

APPETIZERS

CHIPS & SALSA FUEGO \$3.95

Tortilla chips served with our house salsa made fresh daily

CHORIZO FUNDIDO \$7.95

Chorizo, roasted red & green chiles, onions & pepperjack cheese dip with flavored tortilla chips



SANTA FE ROLL \$7.95

*Chicken, corn, black beans & peppers in a oversized tortilla with chipotle sour cream.
Served cold*

STUFFED QUESADILLA \$7.95 / Add Chicken \$1

Cilantro pesto, tomatoes, vegetables, cheeses & rajas served on a griddled flour tortilla topped with pico de gallo

COCTEL PARA DOS \$20.95 /single \$11.95

Extra large chilled gulf shrimp for two with Old Town cocktail sauce

PLATO APPERTIVO \$19.95

Santa Fe Roll, Achiote ribs, queso nachos & chicken stuffed quesadilla with a side of roasted tomato salsa

NACHOS DEL SOL \$ Grande 12.95 / Small \$6.95

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



SHRIMP DIABLO \$12.95

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

SEARED AHI TUNA \$12.95

Tuna seared with Southwestern spices, served with wasabi-cucumber sauce



ALITAS DE FUEGO \$7.95

Ancho raspberry chili-glazed drumettes served atop Southwestern coleslaw with julienned jicama, carrots and cucumbers for dipping. Served with ranch

SOUPS & SALADS

TORTILLA SOUP \$3.95

Topped with fresh avocado & tortilla strips

HOUSE SALAD

*Field greens tossed with honey balsamic, jicama, pico de gallo & mandarin oranges
\$7.95 /as a dinner salad \$3.75*

TEQUILA LIME SALAD

*Field greens tossed with a tequila lime dressing
\$7.95 /as a dinner salad \$3.75*

CAESAR SALAD

*Tossed in our homemade caesar dressing
\$7.95 /as a dinner salad \$3.75
Add chicken \$3*

FIESTA SALAD

*Chopped romaine lettuce topped with tomatoes, egg, bacon, cucumber & avocado with grilled salmon or chicken. Served with choice of dressing on the side
\$10.95*

Ranch, Honey Mustard, Bleu Cheese, Tequila Lime, Honey Balsamic Vinaigrette, or Oil & Vinegar



Indicates spicy



Indicates Spicy



Chefs Favorite!

SHAWNEE SEABASS

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

RED CHILE PORK CHOP

Grilled pork chop topped with our ancho raspberry sauce. Served with garlic mashed potatoes & seasonal vegetables
\$19.95

STUFFED FILET MIGNON

Grilled filet of beef stuffed with cheese & corn served with garlic mashed potatoes, seasonal vegetables & chipotle mushroom demi glaze
\$25.95

POLLO MARGARITA

Chicken breast stuffed with cheese & roasted peppers and onions, topped with tequila citrus sauce and served with Sonoran potato cakes & seasonal vegetables
\$18.95

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)
\$30.95

GRILLED SALMON

Atlantic salmon topped with our apple-soy glaze served over wild rice & grilled vegetables
\$19.95

ACHIOTE RIBS

Pork ribs broiled then glazed with tangy achiote BBQ sauce, served with Southwestern slaw & shoestring fries
Full Rack \$22.95 / Half Rack \$15.95

POBLANO de MARISCOS

Stuffed poblano peppers filled with crab, cream cheese, herbed butter, roasted corn, diced red bell peppers with a shrimp cream sauce. Served with rice cortex
\$18.95

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 classical 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 a house-made herbed 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 \$3.95. No separate checks please. Gift cards available in any denomination!

www.OldTownTortillaFactory.com

REGIONAL FAVORITES

CARNE LIMON \$15.95

10 oz. bistro cut steak marinated in lime juice and spices, served with sautéed peppers, onions & whipped sweet potatoe stuffed green chile



PORK CHILE VERDE \$13.95

Thick sliced pork loin sautéed with cilantro, tomatillos, green chiles, onions & potatoes

GREEN CHILE ENCHILADA STACK \$11.95

Layers of corn tortillas, grilled chicken, green chili-tomatillo sauce & cheese with lettuce & pico de gallo



SONORAN MEATLOAF \$14.95

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

OLD TOWN TACOS \$12.95

Grilled flank steak, chicken, spicy shrimp or wild mushrooms with flour tortillas, guacamole, pico de gallo & lettuce. Served with black beans & Rice Cortes
Mushroom - \$9.25 All Shrimp - add \$2



CHICKEN CALABACITAS \$12.95

Boneless breast sautéed with corn, squash, chiles, onions, garlic & chipotle sour cream sauce



PASTA VALLARTA \$14.95

Gulf shrimp, sun-dried tomatoes, mushrooms, onions & broccoli sautéed in red chile butter over linguine served with bolillo toast

ATUN CON SALSA LIMON \$19.95

Grilled tuna with lemon caper sauce served over red pepper fettuccini, diced peppers and cojita crostini

