



# OCOTILLO CAFÉ

## APPETIZERS

Elote Dip (GF, Vegetarian) 8

*Charred Corn/Jalapeno/Onion/Cotija/Coriander/Tajin, Served w/ Blue Corn Chips*

Nopalito Cactus Fries (GF/VG) 8

*Lightly Battered in Mesquite Batter. Served w/ Prickly Pear Jalapeno Aioli*

Cocktel de Camerones (House Shrimp Cocktail) (GF Available) 10

*Citrus Tequila Poached Shrimp, Tomato Puree, Jalapeno, Cilantro, Diced Avocado, Saltines (GF Available)*

## SOUPS AND SALADS

House Salad 15

*Local Greens, Watermelon Radish, Rainbow Carrots, Heirloom Tomato, Shaved Cucumber, Smoked Almonds, Pomegranate Seeds, Cactus Pear Vinaigrette (GF)(Vg) – Add Chicken for \$2*

Sonoran Cobb Salad 17

*Crisp Romaine Hearts, Tender Grilled Chicken, Spiced Black Beans, Marinated Cherry Tomato, Fire Roasted Corn, Smoked Bacon, Bell Peppers, Diced Avocado, Shredded Pepperjack, Potato Curls, Adobo Ranch (GF)*

Sopa De Dia (Soup of the Day) 9 (cup) 14 (Bowl)

*Pozole Verde de Puerco. Fresh Tomatillo & Herbs with Seared Pork and Hominy. Served w/ Cabbage, Onion, Cilantro, Radish, Lime (GF) (Vegetarian available)*

## BURGERS

*Served with choice of Spiced Fries or House Salad*

Cuban Burger 18

*Grilled Steak Burger, Shaved Ham, Baby Swiss, Whole Grain Dijonnaise, Homemade Pickle Chips, Toasted Poppy Seed Bun.*

Pork Torta 18

*House Carnitas, Re-fried Beans, Shaved Cabbage, Monterey Jack, Cumin Crema, Sliced Avocado, Served on Warm Telera Roll*

## TACOS

*Served with Spanish Rice & Stewed Pinto Beans*

Birria de Res 18

*Pan Fried Corn Tortillas w/ Oaxacan Cheese & House Beef Birria, Served w/ Consume. Garnished w/ Onion, Cilantro, Radish, Grilled Lime (GF)*

Veggie Tinga 18

*Grilled Corn Tortilla, Crispy Cauliflower Tinga, Citrus Slaw, Honey Lime Avocado Crema (GF) (Vegetarian)*

*Consuming raw or undercooked foods may increase risk of foodborne illness*

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



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## ENTREES

Mar Y Tierra (Surf & Turf) 26

*Pan Seared Petite Filet w/ Red Chimichurri, Grilled Chili Lime Shrimp over Tangy Remoulade, Chipotle Smashed Sweet Potato, Charred Cebolitas (GF)*

Mojo Chicken 22

*Marinated Chicken Breast w/ Grilled Pineapple Salsa, Toasted Cilantro Lime Rice, Ancho Agave Glazed Asparagus- Citrus Zest (GF)*

Pescado a la Veracruz (Pan Seared Red Snapper) 26

*House Simmered Tomato Sauce w/ Jalapeno-Green Olive-Capers and Fresh Herbs, Served over Steamed Rice, Seasonal Micro Greens (GF)*

Chile En Nogada (Stuffed Poblano) 19

*Fire Roasted Poblano, Stuffed w/ Plant Based Picadillo, Topped w/ Walnut Cream Sauce, Coriander & Fresh Pomegranate Seeds (GF) (Vegan)*

## RED WINES

Provisioner Red - Arizona

Erath Pinot Noir - Oregon

Unshackled Cabernet Sauvignon - Napa

Troublemaker Red - Paso Robles

## WHITE WINES

Provisioner White - Arizona

Provisioner Rose - Arizona

Kung Fu Girl Riesling - Washington

Kim Crawford Sauvignon Blanc - New Zealand

Simi Chardonnay - Sonoma County

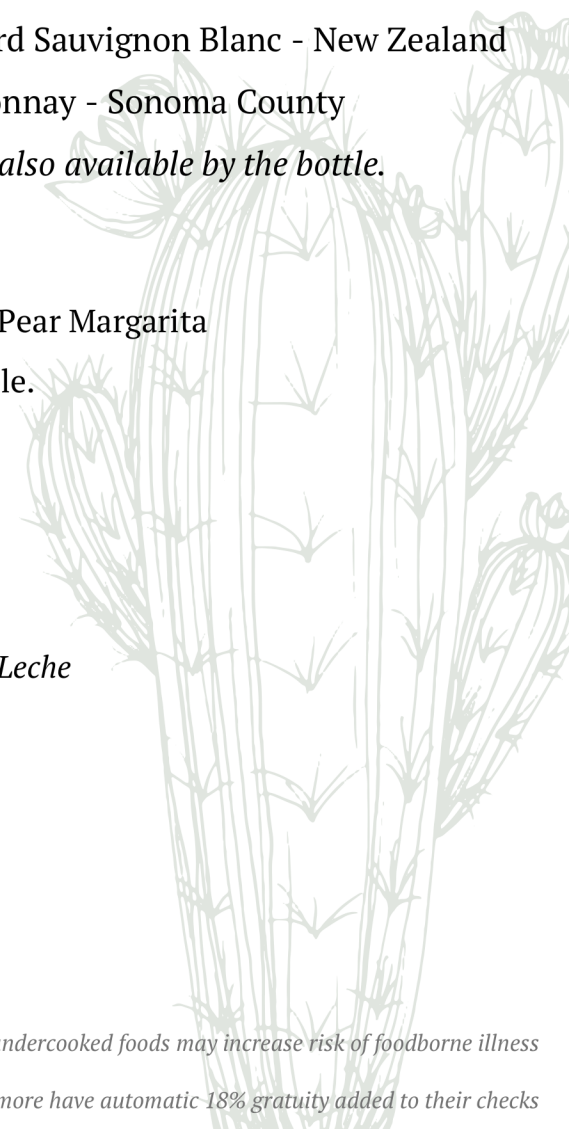
*Champagne also available by the bottle.*

Liquor beverages including our signature Prickly Pear Margarita  
and Blue Agave Margarita are available.

## DESSERT

Chef's Chocoflan Cake 9

*Layers of Rich Homemade Chocolate Cake-Vanilla Flan-Cajeta de Leche*



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