

OLD PUEBLO

cantina

ANTOJITOS

- PUEBLO SALAD**
mixed greens, red mango, cucumber, red onion, jicama, prickly pear 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, freso, citrus, cilantro \$13.95
- CHICKEN TINGA FLAUTAS**
salsa verde, adobo crema, cotija \$12.95
- QUESO FUNDIDO CON CHORIZO**
poblano, corn, home-made flour tortillas \$12.95



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

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

TACO PLATTERS (3)

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
- GRILLED CHICKEN**
escabeche, adobo crema, queso fresco \$15.95
- SPICY CHORIZO**
poblano pico de gallo, crispy potato, lime crema \$15.95
- GLAZED PORK BELLY**
maple-habanero, mango salsa \$16.95
- GROUND BEEF**
red cabbage, cotija, tomato \$15.95
- GRILLED STEAK**
white onion, cilantro, salsa verde \$17.95
- ARABE PORK**
pineapple, morita salsa \$16.95

ENCHILADAS

choice of: tomatillo verde, adobo rojo, mole poblano, mole amarillo

- QUESO**
chihuahua, oaxaca, cotija \$13.95
- ROASTED VEGETABLE**
squash, mushroom, corn \$13.95
- CHICKEN TINGA**
braised pulled chicken breast \$15.95
- RED CHILI BEEF**
shredded short rib \$17.95

SONORAN MESQUITE CHARCOAL GRILL

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

- POLLO ASADO**
roasted corn, avocado, mole poblano, lime \$23.95
- CHILI-LIME SHRIMP SKEWERS**
chimichurri butter \$33.95
- CARNE ASADA**
8oz skirt steak, charred onion, salsa verde \$27.95

BURROS, CHIMICHANGAS, & BOWLS

stuffed with mexican rice, refried beans, + cheese topped with shredded lettuce, avocado, crema, + pico de gallo

- ROASTED VEGETABLE**
squash, mushroom, corn \$12.95
- GRILLED CHICKEN**
marinated + grilled \$15.95
- SPICY CHORIZO**
ground pork sausage \$15.95
- GROUND BEEF**
cumin scented ground beef \$15.95
- GRILLED STEAK**
marinated skirt steak \$17.95
- ARABE PORK**
spit-roasted pork shoulder \$16.95

MAKE YOUR BURRO OR CHIMICHANGA ENCHILADA STYLE + \$2.95

PLATOS ESPECIALES

- SYLVIA'S CHILE RELLENO**
stuffed with mexican rice + cheese, salsa veracruz, avocado, crema \$18.95
add ground beef + \$3.95
- TAMALE TRIO PLATTER**
chicken mole amarillo, green chile pork, mole poblano beef \$22.95
- BLACKENED RED SNAPPER**
jicama slaw, pineapple salsa, cilantro yogurt \$27.95
- CHILI COLORADO BEEF**
braised short rib, pinto bean purée, adobo rojo, escabeche \$26.95

PARA ACOMPAÑAR

- ESQUITES**
roasted street corn, chipotle mayo, cotija \$7.95
- CHILES TOREADOS**
roasted jalapeño, grilled onion, lime, salt \$4.95
- FRIJOLE CHARROS**
chorizo, jalapeño, tomato, cilantro \$6.95
- HOUSE-MADE FLOUR TORTILLAS**
\$1.95

- MEXICAN RICE - REFRIED BEANS -
- 1/2 & 1/2 COMBO -
\$5.95 EACH

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

OLD PUEBLO cantina

MARGARITAS

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

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

FROZEN

CLASSIC MARGARITA
lime, agave, triple sec
\$11.95

COCKTAILS

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

RED SANGRIA

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



CERVEZA

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

VINO

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

CAMPO DE GOLF

AGUA FRESCA \$4 limondada horchata hibiscus-canela plum-thyme	JARRITIOS \$4 mandarin lime strawberry	SODA \$4 mexican coke diet coke topo chico
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MEZCAL

EL JOLGORIO ESPADIN \$15.95	BANHEZ ESPADIN \$12.95
EL JOLGORIO BARRIL \$18.95	BANHEZ ARROQUEÑO \$20.95
EL JOLGORIO PECHUGA \$20.95	BANHEZ PECHUGA \$20.95
EL JOLGORIO MADRECUIXE \$18.95	BANHEZ CUISHE \$18.95
EL JOLGORIO TEPEZTATE \$20.95	BANHEZ TEPEZTATE \$20.95
EL JOLGORIO TOBALA \$18.95	BANHEZ TOBALA \$20.95
EL JOLGORIO MEXICANO \$18.95	FIDENCIO CLÁSICO \$12.95

LA LUNA JOVEN
\$12.95

TEQUILA BLANCO

CASAMIGOS \$12.95	OCHO \$12.95
DON JULIO \$12.95	DON FULANO \$12.95
FORTALEZA \$12.95	ARRETTE \$12.95

TEQUILA REPOSADO

CASAMIGOS \$14.95	OCHO \$14.95
DON JULIO \$14.95	DON FULANO \$14.95
FORTALEZA \$14.95	ARRETTE \$14.95

TEQUILA AÑEJO

CASAMIGOS \$16.95	OCHO \$16.95
DON JULIO \$16.95	DON FULANO \$16.95
FORTALEZA \$16.95	ARRETTE \$16.95

RESERVA DEL ABUELO

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