
BARRIO QUEEN
TEQUILERIA
PRIVATE DINING MENU
EXIT



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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 · NBC · CBS · bravo · food network · Travel+Leisure · ESPN · The Arizona Republic azcentral.com · New Times Best of Phoenix Winner · FOX










# SMALL BITES & PLATTERS



# PASSED OR PLACED

**minimum 24 of each**
**price per piece**

**MEXICAN STREET CORN $3**
corn, cotija cheese, chipotle aioli, Tajín, cilantro, and lime

**GRILLED SHRIMP TOTOPO $4**
guacamole and pomegranate

**ROASTED ELOTE POP $3**
corn, cotija cheese, chipotle aioli, Tajín, and cilantro

**BACON-WRAPPED SHRIMP SKEWER $3**
Gulf shrimp wrapped in applewood-smoked bacon

**JALAPEÑO BITES $3.50**
pulled chicken, Oaxaca cheese, and bacon



# 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**
melted Oaxaca cheese served with chorizo, mushrooms, and poblano pepper, with corn tortillas on the side

**MINI BURRITOS $36 per dozen**
Oaxaca cheese with choice of chicken or vegetable

**FLAUTAS DE POLLO $36 per dozen**
corn tortillas rolled with chicken, Oaxaca cheese, tomatillo salsa, cotija cheese, pickled onions, and cilantro

**GRILLED QUESADILLAS price per dozen**
Oaxaca cheese, avocado crema, and molcajete salsa
Choice of: cheese $28 | chicken $42 | carne Asada* $54
shrimp $54

## STREET TACOS

**30 tacos | select one:**

**AL PASTOR $110**
roasted pork, pineapple, pastor sauce, red onion, and cilantro

**POLLO ASADO $110**
grilled chicken, Oaxaca cheese, and pico de gallo

**BIRRIA $125**
short rib birria, red onion, and cilantro

**VEGETARIANO $100**
mushrooms, spinach, zucchini, red pepper, red onion, grilled corn, red cabbage, and pico de gallo

**BUILD YOUR OWN NACHO BAR**
**$15 per person | minimum 20 people**
housemade tortilla chips, Oaxaca cheese sauce, epazote black beans, pulled chicken, carnitas, chile pork verde, pickled red onions, pico de gallo, jalapeño slices, and crema fresca

# DESSERT PLATTERS

**CHURRO PLATTER $30 per dozen**
warm, caramel-filled churros, served with Mexican chocolate sauce and cajeta

**FLAN $85 per dozen**
creamy custard topped with caramelized syrup, pecans, strawberries, and Kahlúa sauce

**STRAWBERRY PLATTER**
**$40 per platter | 24 pieces**
fresh whole strawberries and vanilla sauce

**MINI TRES LECHES $55 per dozen**
vanilla bean cake, berry compote, toasted coconut, pecans, and whipped cream



Please tell your server if you have any food allergies. *Some menu items may be served raw or undercooked. Consuming raw or undercooked items may increase the risk of foodborne illness. Menu items and prices are subject to change.



# PLATED MENUS

# 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, and lime

## ENTRÉE SELECTION:

### BARRIO POLLO BURRITO
chicken, Oaxaca cheese, caramelized onion, and poblano pepper, topped with tomatillo salsa, cream sauce, red onion, cilantro, and crema fresca

### CHILE VERDE
pork chile verde topped with red onion, pico de gallo, and cilantro, served with Mexican-style rice, chorizo refried beans, and corn tortillas

### COCHINITA PIBIL
The Queen's acclaimed pork marinated in sour orange and achiote paste, wrapped in a banana leaf and slow-cooked until tender, served with pickled red onion, pico de gallo, Mexican-style rice, black beans, cochinita au jus, and corn tortillas

### THE QUEEN ENCHILADA
Oaxaca, cotija, and goat cheeses with sautéed spinach, topped with cream sauce and 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, and cream sauce

