## Salads
- Carrot Fattoush, Greens, Carrot Hummus, Pita, Mint, Seeds, Shaved Carrots, Preserved Lemon Dressing $13 V
- Organic Lettuces, Roasted Vanilla Pears, Pistachios, Farmers Cheese, Red Wine Truffle Vinaigrette $14 V
- Baby Arugula, Parmesan, Garlic Crumbs, Black Pepper, Red Wine Herb Vinaigrette $15 V
- Mixed Baby Lettuces, Shiitake Mushrooms, Shaved Apples, Snow Peas, Roasted Peanuts, Ginger Vinaigrette $14 V GF

## Vegetables
- Lightly Smoked Beets, Herbed Ricotta, Baby Arugula, Local Pecans, Arizona Honey, Bee Pollen $9 1/2 V GF
- Charred Sweet Potato, Avocado, Herb Butter, Pickled Red Onions, Baby Greens $10 1/2 V GF
- Roasted Brussels Sprouts, Carmelized Pears, Thyme, Lemon Zest, Olive Oil $9 1/2 V GF
- Cauliflower OG, Kale Pesto, Peanuts, Basil, Mint, Aleppo, Lemon Vinaigrette $10 1/2 V GF
- Crispy Eggplant “Meatballs”, Parmesan Polenta, Oven Dried Tomato Salsa, Basil $9 1/2 V

## Small
- Burrata, Sweet Potato Hummus, Baby Arugula, Heirloom Squash, Ginger-Date Mustarda, Grilled Noble Bread $19 V
- Potato Dumplings, Red Wine Braised Beef, Root Vegetables, Brown Butter, Parmesan, Herbs $18
- Arugula, Cucumber, Avocado, Forbidden Black Rice, Sesame, Scallions* $15 GF
- Beef Carpaccio, Shaved Foie Gras Torchon, Fried Capers, Black Truffle Oil, Crostini* $18
- Bucatini Nails, Garlic, Butter, White Wine, Parsley, Grilled Country Bread $15
- Crispy Falafel, Babaganoush, Cucumber, Dill, Yogurt, Preserved Lime Condiment, Grilled Pita $13 V
- House Smoked Salmon, Capers, Tea Egg, Pickled Red Onion, Dill Creme Fraiche, Seeded Noble Bread $18
- Baby Back Ribs, Roasted Potatoes, Garlic Soubise, Pomegranate Glaze $17 GF

## House Made Pasta
- Ravioli of Pumpkin & Ricotta, Roasted Scallops, Basil, Shaved Chili, White Wine Sauce, Parmesan* $29
- Bucatini, Tomato Sauce, Burrata, Aged Balsalmico, Basil, Toasted Garlic, Olive Oil $21 V
- Pappardelle Pasta, Roasted Pork Shank, Salsa Verde, Fennel Pollen, Madeira Jus $29
- Baked Creste Di Gallo Pasta, Grilled Chicken, Scallions, Braised Greens, Farm Egg, Parmesan $19
- Buckwheat Tortiglioni, Tuscan Kale, Oven Dried Tomatoes, Preserved Lemon, Garlic, Herbs, Parmesan $19 GF V
- Tagliatelle Pasta, Duck Bolognese, Shiitake Mushrooms, Crumbs, Crackling, Parmesan $26

## Large
- Mesquite Grilled Ribeye, Garlic Mashed Potatoes, Roasted Heirloom Carrots, Red Wine Sauce* $40
- Roasted Quail, Grilled Apples, Pernis Puree, Herb Stuffing, Sherry Jus* $29
- Grilled Salmon, Roasted Delicata Squash, Cauliflower Puree, Preserved Lemon, Herb Salad, Beurre Blanc* $33
- Mesquite Grilled Ocotillo Chicken, Citrus, Chilies, Local Honey, Pecans, Date-Potato Salad $17 GF
- Wood Fired Beef Ribs, Mole Espresso BBQ Sauce, LIme Shoestring Fries $36 GF
- Crispy Whole Bass, Sesame Snow Peas, Forbidden Black Rice, Chilies, Cilantro, Miso-Butter Sauce $59
- Glazed Brisket Platter, Herb Potatoes, Charred Carrots, Roasted Brussels Sprouts, Pickles, Mustards, Beef Jus $65

## Beverages
- Fresh Coconut $6 + Shot $5
- Cappuccino, Latte, Americano $3.5
- Ginger-Mint Lemonade $4
- Iced Tea $3.5
- Still Water 1L $6
- Sparkling Water 1L $6

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

www.ocotillophx.com

@OcotilloPhx 3243 N. 5th St. Phoenix, AZ

**BRUNCH SATURDAY/ SUNDAY • LUNCH MONDAY THRU FRIDAY • DINNER MONDAY THRU SATURDAY**