

SMALL PLATES

Guacamole and Cumin Dusted Housemade Chips 13 ^v

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

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 19

Adobo Grilled Chicken Quesadilla

with Roasted Poblano, Corn, Ancho Salsa, Jalape o, Radish, Avocado-Tomatillo Pico de Gallo and topped with Romaine 13.50

Cumin Dusted Housemade Chips and Salsa Trio 5.5 ^v

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

SOUP

Tortilla Soup

Traditionally made with manteca, pasilla and ancho chilies. Served with fresh lime, avocado and tortilla crisps. Bowl 11

V - Vegetarian | GF - Gluten Free

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

A 4.5% hospitality charge will be added to all guest checks to provide employee benefits and to cover higher airport operating costs. This surcharge is not a gratuity paid 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 13

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

SANDWICHES

Served with Housemade Cumin Dusted Corn Chips & Salsa

Grilled Chorizo Burger*

with Cheese, Roasted Poblano, Marinated Tomato, Chipotle Mayo, Red Onion and Arugula 17

Barrio Burger*

with Grilled Red Onion, Avocado, Monterey Jack, Jalape o- Slaw, Brioche 17

Sandwich Cubano

with Roasted Pork, Smoked Ham, Swiss Cheese, Pickles and Dijon Mustard 17

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 Cr ma 16

^{Spicy} Veggie Enchilada ^v

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

Pork Carnitas Tacos ^{GF}

Slow Roasted Pork with Salsa Verde, Cilantro and Onions 14

Gringo Tacos ^{GF}

Hard Shell Tortilla filled with Ground Beef, Lettuce, Tomato, Onion, Cheese and Cholula 13

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 15.5

Adobo Grilled Chicken

with Avocado-Tomatillo Pico de Gallo, Black Beans, Pickled Onions, Arugula, Monterey Jack Cheese and Chipotle Mayo 17

Steak Tacos ^{GF}

Red Chili Marinated Skirt Steak* served with Roasted Poblano Red Bell Pepper Rajas, Radish and Queso Fresco 15.5

Grilled Chicken Tacos

Red Chili and Garlic Marinated Chicken, Chipotle Mayo, Pico de Gallo, Shredded Cabbage, Avocado and Jalape o 14

Shrimp Tacos

Garlic-Marinaded Shrimp, Mint Pico de Gallo, Avocado, Cabbage, Jalape o, Cilantro 15.5

^{Spicy} Ahi Tacos

Crispy Flour Tortilla, Avocado Pico de Gallo, Ancho and Cumin Crusted Ahi*, Arbol Salsa, grilled scallions 17.5

BURRITOS & BOWLS

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

Red Chili Marinated Steak* 19

Roasted Summer Vegetables 16

Chicken al Pastor 17

Grilled Chicken 17

Pork Carnitas 17

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 15

Divorced Eggs

2 Fried Eggs, Frijoles Poblanos, Roasted Peppers, Onions, Two Salsas, Cotija Cheese and Warm Flour Tortillas 15

Breakfast Tacos

Flour Tortillas, Scrambled Eggs, Pico de Gallo, Avocado, Queso Fresco, Jalapeño, Cilantro with Breakfast Potatoes and side of Ancho Salsa 14

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

FAVORITES

French Toast

with Cinnamon-Agave butter, Fresh Berries and Maple Syrup 13

Gringo Breakfast

2 Scrambled Eggs, Sausage or Bacon and Breakfast Potatoes with Peppers and Onions and Toast 15

Fresh Start

Pumpkin Seed Granola, Vanilla Greek Yogurt, Honey, Fresh Fruit and Cranberry-Orange Muffin 13

Eggs Benedict

English Muffin, Smoked Ham, Avocado, Pico de Gallo, Poached Eggs*, Chipotle Hollandaise and Breakfast Potatoes 16

Breakfast Sandwich

with Scrambled Eggs, Smoked Ham, Bacon, Monterey Jack, Telera Roll and Breakfast Potatoes 15

Add avocado & pico de gallo 2

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

Michelada

Dos XX Lager and Tomato Juice spiked with Barrio Gold Tequila and a Salted Rim 11

Paloma

Cabrito Silver Tequila, Sparkling Grapefruit and Soda 14

Mimosa

Classic Orange Juice and Champagne 12

Tropical Mimosa

Malibu Pineapple Juice, sparkling wine, grenadine 14

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

A 4.5% hospitality charge will be added to all guest checks to provide employee benefits and to cover higher airport operating costs. This surcharge is not a gratuity paid directly to staff.