

BARRIO  QUEEN
TEQUILERIA

PRIVATE DINING MENU

explore

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who we are

Barrio Queen was established in 2011 when we first opened our doors in Old Town Scottsdale, Arizona. Our food pays homage to history and culture by serving fresh, authentic Mexican cuisine using traditional recipes from barrios throughout Mexico. We believe in supporting our community by using locally sourced, fresh ingredients in our dishes.

Our food creates taste-craving memories that linger after you leave. Inside our locations, the Día de los Muertos decor creates an energetic and social atmosphere that allows you to detach and enjoy your unique, memorable dining experience.

featured in...

The New York Times

Esquire
NETWORK

NBC

CBS

bravo

food
network

TRAVEL+
LEISURE

ESPN

THE ARIZONA REPUBLIC
azcentral.com

New Times
BEST OF PHOENIX
WINNER

FOX

SMALL BITES & PLATTERS



small bites & platters



passed or placed

minimum 24 of each | price per piece

COCTEL DE ELOTE \$3

Corn, cotija cheese, chipotle aioli, Tajín, cilantro

MEXICAN SHRIMP COCKTAIL \$3

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

GRILLED CARNE

ASADA QUESADILLA* \$3.5

Steak, Oaxaca cheese, avocado crema, molcajete salsa

GRILLED SHRIMP TOTOPO \$3.5

Guacamole, pomegranate

ROASTED ELOTE POP \$3

Corn, cotija cheese, chipotle aioli, Tajín, cilantro

BACON WRAPPED SHRIMP SKEWER \$3

Apple wood smoked bacon wrapped Gulf shrimp

JALAPEÑO BITES \$3.5

Pulled chicken, Oaxaca cheese, bacon

MEXICAN MEATBALL \$3

Mexican-Style Rice, chile ancho butter reduction

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.

placed platters

GUACAMOLE, CHIPS, SALSA

\$4 per person

Housemade signature guacamole, molcajete salsa and housemade tortilla chips

GUACAMOLE STATION \$8 per person

Housemade signature guacamole made -to-order with attendant, molcajete salsa and housemade tortilla chips. Replenished for 60 minutes

QUESO FUNDIDO \$120 | serves 15-20

Oaxaca cheese, cream, chorizo, sautéed mushrooms, roasted poblano peppers, tortilla chips

MINI BURRITOS \$36 per dozen

Oaxaca cheese, with choice of: Chicken | Veggie

FLAUTAS DE COCHINITA \$36 per dozen

Corn tortillas, rolled with cochinita pibil and Oaxaca cheese, Barrio chipotle aioli, pico de gallo

FLAUTAS DE POLLO \$36 per dozen

Corn tortillas, rolled with chicken and Oaxaca cheese, Tomatillo salsa, cotija cheese, pickled onions, cilantro

GRILLED QUESADILLAS price per dozen

Oaxaca cheese, avocado crema, molcajete salsa. Choice of: Cheese \$24 | Chicken \$42 | Carne Asada* or Shrimp \$48

dessert platters

CHURRO PLATTER \$28 per dozen

Churros dusted in cinnamon sugar topped with cajeta caramel, Mexican chocolate sauce, pecans and sprinkled with powder sugar

FLAN \$85 per dozen

Custard with caramelized syrup, pecans, vanilla Kahlua sauce

TAMALITOS \$48 per dozen

Choice of chicken with red sauce | pork chile verde with roasted tomatillo sauce | vegetarian with Queen's cream sauce

STREET TACOS

30 tacos | select one:

AL PASTOR \$125

Pork marinated in chile and spice, red onions, cilantro, pineapple and red sauce

POLLO DESHEBRADO \$100

Pulled chicken, Oaxaca cheese, homemade pico de gallo

SUADERO AZTECA \$125

Slow-cooked pulled beef short rib, red onions, cilantro

TACO VEGETARIANO \$100

Mushrooms, spinach, zucchini, red peppers, tomatoes, red onions, grilled corn, red cabbage, pico de gallo, cilantro

