

Weekend Brunch

Saturday and Sunday 11:00 a.m. – 2:00 p.m.

** Breakfast Quesadilla 9.25

Scrambled eggs, cheddar and Monterey Jack cheeses, tomato and green onion folded in a flour tortilla and lightly grilled.

** Sonoran Burro 9.25

Scrambled egg with chorizo and cheddar and Monterey Jack cheeses. Served with refried beans or Sonoran potatoes.

South of the Border Burro 9.25

Green chile carne, tomato and green onion, cheddar and Monterey Jack cheeses. Served with refried beans or Sonoran potatoes.

** Enchiladas con Huevos 11.00

Two cheese enchiladas covered in red sauce and two fried eggs. Served with refried beans and choice of rice or Sonoran potatoes.

** Huevos Rancheros 11.00

Two corn tortillas, layered with two eggs, fried to order and topped with a traditional ranchero sauce and pico de gallo. Served with refried beans and choice of rice or Sonoran potatoes.

House Bloody Maria 5.00

Saturday and Sunday

Beverages

Diet Pepsi • Pepsi • Sierra Mist

Root Beer • Lemonade

Dr Pepper • Mountain Dew

Raspberry Iced Tea • Starbucks® Tazo® Iced Tea

2.75

Desserts

Deep Fried Ice Cream 5.50

A Mexican tradition. Vanilla ice cream rolled in crushed cereal flakes, coconut and cinnamon.

Sopapillas 5.50

Crispy Mexican flatbread deep fried golden brown and topped with honey and cinnamon sugar.

Caramel Flan 5.50

Caramel custard topped with caramel sauce and whipped cream.

Margaritas

House Margarita

Frozen or on Rocks

Regular 7.75 Grande 9.75

Frozen 64 oz. Pitcher 28.00

Rocks 32 oz. Pitcher 28.00

Top Shelf Rocks 32 oz. Pitcher 38.00

Frozen Fruit Margaritas

Strawberry, raspberry, mango, pomegranate or prickly pear

Regular 9.25 Grande 12.00

Large Pitcher (64 oz.) 35.00

Aunt Chilada's Ocean-Rita 11.95

Patrón Silver Tequila, Blue Curacao, margarita lime juice

Green Iguana 11.50

Tequila, margarita lime juice, a splash of Midori

El Diablo 11.50

Hornitos Tequila Añejo, Patrón Citrónage, margarita lime juice

Purple Haze 11.50

Hornitos Tequila Reposado, margarita lime juice, a splash of Chambord

Sangria Rita 11.50

Tequila Blanco, sangria, peach schnapps, margarita lime juice

Aunt Chilada's Patrón Margarita 11.95

Patrón Silver Tequila, Patrón Citrónage Liqueur, margarita lime juice

Vino

House Wines

6.00 glass

Chardonnay, Riesling, Pinot Grigio, Pinot Noir, Merlot

Beringer White Zinfandel

6.00 glass

Sangria

6.75 glass

Specialty Drinks

Original Mojito 7.95

Pyrat XO Reserve Rum, simple syrup, fresh limes, mint, splash of club soda

Bloody Maria 7.50

Tequila and Aunt Chilada's Spicy Bloody Mary mix, served in a chilled salt-rimmed glass all day Saturday & Sunday 5.00

Absolut Bloody Mary 7.50

Absolut, Dailys Thick & Spicy Bloody Mary mix, Worcestershire sauce, hot sauce, fresh lemon juice

Aunt Chilada's Pyrat Rum Runner 8.25

Pyrat XO Reserve Rum, blackberry brandy, crème de banana, orange juice, pineapple juice, grenadine

Jalisco Paloma 7.50

Hornitos Reposado Tequila, grapefruit, squeeze of lime wedge

Matador 8.25

Hornitos Plata Tequila, fresh lime juice, pineapple juice

Tres Generaciones Reposado VIP 9.75

Tres Generaciones Reposado Tequila, grapefruit juice

Aunt's Plata Cosmo 11.75

Tres Generaciones Plata Tequila, Dekuyper Triple Sec, margarita lime juice, cranberry juice

Justa Añejo Sunrise 11.75

Tres Generaciones Añejo Tequila, orange juice, cranberry juice, lemon juice

Cerveza

Domestic Bottles 4.00

Budweiser, Bud Light, Miller Light, Michelob Ultra, Coors Light, O'Douls Amber

Imported Bottles 5.00

Corona, Corona Light, Dos XX Amber, Tecate, Pacifico, Bohemia, Negro Modelo, Modelo Especial

Draft Beers

Bud Light 4.00

Dos XX Lager 5.00

Domestic Large Pitcher 12.00

Import Large Pitcher 15.00

Aunt Chilada's™

Authentic Mexican Food Since 1986

Antojitos

Antojito Platter 11.95

An appetizer platter of mini beef chimichangas, chicken chimilingas, beef tamales and mini bean and cheese tostadas. Served with sour cream and guacamole.

