

BARRIO GUACAMOLE

The Queen's signature guacamole prepared table side

Nationally Recognized 14

SOPAS / SOUPS

All soups 6.50 cup 9.50 bowl Served with 3 warm tortillas

CALDO TIALPEÑO *Tradicional Southern Mexico Chicken Soup*

Chicken breast, vegetables and rice in a chipotle infused chicken broth. Topped with avocado, fresh cilantro and homemade Barrio spiced corn tortilla strips

POZOLE VERDE *Guerreros Signature*

Pork green chile and hominy soup. Topped with cabbage, diced red onions, radishes, fresh cilantro and a pinch of Mexican oregano

ALBONDIGAS

Traditional Mexican meatball soup with carrots and potatoes

CORN CHOWDER

Mexican-style roasted corn chowder, garnished with our home made spiced tortilla strips, cotija cheese and cilantro

TORTILLA SOUP *NEW*

Mexico City tortilla soup. Ancho and Guajillo pepper spiced chicken broth, crispy tortilla, queso fresco, Oaxaca cheese, avocado, toasted chile ancho, cilantro and crema

ENSALADAS / SALADS

CARNE ASADA SALAD

Grilled steak tossed with a warm flavorful tocino vinaigrette and placed on a bed of mixed field greens. Topped with tomatoes, crumbled bacon, goat cheese, roasted pumpkin seeds and homemade fried onions 15

CHOPPED SALAD

Layers of romaine lettuce, queso fresco, diced red onions, red peppers, avocado, grilled corn cut from the cob, epazote black beans, pomegranate seeds and Barrio spiced corn tortilla chips. Served with a side of our homemade creamy roasted chipotle dressing 12

Add: Chicken 6 • Carne Asada 6 • Shrimp 6

SHRIMP AND CALAMARI SALAD *NEW*

Lightly fried calamari rings, sautéed shrimp tossed with romaine lettuce, red cabbage, tomatoes, cucumbers, avocado, julienned red onions, cilantro, in a chile de árbol lemon and agave nectar vinaigrette 15

Our Menu has been designed to make you feel as if you are in our home in Mexico and give you a sense of the amazing culinary history.

We asked our Barrio Queen familia to bring their most treasured food memories. We have recreated these iconic family recipes into our dining experience that reflects the best regional food of Mexico.

We hope that you enjoy our casa and your culinary experience here with our familia at Barrio Queen.

 = Vegetarian  = Contains Nuts

BOTANAS / APPETIZERS

QUESO FUNDIDO

Melted Oaxaca cheese topped with chorizo, sautéed mushrooms and roasted poblano peppers. Served with homemade corn tortilla chips 12

NACHOS CHINGONES

Homemade corn tortilla chips layered with tender pork green chile, melted Oaxaca cheese, roasted red onions and topped with our homemade pico de gallo
Half Order 9.50 Full Order 14.50

BARRIO PAPAS *(Seasoned Fries) Especial de la Casa!*

- Homemade seasoned fries 6
- With grilled corn cut from the cob, mayo and cotija cheese, Mexican hot sauce, fresh cilantro and lime 8
- With pork green chile and Oaxaca cheese 9

CEVICHE DE CAMARÓN

Large shrimp cooked in spicy shrimp broth mixed with pico de gallo, cucumbers, lime juice, fresh cilantro and topped with avocado. Served with homemade corn tortilla chips 14

TAMALITO *(Choose a single house-made tamal) NEW*

- Chicken in red sauce: topped with our red pepper salsa
- Pork chile verde: topped with a roasted tomatillo salsa
- Vegetarian: topped with our Queen's cream sauce 4.50 ea.

COCTEL DE ELOTE

Grilled corn cut from the cob, topped with butter, mayo, aged cotija cheese, Mexican hot sauce, fresh cilantro and lime 7.50

ROASTED ELOTE

Whole grilled corn topped with butter, mayo, aged cotija cheese and chile powder 7.50

AUTHENTIC QUESADILLAS *NEW*

Sonoran style quesadillas traditionally folded and filled with Oaxaca cheese then grilled. Served with avocado crema and roasted tomato salsa 7

Add: Chicken 6 • Carne Asada 6 • Shrimp 6
Pork Carnitas 6

BOWLS

BARRIO STYLE PROTEIN BOWL

Barrio style protein with marinated grilled chicken, romaine lettuce, Mexican-style rice, black beans, pico de gallo, poblano peppers and onions sautéed in soy sauce and lime juice. Topped with queso fresco, avocado crema and a fried egg 12

