

BOTANAS / APPETIZERS

✓ BARRIO GUACAMOLE *World Famous!*

avocado, tomato, lime juice, jalapeño, pomegranate, red onion, cilantro 14

The Queen's signature guacamole prepared tableside

QUESO FUNDIDO

Oaxaca cheese, chorizo, mushroom, poblano pepper, corn tortillas 14

NACHOS CHINGONES

pork chile verde, Oaxaca cheese, jalapeño, red onion, pico de gallo
Half Order 10 • Full Order 15

MEXICAN SHRIMP COCKTAIL

Gulf shrimp, avocado, cucumber, lime juice, pico de gallo, cilantro, tortilla strips 14.75

✓ COCTEL DE ELOTE

corn, cotija cheese, chipotle aioli, Tajín, cilantro 7.25

✓ ROASTED ELOTE

corn, cotija cheese, butter, mayo, Tajín 7.25

✓ GRILLED QUESADILLAS

Oaxaca cheese, flour tortilla, avocado crema, molcajete salsa 8.75
Add: Chicken 6 • Pork Carnitas 6.5 • Shrimp 8 • Carne Asada 9

ENCHILADAS

Served with epazote black beans & calabacitas

Add an egg to any enchilada for \$1

ENCHILADA TRIO

chicken, Oaxaca cheese, tomatillo salsa; Oaxaca cheese, cotija cheese, goat cheese, spinach, cream sauce; carne asada, Oaxaca cheese, tomatillo salsa and red sauce; cotija cheese, crema fresca 19.5

✓ THE QUEEN

Oaxaca cheese, cotija cheese, goat cheese, sautéed spinach, cream sauce, crema fresca 16

Add: Chicken 6 • Shrimp 8 • Carne Asada 9

SUIZAS

chicken, chorizo, Oaxaca cheese, tomatillo salsa, red onion, crema fresca, cilantro 17

✓ CALIFORNIA

Oaxaca cheese, cotija cheese, red sauce, red onion, crema fresca, cilantro 15

Add: Chicken 6 • Shrimp 8 • Carne Asada 9

🥜 BLACK MOLE ENCHILADAS

chicken, Oaxaca cheese, black mole, sesame seeds, red onion, cilantro, crema fresca 18

AZTECA

short rib birria, Oaxaca cheese, tomatillo salsa, crema fresca, red onion, cilantro 19

BURRITOS

Served with epazote black beans and Mexican-style rice • Add an egg to any burrito for \$1

ARIZONA *Especial de la Casa!*

pork chile verde, Oaxaca cheese, tomatillo salsa, crema fresca, red onion, cilantro 16.25

AZTECA

short rib birria, rice, red sauce, tomatillo salsa, crema fresca, red onion, cilantro 18.75

✓ = vegetarian 🥜 = contains nuts



TACOS

Made to order with hand pressed corn tortillas

\$5.50 each or any three for \$15 • Add an egg to any taco for \$1

Beef

SUADERO AZTECA

short rib birria, red onion, cilantro 5.5

CARNE ASADA*

steak, red onion, avocado, cilantro 5.5

CARNE ASADA CHORIZO Y QUESO*

steak, chorizo, queso fresco 5.5

CARNE ASADA Y CHILE RELLENO*

steak, roasted jalapeño, Oaxaca cheese, red onions, avocado, cilantro 5.5

Chicken

BARRIO POLLO

chicken, caramelized onion, queso fresco, poblano pepper, cream sauce 5.5

BARRIO POLLO CON CHORIZO

chicken, chorizo, caramelized onion, poblano pepper, cream sauce, cilantro 5.5

POLLO DESHEBRADO

chicken, Oaxaca cheese, pico de gallo 5.5

Pork

CARNITAS

braised pork, red onion, cilantro 5.5

AL PASTOR *Straight from Mexico City*

roasted pork, pineapple, pastor sauce, red onion, cilantro 5.5

COCHINITA PIBIL *Casa Signature*

pulled pork, pickled red onion, pico de gallo 5.5

PORK CHILE VERDE Y RAJAS

pork chile verde, poblano pepper, red cabbage, red onion, cilantro 5.5

CHORIZO

chorizo, red onion, cilantro 5.5

Vegetarian

✓ VEGETARIANO

vegetable mix, red cabbage, pico de gallo 5.5

✓ NOPALITOS *Cactus*

garlic, tomato, jalapeño, queso fresco 5.5

Seafood

PESCADO Modelo

Negra Modelo™ beer-battered fish, queso fresco, red cabbage, chipotle aioli, pico de gallo 5.5

PESCADO ASADO

grilled fish, queso fresco, red cabbage, chipotle aioli, pico de gallo 5.5

CAMARÓN Modelo

Negra Modelo™ beer-battered Gulf shrimp, queso fresco, red cabbage, chipotle aioli, pico de gallo 5.5

CAMARÓN ASADO

grilled Gulf shrimp, queso fresco, red cabbage, chipotle aioli, pico de gallo 5.5

Premium Tacos

\$6.50 each or three for \$18

QUESABIRRIAS

short rib birria, Oaxaca cheese, red onion, cilantro, birria au jus 6.5

GRINGAS

roasted pork, Oaxaca cheese, queso fresco, pineapple, red onion, cilantro 6.5

ALAMBRE BEEF*

adobo steak, queso fresco, soy-lime peppers and onion, pico de gallo, blue corn tortilla 6.5

TACO DE TINGA

chicken, queso fresco, chipotle tomato sauce, cabbage, crema fresca, cilantro, blue corn tortilla 6.5

MAR Y TIERRA* *Surf and Turf*

Gulf shrimp, carne asada, chipotle aioli, al pastor sauce, queso fresco, pickled onion, avocado crema, cilantro, blue corn tortilla 6.5

✓ VEGETARIANO BURRITO

vegetable medley, Oaxaca cheese, al pastor sauce 15

BAJA SHRIMP BURRITO

Negra Modelo™ beer-battered Gulf shrimp, Mexican rice, cabbage, pico de gallo, chipotle aioli 18

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.

