



MEXI-POREAN

DEAD
FALL

BY

◆ BARBARY COAST ◆



THE MARGARITAS

CLASSIC

TEQUILA OF CHOICE – WE RECOMMEND CODIGO,
COINTREAU, LIME

*PRICE VARIES

FROZEN WATERMELON

CODIGO TEQUILA,
WATERMELON, LIME, LEMON, AGAVE

\$22

PINEAPPLE HABANERO

LOS ARCOS TEQUILA,
PINEAPPLE, HABANERO, LIME

\$22

CLASSIC MEZCAL TOMMY

DEL MAGUEY VIDA MEZCAL,
LIME, AGAVE

\$23

LYRE'S CLASSIC

LYRE'S AGAVE SPIRIT, LYRE'S ORANGE SEC,
AGAVE, LIME, SALINE

\$16

PH



THE COCKTAILS

OAXACA NEGRONI

CODIGO BLANCO
CODIGO REPOSADO
MEZCAL VIDA
CAMPARI
ANTICA FORMULA

\$24

DF PALOMA

LOS ARCOS TEQUILA
DEL MAGUEY VIDA MEZCAL
LIME
GRAPEFRUIT
SODA

\$22

AMATITAN ESPRESSO MARTINI

CODIGO BLANCO
CODIGO REPOSADO
BOURGHETTI
FRESH COFFEE

\$23

MEXICAN FIRING SQUAD

LOS ARCOS TEQUILA
GRENADINE
LIME
BITTERS

\$22



DF





MORE COCKTAILS

CUBANITA

PLANTATION ORIGINAL DARK RUM
PLANTATION 3 STARS
JAPANESE TOMATO
WASABI
WORCHESTERSHIRE
TABASCO
CITRUS

\$23

BANANA MAPLE WHISKY SOUR

BUFFALO TRACE BOURBON
CARAMELISED BANANA
MAPLE
BLACK PEPPER
EGG WHITE

\$22

DAMA GIN FIZZ

BEEFEATER GIN
ST GERMAIN ELDERFLOWER
STRAWBERRY
LEMON
PROSECCO

\$23

YOUNG CUBAN

LYRE'S DARK CANE
MINT
LIME
BITTERS
LYRE'S CLASSICO SPARKLING WINE

\$17

PH

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EATS ANTOJITOS



BUILD YOUR OWN MEXIPOREAN

CHOOSE YOUR PROTEIN

NAN LU PORK

FERMENTED RED TOFU
5 SPICES
OYSTER SAUCE

HAINANESE STEAM CHICKEN

SLOW POACHED
SHAO XING
SESAME OIL

BUTTER CHICKEN

TANDOORI SPICES
FENUGREEK
HEAVY CREAM

BEEF RENDANG

KAFFIR LIME LEAF
LEMONGRASS
COCONUT CREAM

SALTED YOLK CAULIFLOWER

GARLIC
CURRY LEAVES
CHILI PADI

SINGAPORE CHILI PRAWN

CHILI PASTE
GARLIC
LEMONGRASS

CHOOSE YOUR SWADDLE

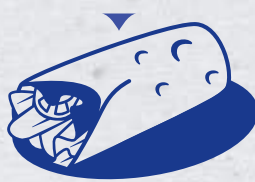


TACOS X 2

PURPLE CABBAGE
SHREDDED LETTUCE
SOUR CREAM
PICO DE GALLO

\$12

(PRAWN +\$2)



BURRITO

SEASONED RICE
SMOKED CHEESE
REFRIED BEANS
PICO DE GALLO
SOUR CREAM
SHREDDED LETTUCE

\$15

(PRAWN +\$3)



QUESADILLA

SMOKED CHEESE
SOUR CREAM
SALSA ROJA

\$13

(PRAWN +\$3)

FH



THE SPECIALS

HAINANESE CHIX RICE BURRITO

BRINED CHICKEN, FRAGRANT CHIX RICE,
CHEESE BLEND, CHILI SAUCE

\$15

RENDANG RELLEND

4HR BRAISED BEEF RENDANG, SMOKED POBLANO,
CHEESE BLEND, SALSA ROJA

\$21

CARNE ASADA TAMPIQUENA

MARINATED STEAK, SEASONED RICE, REFRIED BEANS,
GUACAMOLE, SAUTEED ONION & PEPPERS,
CHIMICHURRI, MEXICAN HOT SAUCE

\$28

(FREE-RANGE SUNNY-SIDE EGG +\$2)

TACO SALAD TORTILLA BOWL

PROTEIN CHOICE, BAKED TORTILLA "BOWL", SEASONED RICE,
REFRIED BEANS, GUACAMOLE, PICO DE GALLO,
CHEESE, COJITA, MEXICAN HOT SAUCE

\$15

(PRAWN +\$3, STEAK 80G +\$8)

TORTA (SANDWICH)

PROTEIN CHOICE, TOASTED BREAD, REFRIED BEANS,
AVOCADO, PICO DE GALLO, SMOKED CHEESE,
GARLIC AIOLI, MEXICAN HOT SAUCE

\$15

(PRAWN +\$3, STEAK 80G +\$8)



PH





THE SIDES

FRIES

THICK CUT POTATOES, RED WINE VINEGAR

\$9

LOADED FRIES

SALTED EGG YOLK SAUCE, SMOKED CHEESE, SPRING ONION

\$11

CHIPS

HOUSE FRIED TORTILLA CHIPS, CUMIN SALT, RED WINE VINEGAR

\$5

ESQUITES

CORN EMULSION, HOT SAUCE, COJITA

\$8

REFRIED BEANS

PINTO BEANS, SOFFRITTO, PAPRIKA, BUTTER

\$3.5

DIPS

GUACAMOLE

AVOCADO, LIME
CILANTRO, RED ONION
PICKLED JALAPENO

\$8

PICO DE GALLO

TOMATO, RED ONION
PICKLED JALAPENO
CILANTRO

\$3.5

SALSA DIP

TOMATOES
CHILI PEPPERS
LIME

\$3.5

PH



THE DESSERTS

FH

SEASONAL CHEESECAKE

SMOKED CREAM CHEESE
MALDON SALT

\$12

'FRIED' ICE CREAM

CINNAMON CEREAL COAT
SALTED CARAMEL

\$10

