

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 añejo 20 blanco 17 reposado 19
CASA DRAGONES joven 50 blanco 25	DON FULANO blanco 16 reposado 18 añejo 22 fuerte 18 imperial 38
CASAMIGOS blanco 17 reposado 19 añejo 22	DEL MAGUEY crema de mezcal 15 mezcal albarradas sd 21 mezcal arroqueno 28 mezcal chichicapa 21 mezcal iberco 38 mezcal las milpas 21 mezcal madrecoixte 28 mezcal aminero 21 mezcal rio minas 28 mezcal san luis rio 21 mezcal tobala 28 mezcal vida 15 mezcal vida muertos 17 mezcal wild papalome 28
CLASE AZUL mezcal durango 55 mezcal jov guerrero 55 tequila anejo 80 tequila gold 50 tequila plata 35 tequila reposado 40	
COMISARIO blanco 27 reposado 30 añejo 39	

FORTALEZA blanco 19 reposado 22 añejo 29	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

