

APPETIZERS

BARRIO GUACAMOLE ⑤ *Nationally Renowned*

The Queen's signature guacamole prepared table side \$10.75

QUESO FUNDIDO

Melted queso Oaxaca topped with chorizo, sautéed mushrooms and poblano peppers served with totopos (tortilla chips) \$9.50

COCKTEL DE ELÓTE ⑤

Grilled corn cut from the cob, topped with butter, mayo, aged cotija cheese, ValentinaTM, cilantro and lime \$5.75

NACHOS CHINGONES

Fresh made corn totopos (tortilla chips) layered with pork green chile, Oaxaca cheese, roasted onions, and pico de gallo \$11

CARNITAS EN CHILE VERDE *Estaban's Favorite*

A bowl of slow cooked Coca-Cola & orange marinated pork and topped with piping hot green chile, melted Oaxaca cheese, diced onion and cilantro, served with corn totopos (tortilla chips) \$9

CEVICHE DE CAMARON*

Pacific wild shrimp cooked in spicy shrimp broth mixed with pico de gallo, cucumbers, lime juice topped with avocado served with corn totopos (tortilla chips) \$12

BARRIO PAPAS (Seasoned Fries) *Especial de la Casa!*

Served with our famous spiced ketchup \$4
or top them with grilled corn, butter mayo, cotija cheese, ValentinaTM, cilantro and lime \$6 ⑤
or pork green chile and Oaxaca cheese \$7

SALADS

"Add chicken, carne asada or grilled shrimp to any salad for \$4"

CHOPPED SALAD

Layers of Romaine lettuce, queso fresco, red peppers, avocado, corn, black beans, pomegranate seeds & roasted creamy chile dressing \$10

LA ENSALADA DE LA REINA

Mixed greens, tomatoes, avocados, onions, red peppers tossed in tangy lime vinaigrette with tortilla strips and cotija cheese \$9

ENSALADA DEL BARRIO QUEEN ⑤ *Light & Healthy*

Fresh spinach, jicama, mango, red onions, tomatoes, avocado in an orange vinaigrette dressing \$9.50

SOUPS

"Served with 3 warm tortillas"

CALDO TLALPEÑO (CHICKEN SOUP)

Tradicional Southern Mexico Soup

Chicken, vegetables, rice in a chipotle infused chicken broth topped with tortilla strips \$8

MENUDO ROJO *Para el Crudo (Hangover Cure)*

The King of Mexico's Soup

Beef tripe and hominy soup served with diced onion, oregano, cilantro and limes \$8

POZOLE VERDE *Guerreros Signature*

Pork, green chile and hominy soup topped with cabbage, diced onion, radishes, cilantro and a pinch of Mexican oregano \$8

BEVERAGES

AGUAS FRESCAS

House made fresh flavored water \$5

- Jamaica (hibiscus flower)
- Tamarindo (tamarind pod)
- Pineapple
- Horchata (Mexican cinnamon, rice, and sweet milk)

FRESHLY BREWED ICED TEA

Black Tea & Passion Fruit \$2.75

CAFÉ MEXICANO

Barrio Queen Chiapas Izapa coffee French pressed \$3 per person

"Also available as Bag of Beans To Go"

JARRITOS MEXICAN SODA

Assorted Flavors \$3.50

BOTTLED SODAS

Coke, Sprite, Manzanita, Fanta Orange, Fresca \$4

FOUNTAIN SODAS

Coco-Cola, Diet Coke, Caffeine Free Diet Coke, Ginger Ale, Bargs-Root Beer, Dr. Pepper, Sprite, Lemonade \$2.75

CAN SODAS

Caffeine Free Coke \$2.75

BOTTLED AGUAS

Panna and Pelligrino \$5

Made to order with hand
pressed tortillas

TACOS

Three for \$10 or
\$3.50 each

CARNITAS

Slow cooked Coca-Cola marinated pork and orange rind, topped with diced onion and cilantro

AL PASTOR *Straight from Mexico City*

Chile and spice marinated pork topped with diced onion, cilantro, pineapple, and red salsa

COCHINITA PIBIL *Casa Signature*

The Queen's acclaimed pork is marinated in sour orange and achiote paste and topped with pickled sour orange onions and pico de gallo

