

Mon - Fri Open at 3 PM
Sat & Sun Open at 10 AM



Aunt Chilada's

7330 N Dreamy Draw Dr

(602) 944-1286
auntchiladas.com

STARTERS

GUACAMOLE TO SHARE (2-4) 8.5 (5-7) 10.5

CHEESE CRISP 8.5

MEXICAN CHEESE PIZZA 12
chicken or steak 4

NACHOS 10.5
cheese and jalapeños gustido-style 15.5

Nacho and Cheese Crisp Extras
beans, olives, green chilies, green onions or tomatoes any two items 1.5
chicken, machaca, picadillo, vegetables, guacamole & red or green chili con carne 4 per item

MINI TACOS
six picadillo tacos 10

LETTUCE WRAPS
chicken or picadillo 11.5 shrimp 13.95

SHRIMP STUFFED PINEAPPLE 15.95
grilled pineapple, shrimp & pineapple salsa

SPICY QUESO DIP 8.5

CHINGALINGAS 11.5
flour tortilla filled with cheese and chicken or shredded beef then rolled & deep-fried bbq style 12.5

BURRITOS & BOWLS

burritos served with rice & beans
enchilada style 2
all bowls served with rice & black beans

BEAN & CHEESE 9.95

VEGETABLE 10.5

GREEN CHILI PORK 12.95

TRADITIONAL 12.95
chicken, picadillo or machaca

CHICKEN PECHUGAS 14.5
chicken breast rolled in a flour tortilla & served with a mexican cheese sauce enchilada style

SPINACH & CHICKEN 14.5
served with a mexican cheese sauce & topped with jack cheese

CHIMICHANGAS add 3
burrito prepared crispy & enchilada-style with sour cream add guacamole 2

NIÑOS

QUESADILLA, CHICKEN TENDERS, BEAN BURRITO, BEEF OR CHICKEN TACO 6.95
HAMBURGER* 7.95

QUESADILLAS

QUESADILLA 7.95
flour tortilla filled with cheese, folded & grilled

Quesadilla Extras
chicken, machaca, picadillo, green chili pork options 4
tomatoes, beans, green chilies, olives & jalapeños 1.5 for two items

SEAFOOD QUESADILLA 14.95
shrimp and scallops with tatemada salsa an updated variation of one of gordon ramsay's favorites on "hell's kitchen"

ESPECIALES DE LA CASA

DECONSTRUCTED STREET TACOS 16.5
carne asada, corn tortillas, guacamole, pico de gallo, sour cream, charro beans, rice & fire-roasted salsa

SUPERTAQUITOS 15.95
three long-rolled machaca tacos, sour cream & cotija cheese

FISH TACOS 15.95
two flour tortillas, grilled, seasoned white fish, chipotle tartar sauce & cabbage

SHRIMP TACOS 16.95
two flour tacos, seasoned shrimp, cheese, lettuce & pico de gallo

SEAFOOD ENCHILADAS 17.95
two enchiladas filled with seasoned shrimp, scallops & a mexican cheese sauce

SOUR CREAM ENCHILADAS 16.5
two chicken enchiladas topped with oven-melted sour cream & green chili sauce

SPINACH & CHICKEN ENCHILADAS 16.5
two enchiladas filled with spinach, chicken & a variety of cheeses then topped with a mexican cheese sauce

EL POLLO FUNDIDO 15.95
chimichanga filled with chicken, smothered with mexican cheese sauce & topped with jalapeño cream cheese

STUFFED POBLANO PEPPER 17.95
choose two chicken, picadillo, or vegetable

FUEGO BURGER* 14.5
one-half pound of 100% ground beef, cheese, avocado, green chilies, & grilled jalapeños served with fries & spicy ketchup

Consuming raw or under cooked meats, seafood, or eggs may increase your risk of food borne illness.

COMBINATIONS

create your own all served with rice & beans

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1 item 10.5 **2 items** 14.5 **3 items** 16.5
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Tacos	Enchiladas	Tostadas
chicken	cheese	chicken
picadillo	chicken	picadillo
machaca	picadillo	machaca
Tamales	machaca	bean
beef	spinach con	guacamole
green corn	queso	

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for shrimp or fish tacos, seafood, spinach and chicken & sour cream chicken enchilada or roasted vegetables add 3

FAJITAS & SALADS

FAJITAS 16.50
choice of chicken, flank steak, or vegetables grilled with onions, peppers & flour tortillas

SHRIMP OR FISH FAJITAS 18.95
grilled with onions, peppers & flour tortillas

JALAPEÑO STEAK FAJITAS 16.95
flank steak grilled with jalapeños & corn tortillas

FAJITA COMBINATIONS 17.95
choose two - chicken, flank steak or vegetables grilled with onions, peppers & flour tortillas

