**OCOTILLO CAFÉ**

**APPETIZERS**

Elote Dip (GF, Vegetarian) 8  
Charred Corn/Jalapeno/Onion/Cotija/Coriander/Tajín, 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 Dijonaise, 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)

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

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

DESSERT

Chef’s Chocoflan Cake 9
Layers of Rich Homemade Chocolate Cake-Vanilla Flan-Cajeta de Leche

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

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