

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*

CHIKITO 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 \$28.95
salsa verde, poblano, sweet corn

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

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

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 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]

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 madre cuixe	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	\$12/\$48
north coast, california	
AVELEDA ROSÉ	\$12/\$47
penafiel, portugal	

CERVEZA

MONOPOLIO	\$8	CORONA LIGHT	\$6
ipa especial, mexico		pale lager, mexico	
CASA HUMILDE MAIZAL	\$7	SEASONAL DRAFT	MKT
mexican style lager, chicago		rotating selection	
NEGRA MODELO	\$7		
lager, mexico			

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