

MEZCALERIA

DEL BARRIO

PARA COMPARTIR

GUACAMOLE 11
tortilla chips, avocado, lime juice, pico de gallo

DEL BARRIO NACHOS
nachos, three-cheese fondue, pico de gallo, sour cream
PORKBELLY - 14 | STEAK - 14 | CHICKEN - 13 | VEGGIE - 12

QUESO FUNDIDO
baked mexican cheese, served with homemade masa corn tortillas
CHORIZO topped with sour cream, pico de gallo and jalapeno salsa 12
GARLIC MUSHROOM with sour cream and jalapeno salsa 12
SHRIMP with mojo de ajo, pico de gallo and chimichurri salsa 14

SOPEAS CAMPECHANO 14
grilled steak, chorizo, salsa jalapeño, queso fresco, lettuce, sour cream, side of rice, on a homemade masa corn tortillas

QUESADILLAS
homemade masa corn tortillas with melted chihuahua cheese
PLAIN - 10 | PORTOBELLO MUSHROOM - 11 | CHICKEN - 11

PLATOS FUERTES

POLLO CON MOLE 19
1/2 roasted chicken, homemade mole, tortillas

VEGAN CHILE RELLENO 17
poblano pepper filled with sauteed vegetable blend, white rice, poblano pepper sauce

ALBONDIGAS 19
mexican meatballs, tomato chipotle broth, spanish rice

PESCADO ZARANDEADO 18
chef's freshest catch, dry peppers & cotija crust, sauteed vegetables, white rice

SIDES

ELOTE 5
roasted corn on the cob, mayo, cotija, epazote, dry pepper

SPANISH RICE 5
rice, made in tomato sauce

PAPAS FRITAS 5
french fries with a side of chipotle aioli

FRIJOLE CHARROS 5
pinto beans, pork rinds, bacon, chorizo, jalapeño pepper

CEBOLLITAS 4
grilled marinated onions (great with tacos)

MENU DEL BAR

DEL BARRIO BURGER 16
8oz 100% Angus Beef
ham, grilled pineapple, avocado, chihuahua cheese, mayonnaise, lettuce, tomato

ALITAS 8/16
wings marinated in tequila and herbs, hot smoked
1/2 DOZEN - 8 FULL DOZEN - 16
SALSA VALENTINA TEQUILA BBQ CHIMICHURRI MANGO HABANERO

TACOS

PASTOR - \$4 EACH/ 3 FOR \$11
dry pepper marinade, pork shoulder, grilled pineapple, morita sauce, onions and cilantro

FLAUTAS - \$4 EACH/ 3 FOR \$11
two crispy tortilla tacos, chicken tinga, sour cream, queso fresco, avocado salsa, shredded lettuce

CALABACITAS - \$4 EACH/ 3 FOR \$11
grilled zucchini, butternut squash, bell pepper, onion, queso fresco, avocado, avocado salsa

PORKBELLY - \$4.50 EACH/ 3 FOR \$12
slow cooked pork belly, salsa de arbol, cucumber pico de gallo, queso fresco

ASADA - \$4.50 EACH/ 3 FOR \$12
grilled steak, black bean pico de gallo, avocado salsa, pork rind crumbs

CAMARON - \$4 EACH/ 3 FOR \$11
sauteed shrimp, dry pepper seasoning, garlic chipotle aioli, lettuce, pineapple

PESCADO - \$4 EACH/ 3 FOR \$11
negra modelo beer batter market fish, serrano pineapple salsa, chipotle aioli, shredded cabbage

ENSALADAS

WEDGE 11
bacon, tomatoes, croutons, cheese, egg, buttermilk ranch

FRITO SALAD 12
iceberg, corn, cherry tomato, red onion, tangerine, bacon, boiled egg, gouda, lemon tortilla chips
SMOKED CHICKEN 3 FRIED SHRIMP 6 SEARED STEAK 6

A ROUND OF BEERS FOR THE KITCHEN! 10
send your compliments to the kitchen if you loved your meal!

food may contain allergens such as gluten, nuts, seafood or dairy. ask your server for more details. eating raw or undercooked meat, poultry, eggs, or seafood possesses a health risk towards everyone. thorough cooking of such animal foods reduces the risk of illness.

