



BARRIO — SLC —

TACOS

served on fresh corn tortillas with pico de gallo
ADD MELTED CHEESE for \$1.50

COCHINITA PIBIL	\$3.25
PORK roasted in banana leaves with achiote, sour orange, cinnamon & clove	
POLLO ASADO	\$2.75
marinated & grilled CHICKEN thigh	
ARRACHERA	\$4.00
seared snake river farms wagyu STEAK	
CARNITAS	\$3.00
12 hour michoacán-style PORK	
MOLE	\$3.25
CHICKEN in oaxacan mole negro	
CAMARÓN	\$4.00
grilled SHRIMP in garlic & butter	
CALABACITAS	\$3.25
sautéed & spiced ZUCCHINI, CORN & ONION	
CHORIZO VEGANO	\$4.00
PLANT BASED mexican-style sausage	

NOT TACOS

CHIPS & SALSA	\$3.00
CHIPS & GUACAMOLE	\$8.00
CHIPS & CEVICHE	\$9.00
SALAD	\$7.00
(choice of tomatillo crema or cilantro lime vinaigrette) spring mix, black beans, guacamole, pico de gallo, corn, cucumber & pepitas	
Add pibil, carnitas, pollo or calabacitas	\$3.00
Add arrachera, camarón or chorizo	\$4.00
NACHOS	\$7.00
fresh-made chips topped with four melted cheeses, black beans, corn, guacamole, sour cream & pico de gallo	
Add pibil, carnitas, pollo or calabacitas	\$3.00
Add arrachera, camarón or chorizo	\$4.00

SIDES

BLACK BEANS	\$3.00
PICO DE GALLO	\$3.00
MOLE OAXACA	\$3.00
STREET CORN IN A CUP	\$4.50
with lime aioli, cotija & ancho	

HOUSE MADE DRINKS

(non-alcoholic)

HORCHATA	\$3.00
SWEET HIBISCUS TEA	\$3.00
FRESH SQUEEZED LIMEADE WITH MINT	\$4.00

MARGARITAS

CLASSIC

\$6.00

espolón blanco, triple sec, agave, lime

HIBISCUS

\$7.00

espolón blanco, house made hibiscus nectar, lime

JALAPEÑO

\$7.00

espolón blanco, jalapeño, triple sec, agave, lime

MELTDOWN

\$9.00

espolón blanco, agave, lime, chambord

CADILLAC

\$10.00

patrón silver, agave, lime, grand marnier

NOT MARGARITAS

LIMONADA ROJA

\$8.00

tito's handmade vodka, fresh raspberries, lime, cane sugar, mint

BOURBON DAISY

\$7.00

maker's mark, triple sec, agave, lime

MOJITO

\$7.00

bacardi rum, fresh lime, mint, cane sugar, soda

CERVEZAS

CORONA EXTRA	\$4.00	BUD LITE	\$3.50
ESTRELLA JALISCO	\$4.00	MICHELOB ULTRA	\$3.50
DOS EQUIS AMBER	\$4.00	LAGUNITAS LITTLE SUMPIN SUMPIN	\$5.00
PACIFICO LAGER	\$5.00	SQUATTERS HOP RISING	\$5.00
MODELO ESPECIAL	\$5.00	RED ROCK ELIPHINO	\$7.00
MODELO NEGRA	\$5.00	UINTA BABA BLACK LAGER	\$4.00

TEQUILA

ESPOLÓN BLANCO	\$4
PASOTE BLANCO	\$6
PATRÓN SILVER	\$7
FORTALEZA REPOSADO	\$8
CLASE AZUL REPOSADO	\$13
DON JULIO 1942	\$16

NOT TEQUILA

TITO'S HANDMADE VODKA	\$5
BACARDI SUPERIOR RUM	\$5
MAKERS MARK KENTUCKY BOURBON	\$5
JAMESON IRISH WHISKEY	\$5

Served plain, dressed with lime & salt, or on the rocks

WINES BY THE GLASS

\$7.00

Our wines rotate with the seasons but always pair well with our tacos.

