

Starters

Rocky Mountain Oysters

Breaded "Cowboy Caviar," spicy horseradish cocktail sauce 7.95

Southwestern Marinated Beef Skewers

Peppers, onions, mushrooms, jalapeño cilantro dipping sauce 6.95

Spicy Chicken Lettuce Tacos

Chopped chicken breast, poblano chiles, tomatillo salsa, cilantro sour cream 6.50

Fresh Guacamole

Lettuce bowl, tortilla chips 7.5

OPG Sampler Platter

Firecracker shrimp, rattlesnake eggs, crispy calamari, chicken quesadilla 12.95

Rattlesnake Eggs

Bacon wrapped jalapeños, smoked shrimp cream cheese 8.95

Cuatro Tostada Tasting

Beef machaca, red chile pork, guacamole, bean & cheese 6.95

Firecracker Shrimp

Panko crusted shrimp, spicy red chile sauce 7.95

Grande Quesadillas

Monterey jack cheese, cheddar cheese, black bean salsa, cilantro, roasted Willcox tomatoes, green onions, salsa, cilantro sour cream
Arizona Pecan & Vegetable 8.95 / Grilled Chicken 9.95 / Beef Machaca 10.95

Crispy Calamari

Jalapeño honey, cilantro lime vinaigrette 7.95



Chips & Housemade Salsa 3.95

Add Queso Dip 5.95

Chicken Tortilla or Creamy Poblano Soup

Cup 2.95 / Bowl 4.5

Caesar Salad or Fresh Green Salad 3.95

History of a Tucson Landmark

These beautiful grounds were once the site of a small two room farm house. In 1928, Pittsburgh inventor, news correspondent, and actor Frank Cobb LaMar and his wife fell in love with the property and purchased it in anticipation of their upcoming retirement. For ten years they rented the small home to winter visitors and moved in when at last they retired in 1938. The original restoration included three towers, several patios, ponds, and a wishing well. Reportedly, before heading overseas in World War II, 80 servicemen from Davis-Monthan AFB wished at that well for survival – and every man returned safely. The elaborate home, named "Las Torres" for the towers, was thoroughly enjoyed by LaMar and his wife and later became the home of LaMar's nephew, Frank Naughton, and his family. Peacocks graced the lawns, preening in the large windows – calling throughout the day and sleeping on the tiled roof by night to escape the local coyotes. In 1971 the property was purchased by Double Tree Inns, of Phoenix. The Double Tree was renamed the Bottle Tree, then F.C. LaMar's Eating and Drinking Emporium and soon afterward became the Lunt Avenue Marble Club, a popular restaurant and weekend disco hot-spot. 1995 brought the Cottonwood Café, and in the last transition of the century, "Las Torres" became Old Pueblo Grille.

~~Gluten Free Items Available, Please Ask Your Server For Details~~

Beef & Pork

Open Faced BBQ Pulled Pork Sandwich

Arizona Pecan smoked pork, jicama slaw, red onions, choice of side 8.95

Steak & Bleu Cheese Salad*

Baby spinach, red onion, red pepper, bleu cheese crumbles, bacon, balsamic vinaigrette 11.95

Smoked ½ Rack of Ribs

Arizona Pecan smoked ribs, poblano barbecue sauce, jicama slaw, charro beans 15.95

OPG BLT & C

Jalapeño bacon, lettuce, locally grown Willcox tomatoes, pepper jack cheese, choice of side 8.95

Carne Asada*

OPG spiced prime steak, garlic butter, red rice, refried beans, Hatch green chile mac & cheese, jicama slaw, salsa, guacamole, sour cream, flour tortillas 16.95

Jalapeño Bacon Wrapped Filet Mignon*

Premium tenderloin, chipotle mashed potatoes, seasonal vegetables 23.95

Hatch Green Chile Pot Roast

Braised pork, chipotle mashed potatoes, seasonal vegetables 12.95

Smoked Angus Prime Rib*

Arizona Pecan smoked prime rib, au jus, creamy horseradish, chipotle mashed potatoes, seasonal vegetables 21.95

Grilled Steak Caesar Salad*

Classic Caesar dressing, cotija cheese, tortilla straws 10.95

Flame Grilled Steak Fajitas

Red peppers, yellow peppers, poblano peppers, mushrooms, onions, Hatch green chile mac & cheese, red rice, refried beans, jicama slaw, salsa, guacamole, sour cream, flour tortillas 16.95

