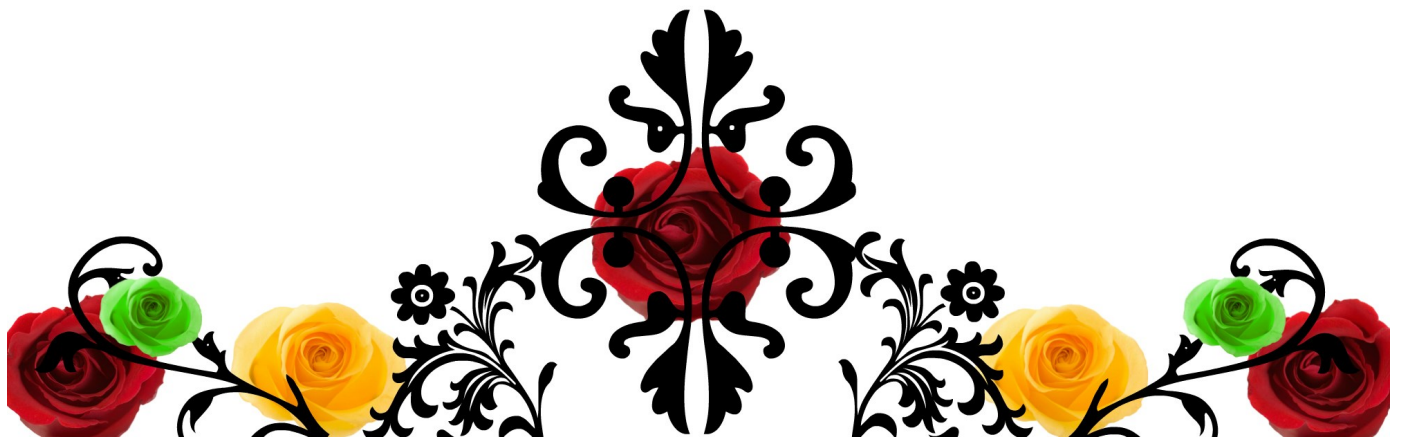


barrio

EAT MEXICAN



# ANTOJITOS

## Salsa Flights 5. or 1.50 each

four of our own salsas to zest it up:

**verde tomatillo** – not so hot

**salsa de arbol** – hot

**rojo chile** – hot, hot, hot

**habanero** – hot, hot, hot, hot, hot

## Barrio Guacamole large 14. small 10.

fresh avocado perfectly blended with serrano chile, red onion, cilantro, tomatoes & lime

## Ceviche\* 14.75

daily fresh fish & shrimp marinated in lime, serrano chile, cucumbers, onions & cilantro topped with avocado slices & crisp tortilla wings

## Shrimp Cocktail 14.

jumbo shrimp with classic cocktail sauce over chopped cucumbers & celery

## Shrimp Roll 14.75

seasoned jumbo shrimp rolled in tortilla & fried crispy with sour cream, queso fresco cheese, pico de gallo, chipotle aioli & guacamole

## Calamari Crisps 14.75

tempura beer battered calamari fingers fried crispy tender served with chipotle aioli & cocktail sauce

## Nachos large 13. small 9.

tortilla chips topped with refried beans, cheese, sour cream, pico de gallo & guacamole

add grilled carne asada, chicken or carnitas large 6. small 3.  
add grilled jumbo shrimp large 8. small 5.

complimentary chips & salsa with one refill  
2.50 for additional refills



Always handmade fresh

# BARRIO TACOS

served on corn tortillas

5. each or 14. for 3 tacos

add rice & beans 3.

## Grilled Taco

carne asada or chicken with cheese, shredded lettuce & pico de gallo

## Street Taco

grilled carne asada or chicken with cilantro, onions & salsa verde

## Carnitas Taco

crispy marinated pork with guacamole & pico de gallo

## Al Pastor Taco

tender marinated pork with grilled pineapple, cilantro & onion

## Fish Taco

tempura beer battered or grilled Mahi-Mahi with shredded cabbage, pico de gallo & creamy salsa

## Fried Avocado Taco

tempura beer battered fried avocado with julienned jicama, carrots & citrus vinaigrette

## Shrimp Taco add 2. each

seasoned & sautéed shrimp with shredded cabbage, pico de gallo & chipotle aioli

## Lobster Tacos add 5. each

langostino & lobster sautéed & seasoned in butter with your choice of toppings:

~Sweet chili mango salsa

~Chipotle aioli, cabbage & pico de gallo

~Just lobster with extra butter & garlic

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

# ESPECIALES

served with corn or flour tortillas

## Tierra y Mar 23.

four grilled jumbo shrimp & our marinated thinly sliced carne asada served with rice, beans & cheese enchilada

