

## BOTANAS

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

**CHEESE CRISP** 8.5

**SOUP** cup 6 bowl 8 add avocado 1  
albondigas or chicken tortilla

**MEXICAN PIZZA** 13  
chicken or steak add 4

**CARNE ASADA FRIES** 16

**NACHOS** 11  
cheese & jalapeños gustido-style 16

**Nacho and Cheese Crisp Extras**  
beans, olives, green chilies, green onions or tomatoes  
add two items 1.5

chicken, machaca, picadillo, vegetables, guacamole & red  
or green chili con carne 4 each

**LETTUCE WRAPS**  
chicken or picadillo 12 shrimp 15

**SHRIMP STUFFED PINEAPPLE** 18

**SPICY QUESO DIP** 9 add chorizo 3.5

**CHINGALINGAS** 12.5  
flour tortilla filled with cheese & chicken or shredded beef  
then rolled & deep-fried for bbq style add 1

## BURRITOS & BOWLS

*bowls are served with rice & black beans  
burritos are served with rice & refried beans  
for enchilada-style add 2*

**BEAN & CHEESE** 12 **VEGETABLE** 12.5

**TRADITIONAL** 15 **GREEN CHILI PORK** 15  
chicken, picadillo, or machaca

**CHICKEN PECHUGAS** 16.5  
chicken breast rolled in a flour tortilla & served with a  
mexican cheese sauce enchilada-style

**SPINACH & CHICKEN** 16.5

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

# AUNT CHILADA'S

La Original

## QUESADILLAS

**QUESADILLA** 8.5  
flour tortilla filled with cheese, folded & lightly grilled

**Quesadilla Extras**  
chicken, machaca, picadillo or green chili pork 4 each  
  
tomatoes, beans, green chilies, olives & jalapeños  
add two items 1.5

**SEAFOOD QUESADILLA** 16.5  
shrimp & scallops with tatemada salsa an update of a  
Gordon Ramsay favorite on "Hell's Kitchen"

## TACOS & TOSTADAS

**MINI TACOS** 12  
six picadillo tacos

*following served with rice & beans*

**DECONSTRUCTED STREET TACOS** 17.5  
carne asada, guacamole, pico de gallo, sour cream, charro  
beans, rice, fire-roasted salsa & corn tortillas

**FISH TACOS** 16  
two flour tortillas, grilled, seasoned white fish, chipotle  
tartar sauce & cabbage

**SHRIMP TACOS** 17  
two tacos, seasoned shrimp, cheese, lettuce & pico de gallo

**TOSTADAS** 15.5  
two tostadas with chicken, picadillo, machaca, guacamole  
or bean

## DESSERTS

**DEEP-FRIED ICE CREAM** 7.5  
cinnamon, coconut, frosted  
flakes & whipped cream

**CHURROS CLASSICO** 7.5  
with chocolate

**TRES LECHES CAKE** 9  
with ice cream

**SOPAPILLAS** 7.5  
pastry sprinkled with  
cinnamon sugar & served  
with honey

add hot fudge  
& ice cream 2.5

## CREATE YOUR OWN COMBINATION

*all combinations are served with rice & beans*

**1 item** 11.5 **2 items** 15.5 **3 items** 18.5

Tacos	Enchiladas	Tamales	Tostadas
chicken	cheese	beef	chicken
picadillo	chicken	green corn	picadillo
machaca	picadillo		machaca
	machaca	<b>Chile Relleno</b>	bean
	spinach	cheese	guacamole
	con queso		

for spinach & chicken & sour cream chicken enchiladas,  
shrimp or fish tacos, seafood, or roasted vegetables add 4

## ENSALADAS

**JALAPEÑO RANCH SALAD** 9  
mixed greens, red bell pepper, english cucumber, roasted  
pumpkin seeds, tomatoes & jalapeño ranch dressing  
add chicken or steak 4

**TACO SALAD** 16  
flour tortilla bowl, picadillo, machaca or chicken, guacamole,  
refried or black beans, sour cream & pico de gallo

**CHICKEN AVOCADO SALAD** 17.5  
grilled chicken breast served with mixed greens, pico de  
gallo, avocado & honey mustard dressing

## ENJOY A REFRESHING CERVEZA OR HAND TOSSED MARGARITA

14 oz/22 oz

Corona Premier 5/6.5	Pacifico 5/6.5
Modelo Especial 5/6.5	Dos Equis Ambar 5/6.5
Negra Modelo 5/6.5	Dos Equis Lager 5/6.5

**Double Barrel Hand Tossed Margarita** 15  
Aunt Chilada's Private Label Herradura Reposado Tequila  
  
see our cocktail menu for a complete list of cervezas, specialty  
cócteles & spirits

## ESPECIALES DE LA CASA

**SUPER TAQUITOS** 17.5  
three long-rolled machaca tacos, sour cream & cotija cheese

**SHRIMP TAMALES** 17

**CHIPOTLE CREAM CHICKEN** 17

**SEAFOOD ENCHILADAS** 19  
two enchiladas filled with seasoned shrimp, scallops  
& a mexican cheese sauce

**SOUR CREAM CHICKEN ENCHILADAS** 17.5

**SPINACH & CHICKEN ENCHILADAS** 17.5

**EL POLLO FUNDIDO** 17  
chimichanga filled with chicken, smothered with mexican  
cheese sauce & topped with jalapeño cream cheese

**STUFFED POBLANO PEPPER** 19.5  
two chicken, picadillo or vegetable

**FUEGO BURGER\*** 16.5  
half pound of 100% ground beef, cheese, avocado, green  
chilies & grilled jalapeños served with fries & spicy ketchup