BARRIO VEGETABLE BOWL *NEW*

Rice, pinto beans, zucchini, red peppers, corn, onions, mushrooms, spinach, roasted poblano strips, cubed avocado, pickled onions, radishes, avocado crema and spiced tortilla strips 11.00

Add: Egg 1 • Chicken 6 • Carne Asada 6 • Shrimp 6

PORK CHILE VERDE BOWL *NEW*

Pork chile verde, rice, black beans, roasted poblano strips and onions, queso fresco, cilantro and radishes 13

- Please tell your server if you have any food allergies

* These items may be served raw or undercooked. Consuming raw or undercooked items may increase the risk of foodborne illness

BOS & BQDR 11-4-2019

*Made to Order on
Hand Pressed Corn Tortillas*

TACOS

Any Three Tacos for 12 or 4.50 each
Add an egg to any taco for \$1

Side of Rice 3.50
Black beans 3.50
Refried black beans 3.50
Charro beans 3.50

PORK
CARNITAS

Slow-cooked pork marinated in Coca-Cola™ and orange rind. Topped with diced red onions and fresh cilantro

AL PASTOR *Straight from Mexico City*

Pork marinated in chile and spice. Topped with diced red onions, fresh cilantro, pineapple and our homemade red sauce

COCHINITA PIBIL *Casa Signature*

The Queen's acclaimed pork marinated in sour orange and achiote paste. Topped with pickled red onions and homemade pico de gallo

PORK CHILE VERDE Y RAJAS

Slow-cooked tender pork, poblano peppers and green tomatillo sauce. Topped with red cabbage, diced red onions and fresh cilantro

CHORIZO

Topped with diced red onions and fresh cilantro

HUEVO CON CHORIZO*

Chorizo topped with a fried egg, diced red onions and fresh cilantro

CHICKEN
BARRIO POLLO

Spice-rubbed chicken, caramelized onions and roasted poblano peppers in a spicy cream sauce. Topped with queso fresco

BARRIO POLLO CON CHORIZO

Spice-rubbed chicken, caramelized onions and roasted poblano peppers in a spicy cream sauce. Topped with chorizo and fresh cilantro

POLLO DESHEBRADO

Pulled chicken topped with Oaxaca cheese and homemade pico de gallo

BEEF
SUADERO AZTECA (Beef Short Rib Birria)

Delicately slow-cooked beef short rib topped with red onions and fresh cilantro

CARNE ASADA

Grilled steak marinated in fresh orange and garlic. Topped with diced red onions, fresh cilantro and avocado

CARNE ASADA CHORIZO Y QUESO

Grilled steak marinated in fresh orange and garlic. Topped with chorizo and queso fresco

CARNE ASADA Y HUEVO*

Grilled steak marinated in fresh orange and garlic. Topped with a fried egg, diced red onions and fresh cilantro

CARNE ASADA Y CHILE RELLENO

Grilled steak marinated in fresh orange and garlic. Served over a roasted jalapeño and melted Oaxaca cheese. Topped with diced red onions, avocado and fresh cilantro

Premium Tacos

5.00 each or Three for 14

GRINGAS

Open faced quesadilla, topped with Oaxaca cheese, tender puerco al pastor, roasted pineapple, red onions, fresh cilantro and queso fresco

ALAMBRE BEEF

Served on Blue Corn Tortillas

Skirt steak marinated in our homemade three peppers red sauce and spices. Topped with poblano peppers and onions sautéed in soy sauce and lime juice, pico de gallo and queso fresco

TACOS DE TINGA

Served on Blue Corn Tortillas

Shredded chicken sautéed with onions, roasted tomatoes and chipotle sauce topped with cabbage, queso fresco, cilantro and crema fresca

MAR Y TIERRA

Served on Blue Corn Tortillas

Surf and turf taco. Topped with roasted shrimp, carne asada, avocado crema, pickled onions, queso fresco and fresh cilantro

VEGETARIAN

EL TACO VEGETARIANO 

Mushrooms, spinach, zucchini, red peppers, tomatoes, diced red onions and grilled corn cut from the cob. Topped with red cabbage, homemade pico de gallo and fresh cilantro

RAJAS 

Roasted poblano peppers and sautéed red onions. Topped with fresh cilantro and Oaxaca cheese

NOPALITOS 

Tender sautéed cactus, jalapeño peppers, red onions and tomatoes. Topped with queso fresco

SEAFOOD

PESCADO

Negra Modelo™ beer-battered fish. Topped with red cabbage, homemade pico de gallo, queso fresco and Barrio aioli sauce

