

APPETIZERS

CHIPS & SALSA FUEGO \$4.99

Flavored tortilla chips served with our house salsa made fresh daily.
Add guacamole \$4.00

CHORIZO FUNDIDO \$7.99

Pepperjack cheese dip filled with Chorizo and Rajas. Served with flavored tortilla chips.



XOCHITL'S BRAISED MOLE RIBS \$13.99

Pork ribs braised in a special chile and chocolate sauce. (Straight out of Puebla Mexico)

STUFFED QUESADILLA \$9.99 / Add Chicken \$1

Cilantro pesto, tomatoes, vegetables, cheeses & rajas served in a griddled chipotle flour tortilla topped with pico de gallo and chipotle sour cream.

ELOTE CRAB DIP \$14.99

Roasted corn, peppers, onions, fresh tomatoes, avocado, and cilantro lime topped with fresh blue crab and creamy garlic.

PLATO APPERTIVO \$22.99

Mole ribs, Queso nachos & Chicken stuffed quesadillas with a side of roasted tomato salsa.



NACHOS DEL SOL Grande \$15.99 / Chico \$8.99

Flavored tortilla chips topped with chorizo, pepperjack cheese, pico de gallo, guacamole, chipotle sour cream, & jalapeno peppers with house salsa.



SHRIMP DIABLO \$14.99

Sautéed with mushrooms, sun-dried tomatoes, onions & garlic in red chile butter, served with toasted bolillo bread.

SOUPS & SALADS

TORTILLA SOUP \$3.99

Tomato based chicken and vegetable soup, topped with fresh avocado & tortilla strips.

HOUSE SALAD

Field greens tossed with honey balsamic dressing, jicama, pico de gallo & mandarin oranges.
\$8.99 /or as a dinner salad \$4.50
Add seasoned chicken \$3

TEQUILA LIME SALAD

Field greens with pico de gallo, cherry tomatoes, and lime wedges tossed in a tequila lime dressing made fresh daily.
\$8.99 / or as a dinner salad \$4.50
Add seasoned chicken \$3

CAESAR SALAD

Tossed in our homemade caesar dressing topped with julienne jicama, cucumber, and red bell peppers.
\$8.99/or as a dinner salad \$4.50
Add seasoned chicken \$3.00

FIESTA SALAD

Chopped romaine lettuce topped with tomatoes, egg, bacon, cucumber & avocado with grilled salmon or chicken. Ask your server for our dressing selections.
\$12.99

EL TESORO DEL MAR

Large gulf shrimp grilled with our sweet aged tequila glaze served atop mixed greens and drizzled with spicy honey chipotle dressing. Garnished with pico de gallo, corn, black beans and seasoned tortilla strips.
\$14.99



Indicates spicy



Indicates Spicy



Chef's Favorite!

SHAWNEE SEABASS

*Pan-seared Chilean seabass served over a rock shrimp quesadilla, & vegetable julie.
Topped with escabeche & shoestring sweet potatoes.
\$ Market Price*

★ **RED CHILE PORK CHOP**

*10 oz. Grilled pork chop topped with our Ancho raspberry sauce. Served with
garlic mashed potatoes & seasonal vegetables.
\$22.99*

SOUTHWESTERN FILET MIGNON*

*Grilled filet served with garlic mashed potatoes, corn on the cob, & chipotle mushroom
demi glaze.
\$27.99*

★ **POLLO MARGARITA**

*Chicken breast stuffed with cheese, roasted peppers and onions, topped with citrus
tequila sauce and served with a Chipotle mashed potato cake & seasonal vegetables.
\$22.99*

CARNE y CAMARONES *

*8 oz filet of beef with chipotle mushroom demi glaze and grilled shrimp with mango-
habanero sauce served with garlic mashed potatoes & seasonal vegetables.
(Available as all shrimp, ask your server)
\$32.99*

