

BOTANAS / APPETIZERS

BARRIO GUACAMOLE

avocado, tomato, lime juice, jalapeño, pomegranate, red onion, cilantro **16.25**

The Queen's signature guacamole prepared tableside

Featured on Food Network!

CHEESE CRISP

crispy flour tortilla, colby jack cheese, pico de gallo **12**

Add: Machaca Beef 6 • Al Pastor 4
Pork Chile Verde 4

QUESO FUNDIDO

Oaxaca cheese, chorizo, mushroom, poblano pepper, corn tortillas **16.25**

NACHOS

pollo asado or pork chile verde, Oaxaca cheese, jalapeño, red onion, pico de gallo

Half Order **12** • Full Order **17**

MEXICAN STREET CORN

corn, cotija cheese, chipotle aioli, Tajín, cilantro, lime **9**

ROASTED ELOTE

corn, cotija cheese, butter, mayo, Tajín, lime **9**

MEXICAN SHRIMP COCKTAIL

Gulf shrimp, avocado, cucumber, lime juice, pico de gallo, celery, cilantro, tortilla strips **16**

GRILLED QUESADILLAS

Oaxaca cheese, "rolled" flour tortilla, avocado crema, molcajete salsa **9**

Add: Chicken 6 • Pork Carnitas 6 • Shrimp 8
Carne Asada 9

ENCHILADAS

Served with chorizo refried beans and Mexican-style rice

Add an egg to any enchilada for \$1

TRIO

chicken, Oaxaca cheese, tomatillo salsa; Oaxaca cheese, cotija cheese, goat cheese, spinach, cream sauce; carne asada, Oaxaca cheese, tomatillo salsa and red sauce; cotija cheese, crema fresca **20**

BARRIO

red sauce, colby jack cheese, pico de gallo
Cheese **15.75** • Chicken **16.75** • Machaca Beef **17.75**

THE QUEEN

Oaxaca cheese, cotija cheese, goat cheese, sautéed spinach, cream sauce, crema fresca **18**

Add: Chicken 6 • Shrimp 8 • Carne Asada 9

SUIZAS

chicken, chorizo, Oaxaca cheese, tomatillo salsa, red onion, crema fresca, cilantro **19.50**

BLACK MOLE

chicken, Oaxaca cheese, black mole, sesame seeds, red onion, cilantro, crema fresca **18.50**

BIRRIA

short rib birria, Oaxaca cheese, tomatillo salsa, crema fresca, red onion, cilantro **21.50**

BURRITOS

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

ARIZONA *Especial de la Casa!*

pork chile verde, Oaxaca cheese, tomatillo salsa, crema fresca, red onion, cilantro **18.50**

CHIMICHANGA

chicken or Machaca beef, crema fresca, pico de gallo, cilantro *Chicken 15.50 • Machaca Beef 18*

Make it enchilada style +1.5

 = vegetarian  = contains nuts

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.



TACOS

Made to order with hand pressed corn tortillas

\$5.50 each or any three for \$15.50

Add an egg to any taco for \$1 • Chorizo \$1 • Roasted Jalapeño \$1

Combination

TACO PLATE

three tacos of your choice served with chorizo refried beans and Mexican-style rice **22**

Beef

BIRRIA

short rib birria, red onion, cilantro **5.50**

QUESABIRRIAS

short rib birria, Oaxaca cheese, red onion, cilantro, birria au jus **5.50**

CARNE ASADA*

steak, red onion, avocado, cilantro **5.50**

Chicken

BARRIO POLLO

chicken, caramelized onion, queso fresco, poblano pepper, cream sauce **5.50**

POLLO ASADO

chicken, Oaxaca cheese, pico de gallo **5.50**

TACO DE TINGA *Blue Corn Tortilla*

chicken, queso fresco, chipotle tomato sauce, cabbage, crema fresca, cilantro, blue corn tortilla **5.50**

Surf n Turf

MAR Y TIERRA*

gulf shrimp, carne asada, chipotle aioli, al pastor sauce, queso fresco, pickled onion, avocado crema, cilantro, blue corn tortilla **5.50**

Pork

CARNITAS

braised pork, red onion, cilantro **5.50**

AL PASTOR *Straight from Mexico City*

roasted pork, pineapple, pastor sauce, red onion, cilantro **5.50**

COCHINITA PIBIL *Casa Signature*

pulled pork, pickled red onion, pico de gallo **5.50**

CHORIZO

chorizo, red onion, cilantro **5.50**

GRINGAS

roasted pork, Oaxaca cheese, queso fresco, pastor sauce, pineapple, red onion, cilantro **5.50**

Vegetarian

VEGETARIANO

vegetable mix, red cabbage, pico de gallo **5.50**

Seafood

PESCADO Modelo Especial

Negra Modelo™ beer-battered fish, queso fresco, red cabbage, chipotle aioli, pico de gallo **5.50**

PESCADO ASADO

grilled fish, queso fresco, red cabbage, chipotle aioli, pico de gallo **5.50**

CAMARÓN Modelo Especial

Negra Modelo™ beer-battered Gulf shrimp, queso fresco, red cabbage, chipotle aioli, pico de gallo **5.50**

