

BOTANAS

GUACAMOLE TO SHARE

(2-4) 9.5 (5-7) 12

STREET CORN 9

CHEESE CRISP 9.5

CHICKEN TAQUITOS 17

six taquitos with guacamole, fundido dip & sour cream

NACHOS 13

cheese & jalapeños gustido-style 18

Nacho and Cheese Crisp Extras

beans, olives, green chilies, green onions or tomatoes

add two items 2

chicken, machaca, picadillo, vegetables, guacamole & red or green chili con carne 6 each

MINI CHIMIS 18

six chicken or beef chimis, fundido dip & guacamole

SOUP cup 7 bowl 9 add avocado 2

albondigas or chicken tortilla

CARNE ASADA FRIES 18

LETTUCE WRAPS

chicken or picadillo 15 shrimp 18

SHRIMP STUFFED PINEAPPLE 21

SPINACH QUESO OR QUESO DIP 10

add 4 for chorizo

CHINGALINGAS 14

flour tortilla filled with cheese & chicken or shredded beef then rolled & deep-fried add 2 for bbq style

MOLLETE MEXICANA 12

grilled bolillo roll served open-faced and topped with refried beans, tomato, queso fresco, salsa, pico de gallo and cotija cheese add 6 for chicken, al pastor or carne asada

QUESADILLAS

QUESADILLA 9.5

flour tortilla filled with cheese, folded & lightly grilled

Quesadilla Extras

chicken, machaca, picadillo or green chili pork 6 each

tomatoes, beans, green chilies, olives & jalapeños

add two items for 2

SEAFOOD QUESADILLA 18

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

AUNT CHILADA'S

TACOS & TOSTADAS

MINI TACOS 15

six picadillo tacos

following served with rice & beans

DECONSTRUCTED STREET TACOS 19

carne asada or al pastor with guacamole, pico de gallo, sour cream, charro beans, rice, fire-roasted salsa & corn tortillas

FISH TACOS 18

two flour tortillas filled with grilled, seasoned white fish, chipotle tartar sauce & cabbage

SHRIMP TACOS 19

two tacos filled with seasoned shrimp, cheese, lettuce & pico de gallo

TOSTADAS 17.5

two tostadas with chicken, picadillo, machaca, guacamole or beans

ENSALADAS

JALAPEÑO RANCH SALAD 12

mixed greens, red bell pepper, english cucumber, roasted pumpkin seeds, tomatoes & jalapeño ranch dressing add 6 for chicken or steak

CAESAR SALAD 12

add 6 for chicken or steak

TACO SALAD 18

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

MEXICAN COBB SALAD 14

crisp greens, poblano and red pepper, black beans, corn, egg & queso fresco add 6 for chicken or steak

CHICKEN AVOCADO SALAD 19.5

grilled chicken breast served with mixed greens, pico de gallo, avocado & honey mustard dressing

NIÑOS

QUESADILLA, CHICKEN TENDERS, BEAN BURRITO, BEEF OR CHICKEN TACO 8 HAMBURGER* 9

all are served with fideo, fries or rice

CREATE YOUR OWN COMBINATION

all combinations are served with rice & beans

1 item 13.5 2 items 17.5 3 items 20.5

Tacos	Enchiladas	Tamales	Tostadas
chicken	cheese	beef	chicken
picadillo	chicken	green corn	picadillo
machaca	picadillo		machaca
	machaca	Chile Relleno	bean
add 6 for shrimp	add 6 for	cheese	guacamole
fish	spinach and chicken		
seafood	sour cream chicken		
	chicken suiza		

