

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!

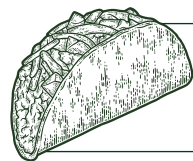
SERVED ON HOME-MADE FLOUR TORTILLAS W/ MEXICAN RICE & RANCHERO BEANS (LETTUCE CUPS, SOFT OR CRISPY CORN TORTILLAS ALSO AVAILABLE)

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

GRANDE TACO KIT *para DOS AMIGOS*

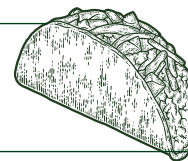
6 home-made flour tortillas, mexican rice, ranchero beans, esquites, guacamole, choice of protein

\$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

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 lime, agave, triple sec	\$13/\$52
SKINNY lime, soda	\$13/\$52
CADILLAC lime, agave, royal combier	\$15/\$60
LOBO LOCO cucumber, jalapeño, chile salt	\$14/\$56



OLD PUEBLO'S

FROZEN MARGARITA
nosotros blanco, seasonal fruit
\$16

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

FLECHA	
blanco	16
reposado	19
añejo	23

SIETE LEGUAS	
blanco	18
reposado	21
añejo	28

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	22
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

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

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	CORONA LIGHT \$6 pale lager, mexico
PACIFICO \$7 lager, mexico	SEASONAL DRAFT MKT rotating selection
NEGRA MODELO \$7 lager, mexico	

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