

OCOTILLO CAFÉ

2021 N KINNEY RD, TUCSON, AZ

Bookings: 520-883-3046

COOL SUMMER NIGHTS DRINK MENU

SPARKLING/WINE

J ROGET BRUT CALIFORNIA 30

Fruity aromas with notes of white peach and apricot.

JP CHENET FRANCE 38

This sparkler is medium-dry with crisp fruit flavors.

PROVISIONER/WHITE TABLE ARIZONA 8/30

Peaches and white flowers dominate the front of the nose, with aromas of key lime and a dusty stone.

KUNG FU GIRL/RIESLING WASHINGTON STATE 9/32

White Peach, Mandarin Orange and Apricot are delivered with a core of Minerality.

COOPER & THIEF/SAUVIGNON BLANC, NAPA VALLEY 10/40

Aging for three months in Casa Noble añejo tequila barrels create an unusual richness in the structure, balanced with refreshing acidity and finishing with a subtle heat.

PROVISIONER/RED BLEND ARIZONA 8/30

Raspberry and pie cherries, followed by light floral aromas and forest floor with lingering aromas of vanilla.

Palate: Cherry and raspberry continue on the palate with hints of tobacco; shoyu and baking spices on the long finish.

SAVED/RED BLEND CALIFORNIA 8/32

It opens with aromas of ripe figs and vanilla followed by jammy flavors of blackberries and spice, all perfected by French-oak aging. Its finish is long and generous.

ACHAVAL FERRER/MALBEC MENDOZA 11/40

Bright ruby-red. Fresh and floral, featuring blackberry, raspberry and violets. Dense, thick with a noticeable mineral frame. Old World acidity with silky tannins and a lengthy finish.

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COOL SUMMER NIGHTS

DRINK MENU

BREWS

BUDWEISER	6.50
BUD LIGHT	6.50
STELLA ARTOIS	6.50
O'DOULS	6.00

LOCAL BREWS

KILTIFTER	6.95
BARRIO BLONDE	6.95
DRAGOON SESSION	6.95
DRAGOON IPA	6.95
CITRAZONA	6.95

SOFT DRINKS 3

Pepsi, Diet Pepsi, Sierra Mist, Orange Crush,
Dr. Pepper, Mountain Dew

PELLEGRINO SPARKLING WATER 5

OUR SPECIALTY AGAVE LIMEADE 5

PRICKLY PEAR MARGARITA 9

BLUE AGAVE MARGARITA 9

DESSERT MENU

GRILLED ANGEL FOOD CAKE 7
Served with fresh pineapple, prickly pear
mascarpone and whipped cream.

CHURROS AND CHOCOLATE 6
Bavarian crème filled churros served with a
canela chocolate sauce.

FLOURLESS CHOCOLATE TORTE AND SORBET 8
Gluten-free chocolate torte topped with a house-made
mango sorbet, crème fraiche and mint. GF

* 18% Gratuity Added to Guest Check for
Parties of Six or More.

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.