



SALADS

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



SMALL PLATES

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 \$15 V GF
EGGPLANT "MEATBALLS"- WARM POLENTA, BASIL PESTO, PARMESAN \$14 V
AHI TUNA- CUCUMBER, AVOCADO, CRISPY 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, GRILLED BREAD \$21
BURRATA & PROSCIUTTO- PIPARRA PEPPERS, ROASTED GRAPES, PICKLED ONIONS, BALSAMIC, GRILLED BREAD \$22



SWEET

WARM CHURROS- CINNAMON, SUGAR, CHOCOLATE SAUCE \$12 V
BROWN BUTTER FRENCH TOAST- CARAMELIZED APPLE, CHANTILLY, CANDIED PECANS, CARAMEL, MINT \$17 V
HONEY FRIED CHICKEN- SKILLET PANCAKE, BUTTER, MAPLE SYRUP, SCALLIONS \$15
PUMPKIN-CHAI PARFAIT- VANILLA YOGURT, CINNAMON GRANOLA, TOASTED PEPITAS, CARAMEL, CHANTILLY, MINT \$14 V



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
BREAKFAST SAUSAGE HASH- POTATOES, ONION, FRIED EGG, PEPPERS, SCALLION, SPICY PIQUILLO SALSA, CILANTRO \$19 GF DF
MESQUITE GRILLED OCOTILLO CHICKEN- CITRUS, CHILIES, ARIZONA HONEY, LOCAL PECANS, DATE-POTATO SALAD \$29 GF DF
RIBEYE STEAK- CRISPY POTATOES, SCRAMBLED EGGS, CHIMICHURRI \$65 * GF DF

HASH CAKE \$5 BACON \$6 SINGLE EGG \$3 FRENCH FRIES \$7



MIMOSA BOTTLES \$19

OCOTILLO BLOODY MARY \$15 CLASSIC BLOODY MARY \$8
MARGARITA (ASK ABOUT FLAVORS) \$8 HOUSE WINES \$7 SEASONAL SANGRIA \$8
IRISH COFFEE \$9 MODELO \$5 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