Buffalo Breast 9.75

Strips of chicken breast in a tangy hot sauce with green chile strips and sour cream.

Chimilingas 10.75

Rolled deep-fried tortilla stuffed with cheese and your choice of shredded chicken, ground beef, shredded beef, carnitas or vegetables.

** Gazpacho de Cocktail de Camarones 11.00

A savory gazpacho cocktail served with shrimp and avocado.

** Ceviche Cocktail 10.50

Marinated fish, shrimp, squid and scallops in a spicy blend of tomatoes and seasonings.

Aunt Chilada's Bean Dip 3.50 cup 6.25 bowl

A mixture of refried beans, chorizo, jalapenos, Monterey Jack and cheddar cheese.

Aunt Chilada's Dip 7.95

A layered bowl of refried beans, ground beef, cheese, guacamole and sour cream topped with tomatoes and green onion.

Queso Dip 4.00 cup 7.95 bowl

Combination of melted cheddar and Monterey Jack cheeses, with a blend of tomatoes, onions, cilantro and chiles.

Spinach Queso Dip 4.25 cup 8.25 bowl

Combination of melted spinach, cheddar and Monterey Jack cheeses, with a blend of tomatoes, onions, cilantro and chiles.

Trio of dips 10.00

A trio of dips including spinach queso dip, guacamole and bean dip.

Nachos 8.75

Corn tortilla chips, Monterey Jack and cheddar cheese and jalapenos.

make it your way

Refried beans, olives, green chiles or green onions. *add 1.00 each*

Red or green chile con carne or guacamole. *add 2.00 each*

Shredded chicken, shredded beef, carnitas or ground beef. *add 2.00 each*

Nachos Grande 10.75

Nachos with choice of three toppings.

Quesadillas or Cheese Crisps 7.50

make it your way

Tomatoes, refried beans, green chile strips or jalapenos. *add 1.00 each*

Shredded chicken, shredded beef, ground beef, carnitas or guacamole. *add 2.00 each*

Sopas y Ensaladas

Albondigas Soup cup 3.75 bowl 6.00

Chicken Tortilla Soup cup 3.75 bowl 6.00

Dinner Salad 3.75

Fresh cut romaine lettuce with diced tomatoes, cucumber slices and choice of dressing.

Southwest Caesar Salad 9.00

with grilled chicken 11.00 ** with grilled shrimp 12.95
Fresh cut romaine lettuce tossed with Chipotle Caesar dressing topped with croutons, diced tomatoes, Monterey Jack cheese and tortilla strips.

** Ensalada de Camarones y Aguacate 11.95

Fresh cut romaine lettuce with tomato wedges, cucumber slices, four gulf shrimp, topped with fresh avocado, Monterey Jack and cheddar cheeses.

Ensalada de Carne Asada or Chicken Asada 11.00

Fresh cut romaine lettuce topped with grilled tender beef or chicken, tomato wedges, cucumber slices, Monterey Jack, cheddar cheese, sautéed onions, pico de gallo and tortilla strips with sour cream on the side.

Taco Ensaladas

Fresh cut romaine lettuce, tomatoes, sour cream, guacamole and cheese served in chalupa shell.

** Assorted seafood. 10.75

Shredded beef, shredded chicken or ground beef. 10.25

The following entrées are served with your choice of two of the following items: refried beans, black beans, rice or fideo.

Especiales de la Casa

** Plato de Carne Asada 18.50

Grilled rib-eye steak topped with chipotle butter, sautéed onions, diced tomatoes, poblano peppers and cilantro.

Spiced Pork "A House Favorite" 14.75

Sliced pork loin marinated in spices and charbroiled. Served with guacamole and pico de gallo.

Chile Poblano 14.25

Poblano peppers filled with spiced chicken topped with green sauce and melted Monterey Jack and cheddar cheese.

Aunt Chilada's Special 12.75

Flour tortilla filled with red chile con carne topped with red and green sauce and cheese, served with sour cream and guacamole.

Enchiladas de Harina 14.75

Three flour tortillas enchiladas — one filled with Monterey Jack and cheddar cheese, one filled with shredded beef and one filled with shredded chicken. Topped with enchilada sauce and cheese. Served with sour cream and guacamole.

Flauta Platter 12.50

Three flautas with your choice of chicken or beef topped with sour cream, guacamole, pico de gallo and cheese.

Pollo Fundido 13.75

Broiled strips of chicken breast covered with jalapeno cream sauce and melted Monterey Jack cheese. Served with warm flour tortillas.

