresh Start**  
Pumpkin Seed Granola, Vanilla Greek Yogurt, Honey, Fresh Fruit and Cranberry-Orange Muffin 13.75

**Eggs Benedict**  
English Muffin, Smoked Ham, Avocado, Pico de Gallo, Poached Eggs\*, Chipotle Hollandaise and Breakfast Potatoes 16.75

**Breakfast Sandwich**  
with Scrambled Eggs, Smoked Ham, Bacon, Monterey Jack, Telera Roll and Breakfast Potatoes 15.75  
Add avocado & pico de gallo 2

**Mimosa**  
Classic Orange Juice and Champagne 13

**Tropical Mimosa**  
Malibu Pineapple Juice, sparkling wine, grenadine 14.50

SMALL PLATES

**Guacamole and Cumin Dusted Housemade Chips 13.75** <sup>V</sup>  
add Fresh Vegetables 4.5

**Tostadas**  
2 Crispy Corn Tortillas topped with Black Beans, Pico de Gallo, Cr ma, Cotija Cheese, Pickled Jalape o, Mango Habanero Pico and Radish 11.50  
add Grilled Shrimp, Chicken al Pastor or Red Chili Marinated Steak\* +5.5

**Grilled Beef Tenderloin Skewers\*** <sup>GF</sup>  
Aji Amarillo Chile, Cumin and Cilantro marinade with Red Onion, Radish, Oranges and a Hearts of Palm Salad with Tangerine Vinaigrette 20

**Adobo Grilled Chicken Quesadilla**  
with Roasted Poblano, Corn, Ancho Salsa, Jalape o, Radish, Avocado-Tomatillo Pico de Gallo and topped with Romaine 14.25

**Cumin Dusted Housemade Chips and Salsa Trio 5.75** <sup>V</sup>  
• Ancho Chile-Tomatillo Salsa  
• Tomato Arbol Salsa  
• Salsa Verde

SOUP

**Tortilla Soup**  
with Avocado, Tomato, Panela Cheese, and Tortilla Strips Bowl 11.50

SALADS

Enhance any salad for 5.5:  
Adobo Chicken, Grilled Shrimp, Red Chili Marinated Steak\*, Pork Carnitas

**Mixed Green Salad** <sup>V | GF</sup>  
with Pumpkin Seeds, Radish, Red Onion, Orange, Jicama, Cucumber, Queso Fresco, and Tequila-Orange Vinaigrette 11.50

**Quinoa Salad** <sup>V | GF</sup>  
with Avocado-Tomatillo Pico de Gallo, Cucumber, Tomato, Red Onion, Arugula, Quinoa, Tomato-Arbol Salsa and Cilantro-Lime Vinaigrette 13.75

**Mexican Caesar**  
with Romaine, Hearts of Palm, Roasted Corn, Roasted Bell Pepper, Queso Cotija, Chipotle-Anchovy Caesar\* dressing with Cumin-Pepper Dusted Crispy Tortilla Strips 13.75

SANDWICHES

Served with Housemade Cumin Dusted Corn Chips & Salsa

**Grilled Chorizo Burger\***  
with Cheese, Roasted Poblano, Marinated Tomato, Chipotle Mayo, Red Onion and Arugula 18

**Barrio Burger\***  
with Grilled Red Onion, Avocado, Monterey Jack, Jalape o- Slaw, Brioche 18

**Sandwich Cubano**  
with Roasted Pork, Smoked Ham, Swiss Cheese, Pickles and Dijon Mustard 18

TACOS & ENCHILADAS

2 each served with Roasted Poblano Pinto Beans

**Chicken Enchiladas Al Pastor** <sup>GF</sup>  
with Chihuahua Cheese, Roasted Corn, Onion, Enchilada Verde Sauce, Cilantro, Radish and Cr ma 16.75

<sup>spicy</sup>**Veggie Enchilada** <sup>V</sup>  
with Summer Squash, Roasted Corn, Black Beans, Cilantro, Jalape o, Queso Chihuahua and topped with Red Chili Enchilada Sauce, Romaine, Cr ma, Pico de Gallo, Cilantro and Arbol Tomatillo Salsa 14.75

**Pork Carnitas Tacos** <sup>GF</sup>  
Slow Roasted Pork with Salsa Verde, Cilantro and Onions 14.75

**Gringo Tacos** <sup>GF</sup>  
Hard Shell Tortilla filled with Ground Beef, Lettuce, Tomato, Onion, Cheese and Cholula 13.75

**Sonora Style Hot Dog**  
Bacon Wrapped Hot Dog with Roasted Poblano Pinto Beans, Pico de Gallo, Chipotle Mayo, Mustard, Pickled Jalape os and Cotija Cheese 16.25

**Adobo Grilled Chicken**  
with Avocado-Tomatillo Pico de Gallo, Black Beans, Pickled Onions, Arugula, Monterey Jack Cheese and Chipotle Mayo 18

**Steak Tacos** <sup>GF</sup>  
Red Chili Marinated Skirt Steak\* served with Roasted Poblano Red Bell Pepper Rajas, Radish and Queso Fresco 16.5

**Grilled Chicken Tacos**  
Red Chili and Garlic Marinated Chicken, Chipotle Mayo, Pico de Gallo, Watercress, Avocado and Jalape o 14.75

**Shrimp Tacos**  
Garlic-Marinated Shrimp, Mint Pico de Gallo, Avocado, Cabbage, Jalape o, Cilantro 16.5

<sup>spicy</sup>**Ahi Tacos**  
Crispy Flour Tortilla, Avocado Pico de Gallo, Ancho and Cumin Crusted Ahi\*, Arbol Salsa, grilled scallions 18.5

BURRITOS & BOWLS

Rice, Black Beans, Onions, Pico de Gallo and cheese with your choice of:

- Red Chili Marinated Steak\* 20**
- Roasted Summer Vegetables 16.75**
- Chicken al Pastor 17.75**
- Grilled Chicken 17.75**
- Pork Carnitas 17.75**

Served either on a bed of romaine lettuce, or wrapped in a flour tortilla and served with chips and salsa!

V - Vegetarian | GF - Gluten Free

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