

## Cool Summer Nights

### Starters

**Gf** Crispy Calamari and Nopales 12

*nest of battered and fried calamari and nopales-salsa de limon-chili oil-micro greens-orchid petals*

**Gf** Elote(Street Corn) 8

*grilled in husk corn-aioli- cotija cheese-chili-lime-cilantro*

**Veggie** Stuffed Squash Blossoms 11

*stuffed with a blend of goat and gruyere cheese, lightly breaded and oven roasted until crisp, drizzled with prickly pear plum sauce*

**Gf** Pork Belly Tostada 13

*two crisp mini corn tortillas topped with house cured pork belly-grilled pineapple salsa-queso fresco-cilantro-chipotle crema*

**Gf** Baja Style Ceviche 13

*wild wahoo and wild gulf shrimp ceviche in tomato with spring greens-avocado-tortilla strips-cilantro lime vinaigrette-tajin spice*

### Greens & Etc

**Gf** Grilled Summer Melon Salad 8

*lightly grilled watermelon-cantaloupe-honeydew-topped with arugula and shaved red onion-queso fresco-fresh lime juice*

Topopo Salad 22

*a Tucson favorite of mixed greens piled high and topped with pico de gallo-green chiles-cotija cheese-white corn-black beans-tortilla strips-avocado-black olives-choice of grilled wild dorado-grilled chicken breast-carne asada-roasted seasonal vegetables*

*served with cilantro-lime vinaigrette. Entrée sized salad.*

**Veggie** **Gf** Grilled Heart of Romaine 8

*half heart of romaine-shaved red onion-parmesan crisp-gremolata-green goddess dressing*

**Gf** Gazpacho Del Dia 7

*a cool summer soup for a cool summer night...chef's selection*

## — ■ ■ Mains ■ ■ —

*Mains served with green chile cornbread Extra plate/sharing charge of \$7.50 for entrées*

### **Gf** Sonoran Pork Rustico 25

*slow braised pork shank cooked for hours with whole tomatoes-poblano peppers-sweet onions-cauliflower puree-tomato demi glace-gremolata*

### **Gf** Grilled Dorado and Summer Succotash 26

*wild caught dorado(mahi) over a succotash of Peruvian beans-chayote squash-charred corn-tomato-kale-onion-chimichurri*

### **Gf** Cast Iron NY Strip 29

*dry aged New York Strip(10oz), seared to order on cast iron-mashed Peruvian purple potatoes-grilled asparagus-roasted oyster mushrooms-garlic confit-gorgonzola cream*

### **v** Blue Corn Dumplings 20

*house made blue corn and cheese dumplings in a brodetto rojo-roasted romanesco-artichoke-watercress-chive oil*

### Sonoran Fried Chicken and Blue Corn Waffle 21

*red chili buttermilk brined chicken fried crispy-house made blue corn waffle-sweet cabbage slaw*

### **Gf** Crispy Red Snapper 25

*pan seared skin on red snapper-salsa de limon-Spanish rice-calabacitas*

### **GF VEGAN** Spinach and Mushroom Tamale 18

*black bean puree-calabacitas-chimichurri-served with avocado and pickled chiles*

## — ■ ■ Signature Desserts ■ ■ —

### Capirotada with Del Bac Whiskey Sauce 8

*traditional Mexican bread pudding loaded with southern Arizona's Green River Pecan Co. pecans-dried fruits-warm with a sweet whiskey sauce prepared with Tucson's own Del Bac Whiskey*

### Dessert of the Day market

*ask your server for details on our dessert creation of the day. Limited quantities*

## — ■ ■ Beverage Selections ■ ■ —

### Honduran Las Capulcas Micro Lot Coffee 3.50

*Decaf coffee available on request*

### Fresh Brewed Iced Tea 3.50

### Agave Limeade 5

*fresh limeade infused with agave*

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Ask you server about our beer, wine & cocktail offerings

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"Ocotillo Café Welcomes You to Cool Summer's Night!" We are committed to sustainable and local offerings in a casual dining atmosphere. All of our seafood offerings are sourced from sustainable and responsible harvesting methods and follow the recommendations of Monterey Bay Aquarium Seafood Watch.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions. 18% gratuity added to parties of six or more.*