**SOPAS / SOUPS**

All soups 6.50 cup 9.50 bowl  Served with 3 warm tortillas

**CALDO TLAPEÑO**  Traditional 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**
Mexican 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 16

**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 8 • Shrimp 6

**SHRIMP AND CALAMARI SALAD**
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 16

---

**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 10  Full Order 15

**BARRIO PAPAS**  (Seasoned Fries)  Especial de la Casal
• Homemade seasoned fries 7
• With grilled corn cut from the cob, mayo and cotija cheese, Mexican hot sauce, fresh cilantro and lime 9
• With pork green chile and Oaxaca cheese 10

**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 15

**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**
Sonoran style quesadillas traditionally folded and filled with Oaxaca cheese then grilled. Served with avocado crema and roasted tomato salsa 8
Add: Chicken 6 • Carne Asada 8 • Shrimp 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
Add: Egg 1 • Chicken 6 • Carne Asada 8 • Shrimp 6

**PORK CHILE VERDE BOWL**
Pork chile verde, rice, black beans, roasted poblano strips and onions, queso fresco, cilantro and radishes 14

---

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 families 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.
**Premium Tacos**

**5 EACH OR THREE FOR 14**

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

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

**MAR Y TIERRA**
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, jalapeños 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

---

**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)**
Amazing Flavor
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

*These items may be served raw or undercooked. Consuming raw or undercooked items may increase the risk of foodborne illness.
**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)**
Amazing Flavor
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 17

**Barrío 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 15

**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 Amazing Flavor
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 12

---

**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 15
Add: Chicken 6 • Carne Asada 8 • Shrimp 6

**Suizas**
Tender pulled chicken and creamy Oaxaca cheese. Topped with our homemade jalapeño tomatillo sauce, charizo, 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 18

**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 15
Add: Chicken 6 • Carne Asada 8 • 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 18

**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

**Poblano**
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 22

---

**Join Us For**
**Happy Hour!**
**Specials**

**Sides**
4 each
- Chipotle Mashed Potatoes
- Mexican Style Rice
- Refried Black Beans
- Calabacitas (Sautéed Vegetables)
- Chorizo Beans
- Casa Salad

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

**MOLCAJETES**  
Traditional dish from Sonora Mexico  
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.  
26

**CHAMORRO DE PUERCO**  
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.  
23

**TAMALES TRIO PLATTER**  
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.  
19

**CHILES EN NOGADA**  
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.  
25

**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.  
22

**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.  
25

**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.  
23

**POLLO A LA PARILLA**  
Adobo marinated grilled chicken breast topped with rajas. Served with Mexican-style rice and calabacitas.  
18

**CARNITAS MICHOACANAS**  
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.  
22

**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.  
18

**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.  
16  
Add: Chicken 6 • Carne Asada 8 • Shrimp 6

**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.  
24

**STEAK RANCHERO**  
Thiny 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.  
24

**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.  
24

**CARNE TAMPIMEÑA**  
Thick cut grilled seasoned steak. Topped with rajas, homemade Barrio salsa and fresh cilantro alongside 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.  
24

**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

---

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

Botanas / Appetizers

BARRIO GUACAMOLE
The Queen’s signature guacamole prepared table side
14.50

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 15

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

Ensaldas 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 8 • Shrimp 6

CALDO TLALPEÑO
Traditional 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
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 16
Add: Chicken 6 • Carne Asada 8 • Shrimp 6

POLLO A LA PARILLA
Adobo marinated grilled chicken breast topped with rajas. Served with Mexican-style rice and calabacitas 18

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

Taco Tuesdays!
3.50 each for all non-premium tacos

= Vegetarian  = Contains Nuts

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) 3.50

BOTTLED SODAS  4
Coke, Sprite, Fanta Orange, Fresca (½ ltr)
Jarritos Mexican Soda 12oz. (Assorted Flavors)

FOUNTAIN SODAS  3.75
Coca-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

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