

Appetizers

Chips & Salsa Fuego 4.99

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

Add guacamole 4.00

Chorizo Fundido 8.99

Pepperjack cheese dip mixed with chorizo and rajas, served with tortilla chips.

Tostaditas 9.99

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

Stuffed Quesadilla 9.99

Cilantro pesto, tomatoes, vegetables, cheese and rajas, served in a chipotle flour tortilla and topped with pico de gallo & chipotle sour cream.

Add chicken 1.00

Elote Crab Dip 14.99

Roasted corn, peppers, onions, fresh tomatoes, avocado and cilantro lime, topped with fresh blue crab & creamy garlic sauce.

Plato Appertivo 22.99

Mole ribs, queso nachos and chicken stuffed quesadillas with a side of roasted tomato salsa.

Nachos del Sol grande 15.99 / chico 9.99

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

Shrimp Diablo 14.99

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

Soups & Salads

Add grilled chicken to any salad for 3.00

Tortilla Soup 4.99

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

House Salad 1g 8.99 / sm 4.99

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

Tequila Lime Salad 1g 8.99 / sm 4.99

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

Caesar Salad 1g 8.99 / sm 4.99

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

Southwestern Salad 12.99

Red and green bell peppers, red onions, carrots, roasted yellow corn, cheese and tortilla strips with a spicy pineapple chipotle dressing on the side. Served with your choice of salmon or chicken.

El Tesoro del Mar 14.99

Large gulf 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

market price

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

Red Chile Pork Chop

23.99

10 oz. grilled pork chop topped with our ancho raspberry sauce, served with garlic mashed potatoes and seasonal vegetables.

Southwestern Filet Mignon

27.99

Grilled filet served with garlic mashed potatoes, corn on the cob and chipotle mushroom demi glaze.

Pollo Margarita

23.99

Chicken breast stuffed with cheese, roasted peppers and onions, topped with citrus tequila sauce and served with a chipotle mashed potato cake and seasonal vegetables.

Carne y Camarones

32.99

8 oz. filet of beef with chipotle mushroom demi glaze & grilled shrimp, with mango habanero sauce, garlic mashed potatoes & seasonal vegetables. (available as all shrimp, ask your server)

Grilled Salmon

23.99

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

Achiote Ribs

23.99

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

Indicates some spice

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.

An 18% gratuity will be added to parties of 6 or more.

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

Split plates are subject to a sharing charge of 3.99.

No separate checks please!

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

Regional Favorites

Green Enchiladas **14.99**

Chicken, cheese and corn tortillas covered with a tomatillo sauce and topped with sour cream, served with rice cortex & black beans.

Traditional Red Enchiladas **14.99**

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 **15.99**

Bistro cut steak smothered in our homemade chipotle honey sauce, served with sautéed peppers, onions & a whipped sweet potato stuffed green chile.
Add large grilled gulf shrimp 9.00

Pork Chile Verde **14.99**

Slow roasted pork with cilantro, tomatillos, green chiles, onions & potatoes.

Sonoran Meatloaf **15.99**

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

Old Town Tacos **14.99**

Build your own tacos with grilled flank steak, grilled chicken & sautéed shrimp, served with rice cortex & black beans, with flour or corn tortillas.

Chicken Calabacitas **14.99**

Garlic rubbed chicken with corn, squash, chiles, onions, grated parmesan & topped with a southwestern sour cream sauce.

Grilled Mahi Mahi Fish Tacos **16.99**

Grilled mahi mahi, roasted corn guacamole & jalapeño sauce, served with a side of pico black beans.

Penne con Pollo **15.99**

Sautéed chicken breast, onions, julienned squash and zucchini, diced tomatoes, garlic and rosemary, tossed in a penne pasta topped with a cream sauce & balsamic reduction.

Additional Sides 1.99/ea: Seasonal Vegetables • Garlic Mashed Potatoes • Shoestring Fries • Black Beans • Wild Rice • Rice Cortex • Homemade Salsa

Desserts

Tortilla Factory Banana Crisp **6.99**

Sliced bananas in a sweet tortilla wrap with a blackberry compote.

Chocolate Cake **6.99**

A chocolate lover's dream! Smothered with homemade raspberry sauce.

Cheesecake **6.99**

Please ask your server for available seasonal flavors.

Flan de Almendra **6.99**

Almond liqueur custard with fresh berries.

Children's Menu

Cheese Crisp **4.99** **Oreo Shake** **3.99**

Mini Beef Chimis **4.99** **Cherry Margarita** **3.99**

Beef Taquitos **4.99** **Fruit Smoothie** **3.99**

Chicken Fingers **4.99** **Soda/Iced Tea** **1.25**

Macaroni N' Cheese **4.99** **Milk/Juice** **1.25**

Margaritas

Treasure Margarita 11.95

El Tesoro Reposado + Gran Marnier + fresh citrus juice

Platinum Margarita 10.95

El Tesoro Silver + Cointreau + fresh citrus juice

Horny Margarita 8.95

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

Hidden Gem Margarita 10.95

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

Millionaire's Margarita 19.00

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

Skinny Margarita 11.95

Avión Silver + lime juice + citrus soda

Blue Agave Margarita 8.95

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

Mrs. Sames Original Margarita 8.95

Sauza Silver + Triple Sec + fresh citrus juice

Mango, Strawberry, Raspberry or Peach Margarita 8.95

Sauza Silver + fresh lime juice + blended with ice. **Non-alcoholic 5.00**

Wine

Interesting White Wines

Château Ste. Michelle Riesling
(Columbia Val.) 8.00 / 29.00

Casa Lapostolle Sauvignon Blanc
(Chile) 9.00 / 32.00

Santa Margherita Pinot Grigio
(Italy) 12.00 / 44.00

Chardonnay

Kendall Jackson (CA) 8.00 / 29.00

Clos du Bois (Sonoma) 9.00 / 32.00

Sonoma Cutrer (CA) 12.00 / 44.00

Pinot Noir

Acacia (Carneros) 9.00 / 32.00

King Estate (Willamette Valley)
10.00 / 36.00

Row II (Santa Maria) x / 42.00

Interesting Red Wines

Ravenswood Zin (CA) 8.00 / 29.00

Razors Edge Shiraz (McClaren Vale)

8.00 / 29.00

Jacobs Creek Shiraz (Australia)

9.00 / 32.00

Merlot

Kendall Jackson (CA) 8.00 / 29.00

Clos du Bois (North Coast)

9.00 / 32.00

Cabernet Sauvignon

Kendall Jackson (CA) 8.00 / 29.00

337 (Lodi) 10.00 / 36.00

Charles Krug (Napa) x / 40.00

Jordan (Sonoma) x / 68.00

Beer & Beverages

Premium Beers 4.75

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

Domestic Beers 4.25

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

Soft Drinks 2.95

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

Awards

Best Margarita

2008 Official Superbowl Guide
2006 Spirit Magazine (Southwest Airlines)
2005 City Search
2004 Phoenix Magazine
2003 The Rep

Best Tortilla

2006 944 Magazine
2005 Phoenix Magazine

Best Outdoor / Fireside Dining

2006 944 Magazine
2005 City Search
2004 City Search

Best Tequila Selection

2007 Phoenix New Times
2006 Phoenix New Times

Best Large Party / Rehearsal Dinner

2010 AZ Bride (nominee)
2009 AZ Bride (nominee)

Featured on



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We specialize in rehearsal dinners, corporate events, birthdays, anniversaries, and bachelor/bachelorette parties. Please see a manager about your upcoming event or contact

Suzannah at tortillafactory@aol.com

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Thank you for your patronage!

