

# OLD PUEBLO

## cantina

### ANTOJITOS

- SOUTHWEST CAESAR**  
chipotle dressing, corn, cotija, pepitas, crispy corn tortilla \$9.95
- ROCK SHRIMP CEVICHE**  
avocado, red mango, fresco, citrus, cilantro \$14.95
- QUESO FUNDIDO CON CHORIZO**  
poblano, corn, home-made flour tortillas \$12.95
- CHICKEN TINGA FLAUTAS**  
salsa verde, red cabbage, shredded lettuce, lime crema, cotija \$13.95

try 's favorites!

**"WHERE THE CHIPS & SALSA ARE FREE"**



**TRADICIONAL**  
pico de gallo  
\$12.95

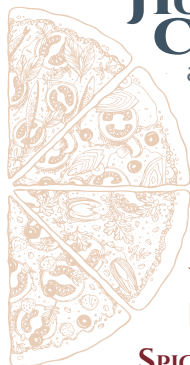
- make it picante! -  
chiltepin + habanero

**"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"



- QUESO** chihuahua, cotija, longhorn cheddar \$13.95
- GREEN CHILE** cotija, longhorn cheddar \$14.95
- CARNE SECA** green chile, pico de gallo, cotija \$17.95
- SPICY CHORIZO** escabeche, cotija, cilantro \$16.95

### PLATOS ESPECIALES

- **ENCHILADAS** (queso or chicken tinga)  
red cabbage, shredded lettuce, tomato, sweet onion, crema, cotija  
choice of: adobo rojo or tomatillo verde \$14.95
- **BURRITO OR CHIMICHANGA**  
mexican rice, refried beans, red cabbage, shredded lettuce, avocado pico, crema, chihuahua \$15.95  
enchilada style + \$2.95
- **FIESTA RICE BOWL**  
mexican rice, refried beans, corn, red cabbage, shredded lettuce, avocado pico, chile de arbol, crema, chihuahua \$14.95

### MESQUITE WOOD GRILLED SKEWERS

peppers + onions, chimichurri butter, served with mexican rice, refried beans, home-made flour tortillas

**ADOBO CHICKEN**  
salsa verde  
\$22.95

**SKIRT STEAK**  
salsa macha  
\$26.95

**CHILI-LIME SHRIMP**  
salsa de habanero  
\$28.95

### TACO PLATTERS

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

- GRILLED SWEET POTATO**  
roasted corn, poblano, salsa macha, queso fresco \$13.95
- MESQUITE GRILLED CHICKEN**  
escabeche, chipotle mayo, queso fresco \$15.95
- CANTINA GROUND BEEF**  
red cabbage, shredded lettuce, tomato, cotija \$15.95
- CRISPY ROCK SHRIMP**  
pacifico batter, chipotle mayo, mango-fresno salsa \$17.95
- GRILLED SKIRT STEAK**  
white onion, cilantro, salsa verde \$17.95
- AL PASTOR**  
spit grilled pork, charred pineapple, pickled red onion, chile de arbol \$16.95

### GRANDE TACO KIT

\$44.95

para 2 amigos | choice of protein | 6 home-made flour tortillas

MEXICAN RICE

REFRIED BEANS

ESQUITES

GUACAMOLE

### PARA ACOMPAÑAR

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

**FRIJOLE CHARROS**  
chorizo, jalapeño, cilantro, cotija  
\$6.95

**MEXICAN RICE**  
tomatillo-cilantro, spiked rice  
\$4.95

**REFRIED BEANS**  
mashed pinto, epazote  
\$4.95

**CHIQUITO GUAC**  
pico de gallo  
\$6.95

cooked to order, 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!

# 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>SKINNY</b> lime, soda	\$9.95/\$39.95
<b>CADILLAC</b> lime, agave, royal combier	\$11.95/\$47.95
<b>LOBO LOCO</b> cucumber, jalapeño, chili salt	\$11.95/\$47.95

## FROZEN

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

## COCKTAILS

<b>SONORAN SUNRISE</b> passionfruit, raspberry, lime	\$11.95/\$47.95
<b>PANCHO'S PIÑA</b> charred pineapple, cilantro	\$11.95/\$47.95

## ROSÉ SANGRIA

passionfruit, lime,  
seasonal fruit medley  
\$11.95 GLASS / \$47.95 PITCHER



## CERVEZA

<b>PACIFICO</b> pale lager, mexico	\$6.95	<b>5 RABBIT GOLDEN ALE</b> ale, chicago, il	\$7.95
<b>MODELO ESPECIAL</b> pale lager, mexico	\$5.95	<b>CORONA LIGHT</b> pale lager, mexico	\$5.95
<b>NEGRA MODELO</b> lager, mexico	\$6.95	<b>5 RABBIT IRONICA IPA</b> ipa, chicago, il	\$7.95

## VINO

 <b>SHAYA SAUVIGNON BLANC</b> segovia, spain	\$9.95 / \$39.95
 <b>RIVAREY TEMPERANILLO</b> rioja, spain	\$10.95 / \$43.95
 <b>LE CHARMEL DRAFT ROSÉ</b> côtes de provence, france	\$9.95

## CAMPO DE GOLF

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

**AGUA FRESCA \$4**  
limonada

## DESSERT

**Pretty Cool**  
**ICE CREAM POPS**  
piña colada  
caramel horchata  
passionfruit hibiscus  
strawberry milk bar  
peanut butter potato chip

**HOME-MADE**  
**CARAMEL**  
**FLAN**



## MEZCAL

<b>EL JOLGORIO ESPADIN</b> \$15.95	<b>EL JOLGORIO MEXICANO</b> \$18.95
<b>EL JOLGORIO BARRIL</b> \$18.95	<b>BANHEZ ESPADIN</b> \$12.95
<b>EL JOLGORIO PECHUGA</b> \$20.95	<b>BANHEZ ARROQUEÑO</b> \$20.95
<b>EL JOLGORIO MADRECUIXE</b> \$18.95	<b>BANHEZ PECHUGA</b> \$20.95
<b>EL JOLGORIO TEPEZTATE</b> \$20.95	<b>BANHEZ CUISHE</b> \$18.95
<b>EL JOLGORIO TOBALA</b> \$18.95	<b>BANHEZ TEPEZTATE</b> \$20.95
	<b>BANHEZ TOBALA</b> \$20.95

## TEQUILA BLANCO

**CASAMIGOS**  
\$12.95

**FORTALEZA**  
\$12.95

**DON JULIO**  
\$12.95

## TEQUILA REPOSADO

**CASAMIGOS**  
\$14.95

**FORTALEZA**  
\$14.95

**DON JULIO**  
\$14.95

## TEQUILA AÑEJO

**CASAMIGOS**  
\$16.95

**FORTALEZA**  
\$16.95

**DON JULIO**  
\$16.95

## RESERVA DEL ABUELO

**DON FULANO**  
**IMPERIAL 5YR**  
\$25.95

**DON JULIO 1942**  
\$25.95

**DON JULIO REAL**  
\$80.95

**RANCHO CASA**  
**DRAGONES JOVEN**  
\$45.95