



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, LEMON VINAIGRETTE, FRESNO CHILIES, HERBS \$19 GF V

SMALL

AHI TUNA- CUCUMBER, AVOCADO, FORBIDDEN BLACK RICE, SESAME, YUZU, SCALLIONS \$19 * GF
GRILLED CHICKEN WINGS- JERK POTATOES, AJI AMARILLO, PEANUT, RED ONION, CILANTRO, LIME CREMA \$18 GF
BABY BACK RIBS- SOY TAMARIND GLAZE, HERB SALAD, PEANUT, SESAME SEED, CRISPY SHALLOT \$19 GF DF
SQUASH BLOSSOM- TEMPURA SQUASH BLOSSOM, HERBED RICOTTA, TOMATO SAUCE, SHAVED FENNEL, HERB SALAD \$18 V
SMOKED SALMON- SOFT BOILED EGG, PIPARRA PEPPERS, LEMON CRÉME FRAICHE, CUCUMBER, HERB SALAD, NOBLE BREAD \$21
BONE MARROW- CHARRED CORN SALSA, ALEPPO CHILE, PICKLED ONION, CROUTON, CHIVE, LIME, HERBS \$21 DF

HOUSE MADE PASTA

ADD BURRATA TO ANY PASTA + \$4

PACHERRI- PANCHETTA, SNAP PEA, PRESERVED LEMON, WHITE SUACE, CALABRIAN CHILI \$28
TAGLIATELLE- SPANISH CHORIZO, ZUCCHINI, CHARRED SCALLION PEPITA PESTO, GARLIC CHIPS, CHILI OIL, PARMESAN \$28
PAPPARDELLE- BEEF RAGU, GARLIC CRUMBS, PARMESAN, BASIL, CALABRIAN CHILE \$28
LINGUINI- SHREDDED DUCK CONFIT, DUCK JUS, PRESERVED LEMON, FRIED PARSLEY, GARLIC, PARMESAN \$32
CAVATELLI- LAMB SUGO, RED PEPPER PESTO, CHARRED SQUASH, CHOPPED MINT & PARSLEY, PARMESAN \$28
LOBSTER RAVIOLI- SQUID INK PASTA, EARLY GIRL TOMATO, CHIVE, BASIL OIL, SAFFRON WINE SAUCE \$48

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 RAPINI, BORDELAISE SAUCE \$59 * GF
MARKET FISH- CAULIFLOWER PUREE, CAPERS, PRESERVED LEMON, CHIVES, WHITE WINE SAUCE, SHAVED FENNEL, BASIL OIL \$32 * GF
PORK CHOP- ZUCCHINI CORN LIMA BEAN SUCCOTASH, CRISPY LEEK, MAPLE BOURBON MUSTARD GLAZE, CHARRED APRICOT \$38 * GF DF
DRY AGED RIBEYE- POMMES PUREE, CHARRED RAPINI, BORDELAISE SAUCE \$95 * GF
DUCK BREAST- CORN MISO VELOUTÉ, GRILLED PEACH, PICKLED BLACKBERRY, BABY ARUGULA BASIL SALAD, RED WINE REDUCTION \$39 * 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 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

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BRUNCH SATURDAY/ SUNDAY • DINNER MONDAY THRU SATURDAY

OCOTILLO
dinner
brunch