

# 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

# FRESH SALADS

## Salad & ½ Sandwich

½ grilled turkey sandwich, ½ OPG BLT & C, or ½ bbq pulled pork sandwich & Caesar salad or OPG salad 8.95

## Crispy Chicken Taco Salad

Grape Willcox tomatoes, black beans, roasted corn, cucumbers, shaved onion, tostada shell, queso fresco, Sonoran ranch dressing 9.95

## 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 11.95

## Nuts & Berries Salad

Arizona pecan & mesquite wood smoked chicken, seasonal fresh berries, candied pecans, fresh spinach, honey yogurt dressing, balsamic reduction 12.95

## Chili Dusted Atlantic Salmon Salad

Romaine lettuce, baby roma tomatoes, cucumbers, shaved red onion, black beans, tortilla fans, cilantro lime vinaigrette 13.95

## House Smoked Brisket Salad

Warm Arizona pecan & mesquite smoked brisket, romaine hearts, baby roma tomatoes, tumbleweed onions, cucumbers, queso fresco, roasted tomato vinaigrette 10.95

## Chopped Turkey Salad

Oven roasted turkey, Willcox tomatoes, bacon, avocado, bleu cheese crumbles, balsamic vinaigrette 9.95

# ŠANDWICHES

Choice of fries, chipotle fries, jicama slaw, sliced Willcox tomatoes or Hatch green chile mac & cheese

## Open Faced BBQ Pulled Pork Sandwich

Arizona pecan smoked pork, jicama slaw, tumbleweed onions 8.95

## OPG BLT & C

Bacon, lettuce, locally grown Willcox tomatoes, chipotle mayo, pepper jack cheese, torta bun 8.95

## Grilled Turkey Sandwich

Hatch green chiles, jack & cheddar cheese, chipotle mayo, torta bun 9.95

## House Smoked Brisket Sandwich

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

## Fresh Ground Chuck\* or Turkey Burger 8.95

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

## House Smoked Chicken & Avocado Wrap

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

# ŜPECIALTIES

## OPG's Combination Platters

Choose one item 7.95, two items 9.95

Charro beans, red rice

- |                           |                                 |
|---------------------------|---------------------------------|
| -Vegetable Enchilada      | -Green Corn Tamale              |
| -Cheese Enchilada         | -Smoked Chicken Relleno         |
| -Smoked Chicken Enchilada | -Hatch Green Chile Mac & Cheese |
| -Smoked Chicken Taco      | -Slow Roasted Beef Machaca      |
| -Beef Machaca Taco        | -Three Fried Eggs               |

## Carne Asada\* or Pollo Asada & Salad

OPG spiced steak or ½ smoked chicken & OPG bbq sauce, OPG salad  
Steak 11.95 / Chicken 10.95

## Fish & Chips

Alaskan cod, French fries, jicama slaw, tartar sauce 10.95

## Avocado Chicken

Pan seared chicken breast, avocado, lime, white wine, cilantro, red rice, jicama slaw 10.95

## Chile Dusted Atlantic Salmon

Honey mustard glaze, red rice, jicama slaw 15.95

## Sonoran Crispy Chicken "Parmesan"

Jack & cheddar cheese, red chile enchilada sauce, cotija cheese, Hatch green chile mac & cheese 10.95

## Grilled Fish Tacos

Refried black beans, cabbage, cotija cheese, cilantro sour cream, red rice, jicama slaw 11.95

## Hatch Green Chile Pot Roast

Braised pork, Hatch green chile mac & cheese 10.95

## OPG Omelet

Roasted Anaheim chiles, caramelized onions, jack & cheddar cheese, French fries 8.95

**Gluten Free Menu Available,  
Please Ask Your Server For Details**

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

## WINE LIST

### Champagne/Sparkling Wine

Freixenet "Cordon Negro" Brut (Spain) MV 8

### White Wine

White Zinfandel, Beringer (California) '07 6  
Reisling, Chateau St. Michelle (Washington) '07 7  
Torrantes, Tomero (Mendoza, Argentina) '07 7.25  
Pinot Grigio, Ecco Domani (Italy) '07 6.75  
Sauvignon Blanc, 'Casa' by Lapostolle (Chile) '08 7.25  
Chardonnay, Columbia Crest (Washington) '07 6.5  
Chardonnay, Greg Norman (Australia) '07 7.5  
Chardonnay, Kendall Jackson (California) '04 9.5

### Red Wine

Pinot Noir, Mirassou (California) '07 6.75  
Pinot Noir, Irony (Monterey, CA) '05 9  
Merlot, Columbia Crest (Washington) '04 6.5  
Merlot, Raymond "R" Collection (California) '05 8.5  
Malbec, Alamos (Mendoza, Argentina) '08 7  
Shiraz, Peter Lehmann (Barossa, Australia) '06 8.25  
Zinfandel Blend, Snap Dragon (California) '07 7  
Zinfandel, Kenwood "Yulupa" (Lodi, CA) '06 7.5  
Cabernet Sauvignon, Columbia Crest (Wash.) '06 6.5  
Cabernet Sauv, Casillero del Diablo (Chile) '07 7.5  
Cabernet Sauv, Villa Mt. Eden (Napa, CA) '05 9.95

~Vintages subject to change~

## DRAFT BEER

### Arizona's Own

Copperhead Pale Ale (*Tucson*) 5  
Hop Knot I.P.A. (*Tempe*) 5  
Kiltlifter (*Tempe*) 5  
OPG Amber Ale (*Tucson*) 5  
Raptor Ale (*Tucson*) 5

### Domestic & Mexico

Bud Light 4  
Dos XX Lager 5  
Negra Modelo 5  
Pacifico 5

## Bottled Beer

### Mexico

Corona Light 5  
Corona 5  
Dos XX Amber 5  
Victoria (*Mexico's oldest*) 5

### Domestic & Craft

Bud & Bud Light 4  
Blue Moon 5  
Coors Light 4  
Guinness 6.5  
Michelob Ultra 4.5  
Miller Lite 4  
Odoul's Amber (*N.A.*) 4  
Pyramid Hefeweizen 5  
Stella Artois 5.5  
Stone I.P.A. 5.5

## 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 was a fanciful transformation including 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.