Fresh Ground Chuck Burger* 8.95

choice of side, sesame or whole wheat bun

◆ Hatch Green Chiles, Pepper Jack Cheese, Guacamole 9.95

◆ Bacon, Cheddar 9.95

◆ BBQ Sauce, Tumbleweed Onions 9.95

Combinations

Reffkin Combination Platters

Choose one item 8.95, two items 12.5

Charro beans, red rice

-Vegetable Chilaquiles

-Red Chile Pork

-Cheese Enchilada

-Chicken Enchilada

-Chicken Taco

-Beef Machaca Taco

-Firecracker Shrimp Taco

-Green Corn Tamale

-Beef Tamale

-Grilled Chicken Relleno

-Hatch Green Chile Mac & Cheese

-San Carlos Dorado Fish Taco

-Slow Roasted Beef Machaca

-Two Fried Eggs

Alvernon Way Trio*

Prime top sirloin, grilled shrimp, chicken & spinach enchilada, poblano cream sauce, seasonal vegetables 16.95

Three Amigos

Chicken enchilada, beef machaca enchilada, cheese enchilada, red rice, charro beans, sour cream, guacamole 15.5

Sides:

Chile dusted french fries - Chipotle mashed potatoes - Jicama slaw - Fresh fruit
Sliced Willcox tomatoes - Hatch green chile mac & cheese - Cottage cheese

*These items may be served raw or undercooked. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Poultry

Grilled Chicken & Avocado Wrap

Lettuce, Willcox tomatoes, cheddar cheese, monterey jack cheese, bacon, cilantro sour cream, chipotle flour tortilla, choice of side 8.95

Avocado Chicken

Pan seared chicken breast, avocado, lime, white wine, cilantro, red rice, seasonal vegetables 13.95

Grilled Chicken Caesar Salad

Classic Caesar dressing, cotija cheese, tortilla straws 9.95

Flame Grilled Chicken Fajitas

Red peppers, yellow peppers, poblano peppers, mushrooms, onions, Hatch green chile mac & cheese, red rice, refried beans, jicama slaw, salsa, guacamole, sour cream, flour tortillas 15.95

Grilled Turkey Sandwich

Hatch green chiles, monterey jack cheese, chipotle mayonnaise, choice of side 9.5

Sonoran Crispy Chicken "Parmesan"

Monterey jack cheese, cotija cheese, red chile tomato sauce, Hatch green chile mac & cheese 13.95

Chopped Turkey Salad

Roasted turkey, Willcox tomatoes, bacon, avocado, bleu cheese crumbles, balsamic vinaigrette 10.95

Chipotle Chicken & Penne

Roasted Willcox tomatoes, roasted corn, poblano peppers, cilantro, chipotle cream sauce, fresh lime 13.95

Pollo Asada

OPG spiced chicken breast, garlic butter, red rice, refried beans, Hatch green chile mac & cheese, jicama slaw, salsa, guacamole, sour cream, flour tortillas 14.95

Crispy Chicken Taco Salad

Fresh Willcox tomatoes, black bean salsa, avocado, buttermilk ranch, queso fresco 10.95

Turkey Burger

choice of side, sesame or whole wheat bun 8.95

Seafood

Fish & Chips

Atlantic cod, french fries, jicama slaw, tartar sauce 11.95

"Off The Skewer" Half Pound of Shrimp

Citrus honey butter, Hatch green chile mac & cheese, seasonal vegetables 15.95

Grilled Dorado (Mahi Mahi)

Citrus glaze, pico de gallo, red rice, seasonal vegetables 14.95

Sea Bass & Mexican White Shrimp

Avocado jalapeño butter, red rice, seasonal vegetables 18.95

OPG Spiced Atlantic Salmon Fillet

Honey mustard glaze, red rice, seasonal vegetables 17.95

Half Pound Flame Grilled Shrimp Fajitas

Red peppers, yellow peppers, poblano peppers, mushrooms, onions, Hatch green chile mac & cheese, red rice, refried beans, jicama slaw, salsa, guacamole, sour cream, flour tortillas 18.95

Herb Crusted Atlantic Salmon Salad

Fresh Willcox tomatoes, cucumbers, jicama, cilantro tortilla fans, cilantro lime vinaigrette 15.95

Firecracker Shrimp Caesar Salad

Classic Caesar dressing, cotija cheese, tortilla straws 11.95

Early Dinner Feature

Add fresh greens, Caesar salad or soup for 2.5

before 6:00pm