

Appetizers

Chips & Salsa Fuego 6

Tortilla chips served with our house salsa, made fresh daily.

Add guacamole 7

Chorizo Fundido 11

Pepperjack cheese dip mixed with chorizo and rajas. Served with tortilla chips.

Tostaditas 12

3 mini tostadas covered in marinated beef, onions, tomatoes and lettuce, topped with cheese and drizzled with chipotle sour cream.

Stuffed Quesadilla 12

Sautéed mushrooms, onions, bell peppers, jalapeños and cheese in a chipotle flour tortilla and topped with pico de gallo & chipotle sour cream.

Add chicken 1

Cóctel de Mariscos 14

Chilled shrimp & scallops in a spicy tomato sauce with avocado & fresh chips.

Flautas con Mole 12

Fresh flour tortillas filled with roasted chicken and cotija cheese. Drizzled with homemade mole sauce and topped with sesame seeds.

Nachos del Sol 14

Tortilla chips topped with pepperjack cheese, pico de gallo, guacamole, chipotle sour cream and jalapeño peppers. Served with house salsa.

Add chicken, beef or chorizo 4

Shrimp Diablo 15

Shrimp sautéed with mushrooms, sun-dried tomatoes, onions and garlic in a red chile butter. Served with toasted bolillo bread.

Soup & Salads

Add grilled chicken to any salad for 4

Tortilla Soup 7

Shredded chicken, asadero cheese, topped with fresh avocados, tortilla strips & sour cream.

House Salad 1g 10 / sm 7

Field greens tossed with honey balsamic dressing, jicama, pico de gallo and mandarin oranges.

Tequila Lime Salad 1g 10 / sm 7

Field greens with pico de gallo, cherry tomatoes and lime wedges, tossed in a tequila lime dressing, made fresh daily.

Caesar Salad 1g 10 / sm 7

Chopped romaine lettuce tossed in our homemade caesar dressing, topped with julienne jicama, cucumber, red bell pepper and croutons.

Southwestern Salad 12

Red and green bell peppers, red onions, carrots, roasted yellow corn, cheese and tortilla strips with a spicy pineapple chipotle dressing on the side.

El Tesoro del Mar 16

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.

House Specialties

Shawnee Seabass 29

Pan-seared seabass served over garlic infused white rice and black beans, topped with a jalapeño hollandaise sauce and sweet potato shoestring fries.

Red Chile Pork Chop 26

Grilled pork chop topped with our ancho raspberry sauce. Served with garlic mashed potatoes and seasonal vegetables.

Southwestern Filet Mignon* 29

USDA Choice grilled filet served with garlic mashed potatoes, corn on the cob, seasonal vegetables and chipotle mushroom demi glaze.

Add grilled shrimp 12

Pollo Margarita 26

Chicken breast stuffed with cheese, roasted peppers and onions, topped with citrus tequila sauce. Served with garlic mashed potatoes and seasonal vegetables.

Red Snapper 29

Whole baked Red Snapper rubbed with olive oil, salt and cracked pepper. Stuffed with herbs & lemon and served with garlic rice & chef's seasonal sauce.*

*Based on availability and may take extra time to cook.

Grilled Salmon 26

Grilled salmon topped with our apple-soy glaze. Served over wild rice and grilled vegetables.

Achiote Ribs 26

Pork ribs broiled then glazed with achiote bbq sauce. Served with southwestern coleslaw and homemade shoestring fries.

 **Indicates some spice**



Chef's Favorites!

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 homemade herb butter. Our menu includes dishes that are old favorites and some that we have created in The Old Town Tortilla Factory kitchen.

Visa, Mastercard, American Express, Discover & Diners Club cards accepted. Gift cards available in any denomination.

Split plates are subject to a sharing charge of 4

No separate checks please!

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

Tequilas

We proudly serve over 140 premium, 100% Blue Agave tequilas. Here are some of our favorites!

Blanco Tequilas

Silver, or "White" tequilas are unaged and bottled immediately after distillation, or aged less than 2 months in stainless steel barrels. Up-front, bold Agave flavor.

Mexican Moonshine	8	Casa Noble Crystal	10
Cruz	8	Casamigos	10
Don Ramón	8	Cuervo Platino	10
El Tesoro	9	Gran Centenario	10
Karma	10	Asom Broso	13

Reposado Tequilas

"Rested" tequilas are aged in wood barrels from 2 to 11 months. The spirit takes on a golden hue, with a taste that balances the Agave and unique wood flavors.

Mexican Moonshine	9	Blue Nectar Reserva	11
El Mayor	9	Fortaleza	12
El Tesoro	10	Casamigos	12
Espolon	10	Ocho	14
Revolucion	10	Clase Azul	17

Añejo Tequilas

Tequilas that are "Aged" for a minimum of one year. This darkens the tequila to an amber color, with the flavor becoming smoother, richer and more complex.

Mexican Moonshine	10	Casamigos	14
Ana Fair	10	Corzo	14
El Tesoro	11	1921	14
Partida	12	Milagro SBR	15
Casa Noble	14	Roca Patrón	18

Extra Añejo Tequilas

With a minimum of 3 years spent aging in wood barrels, these unique tequilas are extremely smooth and complex. Great for sipping straight up or over ice!

Cuervo Reserva	18	Sauza Extra Añejo	40
Don Julio 1942	20	Herradura Suprema	45
El Tesoro Paradisio	22	Chinaco Negro	45
Asom Broso	35	1800 Colección	100

Dessert Tequilas

A selection of after-dinner tequilas that pair perfectly with dessert! Try poured over ice or added to coffee.

