

ANTOJITOS

- SPICY CORN ESQUITES

chipotle mayo, cotija

\$10.95
- SHRIMP CEVICHE*

mango, pickled fresno, red onion, cilantro, tostadas

\$15.95
- AHI TUNA TOSTADAS*

tomatillo pico, cilantro, chipotle mayo

\$16.95
- QUESO FUNDIDO CON CHORIZO

home-made flour tortillas

\$14.95



MADE TO ORDER

Guac

CHIQUITO 9.95

GRANDE 15.95

mild or spicy!

- CHICKEN TINGA TAQUITOS

salsa verde, crema

\$15.95
- MINI BEEF CHIMIS

avocado ranch, queso fresco, pickled red onion, chile de arbol

\$16.95

SOPA y ENSALADA

- CHICKEN TORTILLA SOUP

tomato-cilantro broth

\$7.95/\$10.95
- GRILLED SHRIMP CHOPPED SALAD

tortilla strips, avocado, spicy citrus vin

\$21.95
- SOUTHWEST CAESAR*

corn, pepitas, cotija, chipotle caesar dressing

\$11.95
- SHREDDED CHICKEN TINGA SALAD

avocado, sweet potato, tortilla strips, chipotle ranch

\$17.95

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

salsa verde, poblano, sweet corn

\$28.95

FLAT IRON STEAK

salsa macha, cebollitas, anaheim chiles

\$31.95

CHILI-LIME SHRIMP

chimichurri, pineapple, butternut squash

\$32.95

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

button & cremini 'shrooms, salsa macha, pico de gallo, queso fresco

\$16.95
- CRISPY SHRIMP

pineapple salsa, chipotle mayo

\$21.95
- CHORIZO

pickled jalapeño, crema

\$17.95
- RED CHILE BEEF

tomatillo pico, queso fresco

\$22.95
- CARNE ASADA

onion, cilantro, salsa verde

\$22.95
- EL CRISPY GRINGO

cantina ground beef, lettuce, cheese, pico, crema

\$16.95
- AL PASTOR

pineapple, pickled red onion, chile de arbol

\$19.95
- BLACKENED MAHI-MAHI

jicama slaw, chile de arbol, lime crema

\$22.95
- GRILLED CHICKEN

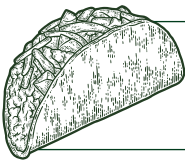
escabeche, chipotle mayo, fresco

\$18.95

GRANDE TACO KIT para DOS AMIGOS

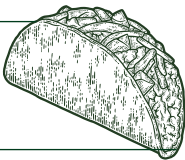
6 home-made flour tortillas, mexican rice, ranchero beans, esquites, guacamole, choice of protein

\$51.95



TACO Tuesday

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



CHEESE CRISPS

- QUESO

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

SONORAN Faves

- TAMPIQUEÑA

marinated flat iron steak, charred jalapeño, enchilada rojo, tomatillo pico, salsa verde

\$32.95
- 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

red chile beef, queso blanco, adobo rojo

\$22.95
- GRANDE QUESADILLA

home-made flour tortilla, chihuahua, lettuce, pico, crema

\$14.95
- BURRITO

fajita veggies & chihuahua, topped w/ lettuce, pico, crema

\$17.95
- RICE BOWL

black bean & corn salsa, cheese, lime crema, chile de arbol, avocado

\$16.95

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/\$52
LA SANDIA watermelon, lime, chile salt	\$14/\$49
EL ROADRUNNER campari, blood orange, jalapeño	\$14/\$49
SONORAN SUNRISE passionfruit, raspberry, lime	\$14/\$49

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



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
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

CASA DRAGONES	
joven	50
blanco	25

CASAMIGOS	
blanco	17
reposado	19
añejo	22

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

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 aconcagua, chile	\$12/\$47
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ZUCCARDI MALBEC mendoza, argentina	\$13/\$49
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AVELEDA ROSÉ penafiel, portugal	\$12/\$47
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CERVEZA

CRUZ BLANCA PALM SHADE hazy ipa, chicago	\$8	CORONA LIGHT pale lager, mexico	\$6
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CASA HUMILDE MAIZAL mexican style lager, chicago	\$7	SEASONAL DRAFT rotating selection	MKT
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NEGRA MODELO lager, mexico	\$7
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Host your next Fiesta at Old Pueblo Cantina | Ask about our catering options!