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

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

***VEGETARIAN ALTERNATIVE AVAILABLE**

# 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, and lime

## ENTRÉE SELECTION:

### CARNE ASADA*
Sonoran-style New York strip steak, soy-lime onion, chile relleno, and pico de gallo, served with Mexican-style rice, chorizo refried beans, and flour tortillas

### CHICKEN FAJITAS
chicken, grilled peppers and onions, and avocado crema, served with Mexican-style rice, charro beans, and flour tortillas

### CARNITAS
braised pork and Oaxaca cheese topped with red sauce, sautéed onions, and pico de gallo, served in a cast-iron skillet with Mexican-style rice, chorizo refried beans, and corn tortillas

### CAMARONES AL MOJO DE AJO
gulf shrimp sautéed in a chile de árbol white wine butter sauce with poblano pepper and cilantro, then served with Mexican-style rice and calabacitas

### CHILE RELLENO DE VEGETALES
roasted poblano pepper, vegetable mix, Oaxaca and cotija cheeses, topped with tomato sauce and cilantro, served with black beans

### FLAN
creamy custard topped with caramelized syrup, pecans, strawberries, and Kahlúa sauce

### MINI TRES LECHES
vanilla bean cake soaked in a tres leches blend and topped with berry compote, whipped cream, toasted coconut, and pecans

## ENHANCEMENT: ADD A STARTER

**$5 per person**

### SOUP *(choose one):*
**Caldo Tlalpeño:** chicken, vegetables, and rice, topped with avocado, cilantro, and tortilla strips
**Pozole Verde:** Pork Chile Verde and hominy, topped with cabbage, radish, red onion, and cilantro

### CASA SALAD
mixed field greens, tomatoes, red onions, queso fresco, and sherry vinaigrette

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# BUFFET MENUS

# MIX & MINGLE

**$28 per person | includes chips, salsa, and barrio signature guacamole | additional item $8 per person**

## CHOOSE FOUR:

**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 pepper, red onion, grilled corn, red cabbage, and pico de gallo

**MEXICAN STREET CORN**
corn, cotija cheese, chipotle aioli, Tajín, cilantro, and lime

**ROASTED ELOTE POPS**
whole grilled corn topped with butter, mayo, aged cotija cheese and Tajín

**FLAUTAS DE POLLO**
chicken, Oaxaca cheese, corn tortilla, tomatillo salsa, cotija cheese, pickled onions, and cilantro

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

**BIRRIA TACO**
slow-cooked beef short rib, red onions, and cilantro

# STREET TACO BAR

**$32 per person | hand-pressed corn tortillas with choice of filling | additional filling $9 per person**

## CHOOSE TWO:

### CHICKEN

**BARRIO POLLO**
spice-rubbed chicken, poblano peppers, and 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 pepper, red onion, grilled corn, red cabbage, and pico de gallo

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

## COMES WITH:

**GUACAMOLE, CHIPS & SALSA**
Barrio Signature guacamole, molcajete salsa, and housemade tortilla chips

**MEXICAN STREET CORN**
corn, cotija cheese, chipotle aioli, Tajín, cilantro, and lime

**MEXICAN-STYLE RICE**
made fresh daily

**EPAZOTE BLACK BEANS**
homemade epazote black beans and cotija cheese

**CALABACITAS**
sautéed zucchini, red pepper, onion, and corn



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# FAJITA BAR

**DUO (pick 2) $32 per person**
**TRIO (pick 3) $36 per person**

**CHICKEN, STEAK OR SHRIMP**
served with grilled onions, peppers, red onion, green onion, avocado crema, and flour tortillas