## Pollo Mole 19.

chicken breast smothered in a sauce of pasilla chili, chili ancho, sesame seeds, peanuts, coco & cinnamon served with rice & beans

## Baja Coconut Shrimp 19.75

jumbo shrimp sautéed in sauce of coconut cream, jalapeños & cilantro with seasonal vegetables & rice

## Horsetail Shrimp 19.75

bacon wrapped jumbo shrimp stuffed with horseradish & brown sugar with hickory bbq dipping sauce with rice & beans 3.75 each ala cart

## Chipotle Grilled Salmon 19.50

grilled wild salmon with a chipotle cream sauce with black bean salsa & rice

## Pollo Mojo de Ajo 19.

chicken breast sautéed with tequila, cream, garlic & onions with seasonal vegetables & rice

## Carnitas 19.75

marinated pork fried crispy with pico de gallo & guacamole with rice & beans

## Chili Verde 17.5

chunks of tender pork simmered in our house made verde sauce with rice & beans

## El Ribos Full Rack 25.95 Half Rack 15.95

St. Louis style pork ribs smothered in bbq sauce served with steak fries & chipotle coleslaw

## Deep Fried Shrimp 19.75

jumbo shrimp in our tempura beer batter served with steak fries, chipotle coleslaw, cocktail sauce & sweet chili sauce 3.75 each ala cart



~ auto gratuity of 18% added to tables of 6 or more ~

# PLATOS

served with rice & refried or black beans

## Chile Relleno 14.

fresh pasilla chile stuffed with cheese, coated in a light airy soufflé & gently fried with our tomato, garlic & bell pepper sauce

## Casa Tamale 12.75

corn masa hand stuffed with your choice of chicken mole, carne rojo or pork verde

## Green Corn Tamale 10.75

corn masa mixed with creamy sweet corn & ortega chiles & monterey jack cheese

## Enchiladas 15.75

two carne asada, chicken or carnitas enchiladas with cheese, our red enchilada sauce, shredded lettuce, pico de gallo, sour cream & queso fresco cheese

## Enchiladas Suizas 15.75

two shredded chicken enchiladas covered in our creamy verde tomatillo sauce, melted cheese & sour cream

## Mole Enchiladas 15.75

two carne asada, chicken or carnitas flour enchiladas covered with our own mole sauce with sour cream, shredded lettuce & diced onions

## Cheese Enchiladas 11.75

two enchiladas filled with cheese topped with our red enchilada sauce, shredded lettuce, pico de gallo, sour cream & queso fresco cheese

## Flautas 14.75

two crispy rolled flour tortillas stuffed with cheese & your choice of carne asada, chicken or carnitas topped with shredded lettuce, sour cream, guacamole & pico de gallo

## Fajitas 18.50

sizzling grilled carne asada or chicken with bell peppers, tomatoes, onions & warm tortillas

~ Shrimp Fajitas add 3.

## Vegetable Fajitas 15.50

grilled seasonal vegetables with bell peppers, tomatoes, onions & warm tortillas

# BRUNCH

## Saturday & Sunday until 4 pm

all egg dishes served with your choice of rice & beans or home fries

### Barrio Huevos Rancheros 11.

two eggs any style on crispy tostadas with refried beans, our ranchero sauce, avocado slices, pico de gallo & queso fresco cheese

### Breakfast Burrito 12.

our famous Big Bad Barrio Burrito with scrambled eggs, bacon, refried beans, guacamole, salsa fresca & cheese wrapped in a 14 inch tortilla with our rojo or verde sauce

### Americano 10.

two eggs any style with bacon

### Huevos Tacos 11.

two warm tortillas filled with scrambled eggs, guacamole, pico de gallo & queso fresco cheese

~ add chorizo 3.

### Barrio Omelet 11.

egg omelet style with monterey jack cheese & Ortega green chiles topped with our enchilada sauce

### California Omelet 14.

egg omelet style with fresh avocado, bacon, onion, bell pepper, monterey jack cheese covered with our ranchero sauce & sour cream

# SIDE ORDERS

warm corn or flour tortillas (3) 1.50

2 eggs any style 3.

bacon 4.

chorizo 3.

home fries 3.

mini cheese quesadilla 4.

~ auto gratuity of 18% added to tables of 6 or more ~

# DOGGIE TREATS

Grilled Chicken Breast 6.

Grilled Carne Asada 6.

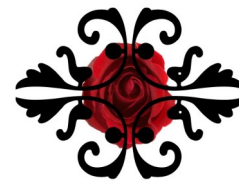
Turkey Hot Dog 2.

no additives

Bowl of Rice 3.



Ask about our  
seasonal fresh fruit  
margaritas,  
tequila tastings &  
dessert selections



GIFT CERTIFICATES  
AVAILABLE

Good for all our restaurants.



