



SALADS

BABY GEMS- MANCHEGO, ARIZONA DATES, ALMONDS, HERBS, RADISH, CHAMPAGNE VINAIGRETTE \$17 GF V
ARUGULA SALAD- PARMESAN, GARLIC CRUMBS, BLACK PEPPER, RED WINE HERB VINAIGRETTE \$15 V
SHAVED KALE- ROASTED SQUASH, TOASTED PEPITAS, DRIED CRANBERRIES, PARMESAN, MAPLE-DIJON VINAIGRETTE \$17 GF V



SMALL PLATES

AHI TUNA- CUCUMBER, AVOCADO, CRISPY BLACK RICE, SESAME, YUZU, SCALLIONS \$19 * GF
EGGPLANT "MEATBALLS"- WARM POLENTA, BASIL PESTO, PARMESAN \$14 V
BURRATA & PROSCIUTTO- PIPARRA PEPPER, ROASTED GRAPES, PICKLED ONION, BALSAMIC, GRILLED BREAD \$22
CHARRED SWEET POTATO- AVOCADO, TAHINI SAUCE, PICKLED RED ONIONS, BABY GREENS \$14 VG GF
BABY BACK RIBS- COFFEE RUB, MAPLE CHILI GLAZE, ROASTED SQUASH PUREE, PECAN, HERBS \$19 GF DF
CAULIFLOWER O.G.- KALE PESTO, PEANUTS, BASIL, MINT, ALEPPO, LEMON VINAIGRETTE \$15 V GF
GRILLED CHICKEN WINGS- JERK POTATOES, AJI AMARILLO, PEANUT, RED ONION, CILANTRO, LIME CREMA \$18 GF
LIGHTLY SMOKED BEETS- HERBED RICOTTA, BABY ARUGULA, LOCAL PECANS, ARIZONA HONEY, BEE POLLEN \$14 V GF



HOUSE MADE PASTA + BURRATA \$7

TAGLIATELLE- GULF SHRIMP, ROASTED FENNEL, BASIL, MINT, SHAVED JALAPENOS, WHITE WINE SAUCE \$29
BUCATINI- OVEN DRIED TOMATOES, BASIL, TOASTED GARLIC, CALABRIAN CHILI, GARLIC CRUMBS, PARMESAN, RED SAUCE \$21 V
BAKED ORECCHIETTE- ITALIAN SAUSAGE, CALABRIAN CHILI, WHITE WINE SAUCE, CHARRED BROCCOLINI, BREAD CRUMB \$24
PAPPARDELLE- BRAISED PORK SHANK, SALSA VERDE, PRESERVED LEMON, MADEIRA PORK JUS \$33
CAVATELLI- ROASTED SQUASH, PROSCIUTTO, SHAVED BRUSSEL SPROUTS, PARMESAN, TOASTED PECANS, GOLDEN SAUCE \$25



LARGE

WOOD FIRED BEEF RIBS- MOLE ESPRESSO BBQ SAUCE, SHOESTRING LIME FRIES \$44 GF DF
MESQUITE GRILLED OCOTILLO CHICKEN- CITRUS, CHILIES, LOCAL HONEY, PECANS, DATE-POTATO SALAD \$29 GF DF
RIBEYE- POMMES PUREE, CHARRED BROCCOLINI, BORDELAISE SAUCE \$65 * GF
MARKET FISH- CELERY ROOT PUREE, ROASTED APPLE AND PARSNIP HASH, CRISPY SHALLOT, APPLE CIDER BEURRE BLANC, HERBS \$32 * GF
PORK CHOP- CARAMELIZED FENNEL AND APPLE, BRAISED PEARL ONIONS, APPLE CIDER-MUSTARD GLAZE, APPLE CHIPS, FRIED SAGE \$38 * GF DF
DRY AGED RIBEYE- POMMES PUREE, CHARRED BROCCOLINI, BORDELAISE SAUCE \$105 * GF



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

BEVERAGES

FRESH COCONUT \$8 + SHOT \$6	GINGER-MINT LEMONADE \$5	SEDONA STILL WATER \$8
CAPPUCCINO, LATTE \$5 75T	ICED TEA \$4	SEDONA SPARKLING WATER \$8

* 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

ocotillo
dinner
brunch

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BRUNCH SATURDAY/ SUNDAY • DINNER MONDAY THRU SATURDAY