## COMES WITH:

**CHIPS & SALSA**
Molcajete salsa and housemade tortilla chips

**MEXICAN STREET CORN**
corn, cotija cheese, chipotle aioli, Tajín, cilantro, and lime

**MEXICAN-STYLE RICE**
made fresh daily

**CHARRO BEANS**
pinto beans, bacon, and spices

**CHURROS**
warm churros served with Mexican chocolate sauce



# GATHERING BUFFET

**$45 per person**

## STREET TACOS CHOOSE TWO:

### CHICKEN

**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.

## COMES WITH:

**CHOPPED SALAD**
romaine lettuce, queso fresco, diced red onion and red pepper, avocado, grilled corn cut from the cob, epazote black beans, pomegranate seeds, and Barrio spiced corn tortilla chips. Served with a side of our homemade creamy roasted chipotle ranch dressing

**CHOICE OF ENCHILADAS**
**The Queen:** Oaxaca cheese, cotija cheese, goat cheese, sautéed spinach, cream sauce, and crema fresca
**Suiza:** chicken, chorizo, Oaxaca cheese, tomatillo salsa, red onion, crema fresca, and cilantro

**GUACAMOLE, CHIPS & SALSA**
Barrio Signature guacamole, molcajete salsa, and housemade tortilla chips

**MEXICAN STREET CORN**
corn, cotija cheese, chipotle aioli, Tajín, cilantro, and lime

**MEXICAN-STYLE RICE**
made fresh daily

**EPAZOTE BLACK BEANS**
homemade epazote black beans, and cotija cheese

**CALABACITAS**
sautéed zucchini, red pepper, onion, and corn

**CHURROS**
warm churros served with Mexican chocolate sauce

**FRESH STRAWBERRIES**
served with vanilla sauce

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# CELEBRATION BUFFET

**$65 per person**

### GUACAMOLE, CHIPS & SALSA
Barrio Signature guacamole, molcajete salsa, and housemade tortilla chips

### CHOPPED SALAD
romaine lettuce, queso fresco, diced red onion and red pepper, avocado, grilled corn cut from the cob, epazote black beans, pomegranate seeds, and Barrio spiced corn tortilla chips. Served with a side of our homemade creamy roasted chipotle ranch dressing

### SUIZA ENCHILADAS
chicken, chorizo, Oaxaca cheese, tomatillo salsa, red onion, crema fresca, and cilantro

### PORK CHILE VERDE
slow-cooked pork, poblano pepper, tomatillo sauce, red onion, and cilantro

### CAMARÓNES AL MOJO DE AJO
gulf shrimp sautéed in a chile de árbol white wine butter sauce with poblano pepper and cilantro, then served with Mexican-style rice and calabacitas

