

BARBON ASADERO

MEXICAN STEAKHOUSE & TAQUERIA

PARA LA MESA

• **COSTILLITAS ASADAS***
Shortribs in aguachile marinade - **22**

• **QUESO FUNDIDO**
Oaxaca cheese topped w/ chorizo, flour tortillas - **16**

• **RIBEYE CHICHARRONES***
Pan Fried ribeye bites, served over fresh guac - **18**

• **BIRRIA NACHOS**
Nacho Cheese, red onion, cilantro, jalapeno, fresh guac, house made chipotle sauce - **18**

• **SALSA TATEMADA** served w/ chips - **5**

• **GUACAMOLE** served w/ chips - **10**

• **CHILE CON QUESO**
Melted cheese, chile verde tatemado, onion, tomato - served w/ tortillas - **12**

QUESADILLAS

• **BARBON'S QUESADILLA***
Oaxaca cheese, ribeye steak, our signature chimichurri - **26**

• **SONORAN QUESADILLA*** Flour tortilla
Cheese | Chicken | Al Pastor - **12**

Carne Asada - **15** Birria | Chile Verde - **15**

• **MINI-DILLA*** Corn tortilla
Cheese | Chicken | Al Pastor | Birria | Carne Asada - **7**

Ribeye | Picana | Filet Mignon - **11**

BURRITOS

• **CHILE VERDE** - **12**

• **BEAN & CHEESE** - **10**

• **BURRITO SONORA*** - **18**

Asada, fresh guac, pico, green cabbage

BARBONCITOS

Toasted tortilla, beans, melted cheese & choice of protein w/ onion, cilantro, guac

• **BEAN & CHEESE** - **4**

• **CHICKEN | AL PASTOR | ASADA** - **8**

• **PICANA* | RIBEYE* | FILET MIGNON*** - **12**

LITTLE BARBONS - 10

Kids 10 & Under, Includes Rice & Beans + Choice of Fountain Drink

• **CHICKEN OR CHEESE MINI-DILLA**

• **2 MINI RED TACOS**

• **CHICKEN TACO**

ORIGINAL TACOS

\$5 ea. Or mix & match any three + rice & beans **18**

Served on corn tortilla w/ standard toppings: onion, cilantro, guac sauce

• **CHICKEN | AL PASTOR | BIRRIA | CARNE ASADA***

SPECIALTY TACOS

\$7 ea. Or mix & match any three + rice & beans **24**

• **SONORAN TACO***

Flour tortilla, carne asada, cabbage, pickled onion, pico, avocado slices

• **POTATO TACO**

Potato mash, melted cheese, red cabbage, pickled onion, cotija

• **BAJA FISH TACO**

Mahi Mahi, red cabbage, pico, chipotle sauce - ask for grilled option!

• **RED TACO**

Beef birria & melted cheese quesabirria

PRIME TACOS

\$10 ea. Or mix & match any three + side of rice & beans **32**

Served w/ chimichurri (Substitute for standard toppings upon request)

• **RIBEYE***

• **PICANA***

• **FILET MIGNON***

PLATOS DE CASA

• **CHILE VERDE** - **18**

Braised shredded beef in tomatillo sauce. w/ rice, ranchero beans, tortillas

• **PROTEIN BOWL** - **15**

Choose: Chicken, Al Pastor, Birria, rice, ranchero beans, pico, red cabbage, cilantro, guacamole, sour cream drizzle (upgrade to prime meats)

• **BARBON PLATTER*** - **28**

Specialty sampling, one of each: Barbon style Ribeye Taco, Red Taco, Sonoran Taco, Barboncito w/ Al Pastor (no substitutions)

• **STEAK PLATTER*** - Sirlain **MP** Ribeye **MP** Picana **MP** Filet Mignon **MP**

Choice of Steak, ranchero beans, grilled quesadilla, chimichurri, garnishes & tortillas
*Subject to market price

• **CARNE ASADA FRIES*** - **20**

Nacho cheese, carne asada, cilantro, pico, guac sauce, chipotle sauce, cotija

• **CHIMI FRIES*** - **30** upgrade to Ribeye **+12**

French Fries topped w/ sliced sirlain steak & our signature chimichurri.

