

Para COMENZAR

CHICKEN TORTILLA SOUP \$7.95/\$10.95
tomato-cilantro broth

GRILLED SHRIMP CHOPPED SALAD \$21.95
tortilla strips, avocado, spicy citrus vin

SOUTHWEST CAESAR* \$11.95
corn, pepitas, cotija, chipotle caesar dressing



MADE TO ORDER *Guac*

CHIQUITO 9.95 **GRANDE 15.95**
mild or spicy!

SHREDDED CHICKEN TINGA SALAD \$17.95
avocado, sweet potato, tortilla strips, chipotle ranch

QUESO FUNDIDO CON CHORIZO \$14.95
home-made flour tortillas

MAÑANA Mexicana

EL BRUNCH TACO \$17.95
chorizo, pickled jalapeño, scrambled egg, salsa de arbol, crema

CHILAQUILES CON CARNITAS

adobo rojo, salsa verde, queso fresco, pico de gallo, lime crema, fried egg
\$15.95

QUESADILLA DE LA MAÑANA \$14.95
home-made flour tortilla, chihuahua, scrambled egg, lettuce, pico, crema

BREAKFAST BURRITO \$14.95
fajita veggies & chihuahua, scrambled egg, hash, topped w/ lettuce, pico, crema

ADD A PROTEIN TO ANY 'RITO OR 'DILLA

GRILLED CHICKEN \$3 | CHICKEN TINGA \$3
SHRIMP \$5 | RED CHILE BEEF \$5
GROUND BEEF \$3 | CARNE ASADA \$5
CHORIZO \$4 | AL PASTOR \$4 | MUSHROOMS \$3
- SCRAMBLED EGG \$3 -

BRUNCH

OLD PUEBLO

cantina

"A true neighborhood cantina inspired by the nickname for Tucson, Arizona & the authentic cuisine of Sonora, Mexico"

SIZZLING SKEWERS

MESQUITE WOOD GRILLED & SERVED WITH MEXICAN RICE, RANCHERO BEANS, HOME-MADE FLOUR TORTILLAS



ADOBO CHICKEN
salsa verde, poblano, sweet corn
\$28.95

FLAT IRON STEAK
salsa macha, cebollitas, anaheim chiles
\$31.95

CHILI-LIME SHRIMP
chimichurri, pineapple, butternut squash
\$32.95

FAJITA VEGGIES AVAILABLE UPON REQUEST

TACOS, TACOS, Y MAS TACOS!

SERVED ON HOME-MADE FLOUR TORTILLAS W/ MEXICAN RICE & RANCHERO BEANS (LETTUCE CUPS, SOFT OR CRISPY CORN TORTILLAS ALSO AVAILABLE)

CHAMPIÑÓN \$16.95
button & cremini 'shrooms, salsa macha, pico de gallo, queso fresco

CRISPY SHRIMP \$21.95
pineapple salsa, chipotle mayo

BLACKENED MAHI-MAHI \$22.95
jicama slaw, chile de arbol, lime crema

CARNE ASADA \$22.95
onion, cilantro, salsa verde

GRILLED CHICKEN \$18.95
escabeche, chipotle mayo, queso fresco

el CRISPY GRINGO

cantina ground beef, lettuce, cheese, pico, crema
\$16.95



RED CHILE BEEF \$22.95
tomatillo pico, queso fresco

AL PASTOR \$19.95
pineapple, pickled red onion, chile de arbol

para ACOMPAÑAR

MEXICAN RICE
5.95

SPICY CABBAGE SLAW
5.95

RANCHERO BEANS
6.95

SCRAMBLED EGG
2.95

CHEESE CRISPS

QUESO \$15.95
chihuahua, longhorn cheddar, cotija

GREEN CHILE \$16.95
mild chiles, cotija

CARNE SECA \$19.95
dried short rib, green chile, pico

SPICY CHORIZO \$18.95
escabeche, lime crema, cilantro

GETTIN' EGGY WIT IT add an egg \$3



Bottomless COCTELES

BOTTOMLESS MARGARITAS, BEERS, & WINES FROM THE BELOW SELECTIONS APPLY DURING A 90-MINUTE TIME SLOT. THE PURCHASE OF AN ENTREE REQUIRED TO ENJOY THIS PROMOTION. LAST SEATING 2:30 PM, BOTTOMLESS ENDS AT 4:00 PM.