BUILD YOUR OWN NACHO BAR

\$15 per person | minimum 20 people

Housemade tortilla chips, Oaxaca cheese sauce, epazote black beans, pulled chicken, carnitas, green chile pork verde, pickled red onions, pico de gallo, jalapeño slices, crema fresca

STRAWBERRY PLATTER

\$35 per platter | 24 pieces

Fresh whole strawberries, vanilla sauce

MINI TRES LECHEs \$35 per dozen

Vanilla bean cake, berry compote, toasted coconut, pecans, whipped cream





PLATED MENUS



barrio plated

\$55 per person

GUACAMOLE, CHIPS & SALSA

Barrio Signature guacamole, molcajete salsa and housemade tortilla chips

COCTEL DE ELOTE

Corn, cotija cheese, chipotle aioli, Tajín, cilantro

MEXICAN SHRIMP COCKTAIL

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

ENTRÉE SELECTION:

CARNE ASADA* Marinated and grilled arrachera with soy-lime sauce over sautéed onions and cheese chile relleno

POLLO EN MOLE POBLANO Pan-seared chicken, authentic mole poblano sauce, toasted sesame seeds, red onions, homemade pico de gallo and cilantro

CARNITAS Slow-cooked pork marinated in Coca-Cola and orange rind with red chile sauce, epazote black beans, Oaxaca cheese and sautéed onions. Served with Mexican-style rice and calabacitas

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

CHILE RELLENO DE VEGETALES

Roasted poblano pepper stuffed with mushrooms, spinach, zucchini, red peppers, tomatoes, onions, cilantro, grilled corn, Oaxaca and cotija cheese. Topped with zesty tomato white wine sauce and served with epazote black beans

FLAN

Custard with caramelized syrup, pecans and vanilla Kahlua sauce

MINI TRES LECHEs

Traditional vanilla bean cakes, with fresh berry compote, toasted coconut and pecans

ENHANCEMENT: ADD A STARTER

\$5 per person

SOUP (choose one):

Caldo Tlalpeño: Chicken, vegetables, rice, avocado, cilantro, tortilla strips

Pozole Verde: Pork green chile and hominy, topped with cabbage, red onion, radishes, fresh cilantro and Mexican oregano

CASA SALAD

Mixed field greens, tomatoes, red onions, queso fresco, and sherry vinaigrette

cena de fiesta plated

\$30 per person

GUACAMOLE, CHIPS & SALSA

Barrio Signature guacamole, molcajete salsa and housemade tortilla chips

COCTEL DE ELOTE

Corn, cotija cheese, chipotle aioli, Tajín, cilantro

ENHANCEMENT: ADD FLAUTAS

\$4 per person

Flautas de Pollo: Corn tortillas, rolled with chicken and Oaxaca cheese, tomatillo salsa, cotija cheese pickled onions, cilantro

Flautas De Cochinita: Corn tortillas, rolled with cochinita pibil and Oaxaca cheese, Barrio chipotle aioli, pico de gallo

ENTRÉE SELECTION:

BARRIO POLLO BURRITO

Spiced-rubbed chicken, caramelized onions, roasted poblano peppers, cream sauce, homemade green tomatillo sauce, Oaxaca cheese, diced red onions, crema fresca and fresh cilantro

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

COCHINITA PIBIL

Slow-cooked pork marinated in sour orange and achiote paste, wrapped in banana leaves and slow roasted. Topped with pickled red onions and homemade pico de gallo. Served with Mexican-style rice and epazote black beans

THE QUEEN ENCHILADA

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

TACO PLATTER:

One of each taco below served with Mexican-style rice and calabacitas

Barrio Pollo: spice rubbed chicken, caramelized onions, roasted poblano peppers, cream sauce, queso fresco

Suadero Azteca: Slow-cooked beef short rib, red onions, cilantro

Cochinita Pibil: Pork marinated in sour orange and achiote paste, pickled red onion, pico de gallo