• **POLLO ASADO** - **18**

Mesquite Grilled chicken thigh, ranchero beans, rice, salsa tatemada, tortillas & garnishes

• **RIBEYE AGUACHILE** - **49**

Sliced ribeye steak served over our signature aguachile, avocado slices, chiltepin, pickled onion, & cilantro

OUR SIGNATURE BEEF BIRRIA

• **RED TACOS & CONSOME**

3 Quesabirria tacos - beef birria & melted cheese, side of consome - **19**

• **BIRRIA RAMEN**

Served over noodles in consome broth, pickled red onions, cilantro - **15**

• **BIRRIA GRILLED CHEESE**

Toasted brioche bread filled w/ beef birria, melted cheese,

side of consome, garnish - **12** add fries **16**

• **PLATO DE BIRRIA**

A healthy portion of our beef birria in consome broth - **14**

PARRILLADAS

Serves up to two guests. Includes salsa tatemada, guacamole, rice, ranchero beans, tortillas & garnishes. All steaks cooked over open fire mesquite grill.
*Subject to market price

• **PARILLADA DE CARNE ASADA*** - skirt Steak **50**

• **PARILLADA BARBON*** - skirt Steak, Ribeye Steak, Beef Short Ribs **98**

• **TOMAHAWK*** - Mesquite grilled bone-in Tomahawk Ribeye Steak **MP**

• **STEAK FLIGHT*** - 12oz Ribeye, 6oz Filet Mignon, 6oz Picana **115**

BEBIDAS

• **FOUNTAIN** Coke Products - **4**

• **BOTTLED MEXICAN COKE** - **5.50**

• **TOPO CHICO MINERAL WATER** - **4**

• **JARRITOS BOTTLED SODA** - **3.75**

• **ICED TEA** - **3.75**

• **BOTTLED SPRING WATER** - **10**

AGUAS FRESCAS

• **HORCHATA, CUCUMBER-LIME, PINEAPPLE** - **4 / 6.50**

POSTRE

• **CHURROS & ICE CREAM** - **10**

• **CHEESECAKE** - **15**

• **CHOCOLATE CAKE** - **15**

TACO TUESDAY (ALL DAY)

• **Chicken Taco, Al Pastor Taco** 4

• **Ribeye Chicharon Taco, Birria Taco** 4

• **Potato Taco, Baja Fish Taco** 5

• **House Margarita** 5

• **Mexican Beers** 5

• **Well shots** 4

BARBON ASADERO

MEXICAN STEAKHOUSE & TAQUERIA

SPIRITS & WINE

TEQUILA

PEDRO MORALES	SILVER
PATRON	SILVER
HORNITOS	PLATA
TEQUILA OCHO	PLATA SB, AF, PT
ESPOLON	BLANCO
CASAMIGOS	BLANCO
DON JULIO	BLANCO
MAESTRO DOBEL	BLANCO
LALO TEQUILA	BLANCO SB, AF, PT
EL TESORO	BLANCO SB, AF, PT
DON JULIO	REPOSADO
PATRON	REPOSADO
CASAMIGOS	REPOSADO
MAESTRO DOBEL	REPOSADO
TEQUILA OCHO	REPOSADO SB, AF, PT
EL TESORO	REPOSADO SB, AF, PT
CASA NOBLE	ANEJO SB, AF, PT
DON JULIO	ANEJO
DON JULIO 70	ANEJO
DON JULIO 1942	ANEJO
EL TESORO	ANEJO SB, AF, PT
CLASE AZUL	REPOSADO