MEZCALERIA

DEL BARRIO

BOTTLES & CANS

AMERICAN LAGER

- bud light 4.2% • \$4
- michelob ultra 4.2% • \$4
- coors light 4.2% • \$4
- buckledown cactus pants 4.5% • \$5
- budweiser zero 0.0% • \$4

IPA/PALE ALE

- founders all day session ipa 4.7% • \$5
- goose island hazy beer hug 6.8% • \$6
- deschutes fresh squeezed ipa 6.4% • \$6
- buckledown clencher gold x ipa 8.7% • \$7
- toppling goliath pseudo sue pale ale 5.8% • \$7
- 18th st. deal with the devil pale ale 8.5% • \$7

SUMMER CRUSHERS

- toppling goliath camp shandy 4.7% • \$6
- founders green zebra watermelon gose 4.6% • \$6
- kona big wave golden ale 4.4% • \$6
- oddside lemon/passionfruit/guava fruitsicle 4.5% • \$6
- haymarkets blood orange blonde 5% • \$6

MEXICAN/IMPORT

- medalla light 4.2% • \$6
- estrella jalisco 4.5% • \$6
- dos equis/dos equis amber 4.7% • \$6
- tecate/tecate light 4.5% • \$6
- bohemia 4.7% • \$6
- carta blanca 4.5% • \$6
- indio 4.5% • \$6
- corona/corona light 4.6%/4% • \$6

SELTZER/CIDER

- michelob ultra organic seltzer 4.6% • \$5
assorted flavors
- nutrl vodka seltzer 4.5% • \$6
assorted flavors
- cantina tequila paloma seltzer 5.6% • \$6
- blake's el chavo mango habanero cider 6.5% • \$6
- blake's tropicolada cider 6.5% • \$6

ASK YOUR SERVER ABOUT THE DRAFT LIST

CRAFT COCKTAILS

MEZCAL \$13 | TEQUILA \$12

EL TRACALA

traditional margarita blanco tequila, orange liquor, fresh orange juice, fresh lime juice, agave nectar, topped with a grand marnier foam

EL MULAS

mezcal mule mezcal reposado, passion fruit, fresh lemon juice, simple syrup, ginger beer

EL ANSIANO

mezcal old fashioned mezcal reposado, turbinado, burlesque bitters, smoked glass

EL PANA

mezcal, pineapple, elderflower, lemon juice orange honey syrup, topped with Ebels Weiss beer

EL MASACUATAS

tequila, fresh mint, mango puree, habanero syrup, lime juice, orange liquor, ancho reyes liquor

EL KIKYN

mezcal, agave nectar, cranberry juice, honey sage, lime juice



del barrio
507 s 3rd st
geneva, illinois

EL PALOMA

Tequila blanco, fresh lime juice and grapefruit soda, tajin on the rim

EL PELON

blanco tequila, blood orange liquor, fresh cucumber, cilantro fresh lime, and orange juice

EL NANO

Mezcal joven, Hibiscus flower concentrate, peach liquor, fresh orange and lime juice, dust of cinnamon on the top

EL MOJADITO

classic mojito mexican rum, fresh mint, brown sugar, and splash of soda water

EL CHONCHO

tequila blanco, elderflower liquor, fresh watermelon, dry pepper, fresh lime juice, fresh orange juice

WINE

BLUSH & SPARKLING

- cielo prosecco prosecco, italy gl (8)
btl (25)
- belstar cuvee rose, italy gl (9)
btl (28)
- castano monastrell rosado spain gl (8)
btl (25)

WHITE

- joseph drouhin chardonnay, france gl (9)
btl (28)
- borealis white blend, oregon gl (10)
btl (32)
- roku riesling, california gl (8)
btl (25)
- delauy sauvignon blanc, france gl (9)
btl (28)

RED

- cloudline pinot noir, germany gl (11)
btl (34)
- aristotle petite syrah, california gl (9)
btl (28)
- la posta fazzio malbec, argentina gl (10)
btl (32)
- clayhouse cabernet, california gl (11)
btl (34)