

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!

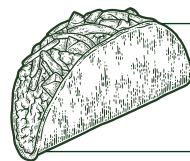
SERVED ON HOME-MADE FLOUR TORTILLAS W/ MEXICAN RICE & RANCHERO BEANS (LETTUCE CUPS, SOFT OR CRISPY CORN TORTILLAS ALSO AVAILABLE)

- 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*

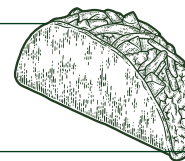
6 home-made flour tortillas, mexican rice, ranchero beans, esquites, guacamole, choice of protein

\$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

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
CASA DRAGONES joven	50	añejo	20
blanco	25	blanco	17
CASAMIGOS blanco	17	reposado	19
reposado	19	DON FULANO blanco	16
añejo	22	reposado	18
CLASE AZUL mezcal durango	55	añejo	22
mezcal jov guerrero	55	fuerte	18
tequila anejo	80	imperial	38
tequila gold	50	DEL MAGUEY crema de mezcal	15
tequila plata	35	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 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

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		

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