AGAVE SPIRITS

RANCHO TEPUA BACANORA	BLANCO SB, AF, PT
MESQUITE ROASTED AGAVE PACIFICO	SONORA

DEL MAGUEY VIDA MEZCAL ARTESANAL, OAXACA	ARTESANAL, OAXACA
ILEGAL	REPOSADO

SMALL BATCH SB ADDITIVE FREE AF PREMIUM TEQUILA PT

GIN

TANQUERAY
BOMBAY SAPPHIRE
CONDESA CLASICA MEXICAN

VODKA

TITOS
ABSOLUT
GREY GOOSE

WHISKEY

EVAN WILLIAMS	BOURBON
JIM BEAM	BOURBON
ANGELS ENVY	BOURBON
MAKERS MARK	BOURBON
JAMESON	IRISH WHISKEY
JACK DANIELS	TENNESSEE WHISKEY
CROWN ROYAL	RYE
WOODFORD RESERVE	RYE
SIERRA NORTE	MEXICAN WHISKEY
JOHNNY WALKER RED LABEL	SCOTCH
KNOB CREEK	RYE BOURBON

RUM

BACARDI	BLANCO
BACARDI	ANEJO
SANTA TERESA 1796	
CAPTAIN MORGAN	
MALIBU	

WINE LIST

ROJO
JUSTIN CABERNET SAUVIGNON PASO ROBLES 2022
JOEL GOTT CABERNET SAUVIGNON CALIFORNIA 2022
PIATTELLI MALBEC ARGENTINA 2023
SUTTER HOME MERLOT CALIFORNIA

BLANCO

JOEL GOTT SAUVIGNON BLANC CALIFORNIA 2022
SUTTER HOME CHARDONNAY CALIFORNIA

DOMESTIC & IMPORTED BOTTLED BEER

- COORS BANQUET 5% ABV
- MICHELOB ULTRA 4.2% ABV
- MICHELOB ZERO 0.0% ABV
- DOS EQUIS LAGER 4.2% ABV
- MODELO ESPECIAL 4.4% ABV
- MODELO NEGRA 5.4% ABV
- PACIFICO 4.5% ABV
- LAGUNITAS IPA 6.2% ABV
- CARTA BLANCA 4.5% ABV
- ESTRELLA JALISCO 4.5% ABV
- TECATE ORIGINAL 4.5% ABV
- CORONA EXTRA 4.6% ABV
- CORONA NON ALCOHOLIC 0.5% ABV
- INDIO DARK LAGER 4.1% ABV

• MICHELADAS - 12

A refreshing and tangy beer cocktail made with lime juice, spices, and a savory blend of sauces, served over ice. Your choice of Beer or Mineral Water served with a Chamoy Tajin rim.

ON TAP

- COORS LIGHT 4.2% ABV
- BLUE MOON 5.4% ABV
- MODELO ESPECIAL 4.4% ABV
- DOS EQUIS LAGER 4.2% ABV
- SEASONAL LOCAL CRAFT BEER

ASK SERVER FOR DETAILS

SIGNATURE COCKTAILS MARGARITAS

- HOUSE MARGARITA House Tequila, Fresh Lime Juice, Agave, Orange Liqueur, served with a salt Rim - **10**
- BARBON'S MARGARITA El Tesoro Blanco tequila, Fresh Lime juice, Agave, Cointreau, served with Salt Rim - **16**
- LA PALOMA Tequila, Orange Liqueur, Orgeat, Grapefruit Soda (Tree nut allergen) - **13**
- JALAPENO MARGARITA Jalapeno infused Tequila, Lime Juice, Orange Liqueur, Agave- **13**

COCKTAILS

- BUCKEYE SUNSET A vibrant blend of tequila, ocho, Aperol, fresh lime juice, Orgeat, and pomegranate served with a Tajin rim (Tree nut allergen) - **16**
- SEX IN SONORA vodka, Gin, Coconut rum, Peach Schnapps, Pineapple Juice, Cranberry juice - **13**
- AGAVE MULE Jack Daniels, Agave, Fresh Lime juice, cranberry juice, pomegranate, Mint, fresh berries- **17**
- LA ANTIQUADA, MEXICAN OLD FASHIONED Rancho Tepua Bacanora, El Tesoro, Reposada, orange bitters, sugar, cinnamon stick - **22**
- LA TOXICA Tamarindo Smirnoff Vodka, Orange Liqueur, fresh lime juice, Watermelon puree, served with chamoy and Tajin Rim - **13**
- DESIERTO SONORA Inspired by the Sonoran Desert, Rancho Tepua Bacanora, Infused Chile Poblano Liqour, Pineapple, Lime - **15**
- TIA MIA Smoky mezcal shaken with Lime, smooth Orgeat, and Cointreau - **13**

