

BOTANAS / APPETIZERS

BARRIO GUACAMOLE *Nationally renowned!*

avocado, tomato, lime juice, jalapeño, pomegranate, red onion, cilantro **14.75**

(The Queen's signature guacamole prepared table side)

QUESO FUNDIDO

Oaxaca cheese, chorizo, mushroom, poblano pepper, corn tortillas **14.5**

NACHOS CHINGONES

pork chile verde, Oaxaca cheese, jalapeño, red onion, pico de gallo
Half Order **10.5** • Full Order **16.5**

BARRIO PAPAS

• French Fries **7**

• **Pork Chile Verde Papas** *Especial de la Casa!*
French fries, Oaxaca cheese, red onion, cilantro **10.5**

• Elote Papas

French fries, corn, cotija cheese, chipotle aioli, hot sauce, cilantro **10.5**

MEXICAN SHRIMP COCKTAIL

Gulf shrimp, avocado, cucumber, lime juice, pico de gallo, cilantro, tortilla strips **15.5**

TAMALES

• Pollo Rojo Tamalito

chicken, queso fresco, red sauce, pico de gallo **5.25 ea.**

• Pork Chile Verde Tamalito

pork, queso fresco, Barrio salsa, pico de gallo **5.25 ea.**

• Vegetarian Tamalito

vegetable mix, queso fresco, Queen's sauce, pico de gallo **5.25 ea.**

COCTEL DE ELOTE

corn, cotija cheese, chipotle aioli, Tajín, cilantro **8.5**

ROASTED ELOTE

corn, cotija cheese, butter, mayo, Tajín **8.25**

GRILLED QUESADILLAS

Oaxaca cheese, flour tortilla, avocado crema, molcajete salsa **8.5**

Add: Chicken **6.5** • Pork Carnitas **6.5** • Shrimp **9** • Carne Asada **9.5**



TACOS

Made to order with hand pressed tortillas

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

Premium Tacos

\$6.50 each or three for \$18

QUESABIRRIAS

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

GRINGAS

al pastor, Oaxaca cheese, queso fresco, pineapple, red onion, cilantro **6.5**

ALAMBRE BEEF*

adobo steak, queso fresco, poblano, 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 **6.5**

MAR Y TIERRA* *Surf and Turf*

Gulf shrimp, carne asada, queso fresco, pickled onion, avocado crema, cilantro, blue corn tortilla **6.5**

Vegetarian

EL TACO VEGETARIANO

vegetable mix, red cabbage, pico de gallo **5.5**

NOPALITOS *Cactus*

nopalitos mix, queso fresco **5.5**

Seafood

PESCADO

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

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**

Pork

CARNITAS

carnitas, red onion, cilantro **5.5**

AL PASTOR *Straight from Mexico City*

al pastor, 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**

Chicken

BARRIO POLLO

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

BARRIO POLLO CON CHORIZO

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

POLLO DESHEBRADO

chicken, Oaxaca cheese, pico de gallo **5.5**

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**

ENCHILADAS

Served with epazote black beans & calabacitas

Add an egg to any enchilada for \$1

ENCHILADA TRIO

chicken, Oaxaca cheese, Barrio salsa; Oaxaca cheese, cotija cheese, goat cheese, spinach, Queen's sauce; carne asada, Oaxaca cheese, Barrio salsa and red sauce; crema fresca **18.5**

TRIO MOLE ENCHILADAS

chicken, Oaxaca cheese, black mole; Oaxaca cheese, queso fresco, red mole; carnitas, Oaxaca cheese, green mole; crema fresca, sesame seeds **18**

THE QUEEN

Oaxaca cheese, cotija cheese, goat cheese, sautéed spinach, Queen's sauce, crema fresca **16.5**

Add: Chicken **6** • Shrimp **9** • Carne Asada **9**

SUIZAS

chicken, chorizo, Oaxaca cheese, Barrio salsa, red onion, crema fresca, cilantro **18.5**

CALIFORNIA

Oaxaca cheese, cotija cheese, red sauce, red onion, crema fresca, cilantro **15.5**

Add: Chicken **6** • Shrimp **9** • Carne Asada **9**

AZTECA



short rib birria, Oaxaca cheese, Barrio salsa, crema fresca, red onion, cilantro **20.5**

CARNE ASADA*

steak, Oaxaca cheese, cotija cheese, Barrio salsa and red sauce, crema fresca, red onion, cilantro **21.5**

POBLANAS

chicken, Oaxaca cheese, sautéed spinach, mushrooms, poblano cream sauce, pickled onion, radish, crema fresca, cilantro **18.5**

 = vegetarian  = contains nuts

BURRITOS

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

PORK CHILE ROJO

pork chile rojo, Oaxaca cheese, red sauce, crema fresca, red onion, cilantro **17**

ARIZONA *Especial de la Casa!*

pork chile verde, Oaxaca cheese, Barrio salsa, crema fresca, red onion, cilantro **17**

AZTECA

short rib birria, rice, red sauce, Barrio salsa, crema fresca, red onion, cilantro **18.5**

CARNE ASADA*

steak, Oaxaca cheese, avocado, black beans, crema fresca, pico de gallo, cilantro **20**

BARRIO POLLO

chicken, Oaxaca cheese, Barrio salsa, caramelized onion, poblano pepper, spicy cream sauce **18.5**

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

CARNE ASADA* *Senoran Style*
steak, soy-lime onion, chile relleno, pico de gallo, served with chorizo quesadilla, rice, chorizo refried beans, flour tortillas 31

PORK CHILE ROJO
pork chile rojo, red onion, cilantro, served with rice, chorizo refried beans, flour tortillas 18.5