PESCADO ASADO

Grilled fish topped with red cabbage, homemade pico de gallo, queso fresco and Barrio aioli sauce

CAMARÓN

Negra Modelo™ beer-battered shrimp. Topped with red cabbage, homemade pico de gallo, queso fresco and Barrio aioli sauce

CAMARÓN ASADO

Large marinated grilled shrimp. Topped with red cabbage, homemade pico de gallo, queso fresco and Barrio aioli sauce

BURRITOS

Add an egg to any burrito for \$1

ARIZONA *Especial de la Casa!*

Tender slow-cooked green chile pork. Topped with homemade green tomatillo sauce, melted Oaxaca cheese, diced red onions, crema fresca and fresh cilantro 16

AZTECA (BEEF SHORT RIB BIRRIA)

Delicately slow-cooked beef short rib and Mexican-style rice. Covered with a half each of our homemade green tomatillo and red sauces. Topped with diced red onions, crema fresca and fresh cilantro 16

CARNE ASADA

Grilled steak marinated in fresh orange and garlic, epazote black beans, Oaxaca cheese, homemade pico de gallo and avocado. Topped with crema fresca and fresh cilantro. Extra pico de gallo on the side 16

BARRIO POLLO

Spiced-rubbed chicken, caramelized onions and roasted poblano peppers in our spicy cream sauce. Topped with homemade green tomatillo sauce, melted Oaxaca cheese, red onions, crema fresca and fresh cilantro 16

TORTAS

Mexican style sandwich served on a toasted telera roll.
Your choice of Barrio seasoned fries or casa side salad.
Add an egg to any torta for \$1

ADOBO STEAK

Adobo marinated skirt steak with poblano peppers and onions sautéed in soy sauce and lime juice, melted Oaxaca cheese, avocado and chipotle aioli 13

AL PASTOR

Tender pork pastor topped with melted Oaxaca cheese, roasted pineapple, avocado, tomatoes and a refried black bean spread 13

CARNE ASADA

Grilled steak marinated in fresh orange and garlic. Topped with melted Oaxaca cheese, roasted poblano peppers, caramelized onions, sliced avocados and Barrio aioli sauce 13

COCHINITA PIBIL

The Queen's award-winning pork marinated in sour orange and achiote paste then wrapped in a banana leaf and slow-cooked all night long! Topped with pickled red onions, homemade pico de gallo and served with a side of achiote au jus 13

AZTECA BEEF *NEW*

Slow-roasted beef short rib in a blend of chiles and spices topped with mayo, crema fresca, melted Oaxaca cheese, tomatoes, avocados and romaine lettuce. Served with a side of au jus 13

QUEEN'S BURGER

1/2 lb. grilled beef patty prepared with garlic, mint and cilantro. Topped with melted Oaxaca cheese, mayo, house spicy ketchup, tomatoes, romaine, crispy onions and jalapenos on a buttered toasted buttermilk bun 11

ENCHILADAS

Served in hand pressed corn tortillas
with epazote black beans & calabacitas
Add an egg to any enchilada for \$1

THE QUEEN

A rich blend of Oaxaca, cotija and goat cheese mixed with sautéed spinach, shallots and garlic. Topped with our homemade subtle yet spicy cream sauce, cotija cheese and crema fresca 14

Add: Chicken 6 • Carne Asada 6 • Shrimp 6

SUIZAS

Tender pulled chicken and creamy Oaxaca cheese. Topped with our homemade jalapeño tomatillo sauce, chorizo, diced red onions, fresh cilantro and crema fresca 18

DE MOLE

Tender pulled chicken with Oaxaca cheese. Topped with authentic mole poblano sauce, toasted sesame seeds, queso fresco, diced red onions, fresh cilantro and crema fresca 17

CALIFORNIA

Creamy Oaxaca and cotija cheese blend. Topped with our homemade three-chile red sauce, black olives, diced red onions, fresh cilantro and crema fresca 14

Add: Chicken 6 • Carne Asada 6 • Shrimp 6

AZTECA (BEEF SHORT RIB BIRRIA)

Delicately slow-cooked beef short rib and melted Oaxaca cheese. Topped with our homemade green tomatillo sauce, diced red onions, fresh cilantro and crema fresca 16

CARNE ASADA

Grilled steak marinated in fresh orange and garlic with Oaxaca cheese. Topped with a combination of our homemade green tomatillo and red sauces, diced red onions, cotija, fresh cilantro and crema fresca 18

POBLANAS

Tender pulled chicken, Oaxaca cheese, spinach and mushrooms topped with a creamy cilantro and roasted poblano sauce 18

DE MARISCOS *NEW*

Hand pressed blue corn tortillas filled with Oaxaca cheese, fresh lump crab meat, shrimp and poblano peppers. Topped with a roasted red pepper cream sauce, queso fresco, cilantro and avocado 21

JOIN US FOR

Happy Hour!

