

OLD PUEBLO

cantina

ANTOJITOS

- PUEBLO SALAD**
mixed greens, red mango, cucumber, red onion, jicama, blood orange vinaigrette, sesame seeds \$7.95
- SOUTHWEST CAESAR**
chipotle dressing, corn, cotija, pepitas, crispy corn tortilla \$8.95
- CHICKEN TORTILLA SOUP**
jalapeño, tomato, cilantro, rice \$5.95 / \$8.95
- SHRIMP CEVICHE**
avocado, red mango, fresco, citrus, cilantro \$13.95
- GREEN CHILE PORK TAMALES**
crema, pico de gallo, and cotija \$12.95
- QUESO FUNDIDO CON CHORIZO**
poblano, corn, home-made flour tortillas \$12.95

"WHERE THE CHIPS & SALSA ARE FREE"



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

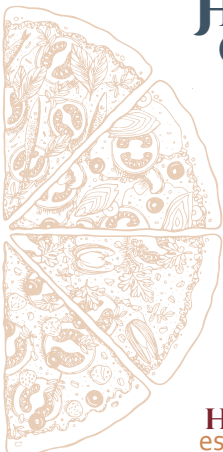
- make it picante! -
chiltepin + habanero

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

SONORAN SPECIALTIES

HOME OF THE CHEESE CRISP

a.k.a. ... "the sonoran quesadilla"



- SHRIMP + PINEAPPLE** fresco chili, cilantro, pickled red onion \$18.95
- 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
- HOUSEMADE SPICY CHORIZO** escabeche, lime crema \$16.95

PLATOS ESPECIALES

- Sylvia's Chile Relleno** stuffed with mexican rice + cheese, salsa veracruz, avocado, crema add ground beef + \$3.95 \$18.95
- ENCHILADAS** crema, lettuce, tomato, cotija, shaved onion choice of: queso or chicken tinga \$14.95
- CANTINA BURRITO OR CHIMICHANGA** choose your own protein, rice, beans, chihuahua cheese, lettuce, avocado, pico, crema \$15.95
- FIESTA RICE BOWL** choose your own protein, rice, beans, corn, lettuce, cheese, pico, crema, morita salsa \$14.95
- CHICKEN TINGA FLAUTAS** salsa verde, adobo crema, cotija \$13.95

SONORAN COMBO PLATTER
green chile pork tamale, ground beef taco, adobo rojo chicken enchilada \$21.95

MESQUITE WOOD GRILL

served with mexican rice, refried beans, + home-made flour tortillas

ADOBO CHICKEN SKEWERS
onions, peppers, chimichurri butter \$22.95

CARNE ASADA
8oz skirt steak, salsa macha, avocado puree \$27.95

CHILI-LIME SHRIMP SKEWERS
chimichurri butter \$33.95

TACO PLATTERS

served on home-made flour tortillas with mexican rice + refried beans (soft or crispy corn also available)

- ROASTED VEGETABLE** chihuahua, adobo crema, red cabbage \$12.95
- CRISPY RED SNAPPER** cucumber-pineapple salsa, cilantro yogurt \$16.95
- MESQUITE GRILLED CHICKEN** escabeche, adobo crema, queso fresco \$15.95
- HOUSEMADE SPICY CHORIZO** poblano pico de gallo, crispy potato, lime crema \$15.95
- GLAZED PORK BELLY** maple-habanero, mango salsa \$16.95

- CANTINA GROUND BEEF** red cabbage, cotija, tomato \$15.95
- GRILLED SKIRT STEAK** white onion, cilantro, salsa verde \$17.95
- AL PASTOR** pineapple, morita salsa \$16.95
- SHORT RIB CARNE SECA** roasted corn salsa, queso fresco \$16.95

try  's favorites!

PARA ACOMPAÑAR

ESQUITES
roasted street corn, chipotle mayo, cotija \$7.95

FRIJOLES CHARROS
chorizo, jalapeño, tomato, cilantro \$6.95

MEXICAN RICE
tomatillo-cilantro spiked rice \$4.95

GUACAMOLE
white onion, jalapeño, tomato, lime, cilantro \$4.95

1/2 & 1/2 COMBO
rice + beans \$4.95

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

1200 W. WEBSTER AVENUE | (773) 697 - 3727 | WWW.OLDPUEBLOCHICAGO.COM | VISIT MORE  RESTAURANTS!