



SALADS

KALE, NAPA CABBAGE, ROASTED SQUASH, PECANS, GRAPEFRUIT, SHALLOTS, POMEGRANATE VINAIGRETTE \$15 VG GF
RADICCHIO, ARUGULA, FRISEE, APPLES, FENNEL, POINT REYES BLEU CHEESE, BLACK BARLEY, WALNUTS, TANGERINE VINAIGRETTE \$ 17 GF
BURRATA, RED WINE POACHED PEAR, ARUGULA, HERB SALAD, GOAT CHEESE MOUSSE, WHITE BALSAMIC VINAIGRETTE \$17 GF



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
ROASTED BRUSSEL SPROUTS, VANILLA PEAR, THYME, SHALLOTS, LEMON JUICE, SEA SALT \$15 VG GF
GRILLED KURI SQUASH, GINGER-LEMONGRASS PESTO, POMEGRANATE, MINT, THAI BASIL \$15 VG, GF



SWEET

CINNAMON ROLL FRENCH TOAST, CHOCOLATE SYRUP, STRAWBERRIES, POWDERED SUGAR, CRÈME FRAÎCHE WHIP \$16 V
MEXICAN PAPAYA, AGAVE COCONUT YOGURT, GRANOLA, PEPITAS, BEE POLLEN, LOCAL HONEY 13 VG
HONEY FRIED CHICKEN, SKILLET PANCAKE, BUTTER, MAPLE SYRUP, SCALLIONS \$15



LIGHT

OCOTILLO BREAKFAST: AVOCADO TOAST, SCRAMBLED EGGS, HASHBROWN CAKE, FRESH COCONUT/DRIP COFFEE* \$16 V
AHI TUNA, CUCUMBER, AVOCADO, FORBIDDEN BLACK RICE, SESAME, SCALLIONS* \$15 GF
AVOCADO TOAST, SEEDED NOBLE BREAD, TOMATO, RADISH \$13 VG
SUN DRIED STRAWBERRIES IN BALSAMICO, HERBED RICOTTA, BASIL, GRILLED BREAD \$12 ½ V



SAVORY*

BREAKFAST CHIMICHANGA, SCRAMBLED EGGS, CHICKEN, BLACK BEANS, GREEN CHILI SAUCE, QUESO FRESCO \$14
SUMMER SQUASH FLAUTAS, GREEN CHILI SAUCE, PICO DE GALLO SALSA, CILANTRO, RADISH \$14 VG
SMOKED SALMON, PIPARRAS, TEA EGG, PICKLES, LEMON CRÈME FRAÎCHE, PERSIAN CUCUMBERS, NOBLE BREAD \$22
BEEF RIB BREAKFAST: 2 BEEF RIBS, HASH BROWN CAKES, SRAMBLED EGG, JALAPEÑO CHIMICHURRI \$24
SMOKED BRISKET ON PARMESAN POLENTA, FRIED EGG, CRISPY ONIONS, BRISKET JUS \$16
BAKED LUMACHE, BROCCOLI RABE, VEGAN SAUSAGE, SWEETY DROP PEPPERS, SPICY CONFIT TOMATO SAUCE, LEMON RICOTTA, BASIL, CRUMBS \$18 VG
HASH CAKE \$3 BACON \$4½ SINGLE EGG \$2 FRENCH FRIES \$5



BRUNCH DRINKS

BLOODY MARY \$8 PASSION FRUIT OR STRAWBERRY MARGARITA \$8
MIMOSA \$6/GLASS & \$19/BOTTLE RED/ WHITE SANGRIA \$8/GLASS ROSE \$6/GLASS
MODELO \$4 COORS LIGHT \$4 MODELO MICHELADA - \$6 (OR ANY BEER +\$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 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