• SPIKED AGUA FRESCA - 12

HORCHATA creamy, smooth, and coconut taste with Coconut Rum

AGUA DE PINA Made with house-made pineapple agua fresca, el tesoro blanco tequila, a tropical and tangy cocktail served with a chamoy Tajin rim.

AGUA DE PEPINO LIMON Made with our house-made cucumber lime agua fresca and titos vodka, crisp and ultra-refreshing, served with a chamoy Tajin rim.

TRY IT SPICY \$2 MORE!

SWEET SIPPERS

- BARBON'S CARAJILLO
- An elegant blend of local Espresso + Spanish Liqour 43 - **13**
- MAZAPAN MARTINI Horchata infused with coconut and cinnamon rum, finished with toasted peanut candy.- **13**

All Prices subject to change w/o notice. **18% auto-gratuity will be applied to all parties of 6 or more** MP= Market Price All meats subject to market price adjustments / V= Vegetarian / VG= Vegan / All our meats, salsas, corn tortillas are gluten free.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than what we pay in fees. Sales tax also applies. Thank you for your understanding.

BARBON ASADERO

— MEXICAN STEAKHOUSE & TAQUERIA —

SUMMER MENU

ENTREE

SONORAN CEVICHE - 18

Fresh fish cured in bright citrus with mango, onion, cilantro, and a touch of chiltepin

BAJA BURRITO - 21

Crispy fried fish wrapped in a warm flour tortilla with fresh avocado, green cabbage, pico de gallo, pickled onions, finished with our smoky chipotle crema

Make it Surf & Turf + 3

FEATURED AGUA FRESCA 6.50/12

JAMAICA AGUA FRESCA

Refreshing hibiscus infusion, tart, crisp, served over ice.
spiked - Gin

COCKTAILS

SANGRIA CLARA - 14

Crisp white wine mixed with tropical fruits and bright citrus flavors. Served chilled.

SANGRIA REFINADA - 14

Red wine blended with citrus, fresh fruit, and a touch of sweetness. Served over ice.

BARBON FLIGHT - 28

Four of our house favorites: Spiked Jamaica, Spiked Piña, Spiked Horchata, and Spiked Pepino Limón, each crafted with a distinct spirit pairing to highlight the character of every agua fresca.

PIÑA COLADA - 14

Creamy coconut and sweet pineapple blended with rum

BARBON ASADERO

MEXICAN STEAKHOUSE & TAQUERIA

WINE PAIRING MENU

GELATO & WINE FLIGHT

39 / PERSON

DARK CHOCOLATE GELATO

Paired with Piatelli Malbec, Argentina

MIXED BERRY SORBET

Paired with Lucien Albrecht Cremant D' Alsace Brut Rose'

VANILLA BEAN GELATO

Paired with Joel Gott Sauvignon Blanc

VIP PAIRING EXPERIENCE

65 / PERSON

FIRST COURSE

QUESO FUNDIDO

Paired with Meiomi Chardonnay or Joel Gott Cabernet Sauvignon

SECOND COURSE

CHOOSE ONE:

SONORAN CEVICHE

Paired with Joel Gott Sauvignon Blanc

8oz SKIRT STEAK CARNE ASADA

Paired with Justin Cabernet Sauvignon

SWEET FINALE

CHOOSE ONE:

DARK CHOCOLATE GELATO

Paired with Piatelli Malbec, Argentina

MIXED BERRY SORBET

Paired with Lucien Albrecht Cremant D' Alsace Brut Rose'

VANILLA BEAN GELATO

Paired with Joel Gott Sauvignon Blanc