


OLD PUEBLO

cantina

ANTOJITOS

try 's favorites!

- SOUTHWEST CAESAR**
chipotle dressing, corn, cotija, pepitas,
crispy corn tortilla strips \$9.95
-  **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
- ROCK SHRIMP CEVICHE**
avocado, red mango, fresno, citrus, cilantro \$14.95

- CHICKEN TORTILLA SOUP**
blue corn tortilla strips,
avocado, jalapeño, cilantro \$6.95 / \$9.95



- 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

- BLUE CORN ENCHILADAS** (*queso or chicken tinga*)
red cabbage, shredded lettuce, tomato,
sweet onion, crema, queso fresco
choice of: *adobo rojo or tomatillo verde* \$14.95

- BURRITO OR CHIMICHANGA**
mexican rice, refried beans, red cabbage,
shredded lettuce, avocado pico,
crema, chihuahua *enchilada style* + \$2.95 \$15.95

- 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 blue corn tortillas also available)

- TACO DEL DIA**
served a la carte MP

- GRILLED SWEET POTATO**
roasted corn, poblano, salsa macha,
queso fresco \$13.95

- MESQUITE GRILLED CHICKEN**
escabeche, chipotle mayo,
queso fresco \$15.95

- GRILLED SKIRT STEAK**
white onion, cilantro, salsa verde \$17.95

- CRISPY ROCK SHRIMP**
pacífico batter, chipotle mayo,
mango-fresno salsa \$17.95

- AL PASTOR**
spit grilled pork, charred pineapple,
pickled red onion, chile de arbol \$16.95

- BEEF BIRRIA**
chile braised short rib, white onion,
cilantro, served on blue corn tortillas \$17.95

- CANTINA GROUND BEEF**
red cabbage, shredded lettuce, tomato,
cotija, served on blue corn tortillas \$15.95

SONORAN CLASSICS

- CHILE RELLENO**
stuffed poblano with rice + chihuahua,
salsa veracruz, lime crema, avocado, cilantro \$18.95

- add ground beef + \$3.95 -

- SONORAN HOT DOG**
vienna beef, applewood smoked bacon,
frijoles charros, pico de gallo, yellow mustard,
chipotle mayo, tomatillo verde, queso fresco, jalapeño \$7.95

GRANDE TACO KIT

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

INCLUDES:

mexican rice, refried beans,
esquites, guacamole

\$44.95

PARA ACOMPAÑAR

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

- REFRIED BEANS**
mashed
pinto \$4.95

- MEXICAN RICE**
roma tomato purée,
peas, corn, carrots \$4.95

- FRIJOLES CHARROS**
chorizo, jalapeño,
cilantro, cotija \$6.95

- 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

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MARGARITAS

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

OLD PUEBLO CLASSIC fresh lime, agave, triple sec	\$9.95/\$39.95
SKINNY fresh lime, soda	\$9.95/\$39.95
CADILLAC fresh lime, agave, royal combier	\$11.95/\$47.95
LOBO LOCO cucumber, jalapeño, chili salt	\$11.95/\$47.95

FROZEN

CLASSIC MARGARITA
lime, agave, triple sec
\$11.95

COCKTAILS

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

ROSÉ SANGRIA

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



CERVEZA

PACIFICO pale lager, mexico	\$6.95	CORONA LIGHT pale lager, mexico	\$5.95
MODELO ESPECIAL pale lager, mexico	\$5.95	5 RABBIT IRONICA IPA ipa, chicago, il	\$7.95
NEGRA MODELO lager, mexico	\$6.95	5 RABBIT SUPER PILS pilsner, chicago, il	\$7.95
5 RABBIT GOLDEN ALE ale, chicago, il	\$7.95		

VINO

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

CAMPO DE GOLF

SODA \$4 mexican coke diet coke sprite topo chico	AGUA FRESCA \$4 limonada
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DESSERT

Pretty Cool
ICE CREAM POPS

piña colada	\$5.95
caramel horchata	\$5.95
peanut butter potato chip	\$5.95
passionfruit hibiscus	\$4.95
strawberry milk bar	\$4.95

HOME-MADE
CARAMEL
FLAN
\$7.95



AGAVE

MEZCAL

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

TEQUILA BLANCO

CASAMIGOS \$12.95
FORTALEZA \$12.95
NOSOTROS \$12.95

TEQUILA REPOSADO

CASAMIGOS \$12.95
FORTALEZA \$12.95
NOSOTROS \$12.95

TEQUILA AÑEJO

CASAMIGOS \$16.95
FORTALEZA \$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