CAMARÓN ASADO

grilled Gulf shrimp, queso fresco, red cabbage, chipotle aioli, pico de gallo **5.50**

BIRRIA

short rib birria, rice, red sauce, tomatillo salsa, crema fresca, red onion, cilantro **19.50**

CARNE ASADA*

steak, Oaxaca cheese, avocado, black beans, crema fresca, pico de gallo, cilantro **24**

BARRIO POLLO

chicken, Oaxaca cheese, tomatillo salsa, caramelized onion, poblano pepper, cream sauce, red onion, cilantro, crema fresca **19.50**

ESPECIALIDADES de la CASA / ENTRÉE

Add fresh corn tortillas \$2

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. pulled pork, pickled red onion, pico de gallo, served with rice, black beans, cochinita au jus, corn tortillas **23.75**

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 **24**

CARNE ASADA* *Smoran Style*
NY strip steak, soy-lime onion, chile relleno, pico de gallo, served with, rice, chorizo refried beans, flour tortillas **34**

MOLCAJETE MIXED GRILL*
Chef's Favorite
carne asada, pork chile verde, pollo asado, Gulf shrimp, queso fresco, avocado, soy-lime peppers and onion, nopales, jalapeño, rice, charro beans, radish, pico de gallo, cilantro, served with corn tortillas **34**

CHILE VERDE *Especial de la Casa*
pork chile verde, red onion, pico de gallo, cilantro, served with rice, chorizo refried beans, corn tortillas **20**

CAMARONES AL MOJO DE AJO*
Quaymas Style
Gulf shrimp, chile de árbol white wine butter sauce, poblano pepper, cilantro, served with rice and calabacitas **25**

CHILE RELLENO DE VEGETALES
poblano pepper, veggie mix, Oaxaca cheese, cotija cheese, tomato sauce, cilantro, served with black beans **19**
Add: Chicken 6 • Shrimp 8 • Carne Asada 9

CHILANGO COMBO
cheese enchilada with red sauce; carne asada taco; pollo asado taco; served with refried beans and Mexican-style rice **18.75**

EL MEXA COMBO
cheese enchilada with red sauce; chicken flauta with tomatillo salsa; carne asada taco; served with refried beans and Mexican-style rice **17.75**

FAJITAS

CHARRED GRILLED FAJITAS
grilled peppers, grilled onions, served with avocado crema, Mexican-style rice, charro beans, flour tortillas
Steak 30 | Chicken 27 | Shrimp 29

TRIO COMBINATION MIX GRILLED*
comes with steak, shrimp, and chicken **33**

TORTAS

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

AL PASTOR
roasted pork, Oaxaca cheese, pineapple, avocado, tomato, chorizo refried bean spread, buttered telera roll **15.50**

CARNE ASADA*
steak, Oaxaca cheese, poblano pepper, caramelized onion, avocado, lettuce, tomato, chipotle aioli, buttered telera roll **24**

BIRRIA
short rib birria, Oaxaca cheese, avocado, tomato, lettuce, mayo, crema fresca, buttered telera roll, birria au jus **18**

Sides \$4 each or two for \$6.5

- MEXICAN RICE
- CALABACITAS *Sautéed Vegetables*
- EPAZOTE BLACK BEANS
- CHORIZO REFRIED BEANS
- CHARRO BEANS
- CASA SALAD
- BARRIO FRIES

ENSALADAS / SALADS

CARNE ASADA SALAD*
steak, mixed greens, goat cheese, tomato, fried onion, pumpkin seed, bacon vinaigrette **21.50**

CHOPPED SALAD
romaine lettuce, queso fresco, avocado, red onion, red pepper, corn, black beans, pomegranate, tortilla chips, chipotle ranch **15.50**
Add: Chicken 6 • Shrimp 8 • Carne Asada 9

BARRIO PROTEIN BOWL
Barrio's Signature Protein Bowl
chicken, queso fresco, romaine lettuce, rice, black beans, soy-lime peppers and onion, avocado crema, fried egg, pico de gallo **15.50**
Add: Shrimp 8 • Carne Asada 9

SOPAS / SOUPS

All soups: cup \$7 • bowl \$10
Served with hand pressed corn tortillas

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

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

BEBIDAS / BEVERAGES

AGUAS FRESCAS 6
jamaica, horchata, mango

CAFÉ MEXICANO 4.50
Barrio Queen Chiapas Izapa coffee

MEXICAN BOTTLED SODAS 4
coke, sprite, fanta orange, jarritos Mexican soda assorted flavors

Signature Drinks

BARRIO MARGARITA
Lunazul blanco tequila, fresh lime juice, orange curacao, agave nectar **10**
Upgrade to Reposado or Mezcal +2

BARRIO PALOMA *Made Tableside*
Lunazul reposado tequila, salt, fresh grapefruit, orange, and lime juice, grapefruit jarritos **16**

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= vegetarian = contains nuts

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