Ocotillo Café

Appetizers

- Elote Dip (GF, Vegetarian) 10
  Charred Corn, Jalapeno, Onion, Cotija, Coriander, Tajin, Served W/ Blue Corn Chips

- Cheese crisp (Vegetarian) 9
  Large crisp flour tortilla covered with blended Mexican cheeses, and green chilis, served with chipotle salsa

- Nopalito Cactus Fries (GF, Vegetarian) 10
  Lightly Battered in Mesquite Batter, Served W/ Jalapeno Prickly Pear Aioli

Beverages

- Fountain Coke Products $4
  Coke, Diet Coke, Coke Zero, Powerade Mountain Blast, Minute Maid Lemonade, Dr Pepper, Sprite, Vitamin Water

- Unsweetened Iced Tea $4

- Prickly Pear Lemonade $6.50

Coffee $4.50
Hot Tea $3.50

Soup And Salads

Add Chicken or sauteed vegetables to any salad for $3

- Elote salad (GF/Vegetarian) 15
  Romaine hearts, grilled corn, pickled onions, cilantro, toasted almonds, shaved parmesan with a zesty lime vinaigrette

- Sonoran Cobb Salad (GF) 15
  Crisp Romaine Hearts, Spiced Black Beans, Marinated Cherry Tomato, Fire Roasted Corn, Smoked Bacon, Bell Peppers, Diced Avocado, Shredded Pepperjack, Potato Curls, Served with Adobo Ranch

Chef Special Soup, changes weekly 9 Cup - 14 Bowl

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

- Chef’s Sonoran Dog 15
  All beef frank wrapped with applewood smoked bacon, topped with pinto beans, blended cheese, fresh salsa fresca, mustard, and charred jalapeno aioli on a fresh house baked bolillo roll, served with Spanish rice and Pinto Beans

Tacos Served With Spanish Rice and Stewed Pinto Beans

Substitute house side salad for rice and beans for $3

- Birria De Res (GF) 19
  Pan Fried Corn Tortillas with Oaxacan Cheese And House Made Beef Birria, Served With Consume, Garnished With Onion, Cilantro, Radish, And Lime

- Hongos y rajas (GF/Vegan) 17
  Cremini mushrooms, blackened poblanos on corn tortillas with sliced avocado, radish and cilantro

Entrees

- Carne Asada 26
  Marinated Carne Asada Steak with Fresh Guacamole, Green Onion, Lime, and Tortillas, served with Spanish Rice and Stewed Pinto Beans

- Mojo Chicken (GF) 22
  Marinated Chicken Breast with Grilled Pineapple Salsa, Accompanied by Toasted Cilantro Lime Rice, And Ancho Agave Glazed Asparagus With Citrus Zest

- Chile En Nogada (GF, Vegan) 19
  Fire Roasted Poblano Stuffed with Plant Based Picadillo and Topped With A Walnut Cream Sauce, Coriander And Fresh Pomegranate Seeds

Dessert

- Churro Delight 9
  Cinnamon and Sugar Churro Bites W/ Cinnamon Ice Cream, Whipped Topping and Caramel Drizzle.

  Chef’s pick cheesecake 9
  Flavors change weekly, ask server!

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