


OCOTILLO CAFE

SMALL PLATES

SONORAN WHIPPED FETA DIP   **\$10.75**
Agave glazed sweet potatoes, aji amarillo vinaigrette, cilantro, crispy potato, grilled bread




SMOKY POBLANO QUESO FUNDIDO  **\$9.00**
Nopalitos, crispy chorizo, queso fresco, warm blue corn chips

BEEF & CILANTRO EMPANADA **\$13.00**
Crushed avocado, black bean sauce, crema, queso fresco, pickled red onions

CORN RIB ESQUITES  **\$8.00**
Tajin, crema, lime, cotija cheese

SALAD & SOUP

SMOKED CHICKEN POSOLE **\$8.50**
radish, cilantro, cilantro oil, lime wedge, buttered flour tortilla

AVOCADO-MANGO SALAD    **\$15.00**
Arugula, queso fresco, bacon, pumpkin seed, aji amarillo vinaigrette

CHOP-CHOP SALAD    **\$15.00**
Romaine, tomatoes, beans, corn, sweet potato, jack cheese, scallions, smoky chipotle lime vinaigrette

ADD TEQUILA LIME CHICKEN +\$5.50

SOUP AND SALAD **\$15.00**
Smoked chicken posole served with your choice of one of the above salads

Consuming raw or undercooked foods may increase risk of foodborne illness

Parties of 6 or more have automatic 18% gratuity added to their checks



VEGAN



VEGETARIAN




GLUTEN
FREE

OCOTILLO CAFE

ENTREE

- RED CHILE-HONEY GLAZED SALMON**  **\$22.00**
Black bean puree, jalapeno crema, creamy green chile rice
- COFFEE RUBBED PORK TENDERLOIN**  **\$23.00**
Bourbon-ancho sauce, pineapple pico, red pepper coulis, sweet potato-corn hash
- SHORT RIB 'BARBACOA'**  **\$24.00**
borracho beans, pickled red onion, avocado relish, buttered flour tortilla
- BLUE CORN CHILE RELLENO**   **\$19.00**
Tajin, crema, lime, cotija cheese
- SOUTHWEST CRUNCH BURGER** **\$18.50**
Brisket patty, green Chile queso, blue corn tortilla threads, pickled red onions, cilantro poblano pesto, martin's famous potato roll, french fries

DESSERT

- SONORAN DONUT SUNDAE** **\$9.00**
Mesquite donuts, agave-bourbon glaze, vanilla ice cream, candied pepitas, whipped cream
- CHEF'S FEATURED CRÈME BRULEE**  **\$9.00**
Ask your server for details
- WARM MESQUITE DONUT HOLES** **\$9.00**
Agave-bourbon glaze

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