

GAZPACHO (8)

smoked tomato & cucumber gazpacho

CROQUETAS CHORIZO Y QUESO (14)

fried dumplings filled with spicy sausage, queso cotija with spicy house made ranch

QUESO FUNDIDO (13)

melted asadero in hot skillet with rajas, spicy chorizo(or not) and soft corn tortillas

A SALAD (13)

mixed greens with sprouts, sweet peppers, carrots, tomatoes and cucumber with your choice of dressing spicy house made ranch or cherry tomato lime vinaigrette or queso cotija-sherry vinegar dressing

PAPAS (12)

skillet fried peruvian roasted potatoes with rajas and sundried tomato ragu with fresh cilantro

PETITE FLAT IRON STEAK (19)

four ounce flat iron steak marinated with five chiles, cilantro and lime juice, then pan seared medium rare with peruvian potatoes, squash and beans with a cascabel huitlacoche demi.

TACOS (14)

choice of shrimp or carne asada on a soft corn tortilla with tomatillo salsa, served with rice and beans

COMFORT BOWL (12)

a bowl filled with our spanish rice, yellow squash and beans topped with green or red and melted asadero. add any of our proteins

NACHOS (12)

homemade corn tortilla chips, pinto beans, cheese and green chile, served with roasted jalapeño and pico de gallo

ENCHILADAS (14)

rolled cheese enchiladas topped with asadero & smothered with red or green chile with rice & beans on the side

CHIPOTLE SHRIMP (20)

pan seared chipotle shrimp served served with peruvian potatoes, squash and beans

CHICKEN ADOVADA (20)

chef roberto's five chile marinated chicken breast supreme served with peruvian potatoes, squash and beans

BURGER (16)

choice of beef patty, adovada chicken breast or beyond meat patty on a ciabatta roll with cheese, choice of kettle chips, french fries or salad, garnished with lettuce tomato onion and a barrio brinery pickle

ENHANCEMENTS

carne asada (5) house roasted chicken (5)
adovada chicken breast (6) chipotle shrimp (8)
sliced steak (9) chorizo (4)
½ sliced avocado (5) guacamole (4)

DESSERTS (8)

flan - ibarra chocolate pot du crème - carrot cake. - bread pudding - ice cream

MARGARITAS

house (10)

luna azul tequila & trip sec,

turquoise trail (10)

luna azul tequila & blue curacao

mezcalicious (15)

ojo de tigre mezcal and trip sec

jalapeno margarita (10)

tantoe jalapeno infused tequila, trip sec and fresh roasted jalapenos all shaken together for a spicy twist

sunset trail (12) - *santa fe margarita trail*

anejo tequila, trip sec, grapefruit juice & grenadine

firestone (14)

dahlia crystallino tequila, trip sec, cranberry juice, agave nectar and a slash of lime

berry (14)

818 tequila, chambord, fresh squeezed lime juice and agave nectar

CREATIONS FROM OUR GUESTS

hey, jay!!! (16)

our house margarita served with a side shot of wahaka-reposado con gusano to slowly float over your drink at your leisure

brenda's paloma (12)

flecha azul reposado, grapefruit soda and fresh lime juice

mi casa es su casa (17)

mis amigos, paul and ramon, have made their silver coin and cadillac margarita a must have. ramón's silver coin = casamigos silver tequila & cointreau

paul's cadillac = casamigos reposado tequila and grand marnier

brandi's oaxacan old fashion (16)

illegal reposado mezcal, angostura & orange bitters garnished with an orange peel & a luxardo cherry

WINE (10 or 39)

prosecco, lamarca
gruner veltliner, hasen sprung
pinot grigio, pighn
albariño, marques de caceres
chardonnay, hacienda de arinzano
sauvignon blanc, prodigo, fruili
rose, miraval
barbera d' alba, franco sera
pinot noir, the seeker
malbec, alta vista
cab franc, echeverria, "no pituko"

(14 or 49)

sauvignon blanc, casa jipi (mx)
tempranillo cabernet, madera 5 (mx)
ribera del duero, barco de piedra
sangiovese cabernet, casa magoni (mx)

BEER (5)

coors light, moose drool, marble desert fog, stone ipa, modelo especial, heineken, heineken na