

BRUNCH

★ — menu — ★

APPETIZERS

add Barrio Salsa \$3.50 or 3 for \$9

Salsa de molcajete (smokey), salsa fresca (green tomato) & salsa de arbol (spicy)

GUACAMOLE DEL BARRIO 11

Freshly made guacamole topped with tomato, chopped onion, serrano pepper, cilantro. Served with fresh tortilla chips

PICO DE GALLO 10

Traditional Mexican salsa: lime cured diced tomato, white onion, serrano pepper & cilantro

SOPA AZTECA 10

Tomato and pasilla chili soup with crispy tortilla, avocado slice, crema, cotija cheese & cilantro

CEVICHE DE CAMARONES 16

Lime cured shrimp, jicama, tomato, white onion, avocado. Served with fresh tortilla chips

TRES AMIGOS 13

Pico de gallo, refried beans, guacamole. Served with fresh tortilla chips

QUESADILLAS DEL COMAL 12

Three flour tortillas stuffed with melted cheese. Served with salsa fresca, pico de gallo, crema and cilantro

ENSALADA DE SANDIA 10

Spinach, watermelon, balsamic dressing, red onion, & cotija cheese

HUEVOS

CHILAQUILES A LA MEXICANA 15

Crispy tortillas, covered in salsa (verde or roja), topped with fresh crema, cotija cheese, white onion, two eggs sunny-side up. With side beans, and house potatoes

BENEDICTOS 14

Two eggs poached topped with hollandaise sauce, peameal bacon on English muffins. Side of house potatoes

DIVORCIADOS 15

Two eggs sunny-side up, on two fried corn tortillas, Topped with salsa verde, salsa de molcajete, cotija cheese and cilantro

STEAK AND EGG HASH 18

Two eggs sunny-side up, marinated flank steak, homemade potatoes, caramelized onion, corn, roasted red pepper and pico jam

BREAKFAST DEL BARRIO 16

Two eggs prepared to order, fried tortillas, refried beans, pork carnitas, topped with salsa fresca and cilantro. Accompanied with our house potatoes and a side salad

FRENCH TOAST 12

Challah bread with fresh fruit, cinnamon, sugar and agave syrup

FLAUTAS DE POLLO 16

Three fried roll tortillas stuffed with chicken. Served on lettuce, topped with salsa fresca, crema pico de gallo & cotija cheese, cilantro dressing

BREAKFAST ENCHILADA 16

Two fried tortillas stuffed with your choice of beef, vegetables, or chicken. Topped with crema, cotija cheese, fried egg, rice and house potatoes - salsa verde or roja

TORTAS *(Mexican Style Sandwich)*

CHILANGA 14

Stuffed with refried beans, Mexican chorizo, eggs, jalapeno pepper, tomato, avocado and red onions; served with side salad

OAXAQUENA 14

Stuffed with refried beans, Mexican chorizo, eggs, Oaxaca cheese salsa verde avocado red onions and cilantro; served with side salad

TOLUQUENA 14

Stuffed with refried beans, Mexican chorizo, eggs, salsa de molcajete avocado, red onion and olive oil; served with side salad

LUNCH

★ — *menu* — ★

BURRITO/BOWL 16

Choose from beef tinga, roasted chicken, carnitas or vegetables topped with cheese. Mexican rice, refried beans, guacamole & crema

Served with house salad

HUEVOS

DIVORCIADOS 15

Two fried eggs, on two fried corn tortillas, topped with salsa verde & salsa de molcajete, cotija cheese & cilantro

Served with house potatoes & side fruit

STEAK AND EGGS HASH 18

Two eggs sunny-side up, marinated flank steak, house potatoes, caramelized onion, corn, roasted red pepper & pico de gallo jam & cilantro

GRINGA 13

Two flour tortillas stuffed with pastor, cheese, pineapple, red onion with crema & salsa fresca.

MOLLETES 13

Two slices of a Mexican bun, topped with butter, refried beans, melted cheese & pico de gallo

ENCHILADA ROJAS OR VERDES 16

Two fried tortillas stuffed with your choice of chicken, beef tinga, carnitas or vegetables. Topped with red onion, cotija cheese, crema, cilantro & rice

TORTA DE COCHINITA 16 *(served with house salad)*

Pulled pork Mexican sandwich served with refried beans, grilled orange, pickled onion & cilantro

TORTA DE HONGOS 15 *(served with house salad)*

Mexican style bun, butter, refried beans, portobello mushroom, salsa verde, fresh cotija cheese

TACOS

Add crema \$2, guacamole \$3, oaxaca cheese \$3, side house salad \$4

side: rice & refried beans \$6

TINGA 7 *(3 tacos for \$19)*

Slowly braised beef brisket with guajillo & chipotle sauce, pico de gallo jam, garnished with white onions & cilantro

