

BARRIO Cafe

Appetizers

Guacamole Barrio 
World famous guacamole \$15.99

Quesadilla Barracha
Shrimp en crema with goat and Oaxaca cheese, open face on corn tortillas \$18.99 with chicken \$17.99

Barrio Nachos
Totopos topped with choice of beef, pork or chicken with a sauté of mushrooms, garlic, onions, avocado, jalapeños, spinach, bleu cheese, chorizo, cream reduction and fresh Mexican farmer's cheese \$17.99

Aguacate y Camaron
Sliced avocado topped with spiced shrimp over a bed of mixed greens, topped with pico de gallo and tapatio sauce \$17.99

Soups, Salads

Posole Verde
Pork, hominy and tomatillo soup topped with cabbage, radish, cilantro, onions and fresh lime \$11.99

Ensalada del Barrio
Grilled chicken breast over a bed of spinach, sweet and spicy vinaigrette, red onions, dried fruit or raisins, toasted pecans, queso fresco, Roquefort, apples and roasted tomatoes \$19.99

Ensalada Tata
Spicy shredded cabbage and sliced cucumber slaw and shrimp sautéed with garlic and chile de arbol, topped with sliced tomatoes \$17.99



Tacos, Burros, Enchiladas

choice of house salad or Barrio spiced fries (unless otherwise noted)
add chorizo to any dish \$3

Arizona Burrito
Classic enchilada-style burrito filled with pork, green chili and Oaxaca cheese, topped with a green chili sauce and cilantro \$16.99

Tacos de Brisket
Three tacos filled with grilled marinated beef brisket, cabbage, queso fresco, avocado and Yucatán-style pico de gallo \$17.99

Tacos de Camaron
Three tacos filled with Tecate beer-battered shrimp, topped with avocado, shredded cabbage, queso fresco, Rosarito aioli and pico de gallo \$17.99

Tacos de Pollo Poblano
Grilled spiced chicken breast, roasted poblano peppers, caramelized garlic and onion, topped with a savory tomatillo cream reduction, goat cheese and crema Mexicana \$16.99

Burrito Pollo Poblano
Grilled spiced chicken breast, roasted poblano peppers, caramelized onion, garlic and Oaxaca cheese topped with a savory tomatillo and crema Mexicana \$16.99

Enchilade Suizas
Chicken filled and rolled tortillas in a savory tomatillo cream reduction, topped with Oaxaca cheese, red onion, crema Mexicana and cilantro, with mashed potatoes & veggie \$27.99

Camaron
Oaxaca and goat cheese filled and rolled tortillas in a savory tomatillo cream reduction, topped with garlic shrimp scampi \$27.99



Breakfast

Served until 10:30 AM


Huevos con Chorizo*
Two any-style eggs with spiced pork sausage, with Barrio home-style breakfast potatoes and farmer's toast \$15.99

Americano*
Two any-style eggs, with choice of bacon or sausage, Barrio home-style breakfast potatoes and farmer's toast \$14.99

Arizona Burrito with Eggs*
Pork green chile burrito topped with green chile sauce, melted cheese and two fried eggs \$14.99

Omeleta Mexicana
Three-egg omelette with sauté of onion, jalapeño peppers, garlic and tomatoes, topped with Oaxaca cheese. Served with Barrio home-style breakfast potatoes and farmer's toast \$14.99

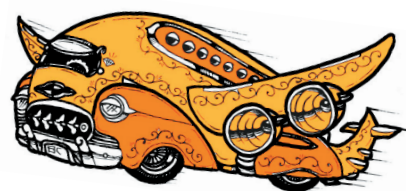
Chilaquiles Verdes*
Toasted corn tortillas cooked in our spicy pork green chili sauce topped with two any-style eggs served with Barrio home-style breakfast potatoes \$14.99

Yogurt Parfait 
Vanilla yogurt with seasonal fruit, strawberries, granola \$9.99

Seasonal Fresh Cut Fruit \$9.99

Postres dessert

Churros Rellenos de Cajeta 
Goat's milk caramel filled fritters tossed while warm with sugar and cinnamon, then finished with more goat's milk caramel. Served with vanilla bean ice cream, fresh strawberries and candied pecans \$14.99



Margaritas, Mas

Sergio el Suave
Milagro Anejo Tequila, pineapple and fresh lime juices, agave nectar, cilantro and candied jalapeño

La Margarita
100% Agave silver tequila house margarita served on the rocks with a salted rim

Conjelada
100% Agave silver tequila margarita. Lime or strawberry served frozen

Barrio Bomba
Patrón Silver tequila, Cointreau, pineapple and fresh squeezed orange juice, with grenadine and a sugared rim

Lowrider
Don Julio Silver tequila, Cointreau and fresh lime with a salted rim

Sparkling Guava Margarita
Don Julio Blanco tequila with guava purée, pink sparkling grapefruit and fresh lime

Paloma
Patrón Reposado tequila, Mexican Squirt and fresh lime with a salted rim

Bloody Maria
100% Agave tequila bloody mary. We recommend it spicy!

Michelada
Mexican beer of choice with fresh lime and a hit of hot sauce

Mimosa
Mionetto Prosecco with orange or mango juice

Drinks

Cold Beer \$8.75
Stella Artois
Goose Island IPA
Corona Extra
Heineken
Miller Lite
Budweiser
Truly Wild Berry
Samuel Adams Boston Lager
Sierra Nevada Hazy Little Thing IPA
Corona Light
Coors Light
Michelob Ultra
Twisted Tea

Draft Beer
Dos Equis \$11.25
Lagunitas IPA \$11.25
Blue Moon \$10.25
Bud Light \$9.25

Wine 6 oz/9 oz/Bottle

Blanco
Del Vento Pinot Grigio \$14/\$21/\$56
Altitude Project Chardonnay \$9/\$13.5/\$36
Villa Maria Sauvignon Blanc \$12/\$18/\$48
Chalk Hill Chardonnay \$15/\$22.5/\$60

Rojo
Altitude Project Cabernet Sauvignon \$9/\$13.5/\$36
Nielson Pinot Noir \$14/\$21/\$56
Alamos Malbec \$12/\$18/\$48
Decoy Merlot \$14/\$21/\$56

Espumoso
Mionetto Prosecco Sparkling 6 oz \$13

 **Vegetarian**

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues. Products containing tree nuts and peanuts are stored in this kitchen and may have come into contact with other food items. PHXBCE01 111323

Alternative dietary preferences or restrictions can be accommodated upon request. Ask your server for details.