### CARNE ASADA*
marinated and grilled arrachera with soy-lime sauce over sautéed onions and cheese chile relleno

### THE QUEEN ENCHILADAS
Oaxaca, cotija, and goat cheeses with sautéed spinach, topped with cream sauce and crema fresca

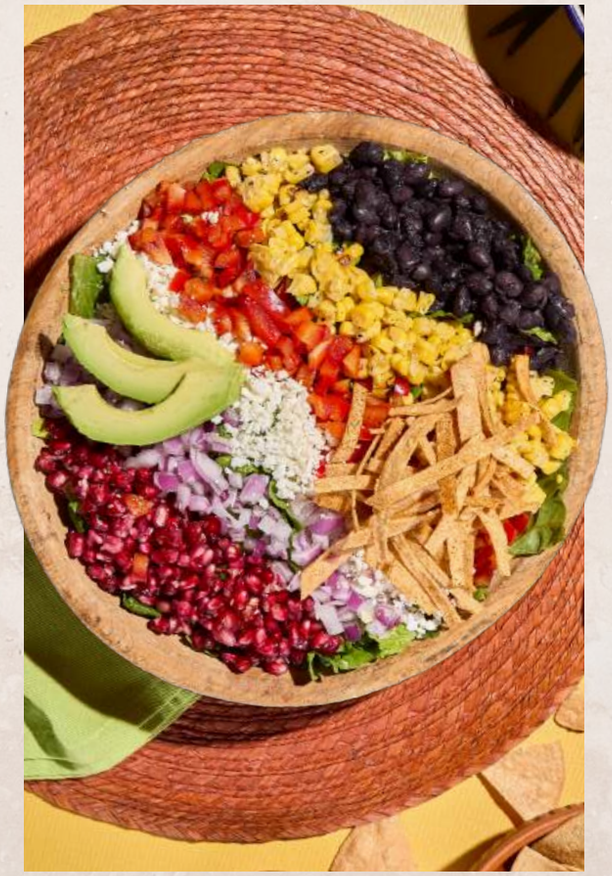
### MEXICAN-STYLE RICE
made fresh daily

### CALABACITAS
sautéed zucchini, red pepper, onion, and corn

### EPAZOTE BLACK BEANS
homemade epazote black beans and cotija cheese

### CHURROS
warm churros served with Mexican chocolate sauce

### FLAN
creamy custard topped with caramelized syrup, pecans, strawberries, and Kahlúa sauce





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# 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**

**WHO'S YOUR DADDY**

**EL PEPINO LOCO**

**PINEAPPLE CROWN**

**DEATH'S DOOR**

**BARRIO PALOMA**

**BERRY GOOD VIBES**

## FAMILY STYLE MENU:

**GUACAMOLE, CHIPS & SALSA**
Barrio Signature guacamole, molcajete salsa, and housemade tortilla chips

**MEXICAN STREET CORN**
corn, cotija cheese, chipotle aioli, Tajín, cilantro, and lime

**GRILLED QUESADILLAS**
Oaxaca cheese, avocado crema, and molcajete salsa

**FLAUTAS**
chicken, Oaxaca cheese, corn tortillas, tomatillo salsa, cotija cheese, pickled onions, and cilantro

**TACO PLATTERS**
*choose two:*
- **Birria**
- **Vegetariano**
- **Pollo Asado**
- **Al Pastor**

**CHURROS**
warm churros served with Mexican chocolate sauce

# 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...

food network

TRAVEL+ LEISURE

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# 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**





# ENHANCEMENTS

**WELCOME BEVERAGES**
Greet your guests with our signature margaritas. Choose from any selection on our Signature Cocktail list.

**TAKE A SHOT starting at $10**
Choose from Don Julio, Patrón, Clase Azul or any Tequila on our list

**GIVE A TOAST $34 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

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



# 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:** 480.912.4052

**tequila private room:** up to 40 guests
**patio and dining room:** up to 250 guests

MORE INFO


TEMPE

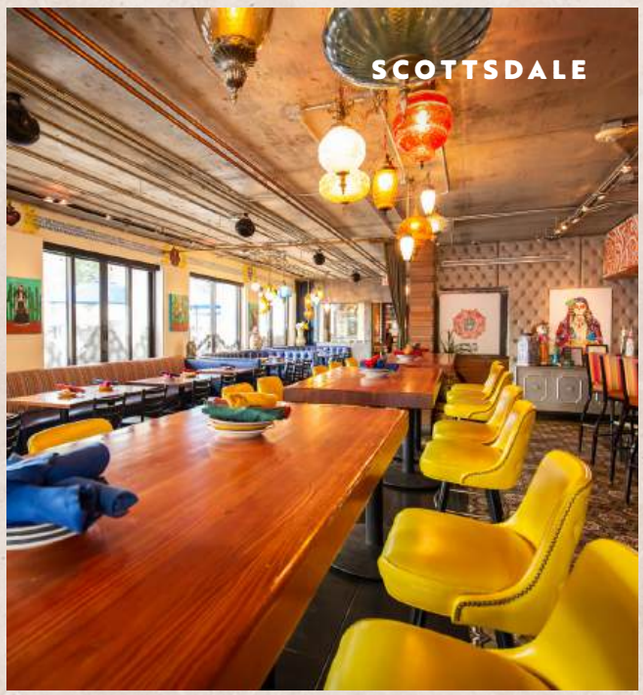

DESERT RIDGE


QUEEN CREEK


GLENDALE
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GILBERT


SCOTTSDALE


SURPRISE