GRILLED SALMON

*Atlantic salmon topped with our apple-soy glaze served over wild rice & grilled
vegetables.
\$22.99*

★ **ACHIOTE RIBS**

*Pork ribs broiled then glazed with achiote BBQ sauce,
served with Southwestern coleslaw & homemade shoestring fries.
\$22.99*

*At Old Town Tortilla Factory, we bring you the best of the Southwest. This is an area rich in culinary
tradition drawing from the Native Americans and neighboring Mexico. We have adapted many of these
traditions using classic techniques and regional ingredients – corn, chiles, beans, citrus and of course,
tortillas. Our tortillas are made fresh on the premises daily. We feature over two dozen flavors and serve
them with home-made herb butter. Our menu includes dishes that are old favorites and some that we have
created in the Old Town Tortilla Factory kitchen.*



*An 18% gratuity will be added to parties of 6 or more. Visa, MasterCard,
American Express, Discover & Diners Club accepted. Split plates are subject to a
sharing charge of \$3.99. **No separate checks please.***

Gift cards available in any denomination!

www.OldTownTortillaFactory.com

**Our facility serves steaks & fish cooked to order, consuming raw or undercooked meat or
seafood may increase your risk of food borne illness.*

REGIONAL FAVORITES



GREEN ENCHILADA \$14.99

Chicken, cheese and corn tortillas covered with a tomatillo sauce topped with sour cream



TRADITIONAL RED ENCHILADA \$14.99

Chicken, cheese and corn tortillas with traditional red sauce topped with sour cream



CARNE DE FUEGO \$15.99

Bistro cut steak smothered in our homemade chipotle honey sauce, served with sautéed peppers, onions & a whipped sweet potato stuffed green chile



PORK CHILE VERDE \$14.99

Slow roasted pork with cilantro, tomatillos, green chiles, onions & potatoes



SONORAN MEATLOAF \$15.99

Bacon-wrapped & served with chipotle gravy, garlic mashed potatoes & asparagus

OLD TOWN TACOS \$14.99

Our version of a traditional favorite. Served a la carte with soft flour or soft corn tortillas



CHICKEN CALABACITAS \$14.99

Garlic rubbed chicken with corn, squash, chiles, onions, & chipotle sour cream sauce



GRILLED MAHI MAHI FISH TACOS \$16.99

Grilled Mahi Mahi tacos, roasted corn guacamole, and jalapeno sauce served with a side of pico black beans

PENNE CON POLLO \$15.99

Sautéed chicken breast, onions, julienned squash, zucchini, diced tomatoes, garlic, and rosemary in a penne pasta with cream sauce. Topped with a balsamic reduction sauce.

SIDES

Seasonal Vegetables, Garlic Mashed Potatoes, Shoestring Fries, Black Beans, Wild Rice, Rice Cortez, Homemade Salsa - \$1.99

DESSERTS

TORTILLA FACTORY BANANA CRISP \$6.99

Sliced bananas in a sweet tortilla wrap with blackberry compote

CHOCOLATE CAKE \$6.99

A chocolate lovers dream! Smothered with homemade raspberry sauce

CHEESECAKE \$6.99

Homemade cheesecake with seasonal flavors, ask your server

FLAN de ALMENDRA \$6.99

Almond liqueur custard with fresh berries

KIDS MENU

Cheese Crisp	4.99	Oreo Shake	3.99
Mini Beef Chimis	4.99	Cherry Margarita	3.99
Beef Taquitos	4.99	Fruit Smoothie	3.99
Chicken Fingers	4.99	Soda/Iced Tea	1.25
Macaroni N Cheese	4.99	Milk/Juice	1.25

MARGARITAS



Most Popular



TREASURE MARGARITA

Most Popular



El Tesoro Reposado, Gran Marnier & fresh citrus juice
\$11.75

PLATINUM MARGARITA \$10.75
El Tesoro Silver, Cointreau & fresh citrus juice

HORNY MARGARITA \$8.50
Sauza Hornitos, triple sec & fresh citrus juice with a splash of cranberry juice