MOLCAJETE MIXTO*
Barrio's Version of the Molcajete
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 18.5

TAMALES TRIO PLATTER
chicken, red sauce, queso fresco, pico de gallo; pork chile verde, Barrio salsa, queso fresco, pico de gallo; vegetable mix, Queen's sauce, queso fresco, pico de gallo; cilantro, served with rice, black beans 20

CHILES EN NOGADA *Auténtico* 🥜
poblano pepper, chicken, queso fresco, apple, pear, dried apricot, golden raisin, walnut, almond cream sauce, pomegranate, almond, cilantro, served with chipotle mashed potatoes and calabacitas 26

CARNITAS
carnitas, Oaxaca cheese, salsa roja, sautéed onions, pico de gallo, served in a cast iron skillet with calabacitas, rice, black beans, corn tortillas 23

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. pulled pork, pickled red onion, pico de gallo, served with rice, black beans, cochinita au jus, corn tortillas 23

PESCADO DEL BARRIO
white fish, white wine butter sauce, cilantro, served with zucchini, rice, corn tortillas 24.5

STEAK RANCHERO
steak, white wine tomato sauce, jalapeño, cilantro, served with rice, chorizo refried beans, corn tortillas 28.5

CAMARONES AL MOJO DE AJO*
Guaymas Style
Gulf shrimp, chile de árbol white wine butter sauce, poblano pepper, cilantro, served with rice and calabacitas 24

POLLO A LA PARILLA
adobo chicken, poblano pepper, served with rice and calabacitas 18.5

POLLO EN MOLE POBLANO 🥜
chicken, black mole, sesame seeds, red onion, pico de gallo, cilantro, served with rice, black beans, corn tortillas 19.5

CHILE RELLENO DE VEGETALES 🌱
poblano pepper, veggie mix, Oaxaca cheese, cotija cheese, tomato sauce, cilantro, served with black beans 18.5
Add: Chicken 6.5 • Shrimp 9 • Carne Asada 9.5

HEALTHIER OPTIONS

Appetizers

🌱 **BARRIO GUACAMOLE** *Nationally Renowned!*
avocado, tomato, lime juice, jalapeño, pomegranate, red onion, cilantro 14.75

MEXICAN SHRIMP COCKTAIL
Gulf shrimp, avocado, cucumber, lime juice, pico de gallo, cilantro, tortilla strips 15.5

Tacos

\$5.50 each or any three for \$15

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

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

🌱 **EL TACO VEGETARIANO**
vegetable mix, pico de gallo

Entrée

🌱 **CHILE RELLENO DE VEGETALES**
poblano pepper, veggie mix, Oaxaca cheese, cotija cheese, tomato sauce, cilantro, served with black beans 18.5
Add: Chicken 6.5 • Shrimp 9 • Carne Asada 9.5

POLLO A LA PARILLA
adobo chicken, poblano pepper, served with rice and calabacitas 18.5

BARRIO BOWL
chicken, queso fresco, romaine lettuce, rice, black beans, soy-lime peppers and onion, avocado crema, fried egg, pico de gallo 15

SOPAS / SOUPS

All soups: cup \$7 • bowl \$10
Served with 3 warm tortillas

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

POZOLE VERDE *Guerrero's Signature*
pork chile verde, hominy, cabbage, radish, red onion, cilantro

ENSALADAS / SALADS

CARNE ASADA SALAD
steak, mixed greens, goat cheese, tomato, fried onion, pumpkin seed, bacon vinaigrette 19

🌱 **CHOPPED SALAD**
romaine lettuce, queso fresco, avocado, red onion, red pepper, corn, black beans, pomegranate, tortilla chips, chipotle ranch 14.5
Add: Chicken 6.5 • Shrimp 9 • Carne Asada 9.5

TORTAS

Served with Barrio papas, or Casa side salad
Add an egg to any torta for \$1

AL PASTOR
al pastor, Oaxaca cheese, pineapple, avocado, tomato, chorizo refried bean spread, telera roll 14.5

CARNE ASADA*
steak, Oaxaca cheese, poblano pepper, caramelized onion, avocado, chipotle aioli, telera roll 20

COCHINITA PIBIL
pulled pork, pickled red onion, pico de gallo, telera roll, achiote au jus 14

AZTECA BEEF
short rib, Oaxaca cheese, avocado, tomato, romaine lettuce, mayo, crema fresca, telera roll, birria au jus 16

MEXICAN CRISPY CHICKEN SANDWICH
fried chicken, Oaxaca cheese sauce, poblano pepper, chipotle aioli, brioche bun 13.5

CARNITAS GRILLED CHEESE
carnitas, Oaxaca cheese, cotija cheese, Noble country sourdough 14

BEBIDAS / BEVERAGES

AGUAS FRESCAS 6
house made fresh flavored water, jamaica (hibiscus flower), tamarindo (tamarind pod), horchata (Mexican cinnamon, rice, and sweet milk), pineapple, mango

CAFÉ MEXICANO 4.5
Barrio Queen Chiapas Izapa coffee

FRESHLY BREWED ICED TEA
unsweetened & assorted flavors 3.75

MEXICAN BOTTLED SODAS 4
coke, sprite, fanta orange, fresca (half liter), jarritos Mexican soda (12 oz. - assorted flavors)

FOUNTAIN SODAS 3.75
coke, diet coke, ginger ale, sprite, barq's root beer, dr pepper, lemonade

BOTTLED AGUAS
large 5.5 • small 3

Sides \$4.25 each or two for \$6

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

🌱 = vegetarian 🥜 = contains nuts

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SHORT ON TIME?

Order Online at
BARRIOQUEEN.COM

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