

# 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













THE ARIZONA REPUBLIC











# small bites & platters

# passed on 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

# placed platters

GUACAMOLE, CHIPS, SALSA

\$4 per person

Replenished for 60 minutes

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.

**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

#### 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  $\ensuremath{\mathsf{corn}}$ 

#### **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

# dessent platters

**CHURRO PLATTER** \$28 per dozen Caramel filled churros dusted in cinnamon sugar

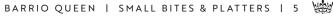
**FLAN** \$85 per dozen Custard with caramelized syrup, pecans, vanilla Kahlua sauce STRAWBERRY PLATTER

\$38 per platter | 24 pieces Fresh whole strawberries, vanilla sauce

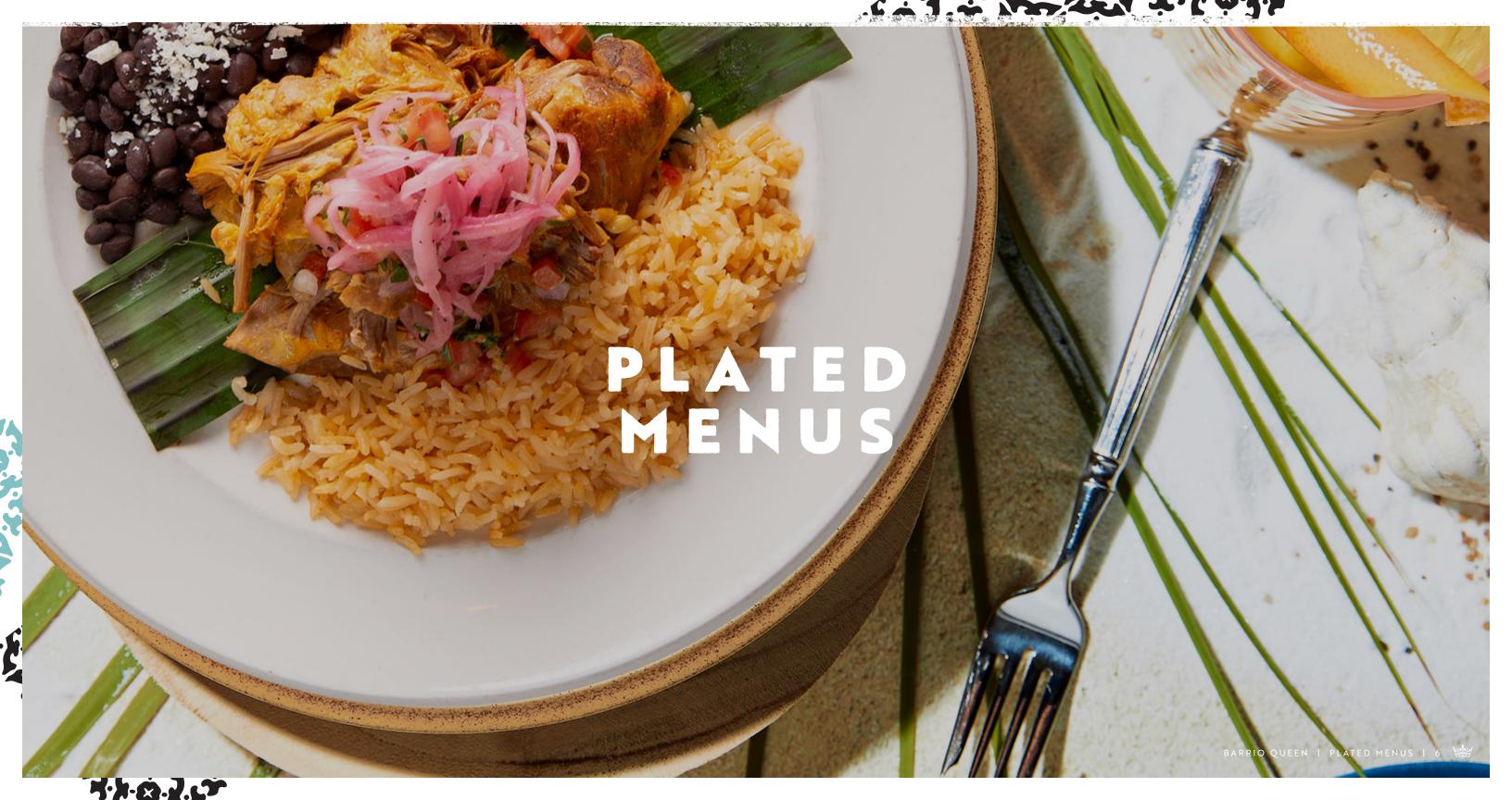
MINI TRES LECHES \$50 per dozen

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

Please tell your server if you have any food allergies.



