



SALADS

- DUCK CONFIT- CRISPY DUCK LEG, ARUGULA, BLACKBERRY, CANDIED PECAN, GOAT CHEESE, BALSAMIC VINAIGRETTE \$28 GF
- BABY GEM CAESAR- RED GEM, GARLIC CRUMBS, PARMESAN, CAESAR DRESSING \$18
- ITALIAN- SPRING MIX, SALAMI, TOMATO, ONION, CUCUMBER, CRISPY CHICKPEA, GREEN OLIVE, PARMESAN, CAPER VINAIGRETTE \$18 GF
- HEIRLOOM TOMATO & BURRATA- PLUMS, CROUTON, BASIL, CUCUMBER, ARUGULA, BALSAMIC GLAZE, CHAMPAGNE VINAIGRETTE \$19 V

VEGETABLES

- CHARRED SWEET POTATO- AVOCADO, TAHINI SAUCE, PICKLED RED ONIONS, BABY GREENS \$14 VG GF
- LIGHTLY SMOKED BEETS- HERBED RICOTTA, BABY ARUGULA, LOCAL PECANS, ARIZONA HONEY, BEE POLLEN \$14 V GF
- CAULIFLOWER OG- KALE PESTO, PEANUTS, BASIL, MINT, ALEPPO, LEMON VINAIGRETTE \$14 V GF
- EGGPLANT "MEATBALLS"- WARM POLENTA, BASIL PESTO, PARMESAN \$14 V
- CHILLED ASPARAGUS- ROMESCO, GOAT CHEESE, TOASTED ALMONDS, HERBS, FRESNO CHILE, LEMON VINAIGRETTE \$19 GF V

SWEET

- WARM CHURROS- CINNAMON, SUGAR, CHOCOLATE SAUCE \$12 V
- STRAWBERRY FRENCH TOAST- MACERATED STRAWBERRIES, VANILLA CHANTILLY, CANDIED PECANS, MINT \$17 V
- HONEY FRIED CHICKEN- SKILLET PANCAKE, BUTTER, MAPLE SYRUP, SCALLIONS \$15

LIGHT

- AHI TUNA- CUCUMBER, AVOCADO, FORBIDDEN BLACK RICE, SESAME, SCALLIONS \$19 * GF
- OCOTILLO BREAKFAST- SCRAMBLED EGGS, AVOCADO TOAST, HASH CAKE, CHOICE OF COFFEE OR COCONUT \$18 V
- SMOKED SALMON- SOFT BOILED EGG, PIPARRA PEPPERS, LEMON CRÈME FRAICHE, CUCUMBER, HERBS, NOBLE BREAD \$21
- RASPBERRY PARFAIT- VANILLA GREEK YOGURT, RASPBERRY COMPOTE, GRANOLA, HONEY, MINT, CHANTILLY \$18 V GF
- PROSCIUTTO SANDWICH- BURRATA, ARUGULA, ROASTED TOMATO, BALSAMIC GLAZE, CALABRIAN CHILE, NOBLE BREAD \$20

SAVORY

- BREAKFAST CHIMICHANGA- SCRAMBLED EGGS, CHICKEN, BLACK BEANS, GREEN CHILI SAUCE, QUESO FRESCO \$18
- SEASONAL SQUASH FLAUTAS- GREEN CHILI SAUCE, PICO DE GALLO SALSA, CILANTRO, RADISH \$16 VG
- BEEF RIB BREAKFAST- 2 BEEF RIBS, HASH BROWN CAKES, SRAMBLED EGG, JALAPEÑO CHIMICHURRI \$24 GF
- SMOKED BRISKET- PARMESAN POLENTA, FRIED EGG, CRISPY ONIONS, BRISKET JUS \$18
- SPANISH CHORIZO HASH- POTATOES, ONION, FRIED EGG, PEPPERS, SCALLION, SPICY PIQUILLO SALSA, CILANTRO \$19 GF DF
- MESQUITE GRILLED OCOTILLO CHICKEN- CITRUS, CHILIES, LOCAL HONEY, PECANS, DATE-POTATO SALAD \$29 GF DF
- RIBEYE STEAK- CRISPY POTATOES, SCRAMBLED EGGS, CHIMICHURRI \$59 * GF DF
- HASH CAKE \$5 BACON \$6 SINGLE EGG \$3 FRENCH FRIES \$7

MIMOSA BOTTLES \$19

- MARGARITA (ASK ABOUT FLAVORS) \$8 HOUSE WINES \$7 IRISH COFFEE \$9 MODELO \$5
- CLASSIC BLOODY MARY \$8 SEASONAL SANGRIA \$8 MAKE ANY BEER A MICHELADA + \$2

BEVERAGES

- FRESH COCONUT \$8 + SHOT \$5 GINGER-MINT LEMONADE \$5 + SHOT \$5 SEDONA STILL WATER \$8
- CAPPUCCINO, LATTE \$5 ICED TEA \$4 SEDONA SPARKLING WATER \$8

GF - GLUTEN FREE VG - VEGAN DF - DAIRY FREE V - VEGETARIAN

* 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

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BRUNCH SATURDAY/ SUNDAY • DINNER MONDAY THRU SATURDAY

ocotillo dinner brunch