

# OCOTILLO CAFE *COOL SUMMER NIGHTS*

## 2026

### SMALL PLATES

HATCH GREEN CHILI TEPARY BEAN HUMMUS \$10



*LOCAL TEPARY BEANS, GARBANZO BEANS, ROASTED HATCH GREEN CHILES, GARLIC OIL, CANDIED PEPTIAS, GRILLED FLATBREAD*

SONORAN STREET CORN RIBS \$10



*CILANTRO CREAM, COTIJA CHEESE, CILANTRO, TAJIN*

### SALAD

ARUGULA SUMMER SALAD \$15



*ARUGULA, SLICED PEACHES, SHAVED PARMESAN, CHERRY TOMATOES, TOASTED PEPITAS, LEMON-HONEY VINAGRETTE*

SOUTHWEST CAESAR SALAD \$15



*ROMAINE, ROASTED CORN, COTIJA CHEESE, TORTILLA STRIPS, CHIPOTLE CAESAR DRESSING*

ASK SERVER FOR PROTEIN ADDITION OPTIONS!

### ENTREE

BIRRIA DE RES \$25



*BEEF BIRRIA, CORN TORTILLAS, OAXACA CHEESE, BEEF CONSUME, PICKLED ONION, RADISH, CILANTRO, WITH ESQUITES STYLE RICE AND BLACK BEANS*

CACTUS JACK CHICKEN \$22



*MESQUITE GRILLED CHICKEN BREAST TOPPED WITH GREEN CHILE CREAM SAUCE, CRISPY NOPALES, COTIJA CHEESE, EQUITES STYLE RICE*

### DESSERT

SONORAN DESSERT SUNDAE \$11



*MESQUITE DONUTS, AGAVE BOURBON GLAZE, VANILLA ICE CREAM, CANDIED PEPITAS, WHIPPED CREAM*



VEGETARIAN



GLUTEN  
FREE

Consuming raw or undercooked foods may increase risk of foodborne illness  
Parties of 6 or more have automatic 18% gratuity added to their checks