

OLD PUEBLO

cantina

el RESTAURANT SEMANA

\$45 three course prix fixe dinner menu
available nightly from 4:30 pm - close | january 23 - february 7
excludes beverage, tax & gratuity

COURSE Uno

CHOOSE ONE

SOUTHWEST CAESAR corn, pepitas, cotija, chipotle caesar dressing

GRILLED OCTOPUS SOPE* blue corn masa, refried beans, salsa macha verde, pickled red onion, queso fresco

MINI CHICKEN TINGA CHIMIS chipotle ranch, pickled red onion, salsa de arbol, queso fresco

COURSE Dos

CHOOSE ONE

SONORAN FRIED CHICKEN TACO* salsa macha, cabbage slaw, b&b pickle, cilantro

CHILI-LIME SHRIMP SKEWERS chimichurri, pineapple, butternut squash

BEEF ENCHILADAS mole poblano, lime crema, queso fresco, shaved onions

COURSE Tres

CHOOSE ONE

CHURROS dusted in cinnamon sugar, dulce de leche

HORCHATA TRES LECHES CAKE apple crumble, whipped cream

- substitutions politely declined -

* dishes that contain peanuts or tree nuts, some dishes may be modified for allergies, please consult your server.

OLD PUEBLO

cantina

el RESTAURANT SEMANA

\$30 three course prix fixe brunch menu
available sat & sun from 11:30 am - 3:30 pm | january 23 - february 7
excludes beverage, tax & gratuity

COURSE *Uno*

CHOOSE ONE

CHICKEN TORTILLA SOUP tomato cilantro broth, tortilla strips, avocado

AVOCADO TOAST* sourdough, sliced avocado, sunny side up egg, salsa macha, roasted cherry tomatoes

MINI CHICKEN TINGA TAQUITOS salsa verde, crema, cotija

COURSE *Dos*

CHOOSE ONE

CHILAQUILES CON CARNITAS adobo rojo or salsa verde, queso fresco, pico de gallo, lime crema, fried egg

CHARROS OMELETTE carne seca, poblano peppers, hashbrown, oaxaca cheese, lime crema, pico de gallo

BRUNCH TACO chorizo, pickled jalapeño, scrambled eggs, salsa de arbol, crema

COURSE *Tres*

CHOOSE ONE

CHURROS dusted in cinnamon sugar, dulce de leche

HORCHATA TRES LECHES CAKE apple crumble, whipped cream

- substitutions politely declined -

* dishes that contain peanuts or tree nuts, some dishes may be modified for allergies, please consult your server.