MARGARITAS

MADE WITH 100% BLUE AGAVE TEQUILA

CLASSIC, SKINNY, OR SPICY

VINO por COPA

WINE

white, rosé, or red

SPARKLING

bubbles or mimosa

AGUA FRESCA MIMOSA
seasonal flavor selection

CERVEZAS

NEGRA MODELO, CORONA LIGHT, OR CASA HUMILDE MAIZAL

MAKE IT A MICHELADA!
BLOODY MARY MIX, CHOICE OF ONE BEER

[\$30 PER AMIGO]

1200 W. WEBSTER AVENUE | (773) 697-3727 | WWW.OLDPUEBLOCHICAGO.COM | VISIT MORE BALLYHOO RESTAURANTS!

*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

A 3% RESTAURANT SURCHARGE IS ADDED TO EACH GUEST CHECK. THIS MAY BE REMOVED UPON REQUEST.

TIENDA *de* AGAVE

Not all tequilas are created equal. Our curated collection of small-batch tequila and mezcal highlights the many unique flavors of the agave plant. ¡SALUD!

BANHEZ espadín	15	DON JULIO 1942	42
CASA DRAGONES joven	50	añejo	20
blanco	25	blanco	17
CASAMIGOS blanco	17	reposado	19
reposado	19	DON FULANO blanco	14
añejo	20	reposado	16
CLASE AZUL mezcal durango	55	añejo	20
mezcal jov guerrero	55	fuerte	16
tequila anejo	80	imperial	35
tequila gold	50	DEL MAGUEY crema de mezcal	14
tequila plata	33	mezcal albarradas sd	21
tequila reposado	40	mezcal arroqueno	28
COMISARIO blanco	27	mezcal chichicapa	21
reposado	30	mezcal iberco	38
añejo	39	mezcal las milpas	21
		mezcal madrecoixte	28
		mezcal aminero	21
		mezcal rio minas	28
		mezcal san luis rio	21
		mezcal tobala	28
		mezcal vida	14
		mezcal vida muertos	16
		mezcal wild papalome	28

FORTALEZA blanco	17
reposado	19
añejo	26
GRAN CENTERARIO añejo	16
añejo cristalino	24
añejo leyenda	35
MAESTRO DOBEL diamante	16
añejo	17
50 cristalino	36
NOSOTROS blanco	14
reposado	16
RESERVA DE LA FAMILIA platino	21
reposado	25
extra añejo	40

PRICING SHOWN
IS FOR
2oz POURS

VINOS *por* COPA

PRISMA SAUVIGNON BLANC aconcagua, chile	\$12/\$47
ZUCCARDI MALBEC mendoza, argentina	\$13/\$49
LE CHARMELE DRAFT ROSÉ côtes de provence, france	\$12

CERVEZA

CRUZ BLANCA PALM SHADE hazy ipa, chicago	\$8	CORONA LIGHT pale lager, mexico	\$6
CASA HUMILDE MAIZAL mexican style lager, chicago	\$7	SEASONAL DRAFT rotating selection	MKT
NEGRA MODELO lager, mexico	\$7	MICHELADA bloody mary mix, lager	\$7

COCTELES

MEZCAL PALOMA grapefruit, honey, topo chico	\$15/\$52
LA SANDIA watermelon, lime, chile salt	\$14/\$49
RANCH ROSE lillet rose, blood orange, lime	\$14/\$49
SONORAN SUNRISE passionfruit, raspberry, lime	\$14/\$49
AÑEJO OLD FASHIONED bitters, orange	\$14
AGUA FRESCA MIMOSA seasonal flavor selection	\$14

BEBIDAS

TOPO CHICO 12oz glass bottle	\$4
AGUA FRESCA seasonal flavor selection	\$4
JARRITOS mandarin, fruit punch	\$4
MEXICAN COKE 12oz glass bottle	\$4.50
BOTTLED SODA 8oz diet coke or sprite	\$3.50
CORONA 12oz non-alcoholic	\$6

MARGARITAS

ALL MADE WITH 100% BLUE AGAVE TEQUILA, GLASS OR PITCHER

CLASSIC lime, agave, triple sec	\$12/\$45
SKINNY lime, soda	\$12/\$45
CADILLAC lime, agave, royal combier	\$14/\$49
LOBO LOCO cucumber, jalapeño, chile salt	\$14/\$49



OLD PUEBLO'S

FROZEN MARGARITA
nosotros blanco, seasonal fruit
\$16

