



# BARRIO QUEEN

TEQUILERIA

PRIVATE DINING MENU



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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

**TRAVEL+**  
**LEISURE**

**THE ARIZONA REPUBLIC**  
azcentral.com



**FOX**





# SMALL BITES & PLATTERS



# small bites & platters

## passed or placed

minimum 24 of each | price per piece

### MEXICAN STREET CORN \$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

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 \$100 | 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 \$28 | Chicken \$42 | Carne Asada\* \$48 | Shrimp \$54

## dessert platters

### CHURRO PLATTER \$28 per dozen

Caramel filled churros dusted in cinnamon sugar

### FLAN \$85 per dozen

Custard with caramelized syrup, pecans, vanilla Kahlua sauce

### STREET TACOS

30 tacos | select one:

### AL PASTOR \$110

Roasted pork, pineapple, pastor sauce, red onion, cilantro

### POLLO DESHEBRADO \$110

Chicken, Oaxaca cheese, pico de gallo

### BIRRIA \$125

Short rib birria, red onion, cilantro

### VEGETARIANO \$100

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

### 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

\$38 per platter | 24 pieces

Fresh whole strawberries, vanilla sauce

### MINI TRES LECHES \$50 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

### MEXICAN STREET CORN

Corn, cotija cheese, chipotle aioli, Tajín, cilantro

### MEXICAN SHRIMP COCKTAIL

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

## cena de fiesta plated

\$30 per person

### GUACAMOLE, CHIPS & SALSA

Barrio Signature guacamole, molcajete salsa and housemade tortilla chips

### MEXICAN STREET CORN

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:

**CARNE ASADA\*** NY strip steak, soy-lime onion, chile relleno, pico de gallo, served with, rice, chorizo refried beans, flour tortillas

**CHICKEN FAJITAS** Chicken, grilled peppers, grilled onions, served with avocado crema, Mexican-style rice, charro beans, flour tortillas

**CARNITAS** Braised pork, Oaxaca cheese, red sauce, sautéed onions, pico de gallo, served in a cast iron skillet with rice, chorizo refried beans, corn tortillas

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

### CHILE RELLENO DE VEGETALES

Poblano pepper, veggie mix, Oaxaca cheese, cotija cheese, tomato sauce, cilantro, served with black beans

### ENTRÉE SELECTION:

#### BARRIO POLLO BURRITO

Chicken, Oaxaca cheese, tomatillo salsa, caramelized onion, poblano pepper, cream sauce, red onion, cilantro, crema fresca

#### CHILE VERDE

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

#### COCHINITA PIBIL

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

#### 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:** chicken, caramelized onion, queso fresco, poblano pepper, cream sauce

**Birria:** short rib birria, red onion, cilantro

**Cochinita Pibil:** pulled pork, pickled red onion, pico de gallo

\*VEGETARIAN ALTERNATIVE AVAILABLE

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

#### CASA SALAD

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

### ENHANCEMENT: ADD A STARTER

\$5 per person

#### SOUP (choose one):

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

**Pozole Verde:** Pork chile verde, hominy, cabbage, radish, red onion, cilantro

#### 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.

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# 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, 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

**TACOS VEGETARIANOS**  
Mushrooms, spinach, zucchini, red peppers, red onions and grilled corn

**MEXICAN STREET CORN**  
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

**JALAPEÑO BITES**  
pulled chicken, Oaxaca cheese, bacon

**BIRRIA 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

\$32 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

**BIRRIA**  
Slow-cooked beef short rib

**SEAFOOD**  
**CAMARÓN ASADO**  
Large marinated grilled shrimp

**PESCADO**  
Beer-battered fresh white cod

**VEGETARIAN**  
**VEGETARIANO**  
Mushrooms, spinach, zucchini, red peppers, 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

**MEXICAN STREET CORN**  
Corn, cotija cheese, chipotle aioli, Tajín, cilantro

**MEXICAN-STYLE RICE**  
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

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# buffet menus

## 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\***  
Grilled steak marinated in fresh orange and garlic

**BIRRIA**  
Slow cooked beef short rib

**SEAFOOD**  
**CAMARÓN ASADO**  
Large marinated grilled shrimp

**PESCADO**  
Beer-battered fresh white cod

**VEGETARIAN**  
**VEGETARIANO**  
Mushrooms, spinach, zucchini, red peppers, 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

**MEXICAN STREET CORN**  
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**  
Caramel filled churros dusted in cinnamon 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** 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**  
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** Caramel filled churros dusted in cinnamon sugar

**FLAN** Custard with caramelized syrup, pecans, vanilla Kahlua sauce



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# BARRIO EXPERIENCES





# 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**

**PIÑA RITA**

**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

#### **MEXICAN STREET CORN**

Corn, cotija cheese, chipotle aioli, Tajín, cilantro

#### **GRILLED QUESADILLAS**

Oaxaca cheese, avocado crema, molcajete salsa

#### **FLAUTAS**

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

#### **TACO PLATTERS**

choose two:

- Birria
- Vegetariano
- Pollo Deshebrado
- Al Pastor

#### **BARRIO CHURROS**

## 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  
\$100 chef attendant fee  
minimum 10 people

*featured in...*



**TRAVEL+  
LEISURE**





# OUR BEVERAGES





# our beverages

## beverage packages

### LIMITED MENUS

**BLANCO** - Beverages \$13 & under

**REPOSADO** - Beverages \$17 & under

**AÑEJO** - Beverages \$28 & under

### FULL MENU

Guests can enjoy our full Barrio Queen beverage menu and tequilla offerings.

### BEVERAGE OPTIONS INCLUDE:

**HANDCRAFTED MARGARITAS**

**SPECIALTY COCKTAILS**

**PREMIUM LIQUOR COCKTAILS**

**TEQUILA ASSORTMENT**

**WINE SELECTION**

**DRAFT PINTS & BOTTLED BEERS**

**NON-ALCOHOLIC BEVERAGES**

~~~~~  
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, Piña Rita 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

## 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**





# 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](#)

