



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

SMALL

SMOKED SALMON, PIPARRAS, TEA EGG, PICKLES, LEMON CRÈME FRAÎCHE, PERSIAN CUCUMBERS, NOBLE BREAD \$24
 AHI TUNA, CUCUMBER, AVOCADO, FORBIDDEN BLACK RICE, SESAME, YUZU, SCALLIONS* \$18 GF
 SUN DRIED STRAWBERRIES IN BALSAMICO, HERBED RICOTTA, BASIL, GRILLED COUNTRY BREAD \$13 V
 GRILLED CHICKEN WINGS, JERK POTATOES, AJI AMARILLO, PEANUTS, RED ONION, CILANTRO, LIME CREMA \$17 GF
 CRISPY DUCK LEG, CHESTNUT HONEY, BRAISED CABBAGE, SPICED APPLE MOSTARDA, PISTACHIOS, MUGOLIO \$22

HOUSE MADE PASTA

PAPPARDELLE, BEEF RAGU, OVEN DRIED TOMATOES, TOASTED GARLIC, BASIL, HOT PEPPER, PARMESAN \$25 + BURRATA \$30
 PUMPKIN RAVIOLI, WALNUTS, BRUSSEL LEAVES, PUMPKIN BALSAMIC, AMARTETTI CRUMBS, BROWN BUTTER SAUCE, SAGE, PARMESAN \$32
 BAKED LUMACHE, BROCCOLI RABE, VEGAN SAUSAGE, SWEET DROP PEPPERS, SPICY CONFIT TOMATO SAUCE, LEMON RICOTTA, BASIL, CRUMBS \$25 VG
 PACHERRI PASTA, GUANCIALE, OLIVE OIL, BLACK PEPPER, BASIL, PECORINO, WHITE WINE 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
 BUTTERMILK PORK CHOP, HAM HOCK GREENS, ROASTED APPLE, PARSNIP PUREE, SPICED CRANBERRY SAUCE \$42 GF
 MARKET FISH, GRILLED FENNEL, ORANGE PERFUMED WILD RICE, LEMON CRÈME FRAICHE, CARROT-GINGER VELOUTE, HERB SALAD \$38
 GRILLED NEW YORK STRIP, MASHED CARROT, MISO-MAPLE ROASTED BRUSSELS, CHIVES, CHIANTI SAUCE \$58
 DRY AGE PRIME RIBEYE, ALIGOT POTATOES, PARMESAN FRENCH BEANS, ROASTED TOMATO BUTTER, RED WINE SAUCE MARKET 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
 CAPPUCINO, 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