VEGETARIANO 5 *(3 tacos for \$14)*

Sautéed button mushroom, zucchini, corn, red onion, poblano pepper, topped with cotija cheese & cilantro

POLLO A LAS BRAZAS 6 *(3 tacos for \$17)*

Grilled chicken topped with mango, habanero salsa & cilantro

TACO PLACERO 6 *(3 tacos for \$17)*

Sautéed cactus, onion corn, epazote, topped with fresh panela cheese & beans

FRITO A LA CERVEZA 6 *(3 tacos for \$17)*

Beer battered catch of the day, chipotle mayo, salsa verde, red cabbage coleslaw & cilantro

COCHINITA PIBIL 6 *(3 tacos for \$17)*

Pulled pork marinated in achiote adobo, orange juice, black bean, grilled orange, pickle onion & cilantro

STREET TACO 7 *(3 tacos for \$19)*

Sautéed flank steak marinated, caramelized onions, white onions, cilantro & salsa fresca

MICHOACÁN CARNITAS 6 *(3 tacos for \$17)*

Slowly braised pork shoulder with pico de gallo, chicharron, cilantro

LUNCH

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PARA COMPARTIR

[to share]

Add Barrio Salsa \$3.50 or 3 for \$9

Salsa de mojcajete (smokey), salsa fresca (green tomato) & salsa de arbol (spicy)

GUACAMOLE DEL BARRIO 11

Freshly made guacamole topped with tomato, chopped onion, serrano pepper, cilantro, served with fresh tortilla chips

PICO DE GALLO 10

Traditional Mexican salsa: lime cured diced tomato, white onion, serrano pepper & cilantro

COLIFLOR DIABLA 16

Beer battered cauliflower with dried Mexican chile sauce on cabbage bed; topped with cotija cheese and cilantro

CEVICHE DE CAMARONES 16

Lime shrimp, jicama, tomato, white onion, avocado cilantro & serrano pepper; served with fresh made tortilla chips

ENSALADA DE SANDIA 10

Spinach, watermelon, balsamic dressing, red onion & cotija cheese

ENSALADA DEL CHEF 12

Romaine lettuce, cabbage, corn, crispy chick peas, cotija cheese, avocado, carrots, tortilla chips, orange and strawberries; tossed in our home made dressing

TRES AMIGOS 13

Guacamole, pico de gallo, refried beans served with chips

ANTOJITOS [starters]

NACHOS DEL BARRIO 15

Freshly made tortilla chips, melted cheese, pico de gallo crema, guacamole, jalapeno pepper & cilantro

add chorizo \$3, chicken \$5, steak \$5

SOPA AZTECA 10

Tomato and pasilla chili soup with crispy tortilla, avocado slice, crema, cotija cheese

SOPES DEL MERCADO 11

Two homemade thick corn tortillas topped with beans, lettuce, carnitas & cotija cheese. One with salsa verde & one with salsa de molcajete

FLAUTAS DE POLLO 16

Three fried roll tortillas stuffed with chicken. On lettuce, topped with salsa fresca, crema, pico de gallo, cotija cheese & cilantro dress

TOSTADA DE TINGA 11

Crispy corn tortilla topped with beans lettuce, beef, crema, red onion, tomato cotija cheese & cilantro

ELOTE CALLEJERO 7

Corn on the cob with lime, mayo, cotija cheese & tajin

CHILES NORTENOS 7 (2 for \$13)

Beer battered jalapeno pepper, stuffed with oaxaca cheese; topped with cilantro sweet tomato sauce or chipotle mayo

QUESADILLAS DEL COMAL 12

Three flour tortillas stuffed with melted cheese; served with pico de gallo, salsa fresca, pico de gallo, crema & cilantro

DINNER

★ — *menu* — ★

PLATO PRINCIPAL

[main]

BARRIO BURRITO/BOWL 16

Choice of beef tinga, roast chicken, carnitas, portobello mushrooms or vegetables, topped with crema, rice, beans, cheese and guacamole
Served with side house salad

PIERNA ADOBADA A LA CERVEZA 24

Slow braised lamb shank in quajillo, carrots, potato and celery served with rice

ENCHILADAS ROJAS OR VERDES 18

Three fried corn tortillas stuffed with. Choice of chicken, beef tinga, carnitas, portobello mushrooms or vegetables, topped with crema, red onion, cotija cheese, rice

FLAUTAS DE POLLO 16

Three fried roll tortillas stuffed with chicken, on lettuce, topped with salsa fresca, crema pico de gallo, cotija cheese and cilantro dressing

TACOS

*Add crema \$2, guacamole \$3, oaxaca cheese \$3, side house salad \$4
side: rice & refried beans \$6*