*VEGETARIAN ALTERNATIVE AVAILABLE

ENHANCEMENT: ADD A STARTER

\$5 per person

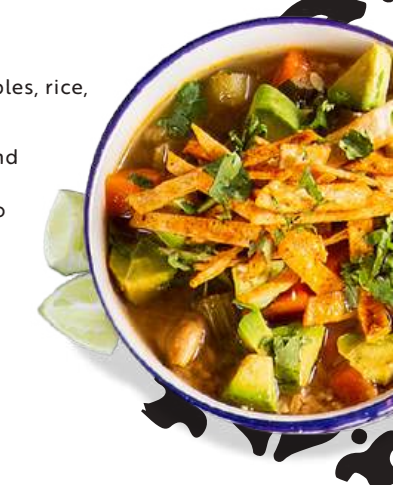
SOUP (choose one):

Caldo Tlalpeño: Chicken, vegetables, rice, avocado, cilantro, tortilla strips

Pozole Verde: Pork green chile and hominy, topped with cabbage, red onion, radishes, fresh cilantro and Mexican oregano

CASA SALAD

Mixed field greens, tomatoes, red onions, queso fresco, and sherry vinaigrette



plated menus

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.



BUFFET MENUS



mix & mingle

\$28 per person | includes chips, salsa and barrio signature guacamole
additional item \$8 per person

choose two:

BARRIO PAPAS CON ELOTE

Homemade seasoned fries topped with grilled corn, chipotle aioli, cotija cheese, Mexican Hot Sauce, fresh cilantro and lime

GRILLED QUESADILLAS

Grilled Sonoran style quesadillas traditionally folded and filled with Oaxaca cheese Choice of filling: (choose one) cheese, chicken or carnitas

TACO VEGETARIANO

Mushrooms, spinach, zucchini, red peppers, tomatoes, diced red onions, grilled corn, topped with red cabbage, pico de gallo and fresh cilantro

COCTEL DE ELOTE

Corn, cotija cheese, chipotle aioli, Tajín, cilantro

ROASTED ELOTE POPS

Whole grilled corn topped with butter, mayo, aged cotija cheese and Tajin

choose two:

FLAUTAS DE POLLO

Chicken, Oaxaca cheese, corn tortilla, tomatillo salsa, cotija cheese, pickled onions and cilantro

FLAUTAS DE COCHINITA

Corn tortillas, cochinita pibil, Oaxaca cheese, Barrio chipotle aioli and pico de gallo

TAMALITO

Homemade tamale with choice of filling: (choose one)

Chicken in red sauce: red pepper salsa

Pork Chile Verde: roasted tomatillo salsa

Vegetarian: Queen's cream sauce

JALAPEÑO BITES

pulled chicken, Oaxaca cheese, bacon

SUADERO AZTECA TACO

slow-cooked beef short rib, red onions, cilantro

MEXICAN SHRIMP COCKTAIL

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

street taco bar

\$30 per person | hand-pressed corn tortillas with choice of filling
additional filling \$9 per person

choose two:

POULTRY

BARRIO POLLO

Spice-rubbed chicken, poblano peppers & onions in cream sauce

POLLO DESHEBRADO

Spice-rubbed pulled chicken

PORK

AL PASTOR

Pork marinated in chile and spice

COCHINITA PIBIL

The Queen's acclaimed pork marinated in sour orange and achiote paste

CARNITAS

Slow-cooked pork marinated in Coca-Cola and orange rind

BEEF

CARNE ASADA*

Grilled steak marinated in fresh orange and garlic

SUADERO AZTECA

Slow-cooked beef short rib

SEAFOOD

CAMARÓN ASADO

Large marinated grilled shrimp

PESCADO

Beer-battered fresh white cod

VEGETARIAN

NOPALITOS

Tender sautéed cactus, jalapeño peppers, red onions and tomatoes

VEGETARIANO

Mushrooms, spinach, zucchini, red peppers, tomatoes, red onions and grilled corn

INCLUDED TOPPINGS:

Pickled onions, pico de gallo, Oaxaca cheese, queso fresco, fresh cilantro & onion mix, red cabbage, taco salsa and limes.

