SAN DIEGO · OLD TOWN

OLD TOWN TEQUILA FACTORY RESTAURANT & CANTINA

food · tequila · views

i. | TO BEGIN

House Chips & Three Salsas — $5
GF, VG

Warm house-fried tortilla chips with salsa fresca, roasted tomatillo, and smoky salsa macha.

House Chips & Fresh Guacamole — $13
GF, VG

Hand-cut avocado with tomato, cilantro, jalapeño, and fresh lime. Made daily, served with warm chips.

ii. | FROM THE FIRE

Chipotle Agave Wings — $18
GF

Six chipotle-agave glazed chicken drummies with pickled onions and fresh herbs.

Barrio Taco — $5 each
GF – VEGAN UPON REQUEST

Choice of grilled carne asada or roasted al pastor mushrooms on a toasted corn tortilla with cilantro, onions, and salsa.

iii. | KITCHEN FAVORITES

Seasonal Flatbread — $17
VEG

Toasted pinsa crust, whipped ricotta, roasted garlic, blistered cherry tomatoes, basil, and chile-herb oil.

Hacienda Taco Flight — $18
GF

A trio of chef-crafted tacos showcasing grilled carne asada, Baja fish, and roasted al pastor mushrooms, each finished with toppings that highlight its unique flavor. Designed to be enjoyed exactly as served.

iv. | CALIFORNIA

Harvest Bowl — $17
GF, VG

Roasted rainbow carrots, grilled zucchini, charred cherry tomatoes, white bean purée, and pepita crunch over chile-herb oil. Seasonal.

JT'Z House Salad — $16
VEG, GF

Leafy greens, quinoa, avocado, cherry tomatoes, cucumber, roasted corn, pickled red onion, cotija, toasted pepitas, and citrus-agave vinaigrette.

The Cantina Burger — $19

Choice of an 8 oz. premium chuck blend or a plant based vegetable patty topped with white cheddar, caramelized onions, butter lettuce, tomato, and roasted garlic aioli on a toasted pretzel bun. Served with crispy shoestring fries.

v. | SWEET ENDING

Fresh Churro Sundae — $10

Fried to order with vanilla bean ice cream, warm dulce de leche, and cinnamon.

Warm Brownie Sundae — $14

Warm chocolate brownie, vanilla bean ice cream, hot fudge, cajeta, whipped cream, and a pinch of sea salt.

GF GLUTEN FREE · VEG VEGETARIAN · VG VEGAN

2467 Juan Street · San Diego, CA 92110

OLDTOWNTEQUILAFACTORY.COM

SAN DIEGO · OLD TOWN

FROM THE BAR

tequila · mezcal · beer · wine

i. | SIGNATURES

Coastal Smoke **$15**
Lost Explorer Espadín mezcal, cucumber, mint, lime, Topo Chico.

Rooftop Spritz **$16**
Lalo blanco, Aperol, grapefruit, lemon, Topo Chico, expressed orange.

Ranch Water **$15**
Fortaleza blanco, fresh lime, Topo Chico.

Classic Margarita **$13**
El Bandido Yankee blanco, lime, orange, agave. Cadillac upgrade: Lunazul repo, Cointreau, Grand Marnier float.

Desert Bloom **$15**
Prickly pear Condesa gin, grapefruit, lemon, agave, sparkling, expressed grapefruit.

Carajillo **$16**
Bebemos tequila, Licor 43, cold-brew espresso, expressed orange.

Oaxacan Old Fashioned

Don Fulano reposado, Madre espadín, bitters, expressed orange.

$18

ii. | TEQUILA FLIGHTS

three 1oz pours · served with orange & cinnamon

Bright *Blanco* **$28**
"What does unaged tequila taste like?"
Fortaleza · Lalo · Siete Leguas

Aged *Añejo* **$68**
"Can tequila replace whiskey?"
Don Fulano · Siete Leguas · Partida Elegante Extra Añejo

Reserva — *Rare & Allocated* **$110**
"Rare, limited, allocated."
Herradura Selección Suprema · Mi Casa Extra Añejo · 1800 Milenio Extra Añejo

Rested *Reposado* **$30**
Don Fulano · Partida · La Gritona

OTTF — *Off the Top Floor* **$72**
"If you trust us, this is what we pour for our friends."
Fortaleza Blanco · Don Fulano Reposado · Partida Elegante

iii. | ON TAP · GLASS / PITCHER

Stone Buenaveza ..... **7 / 26**
Crisp salt-and-lime lager with bright citrus and a refreshing finish.

Mike Hess Grazias ..... **9 / 34**
Smooth Mexican-style lager with a clean, crisp finish.

Harland Hazy IPA ..... **9 / 34**
Soft, juicy IPA with tropical fruit and citrus notes.

Coronado Orange Wit ..... **8 / 30**
Refreshing wheat beer with orange citrus and subtle spice.

Mission Cali Ale ..... **8 / 30**
Easy-drinking golden ale with subtle malt and balanced hops.

Karl Strauss Double IPA ..... **10 / 36**
Bold, hop-forward double IPA with a strong, lingering finish.

Stone Delicious IPA ..... **8 / 30**
West Coast IPA with bright citrus, balanced bitterness, and a crisp finish.

Pizza Port Honey Blonde ..... **8 / 30**
Light-bodied blonde ale with a touch of honeyed sweetness.

Seasonal Draft ..... **10 / 36**
Ask your server about our current rotating selection.

iv. | BY THE BOTTLE

Pacifico **$7**
Modelo Especial **$6**
Negra Modelo **$7**
Coors Light **$6**
Corona Extra **$6**

v. | WINE · GLASS / BOTTLE

Red
Dark Horse Cabernet Sauvignon ..... **9 / 36**
William Hill Cabernet Sauvignon ..... **12 / 45**

White
Dark Horse Pinot Grigio ..... **9 / 36**
William Hill Sauvignon Blanc ..... **12 / 45**

Rosé
Dark Horse Rosé ..... **9 / 36**
Angels & Cowboys Rosé ..... **12 / 45**

Sparkling
Josh Cellars Prosecco ..... **9 / 36**
Veuve Clicquot Champagne **$125**

vi. | ZERO-PROOF

Zero-Proof Margarita **$10**
Fresh lime, citrus, and agave.

Zero-Proof Paloma **$10**
Grapefruit, fresh lime, and sparkling soda.

Cucumber-Lime Fresca **$10**
Cucumber, fresh lime, agave, and sparkling soda.

Corona Non-Alcoholic **$6**
Crisp, refreshing Mexican lager without the alcohol.

Athletic Brewing ..... —
Ask your server about our current non-alcoholic selection.

please drink responsibly · ID required

OLDTOWNTEQUILAFACTORY.COM