Sopas / Soups

All soups 6.50 cup 9.50 bowl  Served with 3 warm tortillas

**CALDO TLALEÑO**  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 orégano

**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 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, juliened red onions, cilantro, in a chile de árbol lemon and agave nectar vinaigrette 15

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, mayonnaise 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 chili 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

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

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

= Vegetarian  = Contains Nuts
**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

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

CARNES ADARA CHORIZO Y QUESO
Grilled steak marinated in fresh orange and garlic. Topped with chorizo and queso fresco

CARNES ADARA Y HUEVO*
Grilled steak marinated in fresh orange and garlic. Topped with a fried egg, diced red onions and fresh cilantro

CARNES ADARA 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

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**Burritos**

Add an egg to any burrito for $1

**Arizona**

Especial de la Casal

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

**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

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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

**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**

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 jalapeños on a buttered toasted buttermilk bun 11

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**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**

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

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**Join us for Happy Hour!**

**Sides**

3.50 each

- Chipotle Mashed Potatoes
- Mexican Style Rice
- Calabacitas (Sautéed Vegetables)
- Epazote Black Beans
- Refried Black Beans
- Chorizo Beans
- Casa Salad

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**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 PILBIL**  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 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 21

**CHILE VERDE**  Especial de la Casa
Slow-cooked tender pork in a poblano pepper and tomatillo sauce topped with sliced red onions and fresh cilantro. Served with fresh hand-pressed corn tortillas, Mexican-style rice and epazote black beans 17

**CHILE RELLENOS 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
Puerto verde, roasted tomatillo salsa, rice, charro beans, soy-lime sautéed pohnanos 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 PUEBCO**  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

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**Healthier Options**

**Botanas / Appetizers**

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

**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

**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

**Bebidas / Beverages**

**AGUAS FRESCAS** 6
House made fresh flavored water
- Jamaica (hibiscus flower)
- Tamarindo (tamarind pod)
- 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 (½ 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

**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
Add: Chicken 6 * Carne Asada 6 * 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** (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
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

**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

**Taco Tuesdays!**
3.50 each for all non-premium tacos

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