<sup>\*</sup>These items may be served raw or undercooked. Consuming raw or undercooked items may increase the risk of foodborne illness.





# 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

#### 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

#### 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

# 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:

#### **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** 

#### 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

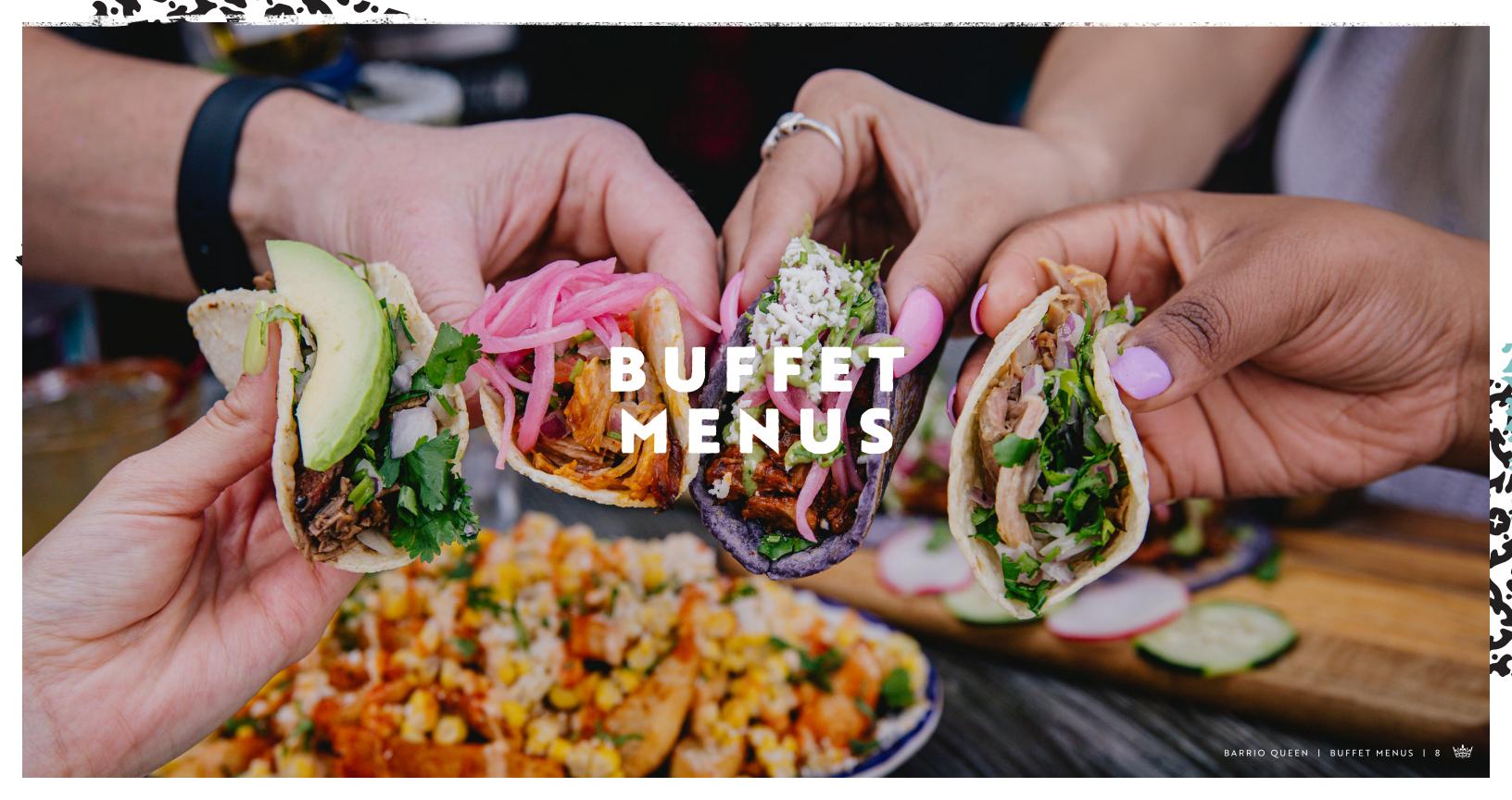
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# mix & mingle

\$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

#### 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

#### CARNE ASADA\*

Grilled steak marinated in fresh orange and garlic

#### BIRRIA

Slow-cooked beef short rib

#### ~~~~ INCLUDED TOPPINGS: ~~~~~

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

#### 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

#### 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**

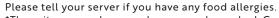
rice, made fresh daily

#### **EPAZOTE BLACK BEANS**

Homemade epazote black beans, cotija cheese

#### CALABACITAS

Zucchini, red pepper, onion and handcut corn, mixed and sautéed



\*These items may be served raw or undercooked. Consuming raw or undercooked items may increase the risk of foodborne illness.