**CLASSIC CHEESEBURGER\*** 15.5

## FAJITAS

**FAJITAS** 18.5  
choice of chicken, steak or vegetables grilled with onions,  
peppers & served with flour tortillas

**SHRIMP OR FISH FAJITAS** 21  
grilled with onions, peppers & served with flour tortillas

**JALAPEÑO STEAK FAJITAS** 18.5  
grilled steak & jalapeños served with corn tortillas

**FAJITA COMBINATIONS** 19.5  
choice of two – chicken, steak or vegetables grilled with  
onions, peppers & served with flour tortillas  
add fish or shrimp 4

**VEGAN FAJITAS** 18  
vegetables, black beans, lettuce cups & pico de gallo

## NIÑOS

*served with fideo, fries or rice*

**QUESADILLA, CHICKEN TENDERS, BEAN BURRITO, BEEF  
OR CHICKEN TACO** 7 **HAMBURGER\*** 8

# FARM FRESH BREAKFAST

Friday, Saturday & Sunday from 10 AM to Noon

## Steak and Eggs 17

tender sliced steak seasoned & grilled to perfection, served with two eggs prepared to order

## Mexican Eggs Benedict 13

two poached eggs with grilled chicken breast, ham, chorizo or green chili on a toasted english muffin & topped with jalapeño hollandaise sauce

## Classic Huevos Rancheros 11.5

two fried eggs served on a blue corn tortilla finished with ranchero sauce & melted cheese

## Aunt Chilada's Omelet 13

choice of ham, chicken or chorizo, blended with cheese, onions, tomatoes & green chilies

## Chorizo con Huevos 11.5

two eggs prepared any style & blended with house-made chorizo

## Breakfast Quesadilla 10.5

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

## Huevos y Enchilada 13

two eggs prepared any style with your choice of machaca, chicken, spinach or cheese enchilada

## Shrimp Omelet 16

three farm fresh eggs mixed with tender gulf shrimp & cheeses topped with a flavorful ranchero sauce

## Egg Burrito 13

lightly scrambled eggs, & cheese mixed with your choice of machaca, chicken, chorizo, ham or bacon & rolled in a flour tortilla

enchilada-style add 2

## Americano 10.5

two eggs prepared to order served with bacon, ham or sausage & tortillas or english muffin

## Pancakes 11.5

three large pancakes hot off the griddle served with strawberries & whipped cream

## Para Los Niños 7

1. children's breakfast quesadilla
2. two pancakes
3. one scrambled egg & tortilla

## Sides

- one egg 2
- two eggs 3
- sausage, bacon, ham or chorizo 4
- one pancake 3
- english muffin 2
- three corn or flour tortillas 3

*\*consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness*



## AUNT CHILADA'S

7330 North Dreamy Draw Drive  
Phoenix, Arizona 85020  
(602) 944-1286

For Reservations & Takeout  
[auntchiladas.com](http://auntchiladas.com)

Monday-Thursday open at 3 PM

Friday-Sunday open at 10 AM

## 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 working 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.

At Aunt Chilada's, we prepare all our sauces on-premise. We do not purchase any branded products. The kitchen staff arrives every day four hours before the restaurant opens to ensure we produce the freshest product possible for our customers. And we never use fillers or inferior quality products...ever.

### Salsa

Our Salsa Olivo is made fresh every day using chopped tomato, onion, sliced black olives, cilantro, green chilies, and lime juice. Salsa Olivo is made mild for the enjoyment of all our guests. For those of you who prefer a little more heat, we recommend adding a little of our house-made hot sauce or El Scorcho to the Salsa Olivo. Staff tip: create spicy guacamole the same way.

### Tortilla Chips

Aunt Chilada's serves two types of complimentary chips. The traditional corn chips that almost everyone is familiar with. And flour chips which virtually no one is familiar with. The flour chips are puffier and more delicate with a texture and a taste that many people prefer. Our chips are made fresh daily in house using equipment and oils dedicated solely for that purpose.

### Pico de Gallo

Pico de Gallo (rooster's beak) is a fresh blend of diced tomato, onion, peppers, and cilantro with a little lime juice mixed in. It can be used in much the same way as our other liquid salsas. And since it contains less liquid, it makes a delicious addition to almost any dish such as salads, tacos, and fajitas.

This infamous bar and restaurant found notoriety again as it began a new life in the 1960s as George's Ole! George Cocreham 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 this tradition of quality food and notoriously good times when they welcome guests to this remarkable piece of Arizona history.

## FROM THE KITCHEN

### Machaca

This classic shredded beef dish is believed to have originated just north of Monterrey in the small Mexican town of Cienega de Flores. Our machaca is made from beef that has been well-cooked, shredded, seasoned with a variety of spices and chilies, then cooked in its juices until the desired consistency is achieved. Which for us is "medio" not too moist and not too dry.

### Chicken

We use fresh chicken breasts in all of our recipes.

### Picadillo

A long-established dish south of the border, Picadillo has now become a staple of Mexican cooking north of the border as well. Though recipes vary by region, we make ours with fresh ground beef, tomatoes, onions, olives, cilantro and a combination of spices. The name comes from the Spanish word picar, "to mince".

### Fideo

The traditional Mexican fideo (noodles), like many kinds of pasta, is made from durum wheat and water that is rolled, cut, and dried. And that's where the similarity ends. Our fideo is prepared differently than Italian-style pasta. Instead of being cooked in a pot of boiling water, then being sauced, we cook the fideo right in the sauce soaking up all the rich flavors until it is completely tender. Fideo is a perfect complement for any meat dish.