

OLD PUEBLO

cantina

ANTOJITOS

SHRIMP CEVICHE
avocado, pineapple, freso, citrus, cilantro \$13.95

CHICKEN TINGA FLAUTAS
salsa verde, red cabbage, shredded lettuce, lime crema, cotija \$13.95

GRANDE QUESADILLA
chihuahua, red cabbage, shredded lettuce, crema, avocado pico de gallo
add a protein + \$3.95 \$12.95

QUESO FUNDIDO CON CHORIZO
poblano, corn, home-made flour tortillas \$12.95



TRADICIONAL
pico de gallo \$12.95

- make it picante! -
chiltepin + habanero

SALAD & SOUP

add chicken, shrimp, or steak + \$7.95

SOUTHWEST CAESAR
corn, cotija, pepitas, tortilla strips, chipotle caesar dressing \$10.95

GRILLED SHRIMP CHOPPED SALAD
mixed greens, corn, jicama, cucumber, avocado, tortilla strips, cotija, spicy citrus vinaigrette \$17.95

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

try  's favorites!

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

SONORAN CLASSICS

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

• **SONORAN HOT DOG**
bacon, ranch-style beans, pico de gallo, yellow mustard, chipotle mayo, tomatillo verde, queso fresco, jalapeño \$7.95

• **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 \$16.95
enchilada style + \$2.95

• **FIESTA RICE BOWL**
mexican rice, ranch-style 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)

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

MESQUITE GRILLED CHICKEN
escabeche, chipotle mayo, queso fresco \$16.95

GRILLED SKIRT STEAK
white onion, cilantro, salsa verde \$18.95

BLACKENED FISH
jicama slaw, lime crema \$17.95

CRISPY SHRIMP
pacifico batter, chipotle mayo, pineapple-freso salsa \$18.95

AL PASTOR
spit grilled pork, charred pineapple, pickled red onion, chile de arbol \$17.95

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

GRANDE TACO KIT

para 2 amigos

CHOICE OF PROTEIN

6 home-made flour tortillas, 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

RANCH-STYLE BEANS
braised pinto \$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

OLD PUEBLO CLASSIC fresh lime, agave, triple sec	\$11.95/\$44.95
SKINNY fresh lime, soda	\$11.95/\$44.95
CADILLAC fresh lime, agave, royal combier	\$13.95/\$47.95
LOBO LOCO cucumber, jalapeño, chili salt	\$13.95/\$47.95

FROZEN

MARGARITA DEL DIA
fresh fruit, lime, agave | \$12.95

COCKTAILS

MEZCAL PALOMA grapefruit, honey, topo chico	\$13.95/\$47.95
WATERMELON AZUCAR fresh lime, watermelon purée	\$13.95/\$47.95
PANCHO'S PIÑA charred pineapple, cilantro	\$13.95/\$47.95
SONORAN SUNRISE passionfruit, raspberry, lime	\$13.95/\$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		

VINO

SHAYA SAUVIGNON BLANC segovia, spain tropical fruit, wildflower, apple	\$9.95 / \$39.95
NONNI MALBEC mendoza, argentina dark fruit, soft tannins	\$11.95 / \$44.95
LE CHARMEL DRAFT ROSÉ côtes de provence, france bright + fresh, raspberry	\$9.95

CAMPO DE GOLF

SODA \$4 mexican coke diet coke sprite topo chico	AGUA FRESCA \$4 limonada watermelon	JARRITOS \$4 mandarin strawberry
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DESSERT

Pretty Cool ICE CREAM POPS		CARAMEL FLAN	\$7.95
piña colada	\$5.95	HOME-MADE CHURROS	\$7.95
caramel horchata	\$5.95		
peanut butter potato chip	\$5.95		
passionfruit hibiscus	\$4.95		
strawberry milk bar	\$4.95		



MEZCAL

LA LUNA
\$12.95

NOSOTROS ESPADIN Y TOBALA \$14.95	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 \$13.95	FORTALEZA \$13.95
DON JULIO \$13.95	NOSOTROS \$13.95

TEQUILA REPOSADO

CASAMIGOS \$15.95	FORTALEZA \$15.95
DON JULIO \$15.95	NOSOTROS \$15.95

TEQUILA AÑEJO

CASAMIGOS
\$17.95

DON JULIO
\$17.95

FORTALEZA
\$17.95

RESERVA DEL ABUELO

DON FULANO IMPERIAL 5YR
\$25.95

DON JULIO 1942
\$26.95

DON JULIO REAL
\$80.95

RANCHO CASA DRAGONES JOVEN
\$45.95