

BARRIO KITCHEN

DINNER MENU

SMALL PLATES

SPICY AHI POKE TOSTADA 10
guacamole, cilantro, sesame, fried tortilla

SHRIMP AND SCALLOP CEVICHE 11
lime, tomato, cucumber, red onion, cilantro

✓ GUACAMOLE & SALSA TRIO 9
guacamole, house salsa, grilled pineapple salsa

TEMPURA FISH TACOS 8
tempura mahi mahi, jalapeno cilantro slaw

FLAUTAS 9
rolled and fried, hatch chili, chicken

CALAMARI 9
jalapeno cilantro slaw, chili lime aioli

WARM QUESO DIP 8
green chili, tomato, monterey jack, tortilla chips

SMOKED WINGS 9
buffalo, tequila BBQ, dry rub

✓ BLACK BEAN HUMMUS 7
grilled green chili, queso fresco, chopped salsa, warm flat bread

SALSA VERDE BRISKET NACHOS 10
house smoked brisket, salsa verde, monterey jack, pickled jalapenos, pico de gallo, lime crema

SALAD & SOUP

ADD CHICKEN, STEAK, OR SHRIMP TO ANY SALAD 5

TACO SALAD 12
crisp tortilla bowl, chopped romaine, pico de gallo, black bean, queso fresco, creamy agave lime vinaigrette

KALE CAESAR 10
baby kale, lemon-garlic caesar dressing, fresh parmesan

HOUSE SALAD 7
field greens, pico de gallo, agave lime vinaigrette

✓ ANCIENT GRAIN BOWL 13
farro, quinoa, lentil, greens, tomato, cucumber, avocado, blood orange vinaigrette
+ add chicken, steak, or shrimp 5

CHICKEN HOMINY SOUP 6
shredded chicken, hominy, green chili, roasted corn, tomato broth

MAIN COURSE

SMOKED PORK RIBS 18 / 30
smoked St Louis ribs, blackened green beans, loaded baked sweet potato ½ or full rack

FROM THE GRILL

NY STRIP STEAK 25
grilled 14 oz, blackened green bean, grilled onion, sweet potato steak fries

BURGER RANCHERO 16
angus beef, fried avocado, bacon, pepper jack, tequila BBQ, house cut fries, artisan pickle
+ sub black bean burger

GRILLED CHICKEN QUESADILLA 15
monterey jack, roasted green chili, hand cut fries

FAJITAS 18
sizzling fajita, grilled onion and pepper, rice, simmered black beans. choose chicken, steak, or shrimp.
+ all three 23

TACO FLIGHT 15
four hand made tacos, ask your server for today's selection

BURRITO GRANDE 17
with chicken or steak, monterey jack, pico de gallo, guacamole, rice and simmered black beans on the side

CHIMICHANGA 17
fried with chicken or steak, guacamole, monterey jack, rice, simmered black beans on the side

FRESH SEAFOOD

FISH STEW 24
mussels, shrimp, calamari, mahi in an ancho tomato broth with chorizo and hominy

MAHI MAHI 23
grilled mahi mahi with roasted corn and chili hash topped with grilled pineapple salsa

GRILLED SHRIMP TAMALES 18
cheese and vegetable tamale with grilled shrimp and roasted corn and chili hash

SEARED AHI TUNA 20
latin spiced, pan seared ahi tuna, with roasted corn, black bean salsa, and chimichurri

SIDES

LOADED BAKED SWEET POTATO 5 GUACAMOLE 4

RICE AND BEANS 5 BLACKENED GREEN BEANS 4