

THINGS YOU'LL SHARE

- TRADITIONAL SMASHED GUACAMOLE 8.00
- MANGO-CHIPOTLE GUACAMOLE 9.00
- QUESO FUNDIDO WITH MUSHROOMS, POBLANOS & HANDMADE FLOUR TORTILLAS 12.00
- TEX-MEX QUESO WITH RED CHORIZO 9.00
- VALENCIA ORANGE & SALMON CEVICHE WITH PLANTAIN CHIPS 13.00

SALADS & SOUP

- VICTORY CLUB NACHOS 12.00
our crispy chips with tex-mex queso, slow roasted carnitas, borracho beans, guacamole, pickled onion, jalapenos, crema and a sprinkle of queso cotija
- TIJUANA CAESAR 7.00
romaine, cumin-lime caesar dressing, jicama, corn, and masa croutons *add chicken \$4.5, shrimp \$6, or beef \$6*
- SPICY PEANUT KALE SALAD 8.00
lacinato kale with spicy roasted peanuts, sun-dried cranberries, cotija cheese, and pomegranate vinaigrette *add chicken \$4.5, shrimp \$6, or beef \$6*
- MO-LAY SALAD 9.00
swiss chard, sesame seeds, pepitas, raisins, almonds, grilled onions, tomatoes, poblanos, roasted garlic, mexican cheeses, and an ancho-agave dressing *add chicken \$4.5, shrimp \$6, or beef \$6*
- ROASTED CHICKEN SOUP WITH MASA DUMPLINGS 5.00

WOOD FIRED FAJITAS

Our delicious fajitas are served with grilled onions & poblanos, queso cotija, mexican crema, kale & cabbage slaw, handmade flour tortillas, and rice & refried beans

BEEF SKIRT ADOBO
17.00

CHICKEN-MOJO DE AJO
16.00

CHILI PEQUIN SHRIMP
18.00

ENCHILADA

- CHIHUAHUA & OAXACA CHEESE WITH GUAJILLO-TOMATO SAUCE 7.00
- BRAISED BEEF SHORT RIB WITH MOLE NEGRO 9.00
- ROASTED CHICKEN WITH POBLANO CREAM & SMOKED TOMATO PICO 8.00
- LOBSTER & CRAB WITH STREET CORN & MOLE VERDE 17.00

OH HEY, TACO

- PORK CHEEK CARNITAS 8.00
soft hand-pressed shell, tomato-chipotle sauce, pineapple salsa
- LAMB BARBACOA 9.00
soft hand-pressed shell, queso cotija, salsa verde, and fried onions
- CARNE MOLIDA 8.00
seasoned ground beef, smoked tomato pico, queso cotija, mexican crema, kale slaw, pickled onions and jalapenos, crispy housemade corn shell

MOLLYS

- RED CHILI PORK TAMALES WITH MOLE MANCHEMANTELES & CHICHARRÓN 8.00
- ROASTED CHICKEN TAMALES WITH SALSA DE ALMENDRAS 8.00
- WILD MUSHROOM TAMALES WITH HUITLACOCHES & POBLANO CREAM 8.00

SPECIALS

- HOT CHICKEN SOPES WITH BLACK BEAN AGAVE & KALE SLAW 10.00
- SWEET POTATO SOFRITO & WILD MUSHROOM SOPES WITH KALE SLAW 8.00
- ANCHO-TAMARIND SALMON WITH BLISTERED SHISHITO 16.00
- SHORT RIB TINGA CHALUPA 12.00

Side Dishes

- Kale & Cabbage Slaw
- Spanish Brown Rice
- Refried Beans
- Brussels Sprouts
- Mexican Street Corn
- Borracho Beans
- Refried Black Beans
- Broccolini

Desserts

- Banana Cream Churros with Ice Cream 12.
- Grilled Pineapple Tres Leches 7.
- Mexican 'Hot' Chocolate Pot de Crème 6.
- Basket of Mini Sopapillas 5.



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× BARRIOS ×

— FINE MEXICAN DISHES — ▼