GUACAMOLE, CHIPS & SALSA

Barrio Signature guacamole, molcajete salsa and housemade tortilla chips

COCTEL DE ELOTE

Corn, cotija cheese, chipotle aioli, Tajín, cilantro

MEXICAN STYLE RICE

Mexican-style rice, made fresh daily

EPAZOTE BLACK BEANS

Homemade epazote black beans, cotija cheese

CALABACITAS

Zucchini, red pepper, onion and hand-cut corn, mixed and sautéed

buffet menus

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gathering buffet

\$45 per person

CHOPPED SALAD

Romaine lettuce, queso fresco, diced red onion, red peppers, avocado, grilled corn, epazote black beans, pomegranate seeds, Barrio spiced corn tortilla strips and creamy roasted chipotle dressing

CHOICE OF ENCHILADAS

The Queen: Oaxaca cheese, cotija cheese, goat cheese, sautéed spinach, cream sauce, crema fresca

Suiza: Chicken, chorizo, Oaxaca cheese, tomatillo salsa, red onion, crema fresca, cilantro

STREET TACOS choose two:

POULTRY

BARRIO POLLO

Spice-rubbed chicken, poblano peppers & onions in cream sauce

POLLO DESHEBRADO

Spice-rubbed pulled chicken

PORK

AL PASTOR

Pork marinated in chile and spice

COCHINITA PIBIL

The Queen's acclaimed pork marinated in sour orange and achiote paste

CARNITAS

Slow-cooked pork marinated in Coca-Cola and orange rind

BEEF

CARNE ASADA*

Steak, Oaxaca cheese, cotija cheese, tomatillo salsa and red sauce, crema fresca, red onion, cilantro

SUADERO AZTECA

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

SEAFOOD

CAMARÓN ASADO

Large marinated grilled shrimp

PESCADO

Beer-battered fresh white cod

VEGETARIAN

NOPALITOS

Tender sautéed cactus, jalapeño peppers, red onions and tomatoes

VEGETARIANO

Mushrooms, spinach, zucchini, red peppers, tomatoes, red onions and grilled corn

INCLUDED TOPPINGS:
Pickled onions, pico de gallo, Oaxaca cheese, queso fresco, fresh cilantro & onion mix, red cabbage, taco salsa and limes.

GUACAMOLE, CHIPS & SALSA

Barrio Signature guacamole, molcajete salsa and housemade tortilla chips

COCTEL DE ELOTE

Corn, cotija cheese, chipotle aioli, Tajín, cilantro

MEXICAN STYLE RICE

Mexican-style rice, made fresh daily

EPAZOTE BLACK BEANS

Homemade epazote black beans, cotija cheese

CALABACITAS

Zucchini, red pepper, onion and hand-cut corn, mixed and sautéed

CHURROS

Homemade churros dusted in cinnamon sugar topped with cajeta caramel, Mexican chocolate sauce, pecans and sprinkled with powder sugar

FRESH STRAWBERRIES

Served with vanilla sauce

celebration buffet

\$65 per person

GUACAMOLE, CHIPS & SALSA

Barrio Signature guacamole, molcajete salsa and housemade tortilla chips

CHOPPED SALAD

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

SUIZA ENCHILADAS Chicken, chorizo, Oaxaca cheese, tomatillo salsa, red onion, crema fresca, cilantro

PORK CHILE VERDE Slow-cooked pork, poblano pepper and tomatillo sauce, red onion and cilantro

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

CARNE ASADA* Marinated and grilled arrachera with soy-lime sauce over sautéed onions and cheese chile relleno

THE QUEEN ENCHILADAS Oaxaca cheese, cotija cheese, goat cheese, sautéed spinach, cream sauce, crema fresca

