

# OLD PUEBLO

*cantina*



EVENTS

# Welcome

For the inspiration of his 4th Chicago restaurant, industry vet Ryan O'Donnell of Ballyhoo Hospitality didn't have to go far. The idea for Old Pueblo was inspired by the 10 years he spent growing up in Tucson, Arizona, close to the border of Sonora, Mexico.



At this laid back cantina on a charming tree-lined street, the flour tortillas are made in-house, mesquite wood fuels the open-flame grill, guacamole is made to order, and the seasonal fruit-forward margaritas are available by the glass and the pitcher. With its warm service and inviting ambiance, Old Pueblo, like other Ballyhoo Hospitality restaurants, strives to be everyone's favorite neighborhood spot even if they don't live around the corner.

# Spaces

## COYOTE'S DEN



**28 SEATED**

Secluded beyond the main dining space, the Coyote's Den provides a comfortable and private environment, perfect for a seated dinner.

## FIREPLACE ROOM



**40 SEATED | 65 STANDING**

The Fireplace Room is the ideal setting for either a seated dinner or a more casual cocktail reception. The custom sliding doors and private exit create the perfect private space for any event.

## CANTINA ROOM



**55 SEATED | 75 STANDING**

As the center of attention, the Cantina Room is perfect for a larger gathering. With the bar as the main attraction, this is the ideal space for a cocktail gathering.

# Libations



## PITCHERS

PAY AS YOU SIP

enjoy our classic cocktails and margaritas, by the pitcher.

## MARGARITA PITCHERS

\$45

classic, skinny, spicy

## COCKTAIL PITCHERS

\$49

sonoran sunrise, sandia, roadrunner

**GUIDED AGAVE SESSION**  
CHARGED ON CONSUMPTION  
hand-selected agaves to suit your menu. current agave list offered.



**OUR BEVERAGE PROGRAM CONSISTS OF AN EXTENSIVE COLLECTION OF AGAVE SPIRITS, FULL OF HISTORY AND STORIES, THAT WILL PAIR PERFECTLY WITH ANY FIESTA.**



# Menu Offerings

ONE SIZE DOESN'T FIT ALL, WE CRAFT A MENU TO SUIT YOUR NEEDS. WE ARE CAPABLE OF ACCOMMODATING DIETARY RESTRICTIONS AND FOOD ALLERGIES.

## COCKTAIL RECEPTION OR FOOD STATIONS

A collection of passed appetizers and/or food stations

## 3 COURSE DINNER

The host will preselect options for each course. The starter and side are served for the table, and the entree and dessert are enjoyed individually.

## 4 COURSE DINNER

The host will preselect options for each course. The starter, salad, and side are served for the table, and the entree and dessert are enjoyed individually.

## WEEKEND BRUNCH & LUNCH

The host will preselect options for each course. Our brunch service accommodates plated individual service or shared family style. Sides are served for the table.

- Premium options available upon request -

# Food Stations

## MINI ANTOJITOS COCKTAIL PARTY

BY THE DOZEN

**MINI AHI TUNA TOSTADAS** \$47.95  
tomatillo pico, cilantro, chipotle mayo

**MINI CHICKEN TINGA TAQUITOS** \$42.95  
salsa verde, crema

**MINI BEEF CHIMIS** \$42.95  
avocado ranch, queso fresco, pickled red onion, chile de arbol

**MINI QUESADILLAS** \$42.95  
cheese

## TACO BAR

\$29.95 PER PERSON

rice, beans, esquites, guacamole

choice of up to 3 proteins: grilled chicken, chicken tinga, shrimp, red chile beef, ground beef, carne asada, chorizo, al pastor, mushrooms

## SKEWER FIESTA

\$35.95 PER PERSON

rice, beans, esquites, guacamole, tortillas

choice of proteins: adobo chicken, flat iron steak, chili-lime shrimp

- ADD A CHEESE CRISP TO ANY PARTY -

queso- \$14.95

green chile- \$15.95

spicy chorizo- \$17.95

carne seca- \$18.95

# 3 Courses

STARTING AT \$49.95/GUEST

## COURSE 1

FOR THE TABLE (HOST CHOOSES 2)

shrimp ceviche  
ahi tuna tostadas  
mild or spicy guacamole  
chicken tinga taquitos  
mini beef chimis

chicken tortilla soup  
grilled shrimp chopped salad  
southwest caesar  
shredded chicken tinga salad