Patrón XO	7	Agavero	7
1921 Crema	7	Tequila Rose	7
Almendrado	7	La Pinta	7

Enjoy any of our tequilas in a classic margarita!	add 1
Cadillac margarita (with Gran Marnier or Cointreau)	add 3

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We specialize in rehearsal dinners, corporate events, birthdays, anniversaries, bachelor and bachelorette parties. Please see a manager about your upcoming event or contact our Event Planning Coordinator, Suzannah at tortillafactory@aol.com


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**Thank you for
your patronage!**

Regional Favorites

-  **Green Enchiladas** 17
Chicken, cheese and corn tortillas covered with a tomatillo sauce and topped with sour cream. Served with rice cortex & black beans.
- Traditional Red Enchiladas** 17
Chicken, cheese and corn tortillas covered with a traditional red sauce and topped with sour cream. Served with rice cortex & black beans.
-  **Carne de Fuego*** 17
Bistro cut steak smothered in our homemade chipotle honey sauce. Served with sautéed peppers, onions & a whipped sweet potato stuffed green chile.
Add grilled shrimp 12
-  **Sonoran Meatloaf** 17
Bacon-wrapped, topped with chipotle gravy. Served with garlic mashed potatoes & asparagus.
- Old Town Tacos** 17
Build your own tacos with grilled flank steak, grilled chicken & sautéed shrimp. Served with rice cortex & black beans, with flour or corn tortillas.
-  **Pasta Calabacitas** 14
Rotelli pasta with corn, squash, chiles, onions and grated parmesan in a southwestern cream sauce.

-  **Grilled Mahi Mahi Fish Tacos** 19
Grilled mahi mahi, roasted corn guacamole & jalapeño sauce. Served with a side of pico black beans & rice cortex.

- Penne con Pollo** 17
Sautéed chicken breast, onions, julienned squash and zucchini, diced tomatoes, garlic and rosemary, tossed with penne pasta topped with a cream sauce & balsamic reduction.

Additional Sides 2/ea: Seasonal Vegetables • Garlic Mashed Potatoes • Shoestring Fries • Black Beans • Wild Rice • Rice Cortex • Homemade Salsa

Desserts

- Tortilla Factory Banana Crisp** 8
Sliced bananas in a sweet tortilla wrap with a blackberry compote.
- Chocolate Cake** 8
A chocolate lover's dream! Smothered with homemade raspberry sauce.
- Cheesecake** 8
Please ask your server for available seasonal flavors.
- Flan de Almendra** 8
Almond liqueur custard with fresh berries.
- Canela Shell Ice Cream** 8
Vanilla ice cream in a cinnamon shell, fresh strawberries & raspberry sauce.

Children's Menu

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|---------------------------|---|-------------------------|---|
| Cheese Crisp | 6 | Oreo Shake | 4 |
| Mini Beef Chimis | 6 | Cherry Margarita | 4 |
| Beef Taquitos | 6 | Fruit Smoothie | 4 |
| Chicken Fingers | 6 | Soda/Iced Tea | 2 |
| Macaroni N° Cheese | 6 | Milk/Juice | 2 |

Margaritas

Treasure Margarita 13

El Tesoro Reposado + Gran Marnier + fresh citrus juice

Hidden Gem Margarita 12

Sauza Silver + Chambord + fresh citrus juice + blended with ice

Horny Margarita 10

Sauza Hornitos + Triple Sec + fresh citrus juice + splash of cranberry juice

Platinum Margarita 13

Casamigos Silver + Cointreau + fresh citrus juice

Millionaire's Margarita 20

Cuervo Reserva + 100 year Celebration Gran Marnier + fresh citrus juice

Skinny Margarita 13

Casamigos Silver + lime juice + citrus soda

Blue Agave Margarita 10

Sauza Silver + Triple Sec + Blue Curaçao + fresh citrus juice

Mrs. Sames Original Margarita 10

Sauza Silver + Triple Sec + fresh citrus juice

Mango, Strawberry, Raspberry or Peach Margarita 10

Sauza Silver + fresh lime juice + blended with ice. **Non-alcoholic 5**

Wine

White Wine Varietals

Château Ste. Michelle 10 / 36

Riesling (Columbia Valley)

Casa Lapostolle 12 / 44

Sauvignon Blanc (Chile)

Santa Margherita 12 / 44

Pinot Grigio (Italy)

Chardonnay

Kendall Jackson (CA) 9 / 32

Butter (CA) 12 / 44

Sonoma Cutrer (CA) 12 / 44

Pinot Noir

Acacia (Carneros) 10 / 36

Meiomi (Sonoma) 12 / 44

Row 11 (Santa Maria) x / 42

Red Wine Varietals

Ravenswood 10 / 36

Zinfandel (CA)

Radio Boca 10 / 36

Tempranillo (Spain)

Kendall Jackson Avant 10 / 36

Red Blend (CA)

Ruta 22 12 / 44

Malbec (Argentina)

Merlot

Kendall Jackson (CA) 9 / 32

Cabernet Sauvignon

Kendall Jackson (CA) 9 / 32

337 (Lodi) 12 / 44

Charles Krug (Napa) x / 44

Jordan (Sonoma) x / 72

Beer & Beverages

Premium Beers 6

Corona, Corona Light, Pacifico, Dos Equis Amber, Dos Equis Lager, Tecate, Negra Modelo, Modelo Especial, Landshark, Four Peaks Kiltlifter, Four Peaks 8th Street Ale, Bohemia, Sierra Nevada, Victoria, Lagunitas IPA

Domestic Beers 5

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

Soft Drinks 4

Coke products, lemonade, mango iced tea, hot tea, coffee, Evian

Pellegrino Sparkling Water (500ml) 5