MEXICAN STYLE RICE

Mexican-style rice, made fresh daily

CALABACITAS

Zucchini, red pepper, onion and hand-cut corn, mixed and sautéed

EPAZOTE BLACK BEANS

Homemade epazote black beans, cotija cheese

CHURROS Churros dusted in cinnamon sugar topped with cajeta caramel, Mexican chocolate sauce, pecans and sprinkled with powder sugar

FLAN Custard with caramelized syrup, pecans, vanilla Kahlua sauce

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buffet menus





BARRIO EXPERIENCES

barrio experiences

tequila pairing dinner

\$150 per person | includes housemade corn tortilla chips, molcajete salsa and barrio signature guacamole

FAMILIA STYLE APPETIZERS

COCTEL DE ELOTE

Corn, cotija cheese, chipotle aioli, Tajín, cilantro
PAIRED WITH:
CLASSIC MARGARITA

FIRST COURSE

MEXICAN MEATBALL

Mexican-Style Rice, chile ancho butter reduction
PAIRED WITH:
DON JULIO REPOSADO OLD FASHIONED

SECOND COURSE

AL PASTOR TACO

Pork marinated in chile and spice, diced red onions, cilantro, pineapple, housemade red sauce
PAIRED WITH:
PINEAPPLE MARGARITA

THIRD COURSE

CARNE ASADA* ENCHILADA

Steak, Oaxaca cheese, cotija cheese, tomatillo salsa and red sauce, crema fresca, red onion, cilantro
PAIRED WITH:
DON JULIO 70TH YEAR ANNIVERSARY

MAIN COURSE - ENTRÉE SELECTION

THE QUEEN ENCHILADAS

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

CHILES EN NOGADA

Roasted poblano pepper stuffed with chicken, apples, pears, dried apricots, golden raisins, walnuts, onion, garlic, almond cream sauce, queso fresco, cilantro, almonds, pomegranate seeds

STEAK RANCHERO*

Thinly sliced skirt steak, sautéed onions, garlic, jalapeño peppers, white wine tomato sauce, chorizo refried beans, Mexican-style rice

POLLO A LA PARILLA

Adobo marinated grilled chicken breast, rajas, Mexican-style rice, calabacitas
PAIRED WITH:
DON JULIO 1942 PRIMAVERA MARGARITA

DESSERT COURSE

PASTEL DE CHOCOLATE

Mexican dark chocolate cake, Abuelita chocolate sauce, vanilla bean ice cream
PAIRED WITH:
DON JULIO 1942 EXTRA AÑEJO



tequila tasting

don julio tasting
\$31 per person | half ounce each

DON JULIO BLANCO

DON JULIO REPOSADO

DON JULIO AÑEJO

DON JULIO 70TH

DON JULIO 1942

DID YOU KNOW

Barrio Queen has one of the largest tequila selections in the state. Come and learn about tequila and what makes it unique.

Please tell your server if you have any food allergies.

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barrio experiences

mix it up

join us at the bar with a dedicated mixologist to make a selection of cocktails

\$85 per person

SELECT THREE DRINKS:

BARRIO MARGARITA

EN FUEGO

EL PEPINO LOCO

PEOPLE'S MARGARITA

DEATH'S DOOR

BARRIO PALOMA

EL CHAPO

BERRY GOOD VIBES

FAMILY STYLE MENU:

CHIPS, SALSA, GUACAMOLE

Avocado, tomato, lime juice, jalapeño, pomegranate, red onion, cilantro

COCTEL DE ELOTE

Corn, cotija cheese, chipotle aioli, Tajín, cilantro

GRILLED QUESADILLAS

Oaxaca cheese, avocado crema, molcajete salsa

FLAUTA

Chicken, Oaxaca cheese, corn tortillas, tomatillo salsa, cotija cheese, pickled onions, cilantro

TACO PLATTERS

choose two:

- Suadero Azteca
- Vegetariano
- Pollo Deshebrado
- Al Pastor

BARRIO CHURRO

guacamole CHALLENGE

test your inner chef and learn how to make our signature guacamole!

WOW your friends with your master creation that has been featured in Travel & Leisure and the Food Network!