# BIG BAD BURRITOS

wrapped in 14 inch flour tortilla & served with rice & refried or black beans

## **Casa Burrito 15.50**

grilled carne asada, chicken or carnitas smothered in beans, guacamole, salsa fresca, cheese & our rojo or verde sauce

## **Al Pastor Burrito 16.50**

marinated pork slowly roasted with onions, cilantro, grilled pineapple, cheese & verde sauce

## **Pescado Burrito 16.25**

tempura beer battered or grilled Mahi-Mahi with rice, guacamole, salsa fresca, cheese, cabbage & creamy salsa

## **Camarone Burrito 18.**

seasoned & sautéed shrimp with rice, avocado, pico de gallo, cabbage & chipotle aioli

## **Veggie Burrito 14.50**

black beans, corn kernels, red onion, jalapeño, bell pepper, cilantro, garlic, avocado, cabbage, cheese & chipotle aioli  
add grilled carne asada or chicken 6.

add grilled jumbo shrimp 8.

# QUESADILLAS

served with sour cream, guacamole & pico de gallo  
add rice & beans 3.

## **Spinach Quesadilla 13.**

fresh spinach sautéed in garlic, red onions, Ortega chiles, red wine vinegar & olive oil with melted cheese inside corn tortillas

## **Grilled Quesadilla 14.75**

carne asada, chicken or carnitas grilled with jalapeños & melted cheese inside flour tortilla

## **Shrimp Quesadilla 16.75**

seasoned & sautéed shrimp with pineapple, jalapeños & melted cheese inside flour tortilla

## **Cheese Quesadilla 11.**

melted monterey jack cheese with green Ortega chiles inside flour tortilla

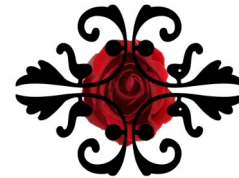
# PLATOS de los NINOS

Children 12 years & younger 6.95  
served with rice & beans or fries & choice of

## **Bean & Cheese Burrito**

## **Mini Cheese Quesadilla**

## **Cheese Enchilada**



# SIDES

**Rice 3.**

**Beans 3.**

**Combo rice & beans 3.**

**Seasonal vegetables 6.**

**Tortillas (3) 1.50**

**Sour cream large 3. small 1.**

**Guacamole side 3.**

**Sliced avocado large 6. small 3.**

**Pico de gallo large 3.50 small 1.**

**Black bean salsa 3.5**

**Serrano chiles 2.**

**Steak Fries 5.**

**House Salsa 8. (16oz) 4. (8oz)**

**Chips 6. (16oz) 3. (8oz)**



# ENSALADAS

## Grand Avenue Salad 11.

romaine lettuce with bell peppers, cilantro, queso fresco cheese, roasted pumpkin seeds & creamy cotija dressing

## Barrio House Jicama Salad 10.

field greens with julienned jicama, carrots, radishes, orange slices & champagne citrus vinaigrette

## Tostada Bowl 14.

large flour tortilla fried crispy into a bowl with shredded lettuce, refried beans, rice, salsa fresca, sliced avocado, bell peppers, crumbled queso fresco cheese & creamy chipotle dressing

## Barrio Spinach Salad 13.

fresh spinach, red bell pepper, jicama, & tomato mixed with chipotle ranch dressing topped with bacon & hard boiled egg

add grilled carne asada or chicken 6.

add grilled jumbo shrimp 8.

add grilled salmon 8.

add sliced avocado 6.

# SOPAS

## Albondigas Soup 10.5

handmade meatballs, carrots & potatoes in roasted tomato broth served with side of onions, cilantro & rice

## Barrio Chicken Soup 10.5

chicken in clear broth of diced carrots, squash, celery, green beans & garlic served with side of onions, cilantro & rice

## Cream of Poblano Soup 9.25

roasted poblano peppers blended with onion, corn kernels, broth & cream topped with crumbles of queso fresco cheese & served with warm tortillas

# BEVERAGES

3.25 with 1 complimentary refill

Coke

Arnold Palmer

Diet Coke

Bottled Spring

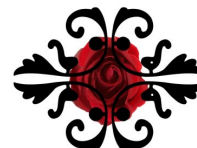
Sprite

Water 2.

Ice Tea

Red Bull 4.

Lemonade



Join us for

Taco Tuesday &

TEQUILA TASTINGS

& food pairings monthly

## HAPPY HOUR

Monday – Friday 2 – 6 pm

Sunday 1 – 5 pm

\$ 2 off

\$ 5

Appetizers

Casa Margaritas

Quesadillas

Fruit Margaritas

Featured

Blueberry, Strawberry,  
Mango, Peach or  
Watermelon

Tequila from  
monthly tasting

Sangria

Drafts & Tall  
Cans

Wines

Well Drinks

Follow us for upcoming events:

