**BOTANAS / APPETIZERS**

**GUACAMOLE**
The Queen's signature guacamole 14.50

**BARRIO PAPAS**
- 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

**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

**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 • Pork Carnitas 6

**SOPAS / SOUPS**
All soups 6.50 cup 9.50 bowl served with 3 warm tortillas

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

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

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**ENSALADAS / SALADS**

**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, seared shrimp tossed with romaine lettuce, red cabbage, tomatoes, cucumbers, avocado, julienne red onions, cilantro, in a chile de árbol lemon and agave nectar vinaigrette 16

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**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

**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**
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 t 13
TACOS
ANY THREE TACOS FOR 12 OR 4.50 EACH
ADD AN EGG TO ANY TACO FOR $1

PORK
CARNITAS
Slow-cooked pork marinated in Coca-Cola™ and orange rind. Topped with diced red onions and fresh cilantro
AL PASTOR
Pork marinated in chile and spice. Topped with diced red onions, fresh cilantro, pineapple and our homemade red sauce
COCHINITA PIBIL
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

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

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

SEAFOOD
PESCADO
Negro 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
Negro 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

POSTRES / DESSERTS
CHURROS
Four homemade churros dusted in cinnamon sugar topped with cajeta caramel, Mexican chocolate sauce, pecans and sprinkle of powdered sugar, served with a scoop of vanilla bean ice cream 8
FLAN
Custard with caramelized syrup, pecans and vanilla Kahlua sauce 8
**ENCHILADAS**
Served in hand pressed corn tortillas with epazote black beans & calabacitas
Add an egg to any enchiladas 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, chile, 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

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

**ESPECIALIDADES DE LA CASA / ENTRÉE**

**CARNE ASADA**
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

**COCHINITA PIBIL**
The Queen's acclaimed pork is marinated in sour orange and achíote 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

**CHILE VERDE**
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

**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

**CARNITAS MICHOACANAS**
Slow-cooked pork marinated in Coca-ColaTM 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

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

**CAMARONES AL MOJO DE AJO**
Large shrimp sautéed with garlic, fresh cilantro, poblano peppers and chile de árbol sauce. Served with Mexican-style rice and calabacitas 23

**BURRITOS**
Add an egg to any burrito for $1

**ARIZONA**
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 17

**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