

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...

The New York Times

Esquire NETWORK

NBC

CBS

bravo

food

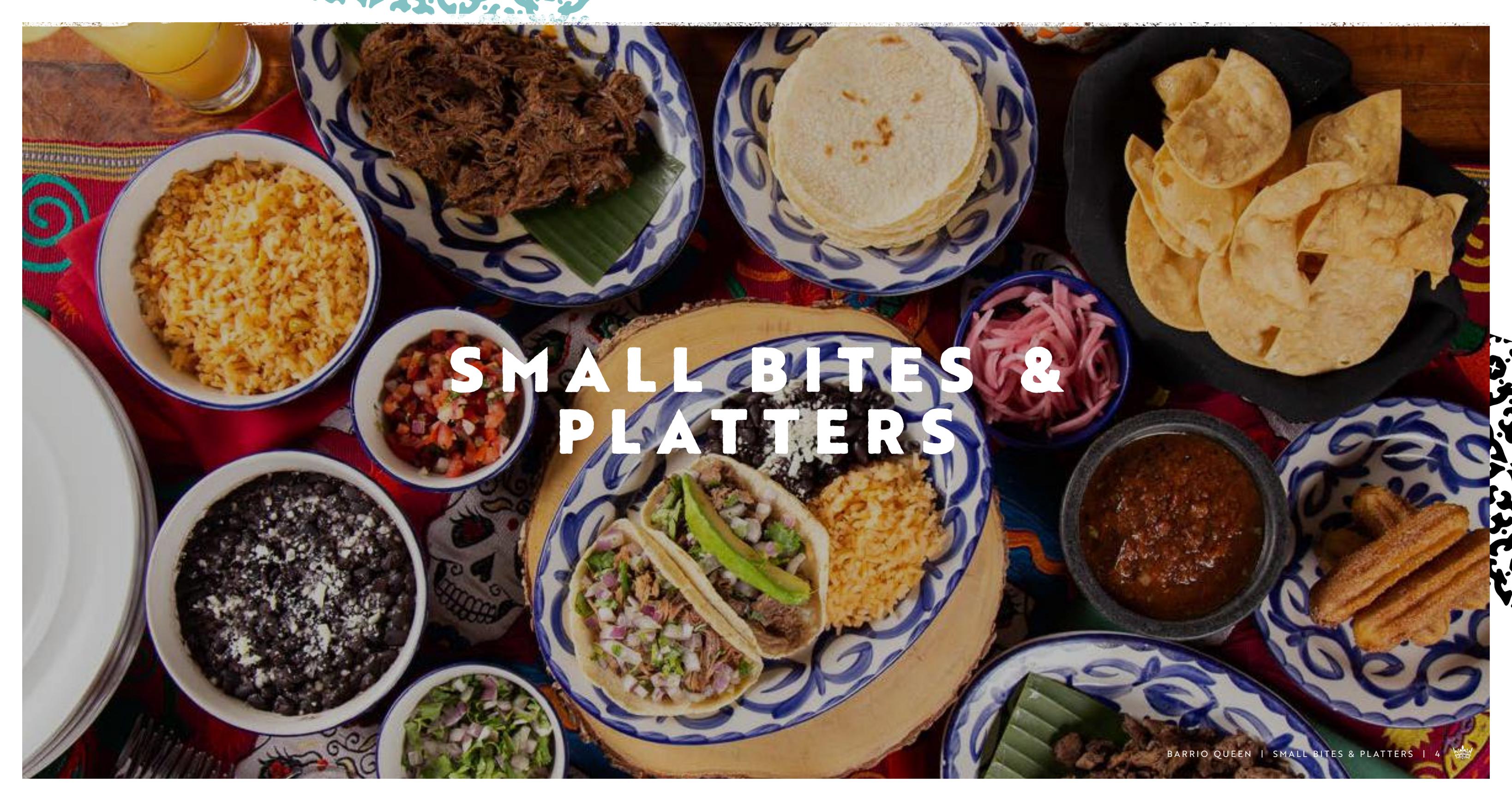
TRAVEL+ LEISURE

ESPN

THE ARIZONA REPUBLIC
azcentral.com

WINNER

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 ASADO \$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 LECHE \$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 LECHE