BURRITOS & BOWLS

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

BEAN & CHEESE 14

VEGETABLE 16

TRADITIONAL 17

chicken, picadillo, or machaca

RED CHILI BEEF 17

CHICKEN PECHUGAS 18

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

SPINACH & CHICKEN 18

CHIMICHANGAS add 4

burrito prepared crispy, enchilada-style with sour cream add 4 for guacamole

DESSERTS

DEEP-FRIED ICE CREAM 9

cinnamon, coconut, frosted flakes & whipped cream

SOPAPILLAS 9

sprinkled with cinnamon sugar & served with honey

CHURROS CLASSICO 9

with chocolate

add 4 for hot fudge & ice cream

TRES LECHES CAKE 12

with ice cream

FAJITAS

FAJITAS 20

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

SHRIMP OR FISH FAJITAS 23

grilled with onions, peppers & served with flour tortillas

JALAPEÑO STEAK FAJITAS 20

grilled steak & jalapeños served with corn tortillas

FAJITA COMBINATIONS 21.5

choice of two - chicken, steak, shrimp (add 6), fish (add 6) or vegetables grilled with onions, peppers & served with flour tortillas

VEGAN FAJITAS 20

vegetables, black beans, pico de gallo & corn tortillas

ESPECIALES DE LA CASA

MEXICAN SHRIMP CÓCTEL 19

eight jumbo shrimp house-poached and chilled, served with a robust cocktail sauce, sliced avocado & fresh salsa

SUPER TAQUITOS 19

three long-rolled machaca tacos, sour cream & guacamole

SHRIMP TAMALES 19

with scampi salsa

CHIPOTLE CREAM CHICKEN 19

POBLANO ALFREDO PASTA 20

with chicken or shrimp

SEAFOOD ENCHILADAS 21

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

SOUR CREAM CHICKEN ENCHILADAS 19.5

SPINACH & CHICKEN ENCHILADAS 19.5

EL POLLO FUNDIDO 19

chimichanga filled with chicken, smothered with a mexican cheese sauce & topped with jalapeño cream cheese

STUFFED POBLANO PEPPER 21.5

two chicken, picadillo or vegetable

FUEGO BURGER* 18

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

TORTA 18

steak or chicken in a bolillo roll with cheese, tomato, avocado, grilled jalapeños served with fries

**consuming raw or undercooked meats may increase your risk of foodborne illness*

SATURDAY & SUNDAY ONLY

10 AM-NOON

ENTREES ARE SERVED WITH BREAKFAST POTATOES AND REFRIED BEANS

STEAK AND EGGS* 19

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

MEXICAN EGGS BENEDICT 15

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

CLASSIC HUEVOS RANCHEROS* 13.5

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

BREAKFAST MOLLETE* 12

grilled bolillo roll served open-faced topped with refried beans, tomato, melted cheese, salsa, cotija cheese & pico de gallo add 6 for chicken, al pastor or carne asada

CHORIZO CON HUEVOS* 13.5

two eggs prepared to order and mixed with house-made chorizo & served on a corn tortilla

HUEVOS Y ENCHILADA* 13

two eggs any style and served with a machaca, chicken, picadillo, spinach or cheese enchilada

AUNT CHILADA'S OMELET 15

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

BREAKFAST QUESADILLA 12.5

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

AVOCADO TOAST 18

toasted bolillo bread covered with smashed avocado, tomato, onion, queso fresco, salsa, fried egg and topped with crumbled cotija cheese served open-faced

SHRIMP OMELET 18

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

EGG BURRITO 15

lightly scrambled eggs, cheese and potatoes mixed with your choice of machaca, chicken, chorizo, ham or bacon and rolled in a flour tortilla add 2 for enchilada-style

AMERICANO* 12.5

Two eggs prepared to order served with bacon, ham or sausage & served with an English muffin or tortillas

PANCAKES 13.5

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

PARA LOS NIÑOS 8

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

SIDES

- one egg 3
- two eggs 4
- sausage, bacon, ham or chorizo 6
- one pancake 4
- english muffin 3
- three corn or flour tortillas 3

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.

A LADY WITH A PAST

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.

*consuming raw or under cooked meats or eggs may increase your risk of food borne illness.