ESPECIALIDADES *de la Casa* / ENTRÉE

Add fresh corn tortillas \$2

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. pulled pork, pickled red onion, pico de gallo, served with rice, black beans, cochinita au jus, corn tortillas 22

CARNITAS

braised pork, Oaxaca cheese, salsa roja, sautéed onions, pico de gallo, served in a cast iron skillet with calabacitas, rice, black beans, corn tortillas 22

CARNE ASADA* *Sonoran Style*

steak, soy-lime onion, chile relleno, pico de gallo, served with chorizo quesadilla, rice, chorizo refried beans, flour tortillas 31.5

MOLCAJETE MIXTO* *Chef's Favorite*

carne asada, pork chile verde, pollo asado, Gulf shrimp, queso fresco, avocado, soy-lime peppers and onion, nopales, jalapeño, rice, charro beans, radish, cilantro, served with corn tortillas 29.5

CHILE VERDE *Especial de la Casa*

pork chile verde, red onion, pico de gallo, cilantro, served with rice, black beans, corn tortillas 16.5

🥜 CHILES EN NOGADA *Auténtico*

poblano pepper, chicken, queso fresco, apple, pear, dried apricot, golden raisin, walnut, almond cream sauce, pomegranate, almond, cilantro, served with Mexican rice and calabacitas 24

CAMARONES AL MOJO DE AJO*

Guaymas Style

Gulf shrimp, chile de árbol white wine butter sauce, poblano pepper, cilantro, served with rice and calabacitas 23.5

🥵 POLLO EN MOLE POBLANO

chicken, black mole, sesame seeds, red onion, pico de gallo, cilantro, served with rice, black beans, corn tortillas 18

🌱 CHILE RELLENO DE VEGETALES

poblano pepper, veggie mix, Oaxaca cheese, cotija cheese, tomato sauce, cilantro, served with black beans 17
Add: Chicken 6 • Shrimp 8 • Carne Asada 9

COMBOS *New!*

CHILANGO COMBO

cheese enchilada with red sauce; carne asada taco; pollo deshebrado taco; served with black beans and Mexican rice 18

EL MEXA COMBO

cheese enchilada with red sauce; chicken flauta with tomatillo salsa; carne asada taco; served with black beans and Mexican rice 17

TORTAS

Served with Barrio papas, or Casa side salad

Add an egg to any torta for \$1

AL PASTOR

roasted pork, Oaxaca cheese, pineapple, avocado, tomato, chorizo refried bean spread, telera roll 14.5

CARNE ASADA*

steak, Oaxaca cheese, poblano pepper, caramelized onion, avocado, lettuce, tomato, chipotle aioli, telera roll 21

AZTECA BEEF

short rib birria, Oaxaca cheese, avocado, tomato, lettuce, mayo, crema fresca, telera roll, birria au jus 16.5

BIRRIA GRILLED CHEESE SANDWICH

short rib birria, Oaxaca cheese, Noble country sourdough, served with birria au jus 15

ENSALADAS / SALADS

CARNE ASADA SALAD*

steak, mixed greens, goat cheese, tomato, fried onion, pumpkin seed, bacon vinaigrette 20

🌱 CHOPPED SALAD

romaine lettuce, queso fresco, avocado, red onion, red pepper, corn, black beans, pomegranate, tortilla chips, chipotle ranch 13.5

Add: Chicken 6 • Shrimp 8 • Carne Asada 9

BARRIO BOWL *Barrio's Signature Protein Bowl*

chicken, queso fresco, romaine lettuce, rice, black beans, soy-lime peppers and onion, avocado crema, fried egg, pico de gallo 15.25

Add: Shrimp 8 • Carne Asada 9

SOPAS / SOUPS

All soups: cup \$6.5 • bowl \$10

Served with hand pressed corn tortillas

CALDO TLALPEÑO

chicken, vegetables, rice, avocado, cilantro, tortilla strips

POZOLE VERDE *Guerrero's Signature*

pork chile verde, hominy, cabbage, radish, red onion, cilantro

FAJITAS *New!*

CHARRED GRILLED FAJITAS

grilled peppers, grilled onions, served with avocado crema, Mexican rice, charro beans, flour tortillas

Steak 29 | Shrimp 28 | Chicken 26

TRIO COMBINATION MIX GRILLED*

comes with steak, shrimp, and chicken 32

DOS COMBO

choose any two 29

VEGETARIAN 23

BEBIDAS / BEVERAGES

AGUAS FRESCAS 5.5

jamaica, horchata, mango

CAFÉ MEXICANO 4.5

Barrio Queen Chiapas Izapa coffee

MEXICAN BOTTLED SODAS 4

coke, sprite, fanta orange, jarritos Mexican soda
assorted flavors

Signature Drinks

BARRIO MARGARITA

Lunazul blanco tequila, fresh lime juice, orange curacao, agave nectar 12.5

Upgrade to Reposado or Mezcal +2

BARRIO PALOMA *Made Tableside*

Lunazul reposado tequila, salt, fresh grapefruit, orange, and lime juice, grapefruit jarritos 16

Sides

\$4 each or two for \$6

• MEXICAN RICE

• 🌱 CALABACITAS *Sautéed Vegetables*

• 🌱 EPAZOTE BLACK BEANS

• CHORIZO REFRIED BEANS

• CHARRO BEANS

• 🌱 CASA SALAD

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