BARRIO
FOOD + DRINK

TAPAS

BARRIO BOARD 17
jamon serrano, chorizo, rosemary manchego, drunken goat, grilled baguette, marcona almond butter

BEER CHEESE 11
majou lager, manchego, hearth baked pretzel bread

BRAISED BEEF EMPANADAS 11
chorizo, manchego, smoked pepper aioli

BLISTERED SHISHITO PEPPERS 12
manchego, smoked sea salt, cilantro crema

BARRIO WINGS 13
saffron spiced honey butter, blue cheese

MAHI FRITO 13
crispy coconut tempura, key lime tartar

CHORIZO FLATBREAD 13
chorizo, manchego, cilantro crema, shishito, fresno peppers

CONCH FRITTER BOCADITOS 14
mango habanero chutney, smoked pepper aioli

WAGYU SLIDERS 14
manchego, smoked pepper aioli, piquillo pepper

CAESAR SALAD WITH GRILLED CHICKEN . . 15.5

SHRIMP SOFRITO 16
shishito pepper, sherry, grilled baguette

PLATOS

SPANISH CHICKEN PANINO 14.5
jamon serrano, manchego, piquillo peppers, watercress, smoked pepper aioli

CRAB CAKE SANDWICH 18
bakery bun, french mustard-tarragon aioli, gem lettuce, tomato, onion

QUINOA STIR FRY 17
zucchini, broccoli, rainbow carrot, english peas, sprouts, furikake, ponzu glaze

BUCATINI RAGOUT NAPOLITANA 17.5
charcuterie, braised pork, san marzano tomato, artisan whipped ricotta

ENSALADAS

QUINOA SALAD
cucumber, feta, roasted beet, hearts of palm, artisan greens, pistachio, meyer lemon vinaigrette, watermelon radish

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

CHICKEN BREAST 16.50
SHRIMP 18.00
SALMON 19.50
STEAK 19.50

COCTELES

CUCUMBER MINT MARTINI 11
gin, cuccumber, mint, lime

SPICY PINEAPPLE MARGARITA 11
jalapeno tequilla, blue curacao, pineapple puree, fresh lime

JUST PEACHY 12
peach and orange blossom liqueur, peach, citrus

PASSIONFRUIT CAIPIRINHA 12
cachaca, chinola passionfruit liqueur, lime

SKINNY SHAKEN PINA COLADA 12
coconut rum, cream of coconut puree, fresh mint and lime

STRAWBERRY PALOMA 12
vodka, strawberry puree, grapefruit and citrus

PUERTO RICAN OLD FASHIONED 13
bourbon, agave, and cardamom bitters

RUM PUNCH 13
spiced rum, fresh juices and dark rum topper

DRAFT BEER

Stella, belgian pilsner 7.5
Hop Gun, IPA 8
Corona, pale lager 7.5
Dos Equis, vienna style lager 7
Blue Moon, wheat beer 7.5
Havana Nights, havanna lager 8

BOTTLED BEER

Coors Light, light lager 5.75
Corona Light, pale lager 5.75
Anchor Steam, amber ale 6.5
Mich Ultra, pale lager 5.75
Monk in the Trunk, amber ale 6.5
Bud Light, light lager 5.75

VINO

SPARKLING & ROSADO

Brut, Raventos i Blanc, Conca del Riu Anoia L'Hereu, Spain . 11/42
Brut Rosé, Alma Negra, Mendoza, Argentina . . . 12/46
Liquid Geography, Bierzo, Cailla y Leon, Spain . . . 9/34

BLANCO

Vinho Verde, Azevedo, Portugal 9/34
Pinot Grigio, Graffigna, Argentina 9/34
Albarino, Martin Codax, Rias Biaxas, Spain 10/34
Chardonnay, Vina Sol, Torres, Penedes 10/39
Verdeo, Torres, Rueda, Spain 11/42
Torrontes, Bodega Colome, Salta, Argentina . . . 12/45
Sauvignon Blanc, Errazuriz, Aconcagua Costa, Chile . 12/45

ROJO

Pinot Noir, Errazuriz, Aconcagua Costa, Chile 9/34
Garnacha, La Montesa, Palacios Redmondo, Rioja Baja, Spain . 10/34
Carmenere, Casa Silva, Colchagua, Chile. 12/45
Cabernet Franc, Achaval Ferrer, Mendoza Argentina . 14/45
Cabernet Sauvignon, Los Vascos, Colchagua, Chile . . 9/34
Cabernet Sauvignon, Haras Pique, Hussonet, Chile . 11/42
Cabernet Sauvignon, Nicolas Catena, Mendoza, Argentina . 13/50
Merlot, Santa Ema, Maipo, Chile 9/34
Malbec, Chento, Mendoza 11/42
Malbec, Los Altos Hormigas, Uco Valley, Mendoza Argentina . 12/45
Red Blend, La Cartuja, Priorat, Spain 12/54
Tempranillo, Crianza, Torres Celeste, Ribera Del Duero, Spain . 15/54
Tempranillo, Cruz de Alba, Ribera de Duero 16/61

SANGRIAS

ROJO 11
ROSADO 11
BLANCO 11
SPARKLING 11