

# BARRIO

F O O D + D R I N K

|                                                                                                           |      |
|-----------------------------------------------------------------------------------------------------------|------|
| PLANTAIN CHIPS .....                                                                                      | 7.5  |
| chimichurri, garlic aioli                                                                                 |      |
| TOSTONES .....                                                                                            | 7.5  |
| sliced & pressed crispy plantains,<br>chimichurri, garlic aioli                                           |      |
| CHICHARRONES .....                                                                                        | 11.5 |
| crispy crunchy pork belly &<br>caramelized onion, chimichurri,<br>garlic aioli                            |      |
| CHORIZO FLATBREAD .....                                                                                   | 13.5 |
| chorizo, manchego, smoked pepper aioli,<br>shishito, fresno peppers                                       |      |
| SPINACH AND ARTICHOKE DIP .....                                                                           | 14.5 |
| served with house made corn chips,<br>heirloom carrots                                                    |      |
| BARRIO WINGS .....                                                                                        | 15   |
| saffron spiced honey butter,<br>blue cheese                                                               |      |
| BARRIO BOARD .....                                                                                        | 17.5 |
| jamon serrano, chorizo, manchego,<br>grilled baguette, marcona almonds,<br>cambozola, whole grain mustard |      |

|                                                                                 |      |
|---------------------------------------------------------------------------------|------|
| *WAGYU SLIDERS.....                                                             | 14.5 |
| manchego, smoked pepper aioli,<br>piquillo pepper                               |      |
| BRAISED PORK TACOS (3) .....                                                    | 16.5 |
| braised pork shoulder on flour tortillas,<br>jalapeño slaw                      |      |
| PULLED PORK SLIDERS (3).....                                                    | 16.5 |
| braised pork shoulder<br>on hawaiian slider rolls,<br>guava bbq                 |      |
| CAESAR SALAD.....                                                               | 13   |
| hearts of romaine, croutons,<br>parmigiano reggiano                             |      |
| TUSCAN KALE SALAD.....                                                          | 14   |
| cranberries, savoy cabbage, hazelnuts,<br>aged cheddar, meyer lemon vinaigrette |      |
| CRAB CAKE SANDWICH.....                                                         | 21   |
| bakery bun, french mustard-tarragon aioli,<br>lettuce, tomato, onion            |      |
| 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,<br>fresh lemon, prosecco                                                           |    |
| PINEAPPLE GUAVA DAIQUIRI .....                                                                                      | 12 |
| plantation three star rum,<br>guava nectar, fresh juices                                                            |    |
| SPICY PINEAPPLE MARGARITA .....                                                                                     | 12 |
| tanteo jalapeño tequila , blue curacao,<br>pineapple puree, fresh lime                                              |    |
| PASSIONFRUIT CAIPIRINHA .....                                                                                       | 13 |
| soul cachaca, chinola passionfruit liqueur, lime                                                                    |    |
| BARRIO-RITA.....                                                                                                    | 13 |
| espolon blanco, triple sec, fresh lime<br>pick your flavor: guava - coconut - peach<br>strawberry - blackberry   +3 |    |
| MEZCAL PALOMA .....                                                                                                 | 13 |
| ojo de tigre mezcal, cinnamon agave,<br>fresh lime, grapefruit soda                                                 |    |
| CUBAN OLD FASHIONED .....                                                                                           | 14 |
| bacardi ocho, agave, cardamom bitters                                                                               |    |
| PAINKILLER .....                                                                                                    | 14 |
| ron del barrilito rum, rocky's botanical liqueur,<br>creme of coconut, fresh juices, nutmeg                         |    |

## SANGRIAS

|                  |    |
|------------------|----|
| ROJO . . . . .   | 13 |
| ROSADO . . . . . | 13 |
| BLANCO . . . . . | 13 |

## DRAFT BEER

|                                           |     |
|-------------------------------------------|-----|
| Dos Equis Ambar . . . . .                 | 7   |
| Steam Horse Lager . . . . .               | 7   |
| Blue Moon Wheat . . . . .                 | 7.5 |
| Corona, Pale Lager . . . . .              | 7.5 |
| Wynwood Brewing La Rubia Blonde . . . . . | 7.5 |
| Funky Buddah Hop Gun IPA . . . . .        | 8   |
| South Beach Blood Orange IPA. . . . .     | 8   |
| Twisted Trunk Palm Beach Pilz . . . . .   | 8   |
| 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 |
| Albarino, Martin Codax, Rias Biexas, Spain . . . . .   | 11 |
| Sauvignon Blanc, Adavino, Rioja, Spain . . . . .       | 11 |
| Sauvignon Blanc, Albaclara, Chile. . . . .             | 12 |
| Torrantes, 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, Alta Vista, Mendoza . . . . .                                   | 14 |
| Malbec/ Cabernet Blend, Amancaya, Mendoza, Argentina . . . . .          | 14 |
| Tempranillo, Crianza, Torres Celeste, Ribera Del Duero, Spain . . . . . | 15 |

## BOTTLED BEER

|                                       |      |
|---------------------------------------|------|
| Bud Light. . . . .                    | 6.50 |
| Corona Light . . . . .                | 6.50 |
| Michelob Ultra, Pale Lager . . . . .  | 6.50 |
| Miller Lite. . . . .                  | 6.50 |
| High Noon - Variety Pack . . . . .    | 7.00 |
| Pacifico . . . . .                    | 7.00 |
| Red Stripe . . . . .                  | 7.00 |
| Heineken . . . . .                    | 7.50 |
| Cigar City Fancy Papers IPA . . . . . | 8.00 |
| Modelo. . . . .                       | 9.00 |

\*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.