# 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 Oueen: Oaxaca cheese, cotiia 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

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

#### **VEGETARIANO**

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

#### 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

CAMARÓNES 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 soylime 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

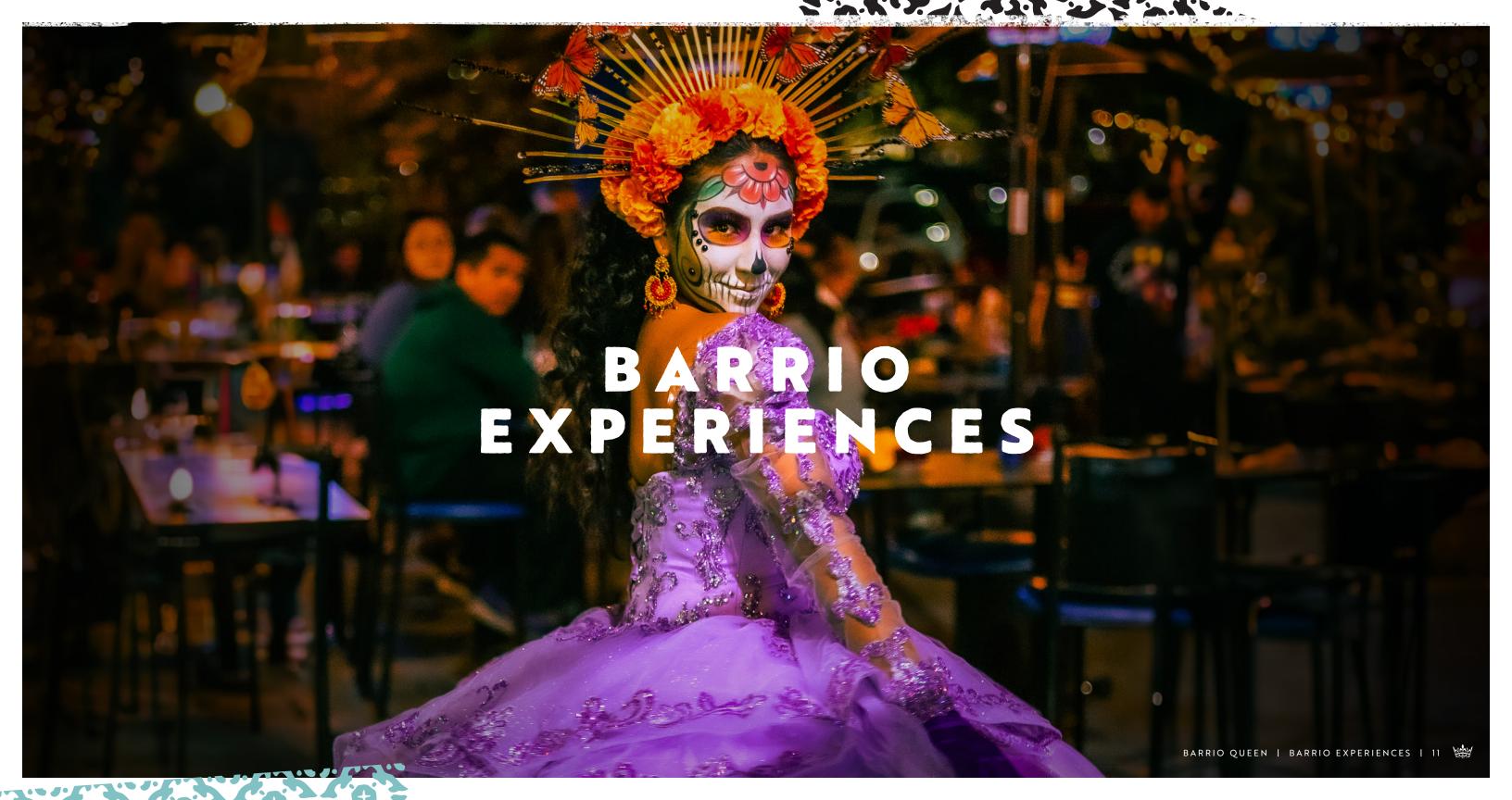
**FLAN** Custard with caramelized syrup, pecans, vanilla Kahlua sauce

Please tell your server if you have any food allergies.