PORK CHILE VERDE Y RAJAS

Topped with cabbage, cilantro and red onion

CHORIZO

Topped with diced onion and cilantro

HUEVO CON CHORIZO*

Chorizo topped with a fried egg, diced onions and cilantro

CAMARON*

Victoria beer battered shrimp, cabbage, pico de gallo, queso fresco and spicy aioli

CAMARON ASADO*

Marinated grilled Mexican Gulf shrimp, cabbage, pico de gallo, queso fresco and spicy aioli

PESCADO*

Victoria beer battered fish, cabbage, pico de gallo, queso fresco and spicy aioli

PESCADO ASADO*

Grilled fish, cabbage, pico de gallo, queso fresco and spicy aioli

SUADERO AZTECA (Brisket)

Delicately slow cooked beef brisket topped with diced onion and cilantro

CARNE ASADA

Thinly sliced beef marinated in fresh orange and garlic, grilled, topped with diced onion, cilantro and avocado

CARNE ASADA, CHORIZO AZUL*

Thinly sliced beef marinated in fresh orange and garlic, grilled, topped with chorizo and bleu cheese

CARNE ASADA Y HUEVO*

Thinly sliced beef marinated in fresh orange and garlic, grilled, topped with a fried egg, diced onion and cilantro

CARNE ASADA Y CHILE RELLENO*

Thinly sliced beef marinated in fresh orange and garlic, grilled, over roasted jalapeño and quesillo cheese relleno, topped with diced onion, cilantro and avocado

BARRIO POLLO

Spice rubbed chicken, caramelized onions and roasted poblano peppers in a spicy piñon cream sauce, topped with queso fresco

BARRIO POLLO CON CHORIZO

Spice rubbed chicken, caramelized onions and roasted poblano peppers in a spicy piñon cream sauce topped with chorizo and cilantro

POLLO DESHEBRADO

Pulled chicken topped with Oaxaca cheese and pico de gallo

EL TACO VERDURO[ⓧ]

Mushrooms, spinach, zucchini, red peppers, tomatoes, onions, cilantro, corn topped with cabbage and pico de gallo

RAJAS[ⓧ]

Roasted poblano peppers, onions, topped with cilantro, and Oaxaca cheese

NOPALITOS[ⓧ]

Tender cactus, serrano pepper, onion and tomato sautéed and topped with queso fresco

-Available with fried egg upon request

Award
Winning!



Come to the Queen for
Taco Tuesdays!
\$2.50 ea. for all tacos

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

BURRITOS

ARIZONA *Especial de la Casa!*

Pork green chile topped with a gratinada of quesillo cheese, crema fresca, red onion and cilantro \$11

BARRIO POLLO

Spice-rubbed chicken, caramelized onions and roasted poblano peppers in a spicy piñon cream sauce, topped with crema fresca, green sauce, quesillo cheese, red onion and cilantro \$11

AZTECA (Brisket)

Delicately slow-cooked beef brisket, rice, topped with red and green sauce, diced onion, crema fresca and cilantro \$11

CARNE ASADA *

Thinly sliced beef, marinated in fresh orange and garlic then grilled, with pico de gallo, quesillo cheese, and avocado, topped with epazote black beans, crema fresca and more pico de gallo \$11

ENCHILADAS

Served with epazote black beans and calabacitas

Served in hand pressed corn tortillas filled with the following preparation

THE QUEEN* ⑤

Oaxaca, Menonita and goat cheese, with a sauté of spinach, shallots and garlic, topped in crema fresca and a subtle, yet spicy cream sauce \$14
Add shrimp or chicken for \$4

SUIZAS

Pulled chicken and quesillo cheese, topped with diced onion, cilantro, crema fresca, spicy serrano tomatillo sauce and chorizo \$15

ENCHILADAS DE MOLE

Pulled chicken with Oaxaca cheese topped with authentic mole poblano sauce, toasted sesame seeds, queso fresco, onions, cilantro and crema fresca \$15

CALIFORNIA ⑤

Five-chile red sauce filled with quesillo cheese, aged cotija, diced onion, crema fresca, cilantro and black olives \$10
Add shrimp or chicken breast for \$4

AZTECA (Brisket)

Delicately slow-cooked beef brisket topped with crema fresca, diced onion, cilantro, and green sauce \$12

CARNE ASADA *

Thinly sliced beef, marinated in fresh orange and garlic then grilled, quesillo cheese, topped with crema fresca, cotija cheese, green and red sauce \$15

