

# OLD PUEBLO

## cantina

“A TRUE NEIGHBORHOOD CANTINA INSPIRED BY THE NICKNAME FOR TUCSON, ARIZONA & THE AUTHENTIC CUISINE OF SONORA, MEXICO”



**TROPICAL**  
red mango,  
pineapple, jicama,  
cilantro  
\$13.95

**TRADICIONAL**  
white onion,  
jalapeño, tomato,  
lime, cilantro  
\$12.95

**PICANTE**  
white onion,  
serrano, habanero,  
lime, cilantro  
\$12.95

TRY ALL 3 FOR \$16.95

### ANTOJITOS

<b>CHICKEN TORTILLA SOUP</b> jalapeño, tomato, cilantro, rice	\$5.95/\$8.95
<b>SHRIMP CEVICHE</b> avocado, red mango, fresno, citrus, cilantro	\$13.95
<b>CHICKEN TINGA FLAUTAS</b> salsa verde, adobo crema, cotija	\$12.95
<b>QUESO FUNDIDO CON CHORIZO</b> poblano, corn, home-made flour tortillas	\$12.95

### PARA ACOMPAÑAR

<b>CRISPY HASHBROWNS</b> onions and peppers	\$6.95	<b>CHILES TOREADOS</b> roasted jalapeño, lime, grilled onion, salt	\$4.95
<b>PORK BELLY BACON</b> maple habanero glaze	\$6.95	<b>TWO EGGS ANY STYLE</b>	\$1.95
<b>ESQUITES</b> roasted street corn, chipotle mayo, cotija	\$7.95	<b>MEXICAN RICE</b>	\$5.95
<b>FRIJOLETS CHARROS</b> chorizo, jalapeño, tomato, cilantro	\$6.95	<b>REFRIED BEANS</b>	\$5.95
		<b>RICE &amp; BEANS COMBO</b>	\$5.95

### DULCE

<b>HOUSEMADE CHURROS</b> chocolate & dulce de leche dipping sauces	\$9.95
<b>DULCE DE LECHE PANCAKES</b> candied hazelnuts, cinnamon whipped cream, dulce de leche drizzle, strawberries	\$12.95

### BRUNCH MAINS

<b>SOUTHWESTERN VEGGIE OMELETTE</b> onion, peppers, squash, mushrooms, queso fresco, pico de gallo, petite salad add chorizo + \$3.95	\$13.95
<b>MACHACA PICADITAS</b> carne seca, masa cakes, sunny-side eggs, chiltepin salsa, green chile, crema, cotija	\$14.95
<b>ENCHILADAS CON HUEVOS</b> topped with a sunny-side egg choose: cheese, veggie, chicken, or shredded beef choose: verde, rojo, or mole poblano	\$14.95
<b>CARNE ASADA CON HUEVOS</b> grilled skirt steak, 2 eggs, salsa verde, mexican rice refried beans, fresh flour tortillas	\$15.95
<b>CHORIZO HASH SKILLET</b> poblano peppers, onion, potatoes, sunny-side eggs, lime crema, pico de gallo, home-made flour tortillas	\$14.95
<b>SMOTHERED GREEN CHILE BREAKFAST BURRITO</b> arabe pork, frijoles charros, scrambled eggs, potatoes, melted cheese, crema, pico de gallo	\$14.95

### BRUNCH SALADS

add a protein:  
grilled shrimp + \$9.95, skirt steak + \$9.95  
chicken breast + \$6.95, arabe pork + \$7.95

<b>PUEBLO SALAD</b> mixed greens, red mango, cucumber, red onion, jicama, prickly pear vinaigrette, sesame seeds	\$7.95
<b>SOUTHWEST CAESAR</b> chipotle dressing, corn, cotija, pepitas, crispy corn tortilla	\$8.95

**TACO PLATTERS (3) & BOWLS**  
platters served with mexican rice and refried beans  
bowls topped with shredded lettuce, avocado,  
chihuahua, corn, crema, + pico de gallo

<b>ROASTED VEGETABLE</b> chihuahua, adobo crema, red cabbage	\$12.95
<b>CRISPY RED SNAPPER</b> cucumber-pineapple salsa, cilantro yogurt	\$16.95
<b>GRILLED CHICKEN</b> escabeche, adobo crema, queso fresco	\$15.95
<b>SPICY CHORIZO</b> poblano pico de gallo, crispy potato, lime crema	\$15.95
<b>GROUND BEEF</b> red cabbage, cotija, tomato	\$15.95
<b>GRILLED STEAK</b> white onion, cilantro, salsa verde	\$17.95
<b>ARABE PORK</b> pineapple, morita salsa	\$16.95

try 🇲🇪 's favorites!

