

Starters

Rocky Mountain Oysters

Breaded "Cowboy Caviar," horseradish cocktail sauce 7.95

Rattlesnake Eggs

Bacon wrapped jalapeños, smoked shrimp cream cheese 8.95

Spicy Chicken Lettuce Tacos

Chopped chicken breast, poblano chiles, tomatillo salsa, cilantro sour cream 6.95

Crispy Skirt Steak Tostada

Marinated skirt steak, refried black beans, escabeche slaw, corn tortilla, queso fresco 8.95

Crispy Calamari

Calamari, zucchini, onions, jalapeños, roasted tomato vinaigrette, charred jalapeño aioli 7.95

Sampler Platter

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

Fresh Guacamole

Blue & yellow corn tortilla chips 7.95

Firecracker Shrimp

Panko crusted shrimp, spicy red chile sauce 8.95

Arizona Pecan Quesadilla

Arizona pecans, grilled onion, Oaxacan cheese 7.95

Grilled Steak Quesadilla

Charred grape tomatoes, roasted corn, Oaxacan cheese 8.95

House Smoked Chicken Quesadilla

Arizona pecan wood smoked chicken, roasted poblanos, scallions, cheddar cheese 7.95



Chips & Housemade Salsa 3.95

Chicken Tortilla or Creamy Poblano Soup

Cup 2.95 / Bowl 4.95

OPG Salad 3.95

Romaine, roasted corn, black beans, shaved onion, cornbread croutons, Sonoran ranch dressing

Caesar 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

Southwestern Steak Salad*

Arugula & baby spinach, sliced bistro tender steak, shaved red onion, roasted poblanos, baby roma tomatoes, toasted pepitas, queso fresco, cilantro lime vinaigrette 12.95

Ancho Chile Pork Tenderloin

Ancho chile marinated pork tenderloin, roasted corn vinaigrette, cheddar & scallion polenta, sautéed spinach 15.95

Carne Asada*

OPG spiced steak, southwest butter, red rice, charro beans, Hatch green chile mac & cheese, jicama slaw, house made salsa, guacamole, sour cream, flour tortillas 16.95

Filet Mignon Medallions*

Two 4oz tenderloin medallions, chimichurri sauce, refried black beans, calabacitas 21.95

Flame Grilled Steak Fajitas

Grilled steak, peppers, onions, Hatch green chile mac & cheese, red rice, charro beans, jicama slaw, house made salsa, guacamole, sour cream, flour tortillas 17.95

Hatch Green Chile Pot Roast

Braised pork, chipotle mashed potatoes, calabacitas 13.95

Fresh Ground Chuck Burger* 8.95

torta bun, choice of side

◆ Chipotle Burger – chipotle marinated, roasted tomato vinaigrette tossed arugula, cheddar cheese, grilled onions 9.95

◆ OPG Style – Hatch green chiles, pepper jack cheese, guacamole 9.95

Smoked Signatures

Located on the east end of our main patio, our smoker is filled with premium cuts of beef, pork shoulders, and fresh all natural whole chickens. We use local, Arizona pecan & mesquite wood to give these items the distinct flavor that OPG has become known for.

½ Rack of Ribs

OPG bbq sauce, jicama slaw, charro beans 15.95

Pollo Asada

½ chicken, OPG bbq sauce, southwest butter, red rice, charro beans, Hatch green chile mac & cheese, jicama slaw, house made salsa, guacamole, sour cream, flour tortillas 14.95

Beef Brisket Sandwich

OPG bbq sauce, pepper jack cheese, jicama slaw, torta bun, choice of side 12.95

12oz Angus Ribeye*

Lightly grilled, southwest butter, chipotle mashed potatoes, seasonal vegetables 24.95

Open Faced BBQ Pulled Pork Sandwich

OPG bbq sauce, jicama slaw, tumbleweed onions, choice of side 9.95

Combinations

OPG's Combination Platters

Choose one item 8.95, two items 12.95

Charro beans, red rice

-Vegetable Enchilada

-Cheese Enchilada

-Smoked Chicken Enchilada

-Smoked Chicken Taco

-Beef Machaca Taco

-Green Corn Tamale

-Smoked Chicken Relleno

-Hatch Green Chile Mac & Cheese

-Grilled Fish Taco

-Slow Roasted Beef Machaca

Sonoran Surf & Turf*

Sliced bistro tender steak, grilled shrimp, southwest butter, cheddar & scallion polenta, calabacitas 16.95

Three Amigos

Smoked chicken enchilada, beef machaca enchilada, cheese enchilada, red rice, charro beans, sour cream, guacamole, seasonal vegetables 15.95

Early Dinner Feature

Add OPG salad, Caesar salad or soup for 2.5
before 6:00pm

Poultry

House Smoked Chicken & Avocado Wrap

Lettuce, Willcox tomatoes, jack & cheddar cheese, bacon, cilantro sour cream,
chipotle flour tortilla, choice of side 9.95

Avocado Chicken

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

Crispy Chicken Taco Salad

Grape Willcox tomatoes, black beans, roasted corn, cucumbers, shaved onion, tostada shell,
queso fresco, Sonoran ranch dressing 10.95

Flame Grilled Chicken Fajitas

Grilled chicken breast, peppers, onions, Hatch green chile mac & cheese, red rice, charro beans,
jicama slaw, house made salsa, guacamole, sour cream, flour tortillas 15.95

Grilled Turkey Sandwich

Hatch green chiles, jack & cheddar cheese, chipotle mayonnaise, torta bun, choice of side 9.95

Sonoran Crispy Chicken "Parmesan"

Jack & cheddar cheese, red chile enchilada sauce, cotija cheese, Hatch green chile mac & cheese 13.95

Turkey Burger 8.95

torta bun, choice of side

- ◆ Chipotle Burger – chipotle marinated, roasted tomato vinaigrette tossed arugula,
cheddar cheese, grilled onions 9.95
- ◆ OPG Style – Hatch green chiles, pepper jack cheese, guacamole 9.95

Seafood

Fish & Chips

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

"Off The Skewer" Half Pound of Shrimp

Southwest butter, Hatch green chile mac & cheese, sautéed spinach 15.95

Chili Dusted Atlantic Salmon Fillet

Honey mustard glaze, red rice, calabacitas 17.95

Fresh Catch of the Day

Chef's daily preparation & presentation of the freshest fish available

Sea Bass & Mexican White Shrimp

Avocado jalapeño butter, cheddar & scallion polenta, seasonal vegetables 18.95

Half Pound Flame Grilled Shrimp Fajitas

Grilled shrimp, peppers, onions, Hatch green chile mac & cheese, red rice, charro beans,
jicama slaw, house made salsa, guacamole, sour cream, flour tortillas 17.95

Salmon Salad

Romaine lettuce, baby roma tomatoes, cucumbers, shaved red onion, black beans, tortilla fans,
cilantro lime vinaigrette 15.95

Side Options:

French fries – Chipotle mashed potatoes – Jicama slaw – Cheddar & scallion polenta
Chipotle fries – Sliced Willcox tomatoes – Hatch green chile mac & 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.