

SMALL PLATES

Guacamole and Cumin Dusted Housemade Chips 12 ^v

add Fresh Vegetables 4.5

Tostadas

2 Crispy Corn Tortillas topped with Black Beans, Pico de Gallo, Créma, Cotija Cheese, Pickled Jalapeño, Mango Habanero Pico and Radish 8

add Grilled Shrimp, Chicken al Pastor or Red Chili Marinated Steak* 5.5

Grilled Beef Tenderloin Skewers* ^{GF}

Aji Amarillo Chile, Cumin and Cilantro marinade with Red Onion, Radish, Oranges and a Hearts of Palm Salad with Tangerine Vinaigrette 16.5

Adobo Grilled Chicken Quesadilla

with Roasted Poblano, Corn, Ancho Salsa, Jalapeño, Radish, Avocado-Tomatillo Pico de Gallo and topped with Romaine 13

Cumin Dusted Housemade Chips and Salsa Trio 4.5 ^v

- Ancho Chile-Tomatillo Salsa
- Tomato Arbol Salsa
- Salsa Verde

SOUP

Tortilla Soup

with Avocado, Tomato, Panela Cheese, and Tortilla Strips Bowl 10 | Cup 5

add Adobo Chicken: Bowl 2 | Cup 1 ^{v | GF}

^v - Vegetarian | ^{GF} - Gluten Free

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

A 4% hospitality charge is added to all guest checks to cover mandated cost increases in excess of State requirements. This surcharge is not a gratuity payable directly to staff.

SALADS

Enhance any salad for 5.5:

Adobo Chicken, Grilled Shrimp, Red Chili Marinated Steak*, Pork Carnitas

Mixed Green Salad ^{v | GF}

with Pumpkin Seeds, Radish, Red Onion, Orange, Jicama, Cucumber, Queso Fresco, and Tequila-Orange Vinaigrette 11

Quinoa Salad ^{v | GF}

with Avocado-Tomatillo Pico de Gallo, Cucumber, Tomato, Red Onion, Arugula, Quinoa, Tomato-Arbol Salsa and Cilantro-Lime Vinaigrette 12

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 12

SANDWICHES

Served with Housemade Cumin Dusted Corn Chips & Salsa

Grilled Chorizo Burger*

with Cheese, Roasted Poblano, Marinated Tomato, Chipotle Mayo, Red Onion and Arugula 15.5

Barrio Burger*

with Grilled Red Onion, Avocado, Monterey Jack, Jalapeño- Slaw, Brioche 16.5

Sandwich Cubano

with Roasted Pork, Smoked Ham, Swiss Cheese, Pickles and Dijon Mustard 15

TACOS & ENCHILADAS

2 each served with Roasted Poblano Pinto Beans

Chicken Enchiladas Al Pastor ^{GF}

with Chihuahua Cheese, Roasted Corn, Onion, Enchilada Verde Sauce, Cilantro, Radish and Créma 16

^{Spicy} Veggie Enchilada ^v

with Summer Squash, Roasted Corn, Black Beans, Cilantro, Jalapeño, Queso Chihuahua and topped with Red Chili Enchilada Sauce, Romaine, Créma, Pico de Gallo, Cilantro and Arbol Tomatillo Salsa 12

Pork Carnitas Tacos ^{GF}

Slow Roasted Pork with Salsa Verde, Cilantro and Onions 13

Gringo Tacos ^{GF}

Hard Shell Tortilla filled with Ground Beef, Lettuce, Tomato, Onion, Cheese and Cholula 12

Sonora Style Hot Dog

Bacon Wrapped Hot Dog with Roasted Poblano Pinto Beans, Pico de Gallo, Chipotle Mayo, Mustard, Pickled Jalapeños and Cotija Cheese 13

Adobo Grilled Chicken

with Avocado-Tomatillo Pico de Gallo, Black Beans, Pickled Onions, Arugula, Monterey Jack Cheese and Chipotle Mayo 16

Steak Tacos ^{GF}

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 Jalapeño 13

Shrimp Tacos

Garlic-Marinated Shrimp, Mint Pico de Gallo, Avocado, Cabbage, Jalapeño, Cilantro 16.5

^{Spicy} Ahi Tacos

Crispy Flour Tortilla, Avocado Pico de Gallo, Ancho and Cumin Crusted Ahi*, Arbol Salsa, grilled scallions 16

BURRITOS & BOWLS

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

Red Chili Marinated Steak* 17

Roasted Summer Vegetables 15

Chicken al Pastor 16

Grilled Chicken 16

Pork Carnitas 16

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

BORDER CLASSICS

Huevos Rancheros

with Frijoles Poblanos, Tostadas, Tomato Arbol Salsa, Queso Chihuahua, and 2 Fried Eggs 13.5

Divorced Eggs

2 Fried Eggs, Frijoles Poblanos, Roasted Peppers, Onions, Two Salsas, Cotija Cheese and Warm Flour Tortillas 13

Breakfast Tacos

Flour Tortillas, Scrambled Eggs, Pico de Gallo, Avocado, Queso Fresco, Jalapeño, Cilantro with Breakfast Potatoes and side of Ancho Salsa 12

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 14

BEVERAGES

Kettled and Kicked Bloody

Kettle One Vodka, Zing Zang bloody mix with Arbol Tomatillo Salsa and Lime Juice. Garnished with Jalapeño Jack Cheese, Chorizo Stuffed Olive, Pickled Jalapeño, Pickle Spear, Bacon, Lemon Wedge and Cumin Shrimp. 15

Traditional Bloody Mary also available

Paloma

Cabrito Silver Tequila, Sparkling Grapefruit and Soda 11.5

FAVORITES

French Toast

with Cinnamon-Agave butter, Fresh Berries and Maple Syrup 11

Gringo Breakfast

2 Scrambled Eggs, Sausage or Bacon and Breakfast Potatoes with Peppers and Onions and Toast 13

Fresh Start

Pumpkin Seed Granola, Vanilla Greek Yogurt, Honey, Fresh Fruit and Cranberry-Orange Muffin 11

Eggs Benedict

English Muffin, Smoked Ham, Avocado, Pico de Gallo, Poached Eggs*, Chipotle Hollandaise and Breakfast Potatoes 14

Breakfast Sandwich

with Scrambled Eggs, Smoked Ham, Bacon, Monterey Jack, Telera Roll and Breakfast Potatoes 13

Add avocado & pico de gallo 2

Mimosa

Classic Orange Juice and Champagne 10

Michelada

Dos XX Lager and Tomato Juice spiked with Barrio Gold Tequila and a Salted Rim 8.5

Mexican Coffee

Barrio Tequila, Brewed Dark Roast with Cinnamon Whipped Cream 11

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