The guests will be split into groups of 4-6 people. Each group will have a creation station with all of the ingredients needed. Our talented chef will lead the group on how to create the barrio queen signature guacamole.

To add a challenge, have our chef taste test each group's guacamole to pick the winner with the best taste!

After the challenge, groups will enjoy their guacamole at their dinner tables or we can package a small container for them to take home.

\$15 per person
\$200 chef attendant fee
minimum 10 people

featured in...



TRAVEL+
LEISURE

OUR BEVERAGES



our beverages

beverage packages

BLANCO \$12 per person

BARRIO MARGARITA
WINE SELECTION
ASSORTED DRAFT PINTS & BOTTLED BEERS
ASSORTED NON-ALCOHOLIC BEVERAGES

REPOSADO \$17 per person

ASSORTED MARGARITAS
SANGRIA
LIQUOR COCKTAILS
TEQUILA ASSORTMENT
WINE SELECTION
ASSORTED DRAFT PINTS & BOTTLED BEERS
ASSORTED NON-ALCOHOLIC BEVERAGES

AÑEJO \$28 per person

ASSORTED MARGARITAS & SPECIALTY COCKTAILS
SANGRIA
PREMIUM LIQUOR COCKTAILS
TEQUILA ASSORTMENT
WINE SELECTION
ASSORTED DRAFT PINTS & BOTTLED BEERS
ASSORTED NON-ALCOHOLIC BEVERAGES

FULL MENU

Guest can enjoy our full Barrio Queen beverage menu and tequila offering

DRINK TICKETS ARE AN OPTION FOR ALL BEVERAGE PACKAGES. CHARGED BASED ON ACTUAL BEVERAGES ORDERED.



enhancements

WELCOME BEVERAGES

\$12.50 - \$14.50 per drink

Greet your guests with our signature margaritas. Choose from our Barrio Margarita, The People's Margarita or El Pepino Loco

TAKE A SHOT

starting at \$10

Choose from Don Julio, Patrón, Clase Azul or any Tequila on our list

GIVE A TOAST

\$39 per bottle

Celebrate with a sparkling wine toast. By the bottle | 6-7 glasses per bottle



OUR RESTAURANTS



our restaurants

AVONDALE



avondale park 10
10455 w mcdowell road, avondale, az 85392
call: 623.257.3900

tequila private room: up to 40 guests
patio and dining room: up to 250 guests

[MORE INFO](#)

DESERT RIDGE



desert ridge marketplace
21001 n tatum blvd, ste. 98, phoenix, az 85050
call: 480.466.7445

tequila private room: up to 40 guests
patio and dining room: up to 250 guests

[MORE INFO](#)

GILBERT



gilbert heritage place
388 n gilbert rd, gilbert, az 85234
call: 480.634.5025

dining room: up to 80 guests
semi-private patio: up to 60 guests

[MORE INFO](#)

GLENDALE



arrowhead towne center
7640 w bell rd. glendale, az 85308
call: 602.287.8226

tequila private room: up to 50 guests
patio and dining room: up to 200 guests

[MORE INFO](#)

QUEEN CREEK



queen creek marketplace
21156 s ellsworth loop rd, queen creek, az 85142
call: 480.825.7931

tequila private room: up to 40 guests
patio and dining room: up to 250 guests

[MORE INFO](#)

SCOTTSDALE



old town scottsdale
7114 e stetson dr ste 105, scottsdale, az 85251
call: 480.656.4197

dining room: up to 80 guests
semi-private patio: up to 100 guests

[MORE INFO](#)

SURPRISE



surprise
13434 n prasada pkwy, surprise, az 85388
call: 623.352.2481

dining room: up to 80 guests
semi-private patio: up to 125 guests

[MORE INFO](#)

TEMPE



tempe marketplace
31 s mcclintock dr, tempe, az 85281
call: 480.825.7931

tequila private room: up to 40 guests
patio and dining room: up to 250 guests

[MORE INFO](#)

