

STARTERS

Gf Baja Style Ceviche	10
<i>wild caught, sustainable, white fish & wild gulf shrimp tossed with fresh lime juice, tomato, cilantro & avocado + Served with white corn tortilla chips</i>	
Green Chile Cornbread	3
<i>green chiles, corn, pepper jack cheese</i>	
Cactus Fries	8
<i>fried nopales with chipotle ranch</i>	
Chips & Green Chile Queso	7
<i>House made green chile queso served with corn tortilla chips</i>	
Desert Bean Hummus	8
<i>served with grilled fry bread & pickled vegetables</i>	

SOUPS & STEWS

Gazpacho of the Day	market
<i>Limited quantity, please ask server for details</i>	

SANDWICH SELECTIONS

all sandwiches served with your choice of green salad, jicama slaw or fries

Ocotillo Burger	15
<i>your choice of ½lb, hand formed, 100% Arizona grass fed beef, turkey chorizo or marinated portobello cap on onion roll or kaiser roll. + top with your choice of cheddar, provolone or pepper jack; lettuce, tomato, red onion slice, crispy pickles, green chiles</i>	
Grilled Carnitas & Green Chile	15
<i>Local twist on "Cuban style" sandwich with grilled pork carnitas, ham, pepper jack cheese, green chiles & Dijon mustard on sourdough</i>	
Green Goddess Chicken Salad	13
<i>housemate chicken salad on multi-grain bread</i>	
VEGAN Avocado Reuben	14
<i>sliced avocado & southwest style chow chow relish grilled on marble bread</i>	

SIDE ORDERS

your choice of french fries, tostones(plantains) jicama slaw or fresh fruit	\$5
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SALAD SELECTIONS

Veggie Simple Garden	6
<i>mixed greens, tomato, onion, jicama, & Cotija cheese + choice of house-made dressings</i>	
Veggie Topopo	16
<i>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 and your choice of carnita, barbacoa, grilled chicken or grilled vegetables. + Cilantro-Lime Vinaigrette. Entrée size</i>	

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

MAINS

- Gf VEGAN Handmade Mushroom, Corn & Spinach Tamale** 15
*a great combination of fresh mushrooms, local organic spinach, corn, and our famous red chile salsa. Artistically crafted to perfection.
+ served with chimichurri black beans & cilantro rice*
- Gf Pork Green Chile Tamale** 16
shredded pork with a delicious salsa verde made from fresh tomatillo, cilantro, and roasted green chiles. Topped with our house made green enchilada sauce & cotija cheese.
- Sonoran Fried Chicken and Blue Corn Waffle** 16
Served with sweet cabbage slaw
- Gf Grilled Wild Caught Salmon and Summer Succotash** 19
grilled to order and served over a succotash of Peruvian beans, chayote squash, charred corn, kale and onion, topped with chimichurri
- Gf "Sonoran Style" Steak Frites** 18
marinated, char grilled skirt steak served with tostones(plantains) & mixed salad greens
- Barrio Tacos** 15
*"street style" barbacoa or crispy fish tacos served with cilantro-lime rice and seasoned black beans.
+ choice of flour or corn tortilla*

DESSERT SELECTIONS

- Fresh Fruit & Berry Taco** 6
chocolate mousse & raspberry coulis
- 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
- Brewed Hot or Iced Tea** 3.50
- Agave Limeade** 5
fresh limeade infused with agave
- San Pellegrino Sparkling Water** 5
large bottle, served with lime and lemon slices

SPECIALTY COCKTAILS

- Agave Margarita** 8
Three Amigos Tequila Reposado, fresh lime juice, and agave syrup
- Sonora Bloody Mary** 8
Mission Vodka with green chile Bloody Mary Mix

ASK YOUR SERVER FOR A FULL LISTING OF OUR BEER, WINE AND COCKTAIL SELECTIONS

Welcome to Ocotillo Café! We are committed to offering 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.

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