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### 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







# 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** 



#### **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

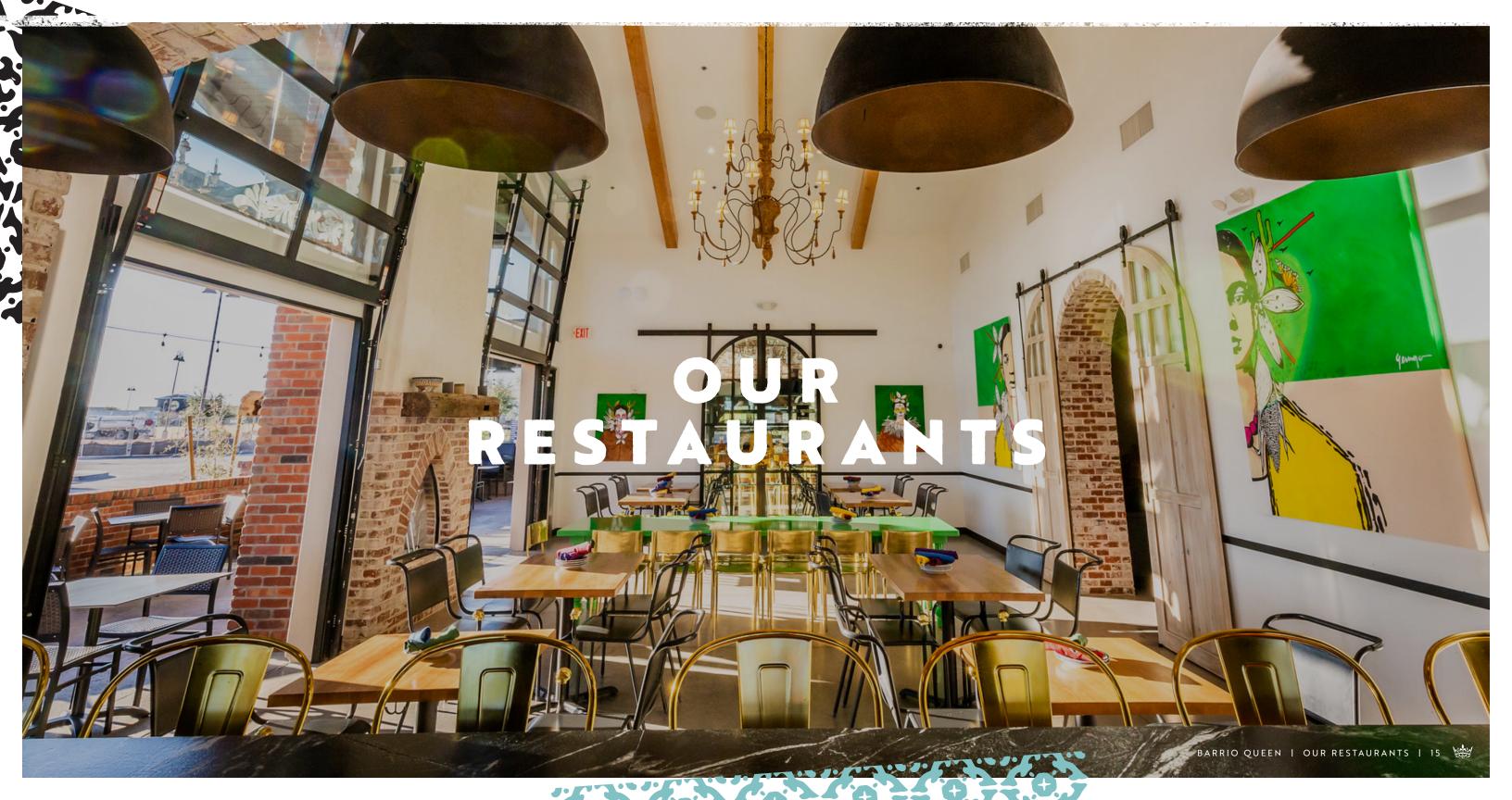
\$39 per bottle Celebrate with a sparkling wine toast. By the bottle | 6-7 glasses per bottle

# tequila tasting

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

DON JULIO BLANCO · DON JULIO REPOSADO DON JULIO ANEJO · DON JULIO 70TH · DON JULIO 1942

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



#### 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

21001 n tatum blvd, ste. 98, phoenix, az 85050

call: 480.466.7445

desert ridge marketplace

**DESERT RIDGE** 

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