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

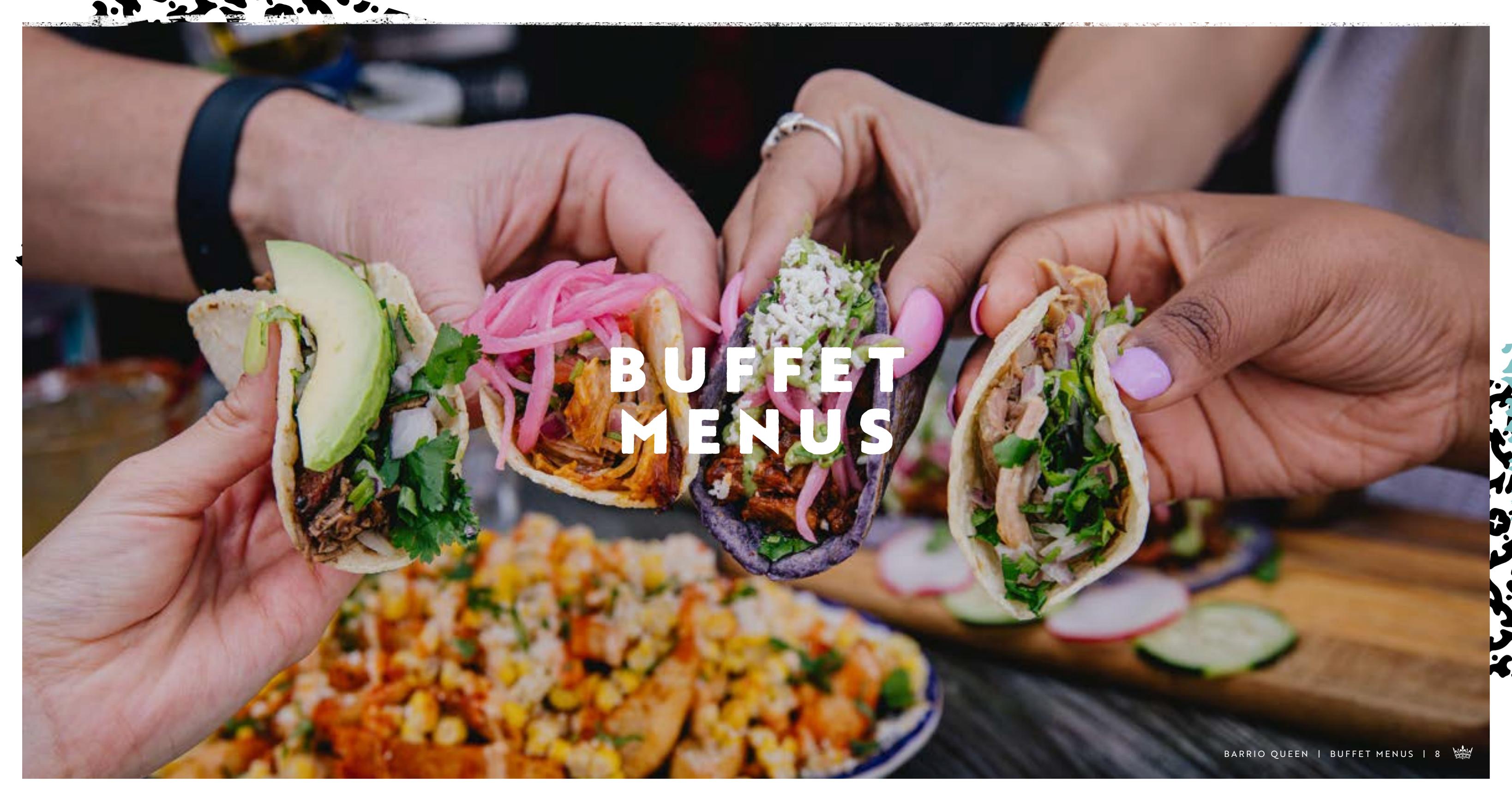
Mixed field greens, tomatoes, red onions, queso fresco, and sherry vinaigrette

plated menus

Please tell your server if you have any food allergies.

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





BUFFET MENUS



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 ASADO
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

buffet menus

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.





