

# DINNER

— menu —  
★ BARRIO CERVECERIA ★

## PARA COMPARTIR to share

### GUACAMOLE DEL BARRIO \$10

Freshly mashed guacamole topped with cilantro and morita oil and tortilla chips

### 3 SALSAS WITH TOTOPOS \$7

House salsa verde, salsa borracha, salsa morita with freshly made chips

### CASUELA - MELTED OAXACA CHEESE \$12

*Add Rajas Poblano or Esquites or Chorizo \$3.00*

### CEVICHE 7 MARES \$14

Lime cured shrimp and scallops with pico de gallo and morita oil. Comes with totopos freshly made chips

### NACHOS DEL BARRIO \$14

Freshly made tortilla chips, chihuahua cheese sauce, pico de gallo, crema, and guacamole  
*Add Rajas Poblano or Esquites or Chorizo \$3.00*

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## ANTOJITOS

### CHIMICHANGAS \$9

Tortilla rolls filled with pork, oaxaca cheese garnished with pico de gallo pickled carrots and cilantro

### POBLANO SOUP *Vegetarian* \$10

Slowly braised poblano chilli and onions, esquites, crema, cilantro

### TORTILLA SOUP \$9

Slowly braised onions and tomato soup, with guajillo chili, avocado chicken, tortilla chips and crema

### TOSTADA DE ATÚN \$8

Lettuce, fresh ahi tuna, pico de gallo, avocado, cilantro and árbol oil

### TIJUANA CAESAR SALAD \$10

Romaine lettuce, caesar dressing, croutons, chorizo bits, anchovy, parmesan cheese  
*Add Roasted Chicken \$3.00*

### ELOTE CALLEJERO *Vegetarian* \$7

Whole grilled corn with home made chilli mayo, cotija cheese, chilli sauce, morita oil

### TAQUITOS \$8

Three crunchy rolled tortillas filled with morita chicken, topped with lettuce, pico de gallo, crema and cilantro

# TORTAS, BURRITOS AND BOWLS

## ALAMBRE BURRITO/BOWL *Vegetarian* \$9

Poblano, onions and bell pepper with chihuahua cheese and mexican rice. Comes with jalapeño popper and house salad  
*Add Roasted Chicken or Grilled Steak or Chorizo \$3.00*

## TORTA DE CHICKEN TINGA \$14

Sliced roasted chicken breast with caramelized onions, chipotle sauce, queso fresco and arugula. Comes with jalapeño popper and house salad

## BURRITO DE LA CIUDAD \$15

House made chorizo, steak, oaxaca cheese, avocado, aioli, caramelized onions. Comes with jalapeño popper and house salad

## TORTA DE MILANESA \$16

Refrito beans, chipotle sauce, breaded chicken, avocado, tomato, red onions. Comes with jalapeño popper and house salad

## JAMAICA FLOWER BURRITO/BOWL \$13

*Vegetarian*

Cremini mushroom, esquites, hibiscus flower, bayo beans, mexican rice. Comes with jalapeño popper and house salad

## LA TORTA CUBANA \$17

Marinated pork loin, bacon, chihuahua cheese, avocado, tomato. Comes with jalapeño popper and house salad

# TACOS

*Add Crema \$2, Guacamole \$3, Oaxaca cheese \$3, Crostini \$3, Side of Salad \$4*

## ARRACHERA (CORN TORTILLA) \$5

Marinated grilled steak with oaxaca cheese salsa verde garnished with diced onions and cilantro

## PASTOR (YELLOW CORN TORTILLA) \$6

Marinated pork garnished with diced red onion, pineapple and cilantro

## VEGETARIANO (YELLOW CORN TORTILLA) \$5

Stir-fried cremini mushroom with esquites and hibiscus flower and queso fresco, garnished with crema and micro onion sprout

## POLLO ADOBADO (FLOUR TORTILLA) \$6

Marinated grilled chicken breast with pickled red onions and cilantro

## MICHOACÁN CARNITAS (CORN TORTILLA) \$5

Slowly braised pork with salsa borracha, pico de gallo and cilantro

## CAMPECHANO DEL D.F. (FLOUR TORTILLA) \$6

Grilled steak, house made chorizo, oaxaca cheese garnished with diced onions & cilantro

## FRITO A LA CERVEZA (FLOUR TORTILLA) \$5

Battered catch of the day, chipotle mayo, mexican coleslaw

# MAINS

## DIABLO SHRIMP \$22

Fresh shrimp, diablo sauce, mexican rice and tortilla crisp

## PESCADO ASADO \$26

Fried whole seabass, salad, guajillo sauce, and fried plantain

## ARRECHARA \$23

10 oz steak grilled to perfection, salsa ranchera, mexican rice