TINGA 7 (3 tacos for \$19)

Slowly braised beef brisket with guajillo & chipotle sauce, pico de gallo jam, garnished with white onions & cilantro

VEGETARIANO 5 (3 tacos for \$14)

Sautéed button mushroom, zucchini, corn, red onion, poblano pepper, topped with cotija cheese & cilantro

POLLO A LAS BRAZAS 6 (3 tacos for \$17)

Grilled chicken topped with mango, habanero salsa & cilantro

MICHOACÁN CARNITAS 6 (3 tacos for \$17)

Slowly braised pork shoulder with pico de gallo, chicharron, cilantro

FRITO A LA CERVEZA 6 (3 tacos for \$17)

Beer battered haddock, chipotle mayo, salsa verde, red cabbage coleslaw & cilantro

PASTOR 6 (3 tacos for \$17)

Stir-fried pork marinated in pastor adobo, topped with grilled pineapple, white onion, cilantro & salsa fresca

COCHINITA PIBIL 6 (3 tacos for \$17)

Pulled pork marinated in achiote adobo, orange juice, black bean, grilled orange, pickle onion & cilantro

STREET TACO 7 (3 tacos for \$19)

Sautéed flank steak marinated, caramelized onions, white onions, cilantro & salsa fresca

TACO PLACERO 6 (3 tacos for \$17)

Sauteed cactus, onion corn, epazote, topped with fresh cotija cheese & beans

DINNER

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PARA COMPARTIR [to share]

Add Barrio Salsa \$3.50 or 3 for \$9
Salsa de mojacajete (smokey), salsa fresca (green tomato) & salsa de arbol (spicy)

GUACAMOLE DEL BARRIO 11

Freshly made guacamole topped with tomato, chopped onion, serrano pepper, cilantro, served with fresh tortilla chips

PICO DE GALLO 10

Traditional Mexican salsa:
Lime cured diced tomato, white onion, serrano pepper & cilantro

TRES AMIGOS 13

Guacamole, pico de gallo, refried beans served with chips

COLIFLOR DIABLA 16

Beer battered cauliflower with dried Mexican chile sauce on cabbage bed; topped with cotija cheese, cilantro & cilantro dressing

NACHOS DEL BARRIO 15

Homemade tortilla chips, melted cheese, pico de gallo, crema & guacamole
Add Chorizo \$3, Chicken \$5, Steak \$5

CEVICHE DE CAMARONES 16

Lime cured shrimp, jicama, tomato, white onion, cilantro, avocado, served with freshly made tortilla chips

ENSALADA DEL CHEF 12

Romaine lettuce, cabbage, corn, crispy chick peas, cotija cheese, avocado, carrots, tortilla chips, orange and strawberries, tossed in our home made dressing

ENSALADA DE SANDIA 10

Spinach, watermelon, balsamic dressing, red onion & cotija cheese

ANTOJITOS [starters]

Side: rice and beans \$6. Add Crema \$2, Guacamole \$3, Side Salad \$4

SOPES DEL MERCADO 11

Two homemade thick corn tortillas topped with beans, lettuce, carnitas & cotija cheese. One with salsa verde & one with salsa de molcajete

TOSTADA DE TINGA 11

Crispy corn tortilla topped with beans, lettuce, beef, crema, red onion, tomato, cotija cheese & cilantro

SOPA AZTECA 10

Tomato and pasilla chili soup with crispy tortilla, avocado slice, crema, cotija cheese & cilantro

ELOTE CALLEJERO 7

Corn on the cob with lime, mayo, cotija cheese & tajin

QUESADILLAS DEL COMAL 12

Three crispy flour tortillas stuffed with melted cheese. Served with salsa fresca, pico de gallo, crema, & cilantro

CHILES NORTENOS 7 (2 tacos for \$13)

Beer battered jalapeno pepper, stuffed with oaxaca cheese; topped with cilantro, sweet tomato sauce or chipotle mayo on cabbage bed with cilantro dressing

DRINKS

★ — *menu* — ★

BARRIO BLENDS (1oz)

Frozen Margarita	10
Frozen Daiquiri	10
Premium Special	13

SANGRIA Red, White, Rose by glass 10

JARRAS

SANGRIA Red, White or Rose	55
MARGARITA	65
MIMOSA	40

COCKTAILS (1.5-2.5 oz)

SWEET HEAT DILL CAESAR 11
Tequila Blanco, dill infused simple syrup, worcestershire, tabasco

PINA COLADA-ISH 13
Jameson, Malibu Rum, banana liqueur, pineapple juice, pineapple simple syrup

RASPBERRY MOJITO 13
Raspberry Vodka, lime juice, simple syrup, agave, soda water, lime, mint

