
NON-ALCOHOLIC BEVERAGES

Agua Fresca housemade soda · 4

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

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

Lemonade fresh squeezed · 3

Reed's Ginger Brew · 4

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 French Press
organic guatemala or novacella decaf · small 4 / large 6

LUNCH 'HAPPY HOUR' DRINKS

Draft Beer pacifico, negra modelo or seasonal selection · 3.5

Wines house sangria, red, white, or rosé · 6

House Margarita reposado, quady essencia, lime, agave nectar, salt · 7 *fresh strawberry or jalapeño margarita* · 8

COCKTAILS

Sangre de Agave dark rum, reposado, lime, agave, cassis · 9

18 in Bilbao red wine, fernet branca, lemon, coke · 8

La Paloma reposado, jarritos grapefruit soda, lime, agave nectar, salt · 9

The Fix mexican cerveza, grapefruit, sangrita verde, agave, salt, pepper · 6

3 Martini Lunch gin, sweet vermouth, cointreau, jalapeño · 10

Gone Home Early bourbon, orange blossom muscat, peychaud's bitters, mint, cilantro · 10

Adult Beverage austrian vodka mixed with our daily selection of agua fresca · 9

DESSERTS

Smoked Salt Caramels seventy percent chocolate and ancho chile · 1.5 each

Churros and Xocalatl Chocolate canela and sugar dusted fried pastries · 7

Mexican Sundae vanilla ice cream, ancho chocolate, tequila caramel, spiced macadamia nuts and canela whipped cream · 8

Dulce De Leche Crème Brûlée · 6

BARRIO

MEXICAN KITCHEN & BAR

LUNCH MENU

Daily 11:30am – 4pm

1420 12th Ave
Seattle, WA 98122

206-588-8105

Box Lunch and Catering Menus available upon request.

LUNCH COMBO \$13

Select one of the following options served with choice of small chopped salad or cup of soup:

Pork Taquitos

Tostada Duo

Quesadillas (2)

- braised chicken
- roasted mushroom

Taco Duo

- al pastor
- tinga de pollo
- roasted beets
- flank steak*

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

Quesadilla oaxaca, jack and cotija cheese, poblano-onion rajas and crema served with pickled vegetables and tomatillo salsa

Chipotle Braised Portobello Mushroom OR Chicken · 5 each

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

Tostada Duo with guacamole, escabeche slaw, cotija cheese, fresh tomato salsa and black bean spread served on crispy tortillas · 7

Braised Pork Taquitos served with guacamole, crema, escabeche slaw and fire roasted tomato-habanero salsa · 8

ENSALADAS & SOPAS

Add: Grilled or Fried Chicken · 4 /

Achiote Rubbed Prawns or Grilled Flank Steak · 6*

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

Goat Cheese & Bacon mixed greens, cucumber, avocado, corn, tomatoes, red onion, chipotle dusted tortilla strips and fresno vinaigrette · 9 half / 12 full

Pulled Chicken Salad romaine, avocado, chipotle, radish, red onion, cilantro, tomato, tortilla strips, oregano mojo dressing and crema · 10 half / 13 full

Chicken Tortilla Soup with shredded chicken, chipotle-tomato broth, tortilla strips, and crema · 6

Sopa Del Dia ask your server for today's preparation · MP

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

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

ESPECIALES

our signature lunch dishes

Chilaquiles 'a traditional mexican dish' ask your server for today's preparation · half 10 / full 13

Chicken Verde Enchiladas chipotle braised chicken, jack and oaxaca cheeses with tomatillo salsa, crema and onion-red pepper rajas · 11

Chicken Salad Burrito grilled chicken, chopped romaine, bacon, red cabbage, pickled red onions, avocado, corn, tomatoes, cotija cheese and buttermilk-cilantro dressing · 12

Smoky Pork Torta braised pork shoulder, escabeche slaw and habanero aioli served with house spiced fries · 11

Grilled Beef Sliders* two sliders with chorizo bacon, jack cheese, escabeche slaw, guacamole and habanero aioli served with house spiced fries · 11

* 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.