

BARRIO

F O O D + D R I N K

PLANTAIN CHIPS	8
chimichurri, garlic aioli	
TOSTONES	8
sliced & pressed crispy plantains, chimichurri, garlic aioli	
CHICHARRONES	12
crispy crunchy pork belly & caramelized onion, chimichurri, garlic aioli	
CHORIZO FLATBREAD	14
chorizo, manchego, smoked pepper aioli, shishito, fresno peppers	
SPINACH AND ARTICHOKE DIP	15
served with house made blue corn chips, heirloom carrots	
BARRIO WINGS	15.5
saffron spiced honey butter, blue cheese	
BARRIO BOARD	18
jamon serrano, chorizo, manchego, grilled baguette, marcona almonds, cambozola, whole grain mustard	

*WAGYU SLIDERS	15
manchego, smoked pepper aioli, piquillo pepper	
BRAISED PORK TACOS (3)	17
braised pork shoulder on flour tortillas, jalapeño slaw	
PULLED PORK SLIDERS (3)	17
braised pork shoulder on hawaiian slider rolls, guava bbq	
CAESAR SALAD	13.5
hearts of romaine, croutons, parmigiano reggiano	
TUSCAN KALE SALAD	14.5
cranberries, savoy cabbage, hazelnuts, aged cheddar, meyer lemon vinaigrette	
CRAB CAKE SANDWICH	21.5
bakery bun, french mustard-tarragon aioli, lettuce, tomato	
ADD ONS	
grilled chicken breast	7.5
shrimp	9.5
*grilled salmon	12.5
*NY strip	12.5
seared ahi tuna	17

COCKTAILS

SUMMER SPRITZ	12
gray whale gin, blueberry syrup, fresh lemon, prosecco	
PINEAPPLE GUAVA DAIQUIRI	14
plantation three star rum, guava nectar, fresh juices	
SPICY PINEAPPLE MARGARITA	14
tanteo jalapeño tequila, blue curacao, pineapple puree, fresh lime	
PASSIONFRUIT CAIPIRINHA	14
soul cachaca, chinola passionfruit liqueur, lime	
BARRIO-RITA	14
512 Blanco, triple sec, fresh lime pick your flavor: guava - coconut - peach strawberry - blackberry +3	
MEZCAL PALOMA	14
ojo de tigre mezcal, cinnamon agave, fresh lime, grapefruit soda	
CUBAN OLD FASHIONED	14
bacardi ocho, agave, cardamom bitters	
PAINKILLER	14
ron del barrilito rum, rocky's botanical liqueur, creme of coconut, fresh juices, nutmeg	

SANGRIAS

ROJO	13
BLANCO	13

DRAFT BEER

Dos Equis Ambar	7
Steam Horse Lager	7
Blue Moon Wheat	7.5
Wynwood Brewing La Rubia Blonde	7.5
Funky Buddha Hop Gun IPA	8
Twisted Trunk Palm Beach Pils	8
Civil Society Fresh Squeeze IPA	9
Seasonal	MP

WINE

SPARKLING & ROSÉ

Brut Cava, Segura Viudas, Spain	12
Brut Rosé, Alma Negra, Mendoza, Argentina	12
Rosé, Juan Gil, Spain	12
Château La Gôrdonne, Côtes De Provence, France	13

WHITE

Pinot Grigio, Callia, Argentina	10
Pinot Grigio, Santa Margherita, Alto Adige, Italy	15.5
Albarino, Martin Codax, Rias Baixas, Spain	11
Sauvignon Blanc, Oyster Bay, New Zealand	11
Sauvignon Blanc, Albaclara, Chile	12
Torrontes, Bodega Colome, Argentina	12
Chardonnay, Cordillera, Chile	12
Chardonnay, Ritual, Casablanca Valley, Chile	15

RED

Merlot, Santa Ema, Maipo, Chile	10
Pinot Noir, Dos Almas, Casablanca Valley, Chile	12
Red Blend, Castillo de Olite, Navarra, Spain	10
Red Blend, La Cartuja, Priorat, Spain	13
Cabernet Sauvignon, Los Vascos, Colchagua, Chile	11
Cabernet Sauvignon, Medalla Real, Chile	14
Malbec/ Cabernet Blend, Amancaya, Mendoza, Argentina	14
Tempranillo, Crianza, Torres Celeste, Ribera Del Duero, Spain	15

BOTTLED BEER

Bud Light	6.50
Budweiser	6.50
Coors Light	6.50
Michelob Ultra, Pale Lager	6.50
Miller Lite	6.50
Pacifico	7.00
Red Stripe	7.00
Corona Extra	7.00
Corona Light	7.50
Heineken	7.50
Cigar City Fancy Papers IPA	8.00
High Noon - Variety Pack	8.50
Modelo	9.00
Heineken N/A	6.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.