



BARRIO QUEEN

TEQUILERIA

PRIVATE DINING MENU

explore

WHO WE ARE	3
SMALL BITES & PLATTERS	4
PLATED MENUS	6
BUFFET MENUS	8
BARRIO EXPERIENCES	11
OUR BEVERAGES	14
OUR RESTAURANTS	16





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...







SMALL BITES & PLATTERS

small bites & platters

passed or placed

minimum 24 of each | price per piece

COCTEL DE ELOTE \$3

MEXICAN SHRIMP COCKTAIL \$3

**GRILLED CARNE
ASADA QUESADILLA** \$3.5
Avocado crema

GRILLED SHRIMP TOTOPO \$3.5
Guacamole, pomegranate

ROASTED ELOTE POP \$3

BACON WRAPPED SHRIMP SKEWER \$3

JALAPEÑO BITES \$3.5
Pulled chicken, Oaxaca cheese, bacon

MEXICAN MEATBALL \$3
Chipotle mashed potato, chile ancho butter reduction

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

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, Barrio salsa, cotija cheese pickled onions, cilantro

GRILLED QUESADILLAS price per dozen

Folded, grilled quesadilla, Oaxaca cheese, avocado crema, roasted tomato salsa. Choice of:
Cheese \$24 | Chicken \$42 | Carne Asada or Shrimp \$48

dessert platters

CHURRO PLATTER \$28 per dozen

Homemade 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

EL 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 and cotija cheese blend, 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 LECHE \$35 per dozen

Vanilla bean cake, three milk sauce, 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

Grilled corn cut from the cob, topped with butter, mayo, aged cotija cheese, Mexican hot sauce, fresh cilantro and lime

MEXICAN SHRIMP COCKTAIL

Large shrimp cooked in spicy shrimp broth mixed with pico de gallo, cucumbers, lime juice, cilantro, avocado and homemade corn tortilla chips

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 MICHOACANAS 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, pobalno 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

Three milk-soaked homemade 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, goat cheese, roasted pumpkin seeds, 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

Grilled corn cut from the cob, topped with butter, mayo, aged cotija cheese, Tajin, fresh cilantro and lime

ENHANCEMENT: ADD FLAUTAS

\$4 per person

Flautas de Pollo: Corn tortillas, rolled with chicken and Oaxaca cheese, Barrio 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, spicy 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 cooked overnight. Topped with pickled red onions and homemade pico de gallo. Served with Mexican-style rice and epazote black beans

THE QUEEN ENCHILADA

Rich blend of Oaxaca, cotija and goat cheese mixed with sautéed spinach, shallots and garlic. Topped with spicy cream sauce, cotija and 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, spicy 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, goat cheese, roasted pumpkin seeds, and sherry vinaigrette



plated menus





BUFFET MENUS



buffet menus

míx & míngle

\$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, mayo, cotija cheese, Mexican Hot Sauce, fresh cilantro and lime

AUTHENTIC QUESADILLAS

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

EL TACO VEGETARIANO

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

COCTEL DE ELOTE

Grilled corn cut from the cob, topped with butter, mayo, aged cotija cheese, Tajin, fresh cilantro and lime

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, Barrio 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

SUADERA AZTECA TACO

slow-cooked beef short rib, red onions, cilantro

MEXICAN SHRIMP COCKTAIL

Large shrimp cooked in spicy shrimp broth mixed with pico de gallo, cucumbers, lime juice, fresh cilantro and topped with avocado and 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 spicy 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, jalapeno peppers, red onions and tomatoes

EL TACO

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

Grilled corn, cut from the cob, topped with butter, mayo, aged cotija cheese, Tajin, fresh cilantro and lime

MEXICAN STYLE RICE

Mexican-style rice, made fresh daily

EPAZOTE BLACK BEANS

Homemade epazote black beans, cotija cheese





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: Rich blend of Oaxaca, cotija and goat cheese, sautéed spinach, shallots, garlic, spicy cream sauce, cotija and crema fresca

Suiza: Chicken, Oaxaca cheese, jalapeno tomatillo sauce, chorizo, red onion, cilantro and crema fresca

STREET TACOS choose two:

POULTRY

BARRIO POLLO

Spice-rubbed chicken, poblano peppers & onions in spicy 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, jalapeno peppers, red onions and tomatoes

EL TACO

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

Grilled corn, cut from the cob, topped with butter, mayo, aged cotija cheese, Tajin, fresh cilantro and lime

### MEXICAN STYLE RICE

Mexican-style rice, made fresh daily

### EPAZOTE BLACK BEANS

Homemade epazote black beans, cotija cheese

### 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, Oaxaca cheese, jalapeno tomatillo sauce, chorizo, red onion, cilantro and crema fresca

