OLD PUEBLO cantina

"A true neighborhood cantina inspired by the nickname for Tucson, Arizona & the authentic cuisine of Sonora, Mexico"

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

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
brasied short rib, chihuahua cheese, onion, cilantro
$22.95

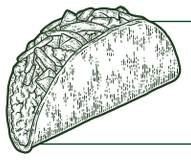
BLACKENED MAHI-MAHI $22.95
jicama slaw, chile de arbol, lime crema

CHORIZO $17.95
pickled jalapeño, crema

EL CRISPY GRINGO $16.95
cantina ground beef, lettuce, cheese, pico, crema

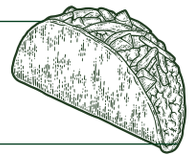
GRANDE TACO KIT *para* DOS AMIGOS

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 — $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

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 madrecuixe 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

PACIFICO — $7
lager, mexico

NEGRA MODELO — $7
lager, mexico

CORONA LIGHT — $6
pale lager, mexico

SEASONAL DRAFT — MKT
rotating selection

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