PINEAPPLE OLD FASHIONED 15
Bacardi Ocho, pineapple syrup, orange bitters

OAXACA NEGRONI 14
Leyenda (organic mezcal), vermouth, campari

YY LESLIEVILLE 16
La Pinta (Clase Azul), bulleit, bourbon, vermouth, agave

CERVEZA

DRAUGHT (18oz)	
Barrio Brew	6
Steamwhistle, Lost Craft Lager	7.50
Shocktop, Mill St. West Coast IPA	
Dos Equis, Brickworks Cider	8
Sidelaunch Sour	

CANS

Beau's LugTread (355ml)	6
Budlight Lemonade Radler (add shot of vodka \$5)	
Pommies Red Sangria Cider (500ml)	7.50
Tecate, Caribru IPA	
Seasonal Brew	8

BOTTLES

Corona, Red Stripe, Modelo Especial	7.50
Negra Modelo, Stella	

CERVEZA COCKTAILS

CHELADA 8
Lime juice, Barrio Brew

LAGERITA 14
Tequila, lime, Coronita, Agave

MICHELADA 10
Barrio brew, Cazadores tequila lime, clamato, spices

RADLERITA 12
Tromba tequila, Cointreau, Bud Light Lemonade Radler

RADLER 75 8
Cin, orange bitters, Bud Light Lemonade Radler

MARGS ON ROCKS (2-3oz)

DE LA CASA MARGARITA 13
Our House Specialty Tromba Blanco, fresh lime juice and Agave

PACKING HEAT 13
Cazadores Blanco, fresh cucumber, fresh lime juice, serrano infused agave

HIBISCUS SOUR MARGARITA 15
Cazadores Reposado, hibiscus flower juice, frsh lime juice & Agave

MEZCAL MARGARITA 13
Leyenda (organic mezcal), cointreau, lime juice

COSMOPOLITA MARGARITA 14
Patron Citronge, Cointreau, fresh lime juice, cranberry juice, agave

BARRIO MOJITO 14
Cazadores Reposado, mint, lime, agave, simple syrup

SMOKING DE SPICE 14
Jaral de Berrio Mezcal, Cointreau, fresh lime juice, morita chile, smoked Agave, peaty Scotch

SHOW ME THE PASSION 15
Cazadores Reposado fresh passionfruit, fresh lime juice, ginger-infused agave

BARRIO GRANDE 15
Cazadores Reposado, fresh passion fruit, lime juice, ginger infused Agave

TEQUILA

	BLANCO (1oz)	REPOSADO (1oz)	ANEJO (1oz)	FLIGHT (3x.5oz)
1800	8	8		
Alacran	8			
Cabo Wabo		13		
Caballo Azul			71	
Casamigos	12	14	19	20
Casa Maestri	16	17	20	22
Cazadores	7	8	11	15
Clase Azul	15	20	86	55
Don Julio	14	15	19	24
Herradura		12		
Los Arango		10		
Los Azulejos		14	22	
Milagro	8	10		
Patron Platinum	55			
Patron	13	14	17	20
Skelly	16	17	21	26
Tromba	10	12	15	18
Corralejo		15		
Siempre	12			
Horitos		8		
Espolon	8	9		
Maestro Dobel		13		

MEZCAL

JARA DE BARIO	8	LEYENDA ORGANIC	14
MONTELOBOS	12	CREYENTE	17
BOSSCAL	13	MARCA NEGRA	20
7 MISTERIOS	12	CLASE AZUL	40

WINE

TINTO (Red)	6oz	9oz	BTL
San Martino Merlot Chilled <i>Italy</i>	10	12	
Kingston Estate Cab Sauv 2016 <i>Australia</i>	12	14	46
JA! Tempranillo 2016 <i>Spain</i>	10	12	38
Colaneri Corposo Ripaso 2016 <i>Niagara</i>	13	15	50
Le Chiantigiane Chianti 2015 <i>Italy</i>	12	14	46

BLANCO (White)	6oz	9oz	BTL
Greenlane Pinot Gris 2017 <i>Niagara</i>	12	14	48
Angel's Gate Riesling 2016 <i>Niagara</i>	10	12	38
Punti Ferrer Chardonnay 2016 <i>Chile</i>	12	14	46
Tenuta I Fauri Peccorino 2015 <i>Italy</i>	13	15	50
Casa Marin Sauvignon 2017 <i>Chile</i>	12	14	46

ROSADO (Rose)	6oz	9oz	BTL
Greenlane Estate Rose 2016 <i>Niagara</i>	13	15	50

BUBBLES	GLASS	BTL
Hi! Prosecco <i>Italy</i>	13	50
Mas fi Cava <i>Spain</i>	10	38