HIDDEN GEM MARGARITA \$11.75
Herradura Silver, Chambord, & fresh citrus juice blended with ice



Millionaire's Margarita \$19.00

Jose Cuervo Reserva De La Familia, 150 year Celebration Gran Marnier
& fresh squeezed citrus juice

PLEASURE MARGARITA \$10.75

Sauza Hornitos Reposado, Cointreau, & Peach schnapps, shaken with fresh citrus and pineapple juice

BLUE AGAVE MARGARITA \$8.50
Sauza Silver, Triple sec, Blue Curaco & fresh citrus juice

MRS. SAMES ORIGINAL MARGARITA \$8.50
This is the original margarita created by Margarita Sames. Sauza Silver, triple sec & fresh citrus juice served in an original shaker

MANGO, STRAWBERRY, RASPBERRY, or PEACH

Sauza Silver & fresh squeezed lime juice blended with ice. Non-alcoholic version also available
\$8.50 / \$5.00 Non Alcoholic

WINE

Interesting White Wines

	<u>Glass</u>	<u>Bottle</u>
Château Ste. Michelle Riesling (Columbia Val)	\$8.00	\$29.00
Casa Lapostolle Sauvignon Blanc (Chile)	\$9.00	\$32.00
Santa Margherita Pinot Grigio (Italy)	\$12.00	\$44.00

Chardonnay

Kendall Jackson "Special Select" (CA)	\$8.00	\$29.00
Clos Du Bois (Sonoma)	\$9.00	\$32.00
Sonoma Cutrer (CA)	\$12.00	\$44.00

Interesting Red Wines

Ravenswood "Vintners Blend" Zinfandel (CA)	\$8.00	\$29.00
Razors Edge Shiraz (McClaren Vale)	\$8.00	\$29.00
Tintara Shiraz (McClaren Vale)	\$9.00	\$32.00

Pinot Noir

Acacia (Carneros)	\$9.00	\$32.00
King Estate (Willamette Valley)	\$10.00	\$36.00
Row 11 (Santa Maria)	\$42.00	

Merlot

Kendall Jackson "Special Select" (CA)	\$8.00	\$29.00
Clos Du Bois (North Coast)	\$9.00	\$32.00

Cabernet Sauvignon

Kendall Jackson "Special Select" (CA)	\$8.00	\$29.00
337 (Lodi)	\$10.00	\$36.00
Charles Krug (Napa)		\$40.00
Jordan (Sonoma)		\$68.00

BEER & BEVERAGES

Premium Beers \$4.50

Corona, Pacifico, Dos Equis, Tecate, Negra Modelo, Modelo Especial, Corona Light, Landshark, Four Peaks Seasonal, Bohemia, Sierra Nevada

Domestic Beers \$4.00

Budweiser, Bud Light, Coors Light, Miller Lite, O'Doul's, Michelob Ultra

Coke, Diet Coke, Sprite, Mr. Pibb, Lemonade, Mango Breeze Iced Tea, Hot Tea, Coffee, Evian, & Pellegrino Sparkling Water \$2.50

AWARDS



VOTED BEST:

BEST MARGARITA

2008 Official Superbowl Guide
2006 Spirit Magazine (Southwest Airlines)
2005 City Search
2004 Phoenix Magazine
2003 The Rep

BEST TORTILLA

2006 - 944 Magazine
2005 Phoenix Magazine

BEST OUTDOOR/FIRESIDE DINING

2006 - 944 Magazine
2005 City Search
2004 City Search

BEST TEQUILA SELECTION

2007 New Times
2006 New Times

BEST LARGE PARTY / REHEARSAL DINNER

2010 Nominee AZ Bride
2009 Nominee AZ Bride

Featured on



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THANK YOU FOR YOUR PATRONAGE!



