

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** - **10**

• **BEAN & CHEESE** - **8**

• **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

• **BEAN & CHEESE BURRITO**

• **CHICKEN or CHEESE MINI-DILLA**

• **2 MINI RED TACOS**

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** - **14**
Choose: Chicken, Al Pastor, Birria, Carne Asada w/ 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*** - Sirloin **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*** - **19**
Nacho cheese, carne asada, cilantro, pico, guac sauce, chipotle sauce, cotija

• **CHIMI FRIES*** - **30** Upgrade to Ribeye **+12**
French Fries topped w/ sliced sirloin 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 **95**

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

• **STEAK FLIGHT*** - (3) 6 oz Steaks: Ribeye, Filet Mignon, Picana **110**

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

 Add Ice Cream + **2**

• **CHURROS** - **6**

• **CHURRO CAKE** - **10**

• **NY 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

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 - **12**
- DESIERTO SONORA Inspired by the Sonoran Desert, Rancho Tepua Bacanora, Infused Chile Poblano Liqueur, Pineapple, Lime - **15**
- TIA MIA smoky mezcal shaken with Lime, smooth Orgeat, and Cointreau - **13**

• SPIKED AGUA FRESCA - 9

HORCHATA creamy, smooth, and coconut taste with Coconut Rum

AGUA DE PINA made with our house-made pineapple agua fresca and well 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 well 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 Liqueur 43 - **13**
- MAZAPAN MARTINI Horchata infused with coconut and cinnamon rum, finished with toasted peanut candy.- **13**

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
- 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.

Ask your server for our current liquor and bottled beer selection

COCKTAIL HOUR

MONDAY-FRIDAY | 3PM-6PM

- Chicken Taco, Al Pastor Taco 4
- Potato Taco 5
- House Margarita 5
- Mexican Beers 5
- Well shots 4

ON TAP

- COORS LIGHT 4.2% ABV
- BLUE MOON 5.4% ABV
- MODELO ESPECIAL 4.4% ABV
- DOS EQUIS LAGOR 4.2% ABV

BRUNCH MENU

(SAT & SUN | 10AM-1PM)

BURRITOS

- BARBON BURRITO* Ribeye Steak & eggs, cheese, fresh guac side of salsa tatemada - 20
- ASADA, EGG & CHEESE* - 12
- PROTEIN, EGG & CHEESE* Chorizo, Bacon - 9
- POTATO, EGG & CHEESE* - 8

DESAYUNOS

• BRUNCH STYLE RED TACOS*

Two over easy eggs served over two Red Tacos, topped w/ pickled onion, cilantro, cotija cheese & sour cream drizzle - 15

• CHILAQUILES*

Pickled Red onion, cilantro, sour cream, cotija
Two eggs any style - 14 | +4 pastor, chicken, birria, asada
+10 ribeye, picana, filet mignon

• BARBON STEAK & EGGS*

Choice of sirloin or skirt steak, two eggs any style, potatoes, choice of bread, chimichurri - 22 | +10 ribeye, picana, filet mignon

• FRENCH TOAST Served w/ fresh berries- 10

• HUEVOS RANCHEROS* - 12

2 over-medium eggs served over a fried tortilla w/ refried beans & smothered in our house ranchero sauce, topped w/ cilantro, cotija, avocado slices & side of breakfast potatoes | +8 Carne Asada

• ASADERO BREAKFAST* - 65 serves two

4 eggs any style, breakfast potato, ribeye steak, chilaquiles, tortillas, salsa tatemada.

BEBIDAS

- CAFE DE OLLA - 4
- DRIP COFFEE - 3
- JUICE orange or cranberry - 4

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.