

# BARRIO QUEEN

RESTAURANTE Y TEQUILERIA

*Join us as we celebrate Arizona Restaurant Week*  
Enjoy a 3 Course Meal! \$33 (including a beverage)  
(May 19-28, 2017)

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## **DRINKS** \*Choice of any one drink

- Casa Margarita
- Any Draft Beer 16 oz.
- Fountain soda or tea
- Fresh made Agua Fresca  
\*Of the Day! (Ask your server for details)

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## **FIRST COURSE** \*Choice of any one single serve

### **Barrio Guacamole**

The Queen's signature guacamole

### **Cocktel De Elóte**

Grilled corn cut from the cob, topped with butter, mayo, aged cotija cheese, Valentina,<sup>TM</sup> cilantro and lime

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## **SECOND COURSE** \*Choice of any one

### **Chiles en Nogada**

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

### **Cochinita Pibil**

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, served with fresh hand made tortillas, arroz verde and black beans

### **Chile Relleno de Vegetables**

Roasted poblano pepper 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

### **Suizas Enchiladas**

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

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## **THIRD COURSE** \*Choice of any one

### **Flan**

Custard with caramelized syrup, pecans and a vanilla Kahlua sauce

### **Churro**

One churro dusted in cinnamon sugar topped with cajeta caramel, pecans, and served with a scoop of vanilla bean ice cream



  
**ARIZONA  
RESTAURANT  
WEEK<sup>SM</sup>**  
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