

# **-OCOTILLO CAFÉ-**

## **COOL SUMMER NIGHTS MENU**

### **APPETIZERS**

**(V) CHEESE CRISP** - *Large crisp flour tortilla covered with blended Mexican cheeses, and green chilis, served with chipotle salsa for dipping- 9*

**(GF) SOPE**S- *Lightly fried masa shells, with refried beans, shredded chicken, cotija cheese, cilantro, radish, and topped with salsa verde- 11*

**(GF) CACTUS FRIES**- *Tender marinated nopales, battered and fried, served with prickly pear aioli- 10*

### **SALADS**

**(V) SUMMER SALAD**- *Baby arugula, farro, diced seasonal melon, cherry tomatoes, sliced cucumbers, green onions, mint, cilantro, with crumbled feta cheese with a lemon vinaigrette- 15*

**(GF/V) ELOTE SALAD**- *Romaine hearts, grilled corn, pickled onions, cilantro, toasted almonds, shaved parmesan with a zesty lime vinaigrette- 15*

**ADD CHICKEN OR SAUTEED VEGETABLES TO ANY SALAD FOR \$3**

### **TACOS**- *All taco platters served with Spanish rice and beans*

**(GF) BIRRIA**- *Slow cooked beef on corn tortillas with pepperjack cheese, served with cilantro, onion, radish and consume for dipping- 18*

**PESCADO**- *Beer battered pacific cod, cilantro, tangy slaw, and baja sauce- 19*

**GRILLED PACIFIC COD AVAILABLE FOR GF**

**(VEGAN) HONGOS Y RAJAS**- *Crimini mushrooms, blackened poblanos on corn tortillas with sliced avocado, radish and cilantro- 17*

**SUBSTITUTE HOUSE SIDE SALAD FOR RICE AND BEANS FOR \$3**

### **FROM THE GRILL**- *All entrees served with seasoned fries*

**CHEF'S SONORAN DAWG**- *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- 15*

**SOUTHWEST BBQ BURGER**- *prime rib steak burger, pineapple braised pork, pepperjack cheese, red onion, and house made chipotle Dr. Pepper barbeque sauce, served on grilled bun with roasted jalapeno- 18*

**SUBSTITUTE HOUSE SIDE SALAD FOR FRIES FOR \$3**

\*CONSUMING RAW OR UNDERCOOKED FOODS MAY RESULT IN FOODBORNE ILLNESSES.

\*\*AUTOMATIC GRATUITY ADDED FOR LARGER PARTIES OF 6 OR MORE

## SWEET ENDINGS

**CHURRO SUNDAE-** *Fried churros, tossed in cinnamon sugar coating, served with vanilla bean ice cream, topped with caramel drizzle, whipped cream and a maraschino cherry- \$10*  
*See kids meal menu for other dessert options!*

### BEER SELECTION

BARRIO BLONDE ALE  
CITRAZONA IPA  
DRAGOON IPA  
AZ LIGHT LAGER  
PAPAGO ORANGE BLOSSOM ALE  
SHOCK TOP BELGIUM WHITE ALE  
KILTIFTER SCOTTISH ALE  
WHITE CLAW BLACK CHERRY  
WHITE CLAW MANGO

### SPECIALTY COCKTAILS

PRICKLY PEAR MARGARITA  
BLUE AGAVE MARGARITA  
WEEKLY CSN THEMED SPECIAL! ASK SERVER!

### BEVERAGES

FOUNTAIN SODA-  
COKE, DIET COKE, COKE ZERO, SPRITE,  
LEMONADE, DR. PEPPER, POWER-ADE  
MOUNTAIN BLAST, XXX VITAMIN WATER

PRICKLY PEAR LEMONADE

FRESH BREWED ICED TEA

COFFEE

HOT TEA

### WINE LIST

#### **WHITE WINES**

PROVISIONER WHITE- AZ  
PROVISIONER ROSE- AZ  
KUNG FU GIRL RIESLING- WA  
KIM CRAWFORD ILLUMINATE SAUVIGNON BLANC- NEW ZEALAND  
SIMI CHARDONNAY- SONOMA COUNTY  
CHAMPAGNE ALSO AVAILABLE BY THE BOTTLE

#### **RED WINES**

PROVISIONER RED- AZ  
ERATH PINOT NOIR- OREGON  
UNSHACKLED CABERNET SAUVIGNON- NAPA VALLEY  
TROUBLEMAKER RED BLEND- PASO ROBLES