SPECIALS

SIDES 3.50 each

CHIPOTLE MASHED POTATOES

MEXICAN - STYLE RICE

CALABACITAS (SAUTÉED VEGETABLES)

EPAZOTE BLACK BEANS

REFRIED BLACK BEANS

CHARRO BEANS

CASA SALAD

ESPECIALIDADES DE LA CASA / ENTRÉE

CHILES EN NOGADA *Auténtico*

A roasted poblano pepper filled with chicken, apples, pears, dried apricots, golden raisins, walnuts, onions and garlic. Covered in a delicate almond cream sauce, finished with the colors of the Mexican flag: fresh cilantro, queso fresco, almond slices and pomegranate seeds. Served with chipotle mashed potatoes and calabacitas 23

STEAK RANCHERO

Thinly sliced skirt steak sautéed with onions, garlic, jalapeño peppers in a white wine tomato sauce. Served with fresh hand-pressed corn tortillas, refried black beans and Mexican-style rice 23

PESCADO VERACRUZANO

Fresh pan-seared Sea Bass topped with Veracruz style salsa (garlic, onions, tomatoes, green olives, carrots, capers, cilantro, white wine and butter). Served with Mexican-style rice and calabacitas 23

COCHINITA PIBIL *Award Winning!*

The Queen's acclaimed pork is marinated in sour orange and achiote paste, wrapped in a banana leaf and slow-cooked all night long! Topped with pickled red onions and homemade pico de gallo. Served with fresh hand-pressed corn tortillas, Mexican-style rice and epazote black beans 21

CARNE ASADA* *Sonoran Style*

Grilled steak marinated in fresh orange and garlic. Topped with avocado slices, jalapeño peppers, tomatoes, garlic, sautéed onions and chorizo. Served with fresh hand-pressed corn tortillas, epazote black beans and calabacitas 23

CARNE TAMPIQUEÑA*

Thick cut grilled seasoned steak. Topped with rajas, homemade Barrio salsa and fresh cilantro along side a red enchilada filled with melted Oaxaca cheese and sautéed onions topped with avocado slices and crema. Served with Mexican-style rice and refried black beans 23

POLLO EN MOLE POBLANO

Pan-seared chicken breast topped with our authentic mole poblano sauce, toasted sesame seeds, diced red onions, homemade pico de gallo and fresh cilantro. Served with epazote black beans and Mexican-style rice 19

POLLO A LA PARILLA

Adobo marinated grilled chicken breast topped with rajas. Served with Mexican-style rice and calabacitas 17

CARNITAS MICHOCANAS

Slow-cooked pork marinated in Coca-Cola™ and orange rind with red chile sauce, epazote black beans, Oaxaca cheese, sautéed onions and served in a cast iron skillet. Served with fresh hand-pressed corn tortillas, Mexican-style rice, pico de gallo and calabacitas 21

CHILE VERDE *Especial de la Casa*

Slow-cooked tender pork in a poblano pepper and tomatillo sauce topped with diced red onions and fresh cilantro. Served with fresh hand-pressed corn tortillas, Mexican-style rice and epazote black beans 17

CHILE RELLENO DE VEGETALES *(Available Vegan Style)*

Roasted poblano pepper filled with mushrooms, spinach, zucchini, red peppers, tomatoes, onions, fresh cilantro, grilled corn cut from the cob, Oaxaca and cotija cheese. Topped with a zesty tomato white wine sauce. Served with epazote black beans 15

Add: Chicken 6 • Carne Asada 6 • Shrimp 6

TAMALES TRIO PLATTER *NEW*

Combinations of our Traditional tamales, pork chile verde topped with roasted tomatillo salsa, chicken in red salsa topped with a three pepper red sauce, vegetarian with Oaxaca cheese and topped with our Queen's cream sauce. Served with Mexican-style rice and epazote black beans 17

PESCADO DEL BARRIO *NEW*

Fresh Mexican white Sea Bass, pan roasted and topped with a garlic, onion, cilantro white wine butter sauce. Served with fresh hand-pressed corn tortillas, Mexican-style rice and grilled zucchini 22

