BARBON ASADERO

MEXICAN STEAKHOUSE & TAQUERIA

PARA LA MESA

- COSTILLITAS ASADAS*
  Shortribs in aguachile marinade – **24**
- QUESO FUNDIDO
  Oaxaca cheese topped w/ chorizo, flour tortillas – **18**
- 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**
- STUFFED JALAPEÑOS – **18**
  Roasted jalapeños stuffed w/ carne asada, melted Oaxaca cheese, topped w/ pickled onion, guacamole sauce

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**
- BURRITO SONORA* – **20**
  Asada, fresh guac, pico, green cabbage
- BAJA BURRITO* – **21** Make it Surf & Turf + 3
  Crispy mahi mahi with fresh avocado, green cabbage, pico de gallo, pickled onions, finished with our smoky chipotle crema

BARBONCITOS

Toasted tortilla, beans, melted cheese & choice of protein w/ onion, cilanto, gauc

- 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

- CHEESE MINI-DILLA Add Chicken or Asada +3
- 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, guacamole 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 - **19**
  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* MP (REFER TO STEAK MENU)
  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 sirloin steak & our signature chimichurri.
- POLLO ASADO - **19**
  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 **52**
- 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 - **4**
- ICED TEA - **4**
- BOTTLED SPRING WATER - **10**

AGUAS FRESCAS

- HORCHATA, CUCUMBER-LIME, PINEAPPLE, JAMAICA - **7**

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

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 increases 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

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
G4	BLANCO
SIETE LEGUAS	BLANCO
LALO	BLANCO SB, AF, PT
EL TESORO	BLANCO SB, AF, PT
DON JULIO	REPOSADO
PATRON	REPOSADO
CASAMIGOS	REPOSADO
MAESTRO DOBEL	REPOSADO
SIETE LEGUAS	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

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
ANGELS ENVY	BOURBON
MAKERS MARK	BOURBON
JAMESON	IRISH WHISKEY
JACK DANIELS	TENNESSEE WHISKEY
WOODFORD RESERVE	RYE
SIERRA NORTE	MEXICAN WHISKEY
JOHNNY WALKER RED LABEL	SCOTCH
JOHNNY WALKER BLACK LABEL	SCOTCH
JOHNNY WALKER BLUE LABEL	SCOTCH

RUM

BACARDI	BLANCO
BACARDI	ANEJO
SANTA TERESA 1796	
CAPTAIN MORGAN	
MALIBU	

WINE LIST

ROJO

JUSTIN CABERNET SAUVIGNON PASO ROBLES 2022
PIATTELLI MALBEC ARGENTINA 2023

BLANCO

JOEL GOTT SAUVIGNON BLANC CALIFORNIA 2022
MEIOMI 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**
- TECATE ORIGINAL **4.5% ABV**
- CORONA EXTRA **4.6% ABV**

ON TAP

- COORS LIGHT **4.2% ABV**
- MODELO ESPECIAL **4.4% ABV**
- DOS EQUIS LAGER **4.2% ABV**
- SEASONAL LOCAL CRAFT BEER
  ASK SERVER FOR DETAILS
- LOCAL CRAFT BEER
  ASK SERVER FOR DETAILS

COCKTAIL HOUR

MONDAY–FRIDAY | 3PM–6PM

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

- **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.

BUCKEYE RESERVE

- LA ANTIQUADA MEXICAN OLD FASHIONED – 23
  Rancho Tepua Bacanora, El Tesoro, Reposado, orange bitters, sugar, cinnamon stick
- OLD TOWN FASHIONED – 13
  CLASSIC OLD FASHIONED
- OLD HWY 80 – 17
  WOODFORD RESERVE, BROWN SUGAR, LUXARDO CHERRY SYRUP, BITRES & AROMATICS
- RON CON COCA – 17
  SANTA TERESA 1796 RUM, LIME BITTERS, COCA SYRUP
- JARABE DE ABEJA – 16
  BOMBAY GIN, HONEY SYRUP, LEMON JUICE

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**
- BARBON FLIGHT 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.– **30**

AGAVES Y CÓCTELES

- 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 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 – **16**
- TIA MIA Smoky mezcal shaken with Lime, smooth Orgeat, and Cointreau – **13**
- SANGRIA REFINADA Red wine blended with citrus, fresh fruit, and a touch of sweetness. Served over ice. – **14**
- PIÑA COLADA Creamy coconut and sweet pineapple blended with rum – **14**
- SPIKED AGUA FRESCA - **12**
  YOUR CHOICE OF HOUSE-MADE AGUA FRESCA, SPIKED WITH YOUR FAVORITE SPIRIT.
  CHOOSE: HORCHATA, PIÑA, JAMAICA, OR PEPINO LIMÓN.

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**

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