

OCOTILLO CAFÉ

2021 N KINNEY RD, TUCSON, AZ

Bookings: 520-883-3046

COOL SUMMER NIGHTS

STARTERS

CEVICHE 13

Citrus marinated Ono Wahoo with Mango & Avocado. Served with crispy tostadas and chipotle crema. GF
Featuring La Tortilla, Tucson, AZ

HARVEST BOARD 18

Tepary Bean Hummus, Spanish Chorizo & Chicharrones, Pesto Verde, Manchego and Smoked Cheddar Cheese, Preserves, pickled vegetables, beet-pickled egg, Lavash cracker.
GF available, ask server.

CACTUS FRIES 10

Lightly breaded cactus paddle strips.
Served with a red fresno remoulade. GF

STUFFED DATES 10

Bacon-wrapped, goat cheese stuffed medjool dates smothered in a harissa red pepper pesto sauce. GF

GUAJILLO CHICKEN WINGS 10

Crispy fried chicken wings, tossed in a house made guajillo chili wing sauce and sprinkled with cotija cheese. GF

TAMALE FRITOS 13

Red Chili Beef tamale bites coated in masa harina and deep fried. Served with Aji Amarillo sauce and micro cilantro. GF
Featuring the Tamale Store, Phoenix, AZ

SALAD & SOUP

GRILLED MELON SALAD 10

Lightly grilled watermelon, cantaloupe & honeydew topped with arugula, frisee, shaved red onion, queso fresco, fresh squeezed citrus and balsamic reduction. GF, VG

DESERT NICOISE WITH ATLANTIC SALMON 22

Seared atlantic salmon over a bed of local butter lettuce. Accompanied by green beans, purple potatoes, blistered cherry tomatoes, pickled cholla buds and onions, queen creek olives, beet-pickled eggs and watermelon radish. Dressed with fresh lemon and garlic oil. GF
Featuring Merchant's Garden Lettuce, Tucson, AZ

TOPOPO SALAD 18

Mixed greens, pico de gallo, black beans and corn salsa, black olives, avocado, pickled red onion, cotija cheese, torilla strips and a choice of calabacitas, grilled chicken breast or dorado.
GF, VG

GAZPACHO DEL DIA 6/8

Chilled soup, chef's choice.

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ENTREES

SONORAN PORK RUSTICO 28

Slow-braised pork shank in a smoky ancho-tomato sauce. Served over creamy Oaxacan polenta and wine braised swiss chard and dandelion greens. GF

IRONWOOD STEAK AND FRITES 18

Cast-iron seared Hanger Steak served with shoestring potatoes, poblano-avocado aioli and fresh arugula and red onion tossed in citrus. GF

BLACKENED FILET OF JACKFRUIT 20

Hand-formed fillet of pulled jackfruit, roasted garlic and shallots. Served with poblano lime rice, black bean pina pico, Chimichurri and crème fraiche. GF, VG

GREEN MOLE CHICKEN 19

Chargrilled chicken breast topped with a creamy green mole and cotija cheese. Served with Calabacitas rajas and grilled scallions. GF

MESQUITE MUSHROOM RISOTTO 25

Creamy arborio rice topped with mesquite-smoked oyster mushrooms, pinion, cotija cheese, gremolata and micro greens. GF, VG
Featuring Sonoran Mushroom Co., Tucson, AZ

CRISPY RED SNAPPER & SUCCOTASH 22

Pan-fried red snapper fillet, topped with chimichurri. Served with a succotash of Peruvian lima beans, Spanish chorizo, charred corn, chayote squash, shallots and lacianato kale. GF

HATCH-CHILI BISON MEATLOAF 25

Cast-iron seared green chili and bison meatloaf smothered in a chilitepin-cherry bbq sauce.
Served with avocado mashed potatoes and chargrilled green beans. 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.