PENNE CON POLLO \$16.95

Sautéed chicken breast, onions, julienned squash, zucchini, tomatoes, and rosemary topped with a balsamic reduction served over a bed of penne pasta

SIDES

Seasonal Vegetables, Garlic Mashed Potatoes, Shoestring Fries, Black Beans, Rice Cortes, Guacamole, Homemade Salsa -\$1.95 - Sour Cream \$.95 -

DESSERTS

TORTILLA FACTORY BANANA CRISP \$5.95

Sliced bananas in a sweet tortilla wrap with blackberry compote

CHOCOLATE CAKE \$6.95

A chocolate lovers dream! Smothered with homemade raspberry sauce

CHEESECAKE \$4.95

Homemade cheesecake with seasonal flavors, ask your server

FLAN de ALMENDRA \$5.95

Almond liqueur custard with fresh berries

KIDS MENU

Cheese Crisp	4.95	Oreo Shake	3.95
Mini Beef Chimis	4.95	Cherry Margarita	3.95
Beef Taquitos	4.95	Fruit Smoothie	3.95
Chicken Fingers	4.95	Soda/Iced Tea	1.25
Macaroni N Cheese	4.95	Milk/Juice	1.25

MARGARITAS



TREASURE MARGARITA



El Tesoro Reposado, Gran Marnier & fresh squeezed citrus juice
\$10.95

BLUE AGAVE MARGARITA

Sauza Silver, 100% Blue Agave, triple sec & fresh squeezed citrus juice
\$7.95

HORNY MARGARITA

Sauza Hornitos, triple sec & fresh squeezed citrus juice with a splash of cranberry
\$7.95

CACTUS MARGARITA

Sauza Silver, Midori, triple sec & fresh squeezed citrus juice
\$7.95

Millionaire's Margarita

Jose Cuervo Reserva, 150 year Celebration Gran Marnier
& fresh squeezed citrus juice
\$18.00

PLATINUM MARGARITA

Herradura Silver, Cointreau & fresh squeezed citrus juice
\$9.95

MRS. SAMES ORIGINAL MARGARITA

This is the original margarita created by Margarita Sames. Sauza Silver, triple sec & fresh squeezed citrus juice served in an original shaker
\$7.95

MANGO, STRAWBERRY, RASPBERRY, PEACH or HURRICANE

Sauza Silver & fresh squeezed lime juice blended with ice. Non-alcoholic version also available
\$6.95 / \$4.95 Non Alcoholic

WINE

Chardonnay

	Glass	Bottle
Kendall Jackson	\$7.00	\$26.00
Clos Du Bois	\$8.00	\$30.00
Kunde Estate (Sonoma)	\$9.00	\$34.00

Other Whites

Chateau St. Michelle Riesling	\$7.00	\$26.00
Ca' Montini Pinot Grigio (Italy)	\$8.00	\$30.00

Cabernet

Kendall Jackson	\$7.00	\$26.00
Aquinas (Napa)	\$8.00	\$30.00
Charles Krug (Napa)		\$35.00
Jordan (Sonoma)		\$68.00

Merlot

Kendall Jackson	\$7.00	\$26.00
Clos Du Bois	\$8.50	\$32.00

Pinot Noir

Buena Vista (CA)	\$8.00	\$30.00
King Estate (Oregon)	\$9.00	\$34.00

Zinfandel

Ravenswood	\$7.00	\$26.00
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Other Reds

Tintara Shiraz (Australia)	\$8.00	\$30.00
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BEER & BEVERAGES

Premium Imported Beers

Corona, Pacifico, Dos Equis, Tecate, Amstel Light, Negro Modelo, Modelo Especial, Corona Light, Heineken, Carta Blanca, Bohemia
\$3.95

Domestic Beers

Budweiser, Bud Light, Coors Light, Miller Lite, O'Doul's, Fat Tire, Rock Green Light, Mich Ultra, Sierra Nevada
\$3.50 / \$3.95

Pepsi, Diet Pepsi, 7up, Lemonade, Mountain Dew, Mango Breeze Iced Tea, Hot Tea & Coffee, Evian, Ramlosa Sparkling Water
\$1.95





Old Town Tortilla Factory T-Shirt

Portion of proceeds will be going towards New Hope Foundation
\$15.00

Signature Margarita Shaker

Take one home & enjoy hand shaken margaritas anytime
\$5.00

Cactus Glass

A great souvenir from the Southwest
\$5.00

Handmade Tortillas

Made fresh on our premises daily. Inquire within for daily flavors
\$3.95 / dozen

Tequila Connoisseurs Guide

Impress your friends with your knowledge of tequilas
\$3.95



AWARDS



Featured on



2005 Group Dining

2002, 2003, 2005 Best Outdoor Dining

2001, 2002, 2003, 2005 Best Margarita



2003 Best Margarita

Best Cocktails on the Patio



2005 Best Tequila Selection

2002, 2003 Best Place for Munchies and Drinks

Best 5 O'clock Cocktails

The Rep

2002 Best Margarita

We specialize in large parties! Please see a manager
about your upcoming event.

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