MOLCAJETES *Traditional dish from Sonora Mexico* *NEW*

Puerco verde, roasted tomatillo salsa, rice, charro beans, soy-lime sautéed poblanos and onions, grilled nopales, queso fresco, carne asada, pollo asado, garlic shrimp, grilled jalapeño, avocados, radishes, cilantro and lime. Served with fresh hand-pressed corn tortillas 24

CHAMORRO DE PUERCO *NEW*

Gold Canyon Farm pork shank slow-roasted in a chile ancho, garlic, butter and red wine reduction. Served with sautéed spinach and chipotle mashed potatoes 21

CAMARONES AL MOJO DE AJO* *Guaymas Style*

Large shrimp sautéed with garlic, fresh cilantro, poblano peppers and chile de árbol sauce. Served with Mexican-style rice and calabacitas 22

HEALTHIER OPTIONS

Botanas / APPETIZERS

BARRIO GUACAMOLE  **Nationally Renowned!**
The Queen's signature guacamole prepared table side 14


CEVICHE DE CAMARÓN
Large shrimp cooked in spicy shrimp broth mixed with pico de gallo, cucumbers, lime juice, fresh cilantro and topped with avocado. Served with homemade corn tortilla chips 14

TACOS

Any Three Tacos for 12 or 4.50 each

CAMARÓN ASADO
Large marinated grilled shrimp. Topped with red cabbage, homemade pico de gallo, queso fresco and Barrio aioli sauce

PESCADO ASADO
Grilled fish. Topped with red cabbage, homemade pico de gallo, queso fresco and Barrio aioli sauce


EL TACO VEGETARIANO 
Mushrooms, spinach, zucchini, red peppers, tomatoes, diced red onions and grilled corn cut from the cob. Topped with red cabbage, homemade pico de gallo, and fresh cilantro

Taco Tuesdays!

3.50 each for all non-premium tacos


 = Vegetarian  = Contains Nuts

ENSALADAS Y SOPAS / SALADS AND SOUPS

CHOPPED SALAD 
Layers of romaine lettuce, queso fresco, diced red onions, red peppers, avocado, grilled corn cut from the cob, epazote black beans, pomegranate seeds and Barrio spiced corn tortilla chips. Served with a side of our homemade creamy roasted chipotle dressing 12
Add: Chicken 6 • Carne Asada 6 • Shrimp 6

CALDO TLAPEÑO *Tradicional Southern Mexico Chicken Soup*
Chicken breast, vegetables and rice in a chipotle infused chicken broth. Topped with avocado, fresh cilantro and homemade Barrio spiced corn tortilla strips 6.50 cup 9.50 bowl

ESPECIALIDADES DE LA CASA / ENTRÉE

CHILE RELLENO DE VEGETALES  (Available Vegan Style)
Roasted poblano pepper filled with mushrooms, spinach, zucchini, red peppers, tomatoes, onions, fresh cilantro, grilled corn cut from the cob, Oaxaca and cotija cheese. Topped with a zesty tomato white wine sauce 15
Add: Chicken 6 • Carne Asada 6 • Shrimp 6

POLLO A LA PARILLA
Adobo marinated grilled chicken breast topped with rajas. Served with Mexican-style rice and calabacitas 17

BARRIO STYLE PROTEIN BOWL **NEW**
Barrio style protein with marinated grilled chicken, romaine lettuce, Mexican-style rice, black beans, pico de gallo, poblano peppers and onions sautéed in soy sauce and lime juice. Topped with queso fresco, avocado crema, and a fried egg 12

BEBIDAS / BEVERAGES

AGUAS FRESCAS 6
House made fresh flavored water
-Jamaica (hibiscus flower) -Pineapple
-Tamarindo (tamarind pod) -Mango **SEASONAL!**
-Horchata (Mexican cinnamon, rice, and sweet milk)

CAFÉ MEXICANO 4
Barrio Queen Chiapas Izapa coffee

FRESHLY BREWED ICED TEA (UNSWEETENED) 3

BOTTLED SODAS 4
Coke, Sprite, Fanta Orange, Fresca (1/2 ltr)
Jarritos Mexican Soda 12oz. (Assorted Flavors)

FOUNTAIN SODAS 3.50
Coco-Cola, Diet Coke, Ginger Ale, Sprite, Barq's-Root Beer, Dr. Pepper, Lemonade

BOTTLED AGUAS
Panna or Pelligrino - 1 L 5
Panna or Pelligrino - 1/2 L 3