OLD PUEBLO cantina

BRUNCH

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

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 Blancos

habanero salsa blanca, chicken tinga, avocado, queso fresco, sunny side up egg, lime crema
$14.95

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 -

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

QUESABIRRIAS

brasied short rib, chihuahua cheese, onion, cilantro
$22.95



EL CRISPY GRINGO $16.95
cantina ground beef, lettuce, cheese, pico, crema

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

para ACOMPAÑAR

MEXICAN RICE	SPICY CABBAGE SLAW	RANCHERO BEANS	SCRAMBLED EGG
5.95	5.95	6.95	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 PACIFICO

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

[$30 PER AMIGO]

COCTELES

MEZCAL PALOMA grapefruit, honey, topo chico — $15/$60

EL ROADRUNNER campari, blood orange, jalapeño — $15/$60

LA SANDIA watermelon, lime, chile salt — $14/$56

SONORAN SUNRISE passionfruit, raspberry, lime — $14/$56

MARGARITAS

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

CLASSIC — $13/$52
lime, agave, triple sec

SKINNY — $13/$52
lime, soda

CADILLAC — $15/$60
lime, agave, royal combier

LOBO LOCO — $14/$56
cucumber, jalapeño, chile salt



OLD PUEBLO'S

FROZEN MARGARITA
nosotros blanco, seasonal fruit
$16

BEBIDAS

TOPO CHICO 12oz glass bottle — $4

AGUA FRESCA seasonal flavor selection — $5

JARRITOS lime, pineapple, fruit punch, tamarind, mandarin — $4

MEXICAN COKE 12oz glass bottle — $4.50

BOTTLED SODA 8oz diet coke or sprite — $3.50

ATHLETIC BREWING atlética copper ale | 12oz non-alcoholic — $6

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!

- PRICING SHOWN IS FOR 2OZ POURS -

ARETTE
blanco 18
reposado 21
añejo 28

SIETE LEGUAS
blanco 17
reposado 19
añejo 22

FLECHA
blanco 16
reposado 19
añejo 23

CLASE AZUL
mezcal durango 55
mezcal jov guerrero 55
tequila añejo 80
tequila gold 50
tequila plata 35
tequila reposado 40

DON JULIO
1942 42
añejo 20
blanco 17
reposado 19

DON FULANO
blanco 16
reposado 18
añejo 22
fuerte 18
imperial 38

DEL MAGUEY
crema de mezcal 15
mezcal albarradas sd 21
mezcal arroqueno 28
mezcal chichicapa 21
mezcal iberco 38
mezcal las milpas 21
mezcal madrecuixe 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

CASA DRAGONES
joven 50
blanco 25

FORTALEZA
blanco 19
reposado 22
añejo 29

GRAN CENTERARIO
añejo 16
añejo cristalino 24
añejo leyenda 35

EL JOLGORIO
espadin 19
barril 26
coyote 45
tepeztate 38
cuixe 32
pechuga 38

MAESTRO DOBEL
diamante 16
añejo 17
50 cristalino 36

NOSOTROS
blanco 14
reposado 16
madera 24

OCHO
blanco 18
reposado 21
añejo 29

RESERVA DE LA FAMILIA
platino 21
reposado 25
extra añejo 40

VINOS por COPA

PRISMA SAUVIGNON BLANC — $12/$47
aconcagua, chile

BALLYHOO RED BLEND — $15/$60
central coast, california

AVELEDA ROSÉ — $12/$47
penafiel, portugal

CERVEZA

MONOPOLIO — $8
ipa especial, mexico

PACIFICO — $7
lager, mexico

NEGRA MODELO — $7
lager, mexico

CORONA LIGHT — $6
pale lager, mexico

SEASONAL DRAFT — MKT
rotating selection

Host your next Fiesta at Old Pueblo Cantina | Ask about our catering options!