

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 | AL PASTOR \$4 | RED CHILE BEEF \$5
GROUND BEEF \$3 | CARNE ASADA \$5
CHORIZO \$4 | SWEET POTATO \$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"

HOME *of the* CHEESE CRISP



QUESO chihuahua, longhorn cheddar, cotija \$15.95

GREEN CHILE mild chiles, cotija \$16.95

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

SPICY CHORIZO escabeche, lime crema, cilantro \$18.95

GETTIN' EGGY WIT IT add a sunny side egg to any crisp \$3



TACOS, TACOS, *y* TACOS!

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

SWEET POTATO & CORN \$16.95
salsa macha, queso fresco

CRISPY SHRIMP \$21.95
pineapple salsa, chipotle mayo

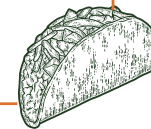
BLACKENED MAHI-MAHI \$22.95
jicama slaw, chile de arbol, lime crema

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

Bottomless COCTEL



BOTTOMLESS MARGARITAS, BEERS, & WINES FROM THE BELOW SELECTIONS APPLY DURING A 90 MINUTE TIME SLOT.

Las MARGARITAS

MADE WITH 100% BLUE AGAVE TEQUILA

CLASSIC
lime, agave, triple sec

SKINNY
lime, soda

SPICY
lime, agave, triple sec, jalapeño

VINO *por* COPA

WINE
white, rosé, or red

SPARKLING
bubbles or mimosa

AGUA FRESCA MIMOSA
sesaonal flavor selection

Las CERVEZAS

CASA HUMILDE MARINA
premium lager, chicago

NEGRA MODELO
lager, mexico

CASA HUMILDE MAIZAL
mexican style lager, chicago

CORONA LIGHT
pale lager, mexico

[\$25 PER AMIGO]

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
CASA DRAGONES joven	50	blanco	17
blanco	25	reposado	19
CASAMIGOS blanco	17	DON FULANO blanco	14
reposado	19	reposado	16
añejo	20	añejo	20
CLASE AZUL mezcal durango	55	fuerte	16
mezcal jov guerrero	55	imperial	35
tequila anejo	80	DEL MAGUEY crema de mezcal	14
tequila gold	50	mezcal albarradas sd	21
tequila plata	33	mezcal arroqueno	28
tequila reposado	40	mezcal chichicapa	21
COMISARIO blanco	27	mezcal iberco	38
reposado	30	mezcal las milpas	21
añejo	39	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

Los 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
CANNED SODA 12oz diet coke or sprite	\$3.50
CORONA 12oz non-alcoholic	\$6

Las MARGARITAS

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

SKINNY lime, soda	\$12/\$45
CADILLAC lime, agave, royal combier	\$14/\$49
LOBO LOCO cucumber, jalapeño, chile salt	\$14/\$49
FROZEN MARGARITA DEL DIA seasonal fruit, lime, agave	\$13

VINOS *por* COPA

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

CERVEZA *y* SELTZER

CASA HUMILDE MARINA premium lager, chicago	\$8	CORONA LIGHT pale lager, mexico	\$6
CASA HUMILDE MAIZAL mexican style lager, chicago	\$7	HIGH NOON rotating selection	\$7
NEGRA MODELO lager, mexico	\$7	SEASONAL DRAFT rotating selection	MKT



OLD PUEBLO'S

CLASSIC MARGARITA
lime, agave, triple sec
\$12/\$45

