

ANTOJITOS

- SPICY CORN ESQUITES** \$10.95
chipotle mayo, cotija
- SHRIMP CEVICHE*** \$15.95
mango, pickled fresno, red onion, cilantro, tostadas
- AHI TUNA TOSTADAS*** \$16.95
tomatillo pico, cilantro, chipotle mayo
- QUESO FUNDIDO CON CHORIZO** \$14.95
home-made flour tortillas

MADE TO ORDER *Guac*



CHIQUITO 9.95 GRANDE 15.95
mild or spicy!

- CHICKEN TINGA TAQUITOS** \$15.95
salsa verde, crema
- MINI BEEF CHIMIS** \$16.95
avocado ranch, queso fresco, pickled red onion, chile de arbol

SOPA y ENSALADA

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

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!

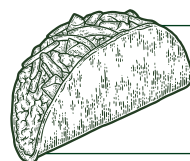
SERVED ON HOME-MADE FLOUR TORTILLAS W/ MEXICAN RICE & RANCHERO BEANS (LETTUCE CUPS, SOFT OR CRISPY CORN TORTILLAS ALSO AVAILABLE)

- CHAMPIÑÓN** \$16.95
button & cremini 'shrooms, salsa macha, pico de gallo, queso fresco
- CRISPY SHRIMP** \$21.95
pineapple salsa, chipotle mayo
- CHORIZO** \$17.95
pickled jalapeño, crema
- RED CHILE BEEF** \$22.95
tomatillo pico, queso fresco
- CARNE ASADA** \$22.95
onion, cilantro, salsa verde
- EL CRISPY GRINGO** \$16.95
cantina ground beef, lettuce, cheese, pico, crema
- AL PASTOR** \$19.95
pineapple, pickled red onion, chile de arbol
- BLACKENED MAHI-MAHI** \$22.95
jicama slaw, chile de arbol, lime crema
- GRILLED CHICKEN** \$18.95
escabeche, chipotle mayo, queso fresco

GRANDE TACO KIT *para DOS AMIGOS*

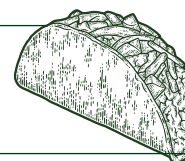
6 home-made flour tortillas, mexican rice, ranchero beans, esquites, guacamole, choice of protein

\$51.95



TACO Tuesday

get your taco on with discounted platters all night long! \$13.00



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

SONORAN Faves

- TAMPIQUEÑA** \$32.95
marinated flat iron steak, charred jalapeño, enchilada rojo, tomatillo pico, salsa verde

- BLUE CORN ENCHILADAS**
CHEESE \$13.95, CHICKEN TINGA \$17.95, OR RED CHILE BEEF \$19.95
choice of: adobo rojo or tomatillo verde

- EL CHARRO CHIMICHANGA** \$22.95
red chile beef, queso blanco, adobo rojo

- GRANDE QUESADILLA** \$14.95
home-made flour tortilla, chihuahua, lettuce, pico, crema

- BURRITO** \$17.95
fajita veggies & chihuahua, topped w/ lettuce, pico, crema

- RICE BOWL** \$16.95
black bean & corn salsa, cheese, lime crema, chile de arbol, avocado

ADD A PROTEIN:

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

para ACOMPAÑAR

- MEXICAN RICE 5.95
- SPICY CABBAGE SLAW 5.95
- RANCHERO BEANS 6.95

*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 madrecoixe | 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 | | |

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 |

BEBIDAS

| | |
|--|--------|
| TOPO CHICO 12oz glass bottle | \$4 |
| AGUA FRESCA seasonal flavor selection | \$4 |
| JARRITOS mandarin, strawberry | \$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