

HAPPY HOUR 4 - 7PM

\$8 WINES • \$5 BOTTLED BEER

1/2 OFF COCKTAILS &
HAPPY HOUR BITES

BARRIO

F O O D + D R I N K

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HAPPY HOUR BITES

TOSTONES 9
sliced & pressed crispy plantains,
chimichurri, garlic aioli

SMOKED PEPPER & MANCHEGO FLATBREAD ... 15
housemade n'duja, manchego,
smoked pepper aioli,
shishito, fresno peppers

SPINACH AND ARTICHOKE DIP 15.5
served with house made blue corn chips,
heirloom carrots

CAESAR SALAD 15
hearts of romaine, croutons,
parmigiano reggiano

TUSCAN KALE SALAD 17
cranberries, savoy cabbage, hazelnuts,
aged cheddar, meyer lemon vinaigrette

***GRILLED SPANISH OCTOPUS** 19
marble potato, heirloom tomato, arugula,
calabrian chili, caper, 25 yr. aged balsamic

ADD ONS

grilled chicken breast 8
*shrimp 10
*grilled salmon 13
*NY strip 13
*seared ahi tuna 22

BARRIO WINGS 16
saffron spiced honey butter,
blue cheese

***WAGYU SLIDERS** 17
caramelized onion bacon jam

GOCHUJANG PORK BELLY SLIDERS 17
gochujang spiced pork belly,
asian crunch slaw

GRILLED SKIRT STEAK TACOS..... 19
peppers, onions, chimichurri,
smoked pepper aioli, flour tortilla

BLACKENED MAHI MAHI TACOS 19
blackened local mahi mahi,
jalapeño slaw, flour tortillas

BARRIO BOARD 18
jamon serrano, housemade n'duja,
manchego, goat cheese, grilled baguette,
marcona almonds, whole grain mustard

PRIME RIB FRENCH DIP 22
slow roasted prime rib, au jus,
crispy red onions, fries

***GRILLED SALMON**..... 37
sustainably farmed, english pea risotto,
haricot verts, charred tomatoes

***GRILLED 8 OZ. FILET MIGNON** 49
potato puree, asparagus,
red wine demi-glace

*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.

COCKTAILS


PASSIONFRUIT 75 SPRITZ	14
hendricks gin, passionfruit, fresh lemon, prosecco	
 PINEAPPLE GUAVA DAIQUIRI.	14
bacardi light rum, guava nectar, fresh juices	
 SPICY MANGO MARGARITA.	14
fiero habanero tequila, blue curacao, mango nectar, fresh lime	
 PINEAPPLE EXPRESS.	14
house infused pineapple vodka martini	
 BARRIO-RITA	14
512 tequila blanco, triple sec, fresh lime	
<u>pick your flavor</u> : blackberry - coconut - guava - lychee	
mango - passionfruit - peach - pineapple - strawberry	
 THE PALOMA	14
choice of los vecinos mezcal or 512 tequila blanco,	
cinnamon agave, fresh lime, grapefruit soda	
 CLASSIC MOJITO.	14
bacardi rum, lime, mint	
<u>pick your flavor</u> : blackberry - coconut - guava - lychee	
mango - passionfruit - peach - pineapple - strawberry	
OLD FASHIONED BEE.	16
elijah craig bourbon, cinnamon honey,	
bitters, luxardo cherry	

SANGRIAS

 ROJO	14
 BLANCO	14

WINE

SPARKLING & ROSÉ

 Chateau La Gordonne, Cotes De Provence	12
Chandon Brut, California 187ml.	16
Chandon Brut Rosé, California 187ml.	18







WHITE

 Pinot Grigio, Paradosso, Veneto, Italy	10
Pinot Grigio, Santa Margherita, Alto Adige, Italy	15.5
Chardonnay, Sonoma Cutrer, Russian River Ranches	16
Sauvignon Blanc, Oyster Bay, New Zealand	12
Albarino, Vionta, Rias Baixas, Spain.	13

RED

 Pinot Noir, Angeline, Sonoma, CA.	11
Malbec, Piatelli, Mendoza, Argentina	11.5
Cabernet Sauvignon, Franciscan Estate, California.	13
Cabernet Sauvignon, Oberon, Napa Valley	15
Tempranillo, Crianza, Bodegas Ostatu, La Rioja, Spain	14.5
Red Blend, The Pessimist, Paso Robles.	15.5

BOTTLED BEER & CANS

Blue Moon	7
Bud Light	7
 Cigar City Fancy Papers IPA	7
Coors Light.	7
 Michelob Ultra.	7
Miller Lite	7
 Corona Extra.	8
Corona Light.	8
 Heineken	8
 Modelo.	8
Heineken N/A	8
Pacifico	8
Peroni	8
Red Stripe	8
 High Noon - Tequila or Vodka	7.5