**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, pobalno 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** Hand-pressed corn tortillas filled Oaxaca cotija and goat cheeses, sautéed spinach, shallots, garlic, spicy cream sauce, cotija cheese, 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** Homemade 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



# 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

Grilled corn cut from the cob, topped with butter, mayo, aged cotija cheese, Mexican hot sauce, fresh cilantro and lime  
PAIRED WITH: CLASSIC MARGARITA

### FIRST COURSE

#### MEXICAN MEATBALL

Chipotle mashed potatoes, chile ancho butter reduction  
PAIRED WITH: DON JULIO REPOSADO DISTRITO FEDERALE

### 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

Grilled orange, garlic marinated steak, Oaxaca cheese, green tomatillo and red sauces, red onion, cotija, cilantro, crema fresca  
PAIRED WITH: DON JULIO 70<sup>TH</sup> YEAR ANNIVERSARY, NEAT

### MAIN COURSE - ENTRÉE SELECTION

#### THE QUEEN ENCHILADAS

Hand-pressed corn tortillas filled Oaxaca cotija and goat cheeses, sautéed spinach, shallots, garlic, spicy cream sauce, cotija cheese, crema fresca

#### CHILES EN NOGAGDA

Roasted poblano pepper stuffed with chicken, apples, pears, dried apricots, golden raisins, walnuts, onion, garlic, almond cream sauce, queso fresco, 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: PRIMAVERA MARGARITA

### DESSERT COURSE

#### PASTEL DE CHOCOLATE

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



## tequila tasting

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

### DON JULIO BLANCO

### DON JULIO REPOSADO

### DON JULIO AÑEJO

### DON JULIO 70TH (CLEAR AÑEJO)

### DON JULIO 1942

\*Tequila expert requires 2 week notice and a minimum of 25 people

### ENHANCEMENT:

#### ADD DON JULIO PRIMAVERA

\$20 per person

### DID YOU KNOW

Barrio Queen has one of the largest tequila selection in the state. Come and learn about tequila and what makes it unique. Our experts will guide your guests on the tasting journey of tequila.\*





# barrio experiences

## mix it up

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

\$85 per person | private space or bar required

### SELECT THREE DRINKS:

**CASA MARGARITA**

**QUEEN'S COOLER**

**WHO'S YOUR DADDY**

**EL PEPINO LOCO**

**DEATH'S DOOR**

**TOLACHE**

**BARRIO PALOMA**

**EL CHAPO**

### FAMILY STYLE MENU:

**CHIPS, SALSA,  
GUACAMOLE**

**COCTEL DE ELOTE**

**GRILLED CHEESE  
QUESADILLAS**

**FLAUTA**

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

**TACO PLATTERS**

choose two:

• Suadera Azteca Beef

• El Taco Vegetariano

• Pollo Deshebrado

• Al Pastor Pork

**CARAMEL FILLED  
CINNAMON CHUROS**

## 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

**CASA MARGARITA** \$12

**WINE SELECTION** \$9 - \$11

**ASSORTED DRAFT PINTS & BOTTLED BEERS** \$6 - \$8

**ASSORTED NON-ALCOHOLIC BEVERAGES** \$3.5 - \$6

### REPOSADO

**ASSORTED MARGARITAS** \$12 - \$17

**SANGRIA** \$10

**WELL LIQUOR COCKTAILS** \$9 - \$10

**TEQUILA ASSORTMENT** \$8 - \$15

**WINE SELECTION** \$9 - \$11

**ASSORTED DRAFT PINTS & BOTTLED BEERS** \$6 - \$8

**ASSORTED NON-ALCOHOLIC BEVERAGES** \$3.5 - \$6

### AÑEJO

**ASSORTED MARGARITAS & SPECIALTY COCKTAILS** \$11 - \$16

**SANGRIA \$10 PREMIUM LIQUOR COCKTAILS** \$11 - \$13

**TEQUILA ASSORTMENT** \$8 - \$25

**WINE SELECTION** \$9 - \$11

**DRAFT PINTS & BOTTLED BEERS** \$6 - \$8

**NON-ALCOHOLIC BEVERAGES** \$3.5 - \$6

### FULL MENU

guests can enjoy the entire regular drink menu ranging from  
\$6 - \$335 per drink (drink prices will be visible)

*drink tickets are an option for all beverage packages. charged based on actual beverages ordered.*



## enhancements

### WELCOME BEVERAGES

\$12 - \$14 per drink

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

### TAKE A SHOT

starting at \$10 per drink

Assign table numbers for your guests with a Tequila Shot of your choice. Choose from Don Julio, Patron Roca, Clase Azul or any Tequila on our list

### GIVE A TOAST

\$35 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](#)

## 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](#)