### CHEESE CRISP

a.k.a. ...“the sonoran quesadilla”

**QUESO**  
chihuahua, cotija,  
longhorn cheddar  
\$13.95

**VEGETABLE**  
green chile, mushroom,  
charred onion  
\$14.95

**CARNE SECA**  
green chile,  
pico de gallo, cotija  
\$17.95

**SHRIMP + PINEAPPLE**  
fresno chili, cilantro,  
pickled red onion  
\$18.95

**SPICY CHORIZO**  
escabeche,  
lime crema  
\$16.95

# OLD PUEBLO

cantina

## MARGARITAS

all made with 100% blue agave tequila, glass or pitcher

<b>OLD PUEBLO CLASSIC</b> lime, agave, triple sec	\$9.95/\$39.95	<b>LOBO LOCO</b> cucumber, jalapeño, chili salt	\$11.95/\$47.95
<b>SKINNY</b> lime, soda	\$9.95/\$39.95	<b>THYME POR UNO MAS</b> plum, soda, lime	\$11.95/\$47.95
<b>CADILLAC</b> lime, agave, royal combier	\$11.95/\$47.95	<b>LA PERA</b> pear, rosemary, lime, cinnamon	\$11.95/\$47.95
<b>MANDARIN SMASH</b> lime, cilantro, bancanora	\$11.95/\$47.95		

## CERVEZA

DRAFT		BOTTLES/CANS	
<b>PACÍFICO</b> pale lager, mexico	\$6.95	<b>CORONA</b> pale lager, mexico	\$5.95
<b>NEGRA MODELO</b> lager, mexico	\$6.95	<b>CORONA LIGHT</b> pale lager, mexico	\$5.95
<b>MODELO ESPECIAL</b> pale lager, mexico	\$5.95	<b>5 RABBIT VIDA Y MUERTE</b> märzen, chicago	\$7.95
<b>5 RABBIT GOLDEN ALE</b> ale, chicago, il	\$7.95	<b>5 RABBIT IRONICA</b> ipa, chicago, il	\$7.95

## VINO

<b>SEGURA BRUT CAVA</b> torrelavit, spain	\$8.95 / \$35.95	<b>CHARMEL DRAFT ROSÉ</b> côtes de provence, france	\$8.95
<b>SANTA JULIA PINOT GRIGIO</b> mendoza, argentina	\$8.95 / \$35.95	<b>RIVAREY TEMPRANILLO</b> rioja, spain	\$10.95 / \$43.95
<b>SHAYA SAUVIGNON BLANC</b> rueda, spain	\$9.95 / \$39.95	<b>HONORO VERA CABERNET</b> jumilla, spain	\$10.95 / \$43.95

## COCKTAILS

<b>EL SQUIRTSKY DRAFT</b> tequila, grapefruit, blood orange, salted rim	\$11.95
<b>JUMPING CHOLLA</b> mezcal, cucumber, chili salt	\$13.95
<b>SMOKE MY BLACKBERRY</b> mezcal, ancho reyes, blackberry, mint	\$13.95
<b>OLD FASHIONED</b> mezcal, combier, maple habanero, chocolate bitters	\$13.95

## RED SANGRIA

plum, pear, apple  
hibiscus-canela  
\$11.95 GLASS / \$47.95 PITCHER



## FROZEN

**CLASSIC MARGARITA**  
lime, agave, triple sec  
\$11.95

## CAMPO DE GOLF

**AGUA FRESCA \$4**  
limonada  
horchata  
hibiscus-canela  
plum-thyme

**JARRITIOS \$4**  
mandarin  
lime  
strawberry

**SODA \$4**  
mexican coke  
diet coke  
topo chico

## TEQUILA BLANCO

<b>CASAMIGOS</b> \$12.95	<b>OCHO</b> \$12.95
<b>DON JULIO</b> \$12.95	<b>DON FULANO</b> \$12.95
<b>FORTALEZA</b> \$12.95	<b>ARRETTE</b> \$12.95

## TEQUILA REPOSADO

<b>CASAMIGOS</b> \$14.95	<b>OCHO</b> \$14.95
<b>DON JULIO</b> \$14.95	<b>DON FULANO</b> \$14.95
<b>FORTALEZA</b> \$14.95	<b>ARRETTE</b> \$14.95

## TEQUILA AÑEJO

<b>CASAMIGOS</b> \$16.95	<b>OCHO</b> \$16.95
<b>DON JULIO</b> \$16.95	<b>DON FULANO</b> \$16.95
<b>FORTALEZA</b> \$16.95	<b>ARRETTE</b> \$16.95

## RESERVA DEL ABUELO

<b>TEPÚA BACANORA</b> \$14.95
<b>LA HIGUERA SOTOL</b> \$12.95
<b>LA VENENOSA RAICILLA</b> \$12.95
<b>DON JULIO 1942</b> \$25.95
<b>OCHO EXTRA AÑEJO</b> \$40.95
<b>DON FULANO IMPERIAL 5YR</b> \$25.95
<b>DON JULIO REAL</b> \$80.95
<b>RANCHO CASA DRAGONES JOVEN</b> \$45.95

## MEZCAL

<b>EL JOLGORIO ESPADIN</b> \$15.95	<b>EL JOLGORIO TOBALA</b> \$18.95	<b>BANHEZ CUISHE</b> \$18.95
<b>EL JOLGORIO BARRIL</b> \$18.95	<b>EL JOLGORIO MEXICANO</b> \$18.95	<b>BANHEZ TEPEXTATE</b> \$20.95
<b>EL JOLGORIO PECHUGA</b> \$20.95	<b>BANHEZ ESPADIN</b> \$12.95	<b>BANHEZ TOBALA</b> \$20.95
<b>EL JOLGORIO MADRECUIXE</b> \$18.95	<b>BANHEZ ARROQUEÑO</b> \$20.95	<b>FIDENCIO CLÁSICO</b> \$12.95
<b>EL JOLGORIO TEPEXTATE</b> \$20.95	<b>BANHEZ PECHUGA</b> \$20.95	<b>LA LUNA JOVEN</b> \$12.95