VEGAN FAJITAS 16.95
vegetables, black beans, lettuce cups & pico de gallo

JALAPEÑO RANCH SALAD 8
mixed greens, red bell pepper, english cucumber, roasted pumpkin seeds, tomatoes & jalapeño ranch dressing

TACO SALAD 13.95
flour tortilla bowl, picadillo, machaca, or chicken, guacamole, refried or black beans, sour cream & pico de gallo

CHICKEN AVOCADO SALAD 15.5
chicken breast served with mixed greens, pico de gallo, avocado & honey mustard dressing

DESSERTS

DEEP-FRIED ICE CREAM 6.5
rolled in cinnamon, coconut, frosted flakes topped with whipped cream

SOPAPILLAS (8) 7.5
pastry sprinkled with cinnamon sugar & served with honey add hot fudge & ice cream 2.5

TRES LECHES CAKE 7
with ice cream

FARM FRESH BREAKFAST

SATURDAY AND SUNDAY 10-2

Steak and Eggs 14.95

Tender sliced flank steak seasoned and grilled to perfection. Served with two eggs prepared to order.

Mexican Eggs Benedict 10.95

Two poached eggs with choice of grilled chicken breast or ham on a toasted English muffin and topped with jalapeño hollandaise sauce.

Classic Huevos Rancheros 9.95

Two eggs fried and served on a blue corn tortilla finished with ranchero sauce and melted cheese.

Americano 8.95

Two eggs prepared to order served with bacon, ham or sausage and a English muffin or tortillas.

Chorizo con Huevos 9.95

Two eggs prepared to order and mixed with house made chorizo. Served on a corn tortilla.

Breakfast Quesadilla 8.95

Fluffy, scrambled eggs and melted cheeses in a flour tortilla filled with your choice of chicken, shredded machaca, ham or picadillo.

Huevos y Enchilada 10.95

Two eggs prepared any style and served with your choice of homemade machaca, chicken, spinach or cheese enchilada.

Aunt Chilada's Omelet 10.95

Choice of ham, chicken or chorizo, blended with cheese, onion, tomatoes and green chilies.

Shrimp Omelet 13.95

Three farm fresh eggs mixed with tender gulf shrimp and cheeses topped with a flavorful ranchero sauce.

Egg Burrito 9.95

Lightly scrambled eggs, cheese and potatoes mixed with your choice of machaca, chicken, chorizo, ham or bacon and rolled in a flour tortilla. enchilda-style 11.95

Pancakes 9.95

Three large pancakes hot off the griddle. Strawberries and whipped cream add 2.95

Para Los Niños 5.95

1. Children's Breakfast Quesadilla
2. Two Pancakes
3. One Scrambled Egg with Tortilla

Sides

One Egg 1.50

Two Eggs 2.75

Sausage, Bacon, Ham or Chorizo 3.95

One Pancake 2.50

English Muffin 1.50

Corn and Flour Tortilla (4) 2.50

All breakfast entrees are served with breakfast potatoes and refried beans.

THE TALE OF AUNT CHILADA'S

A Lady with a Past

In the early 1890s, shortly after the reluctant surrender of Geronimo in Skeleton Canyon, Arizona was still an untamed territory and what is now Aunt Chilada's Dining Room was the general store for the laborers who worked the Rio Rico Mercury Mines. The mines, quite unintentionally, also gave this area its name. The men would emerge from a long day in the mines somewhat intoxicated and dreamy-eyed from the fumes. And as they walked the road to the general store, people were heard to remark, "The men are back from The Dreamy Draw."

In the 1930s, Dave and Jesse Noble, the land's owners at the time, received the first liquor

license issued by the state and the general store reopened as The Peak Steak House getting its name and questionable reputation from the window in the ceiling above the bar where patrons could glimpse scantily clad women on a velvet swinging the attic.

This infamous bar and restaurant found notoriety again as it began a new life in the 1960s as George's Ole! George Cocherham was a captain in the Phoenix Fire Department and an extremely ambitious restaurateur. He expanded the building to its present size using over 3,000 railroad ties, native stone, and a little help from his off-duty firefighter friends.

In the early 1980s, Bob Gosnell's Pointe Resorts bought the restaurant, renamed it Aunt Chilada's and made it part of The Pointe's growing family of restaurants.

Ken Nagel, a corporate officer of the Pointe Resorts, had always coveted this historic landmark and all its history. In 1995, Ken realized his dream and began the buyout of his partners. The restaurant would once again be a family restaurant. Today Ken, Candice, their four daughters, and dedicated staff continue the tradition of quality food and notoriously good times when they welcome guests to this remarkable piece of Arizona history.