## COURSE 2

HOST PRESELECTS 3, GUEST CHOOSES 1

tampiqueña  
blue corn enchiladas  
el charro chimichanga

grande quesadilla  
burrito  
rice bowl

## SIDES

FOR THE TABLE (HOST CHOOSES 2)

mexican rice  
spicy cabbage slaw

ranchero beans  
spicy corn esquites

## DESSERT

HOST PRESELECTS 2, GUEST CHOOSES 1

home-made churros | tres leches layer cake  
ice cream pops (caramel horchata, rainbow chip, passion fruit  
buttermilk, peanut butter potato chip, strawberry buttermilk,  
passion fruit, orange, guava

- Ask about adding a *Buck Russell* Celebration Cake or Cupcakes -

# 4 Courses

STARTING AT \$57.95/GUEST

## COURSE 1

FOR THE TABLE (HOST CHOOSES 2)

shrimp ceviche  
ahi tuna tostadas  
mild or spicy guacamole

chicken tinga taquitos  
mini beef chimis

## COURSE 2

FOR THE TABLE (HOST CHOOSES 2)

chicken tortilla soup  
grilled shrimp chopped salad

southwest caesar  
shredded chicken tinga salad

## COURSE 3

HOST PRESELECTS 3, GUEST CHOOSES 1

tampiqueña  
blue corn enchiladas  
el charro chimichanga

grande quesadilla  
burrito  
rice bowl

## SIDES

FOR THE TABLE (HOST CHOOSES 2)

mexican rice  
spicy cabbage slaw

ranchero beans  
spicy corn esquites

## DESSERT

HOST PRESELECTS 2, GUEST CHOOSES 1

home-made churros | tres leches layer cake  
ice cream pops (caramel horchata, rainbow chip, passion fruit  
buttermilk, peanut butter potato chip, strawberry buttermilk,  
passion fruit, orange, guava

- Ask about adding a *Buck Russell's* Celebration Cake or Cupcakes -

# Brunch & Lunch

STARTING AT \$39.95/GUEST

## COURSE 1

FOR THE TABLE (HOST CHOOSES 2)

chicken tortilla soup  
grilled shrimp chopped salad  
southwest caesar

spicy or mild guacamole  
shredded chicken tinga salad

## COURSE 2

HOST PRESELECTS 3 (GUEST CHOOSES 1)

el brunch taco  
chilaquiles con carnitas  
quesadilla de la mañana

breakfast burrito  
choice of taco  
choice of skewer

## SIDES

FOR THE TABLE (HOST CHOOSES 2)

mexican rice  
spicy cabbage slaw  
ranchero beans

- ADD A CHEESE CRISP TO ANY PARTY -

queso- \$14.95  
green chile- \$15.95  
spicy chorizo- \$17.95  
carne seca- \$18.95  
add an egg +\$3

- Ask about adding a *Buck Russell's* Celebration Cake or Cupcakes -

# Celebration Desserts



## **CELEBRATION CAKES**

6" | 8" | 10"

## **CELEBRATION CUPCAKES**

minimum of 1 dozen

## **OTHER BAKERY SELECTIONS**

whether gluten free or looking for something different, inquire about our extensive offerings

In 2022, we welcomed Buck Russell's Bakery and Sandwich Shop into the Ballyhoo family. Joining Sophia Steak and Pomeroy on the North Shore, Buck's is a one-stop-shop for lunch, takeout, catering and a little something sweet. Buck Russell's is also open for weekend breakfast. Beyond the bakery case, Buck's offers a menu of celebration cakes perfect for any occasion. With 72 hours of advance notice, we would be happy to have a specialty cake delivered, free of charge, on the day of your event. Buck's offers a number of sizes, flavors and sprinkles, which allows you to make each cake extra special.

For more information, please ask us; all cakes are available to include an inscription, a lovely way to add a personal touch to your next event.



# Additional Information

## **CELEBRATION PLANNING**

Our event planners provide additional information on room and layout options, customized menus and beverage selections. We are happy to provide a site tour to help you envision your event and see the myriad of options available to customize it to make it unique and memorable. We are here to make the planning process as seamless as possible so you can enjoy your special event. You dream it and we'll execute it!

## **FOOD & BEVERAGE MINIMUMS**

Old Pueblo Cantina does not charge a venue or rental fee. Rather, we have established food and beverage minimums, based upon time, day, demand, and space utilized. Should these minimums not be met, the difference will be charged at the conclusion of the event as a room fee.

A 3% restaurant surcharge is added to each guest check.

This may be removed upon request.

## **ALLERGEN ACCOMODATIONS**

Whether, gluten, dairy, nuts, or other, we're capable and safety-driven when it comes to allergies. Old Pueblo has a management and chef team certified in allergy safety protocols.

## **CONTACT**

To inquire about hosting your event at Old Pueblo Cantina, please get in touch with us at [info@oldpueblochicago.com](mailto:info@oldpueblochicago.com).