Burro Verde 12.50

Flour tortilla filled with green chile con carne topped with green sauce and cheese, served with sour cream and guacamole.

** Camarones Mojo de Ajo 18.50

Six gulf shrimp sautéed in butter and garlic, seasoned with a blend of Mexican spices.

Tacos de Pescado 13.50

Two soft flour tacos with batter-fried fish, cabbage, pico de gallo, Monterey Jack cheese and avocado dressing.

Burro Grande 13.50

A big burro filled with refried beans and your choice of two of the following meats: shredded beef, shredded chicken, ground beef, carnitas, red chile carne or green chile carne. Served with rice and beans.

** Tilapia Veracruz 13.95

A tilapia filet topped with a Veracruz sauce. Served with rice, fresh steamed vegetables and warm flour tortillas.

Fajitas

Combine your choice of meats on a cast iron grill. Topped with sautéed onions, tomatoes, jalapenos and cilantro.

** Fajitas de la Tierra 15.95

Carne Asada-grilled beef.
Carnitas de Puerco-pork loin slow cooked until tender.
Pollo Asada-diced grilled chicken.

** Fajitas de Camarones 18.25

Mexican gulf shrimp.

Fajitas de Vegetales 14.75

Grilled portobello mushroom and assorted seasonal vegetables.

A la Carte

Enchiladas

Cheese. 5.00

Shredded beef or chicken, ground beef, carnitas or vegetables. 5.75

Spinach with jalapeno cream sauce. 5.75

Burros

Refried beans or black beans. 7.00

Beans may be included in the following burros:
Shredded chicken or beef, ground beef, vegetable, carnitas, red or green chile con carne. 8.25

Grilled chicken or carne asada with onions, tomatoes, and cilantro. 9.25

Deep fried or cheese topping. *add 1.50 each*

Tostada

All tostadas come with refried beans or black beans. 4.00

Choose from one of the following:
shredded beef, shredded chicken, ground beef, guacamole, carnitas or vegetable. 5.25

**Chile Relleno 5.25

A plump green chile stuffed with Monterey Jack cheese, dipped in a fluffy egg batter then deep fried until golden brown. Served with your choice of enchilada or green sauce.

Tamale 5.50

Red chile beef, or green chile and corn covered with red or green chile sauce, topped with shredded Monterey Jack and cheddar cheese.

Taco 5.00

Choice of the following: shredded beef, shredded chicken, ground beef or all vegetable.

Flauta 4.50

Choice of the following: shredded beef or chicken, carne asada, carnitas, or all vegetable. Served with sour cream, guacamole, cheese and pico de gallo.

Calabacitas 10.95

Large bowl of sautéed zucchini, yellow squash, diced tomatoes, corn and onions finished with cilantro, Monterey Jack and cheddar cheese. Served with warm flour tortillas.

Combinaciones

Numero Uno (1) 12.95

Beef taco, cheese enchilada, bean tostada and fideo.

Numero Dos (2) 11.75

Beef tamale and bean burro enchilada style with fideo.

Numero Tres (3) 12.75

Cheese enchilada, beef tamale, beef flauta and refried beans.

Numero Cuatro (4) 12.25

Beef taco, cheese enchilada, beans and fideo.

Numero Cinco (5) 12.50

Chicken taco, chicken enchilada, beans and fideo.

**Numero Seis (6) 11.75

Chili relleno, cheese enchilada, beans and fideo.

Numero Siete (7) 12.50

Beef enchilada, beef taco, beans and fideo.

**Numero Ocho (8) 12.25

Chile relleno, spinach enchilada with jalapeno cream sauce, rice and beans.

Numero Nueve (9) 13.50

Two beef flautas, beef taco, rice and beans.

Numero Diez (10) 12.75

Two tacos of your choice, shredded beef, chicken or ground beef, rice and beans.

Numero Once (11) 12.50

Chicken enchilada, green corn tamale, topped with green enchilada sauce, rice and beans.

Numero Doce (12) 12.75

Two enchiladas of your choice: shredded beef, shredded chicken, ground beef or cheese, rice and beans.

Numero Trece (13) 12.75

One green corn tamale topped with green sauce and cheese. One red chile beef tamale topped with enchilada sauce and cheese. Served with rice and beans.

Numero Catorce (14) 13.50

Beef taco, beef enchilada, beef tamale served with fideo.

Numero Quince (15) 13.50

Two chicken flautas, chicken taco, rice and beans.

Charge of \$2.50 will be added to all split plates.

WHAT IS FIDEO???

Fideo is a tomato based angel hair pasta with Mexican spices.

** Arizona State Health Department requires us to inform you:

Consuming raw or undercooked eggs, poultry, meats, seafood and shellfish may increase your risk of food borne illness. 20% gratuity added to parties of six or more. One check per table. Personal checks not accepted.