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 ASADO

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, Tajin, 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

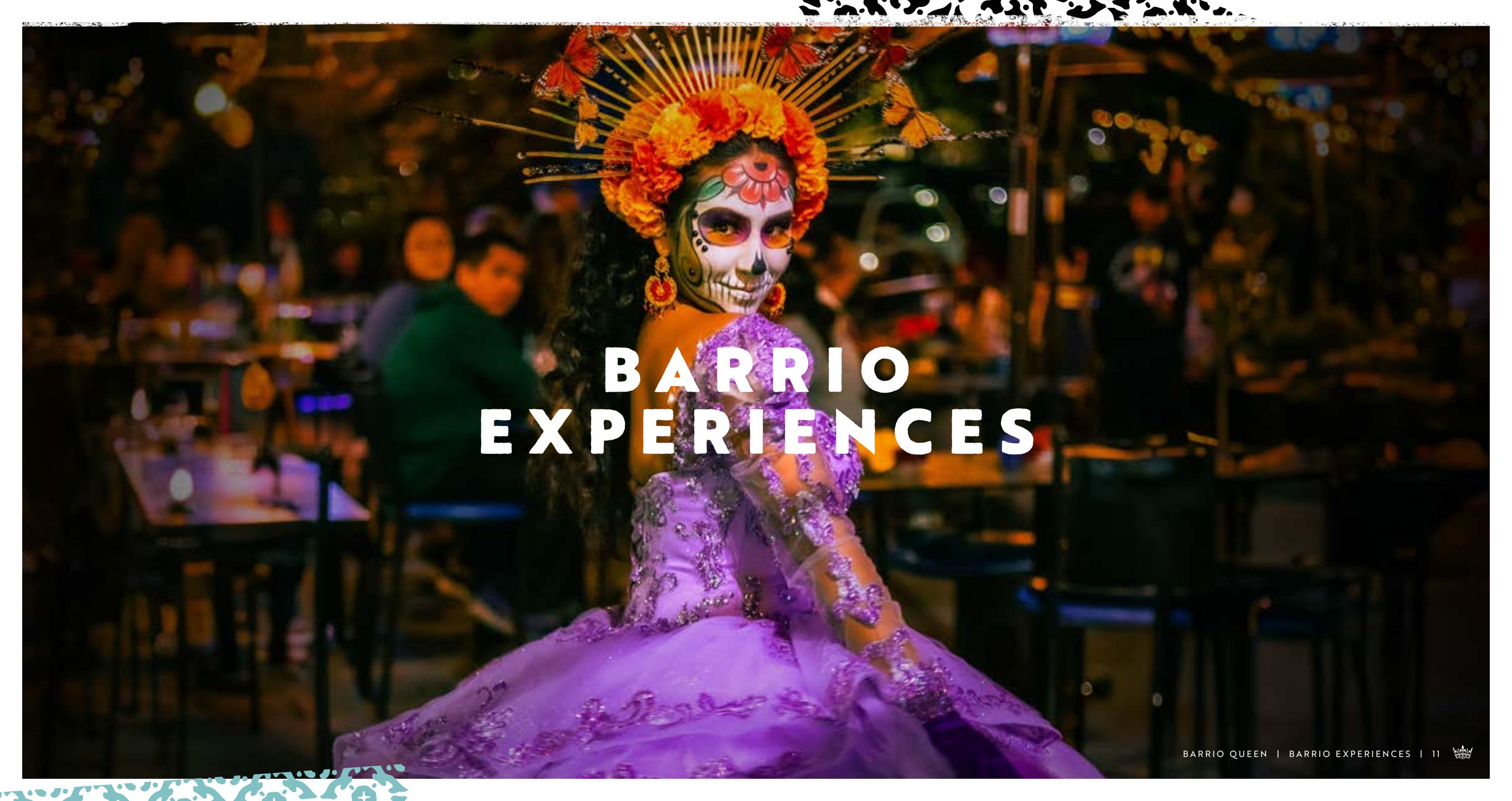
FLAN Custard with caramelized syrup, pecans, vanilla Kahlua sauce

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.

buffet menus





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 Asado
- 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 tequila 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](#)

