

MORNING COCKTAILS · \$6

Michelada De Barrio carta blanca, salt, lime, sangrita verde, spicy maria mix, black pepper garnished with a cucumber
add ghost chile tequila · 4

Michelada Tradicional cerveza, lime, sangrita verde, spicy maria mix, black pepper

Bloody Maria your choice of reposada tequila or vodka, lime, sangrita, tomato, salt, pepper, chipotle, celery bitters, pickled veggies

Blood Orange Mimosa sparkling wine and blood orange juice

Bee's Knees gin, honey, lemon and lavender bitters

Adult Hot Chocolate spiced cocoa and orange-honey whipped cream with spiced rum or peppermint schnapps

Spiked Coffee 2 cup french press with a shot of baileys

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MORNING PITCHERS · \$18

Michelada Tradicional cerveza, lime, sangrita verde, spicy maria mix, black pepper

Blood Orange Mimosa sparkling wine and blood orange juice

Draft Beer pacifico, negra modelo or seasonal selection

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NON-ALCOHOLIC BEVERAGES

Agua Fresca housemade flavored punch, ask your server for today's flavors · 4

Juice orange · 5 blood orange · 6 grapefruit · 5 lemonade · 3

Jarritos Mexican Soda tamarind, guava, lemon-lime, grapefruit or mandarin · 3

Coca-Cola Pure Cane Mexicana or Virgil's Root Beer · 3

Soda coke, diet coke, sprite · 3

Numi Iced Tea organic high mountain black · 3

Mexican Hot Chocolate spiced cocoa and orange-honey whipped cream · 3.5

Mighty Leaf Hot Tea organic breakfast, mint mélange or mountain spring jasmine · 3.25

Caffé Vita Organic Guatemala Coffee · 3.25

Novacella Decaf French Press · small 4 / large 6

BARRIO

MEXICAN KITCHEN & BAR

BRUNCH MENU

Saturday & Sunday 10:30am – 3pm

1420 12th Ave
Seattle, WA 98122

206·588·8105

ANTOJITOS

order as appetizers or in combination as a full meal

Guacamole Made to Order served with fresh tomatoes and tortilla chips · 8.5

Salsa & Guacamole Sampler three housemade salsas and guacamole served with tortilla chips · 10.5

Grilled Prawn & Rock Fish Ceviche* with tobiko, mango, cucumber, habanero, fresno chiles, red onion and cilantro · 13

Barrio Chopped Salad romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, queso cotija and pumpkin seeds with buttermilk-cilantro dressing · 9 half / 12 full

TACOS

two tacos served with frijoles charros or spiced chile beans

Al Pastor thinly sliced marinated pork shoulder, caramelized pineapple, shaved red onion and cilantro · 9.5

Mexican Coke Braised Pork Belly with escabeche slaw, fresh tomato, avocado salsa and cilantro · 11

Grilled Flank Steak* citrus marinated flank steak, oaxaca cheese, radish, onion-poblano rajas, cilantro and tomato-habanero salsa · 10

Roasted Beets fresh arugula, cotija cheese, toasted pumpkin seeds, crema and chipotle vinaigrette · 8.5

Tecate Battered True Cod crisp cabbage, tomato salsa and habanero aioli · 10

Tinga De Pollo chipotle braised pulled chicken, escabeche slaw, avocado salsa and cotija cheese · 9.5

BURRITOS

wrapped in a flour tortilla and served with escabeche slaw

Wet Burrito...Add: green or red sauce and oaxaca cheese · 2

Add: scrambled eggs · 2

Chicken Verde jack and oaxaca cheeses, rice, frijoles, salsa verde and crema · 10

Grilled Flank Steak* frijoles, rice, oaxaca cheese, red onion and habanero salsa · 11

Smoky Pork Shoulder golden raisins, rice, cotija cheese, frijoles, almonds and cilantro · 10

Crispy Cod tecate battered true cod, crisp cabbage, rice, habanero aioli and crema · 12

BRUNCH ESPECIALES

Breakfast Chilaquiles A traditional mexican dish that is often lauded as a cure for the common hangover. Ask your server for today's preparation · half 9 / full 13

Pozole shredded pork, guajillo chile broth, hominy and a poached egg* served with traditional garnishes · 13

Biscuits & Gravy housemade buttermilk biscuits, jalapeño sausage gravy, two poached eggs*, hot sauce and papas bravas · 12

Croque Señorita baked ham, jalapeño bechamel, oaxaca and jack cheese sandwich with two sunny side eggs*, huevos rancheros sauce and papas bravas · 11

Fried Chicken & Poblano Waffles fried chicken strips, housemade poblano waffles, fried eggs* and chipotle-maple syrup · 13

Jalapeño Sausage Torta with cheddar cheese scrambled eggs, guacamole and fried jalapeño served with fried potatoes and habanero salsa · 10

Breakfast Cazuela house spiced chorizo with scrambled eggs and manchego cheese served with fried potatoes, guacamole, fresh tomato salsa and corn tortillas to build your own tacos · 13

Gringo Breakfast two eggs any style*, housemade chorizo bacon, fried potatoes and corn tortillas · 10

Vegetable & Egg Cazuela scrambled eggs with cheddar cheese, portabello mushrooms, red bell peppers, spinach and corn crema served with fresh tomato salsa, guacamole, papas bravas and housemade tortillas to build your own tacos · 12

Brioche French Toast honey butter, seasonal fruit, canela whipped cream and maple-vanilla syrup · 11

Breakfast Burrito scrambled eggs, frijoles charros, oaxaca cheese and roasted poblano rajas stuffed in a flour tortilla served with fresh tomato salsa, crema and guacamole · 11

Pork Belly Benedict chile braised pork belly, toasted brioche, poached eggs*, habanero hollandaise sauce, fresh tomato salsa and fried jalapeño served with papas bravas · 15

SIDES · 3.5 each

Papas Bravas fried potatoes with onion-pepper rajas

Housemade Buttermilk Biscuits with honey butter

Chorizo Bacon or Jalapeño Sausage

* The Health Department reminds you that raw or undercooked animal products may increase your risk of food borne illness, especially if you have certain medical conditions.