TORTAS

Mexican-style sandwich served on Bolillo Artesano with Barrio seasoned fries

TORTA DE COCHINITA PIBIL

The Queen's award-winning pork is marinated in sour orange and achiote paste, wrapped in a banana leaf and slow cooked all night long! Topped with pickled sour orange onions and pico de gallo, and a side of achiote au jus \$11

TORTA DE CARNE ASADA *

Thinly sliced beef, marinated in fresh orange and garlic then grilled, with melted quesillo cheese, roasted peppers with caramelized onions, avocado slices and spicy aioli \$12

TORTA DE CHILE RELLENO ⑤

Roasted poblano pepper stuffed with quesillo cheese, tomato, onion, avocado slices, pico de gallo and spicy aioli \$9 Add chicken \$4

TORTA MANUEL DE POLLO

Grilled sliced marinated chicken, avocado, grilled onion, Oaxaca cheese, topped with Barrio tomatillo sauce \$11

TORTA DE AZTECA (Brisket)

Delicately slow-cooked beef brisket topped with diced onion and cilantro \$12

SONORAN DOGS

Served with Barrio Seasoned Fries

EL CLÁSICO *Guaymas Classic*

Bacon wrapped all beef hot dog served in a steamed Sonoran bun, topped with jalapeño sauce, caramelized red onions, tomatoes, mustard & mayo \$8.50

EL DE LUJO *Deluxe*

Bacon wrapped all beef hot dog served in a steamed Sonoran bun, topped with black beans, caramelized onions, jalapeño sauce, tomatoes, avocado, spicy ketchup, mustard, mayo and Cotija cheese \$8.50

JOIN US FOR
Happy Hour!
Mon. thru Fri. 2 p.m. - 6 p.m.

- Please tell your server if you have any food allergies -

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ENTREES

CHILES EN NOGADA (SEASONAL) Auténtico

Chicken breast, dried apricots, walnuts, almonds, golden raisins, onion, garlic, and red wine in a roasted poblano pepper, served in almond cream sauce with pomegranate, queso fresco and cilantro garnish. Served with chipotle mashed potatoes and calabacitas \$20

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 all night long! Topped with pickled sour orange onions and pico de gallo, surrounded with fresh hand-made tortillas and served with arroz verde and black beans \$19

CARNE ASADA* *Sonoran Style*

Thinly sliced beef, marinated in fresh orange and garlic then grilled, topped with avocado, serrano peppers, tomato, garlic and sautéed onions and chorizo, surrounded with fresh hand-made tortillas and served with epazote black beans and calabacitas \$19

POLLO EN MOLE POBLANO *Pueblas Style*

Pan-seared chicken breast topped with authentic mole poblano sauce, toasted sesame seeds, red onions, cilantro served with black beans and arroz verde \$17

PESCADO VERACRUZANO* (SEA BASS)

Fresh pan roasted Sea Bass topped with Veracruz style salsa (garlic, onions, tomatoes, green olives, carrots, cappers, cilantro, white wine and butter sauce) and served with arroz verde \$24

CAMARONES AL MOJO DE AJO* *Guaymas Style*

Pacific Wild Mexican Gulf Shrimp sautéed with garlic, green onions, cilantro, poblano peppers, and chile de arbol sauce served with arroz verde and calabacitas \$22

CARNITAS MICHUACANAS *Original Recipe*

Slow-cooked Coca-Cola and orange marinated pork with red chile sauce, black beans, Oaxaca cheese, sautéed onions, served in a cast iron bowl surrounded with fresh hand-made tortillas and served with rice, pico de gallo, and calabacitas \$20

CHILE VERDE *Especial de la casa*

Slow-cooked tender pork in poblano pepper and tomatillo sauce topped with red onions and cilantro, served with arroz verde and black beans \$15

CHILE RELLENO DE VEGETABLES[Ⓟ]

Roasted poblano pepper filled with mushrooms, spinach, zucchini, red peppers, tomatoes, onions, cilantro, corn, Oaxaca and cotija cheese topped with zesty tomato white wine butter sauce \$14

**Also available as a Vegan*

CHILAQUILES* *Cura de la Mañana*

Hand-made, corn tortillas, chorizo, two eggs and choice of red chile or pork green chile sauce \$13

SIDES - All sides \$3 each -

-RICE -BLACK BEANS -CHIPOTLE MASHED POTATOES -CALABACITAS (VEGGIES)

"Extra tortillas are on la Casa. So enjoy!"

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