



# SALADS

BURRATA SALAD, BROCCOLI, KALE, GOLDEN RAISINS, ROASTED PECANS, PINK PEPPER, CHAMPAGNE VINAIGRETTE \$15 V GF  
CARROT FATTOUSH: GREENS, CARROT HUMMUS, PITA, MINT, SEEDS, SHAVED CARROTS, PRESERVED LEMON DRESSING \$13 VG  
BABY ARUGULA, PARMESAN, GARLIC CRUMBS, BLACK PEPPER, RED WINE HERB VINAIGRETTE \$12 V



# VEGETABLES

CHARRED SWEET POTATO, AVOCADO, TAHINI SAUCE, PICKLED RED ONIONS, BABY GREENS \$10½ VG GF  
LIGHTLY SMOKED BEETS, HERBED RICOTTA, BABY ARUGULA, LOCAL PECANS, ARIZONA HONEY, BEE POLLEN \$9½ V GF  
CAULIFLOWER OG, KALE PESTO, PEANUTS, BASIL, MINT, ALEPPO, LEMON VINAIGRETTE \$10½ V  
EGGPLANT "MEATBALLS", WARM POLENTA, BASIL PESTO, PARMESAN \$9½ V



# SMALL

AHI TUNA, CUCUMBER, AVOCADO, FORBIDDEN BLACK RICE, SESAME, YUZU, SCALLIONS\* \$15 GF  
BABY BACK RIBS, ROASTED POTATOES, GARLIC SOUBISE, POMEGRANATE GLAZE \$17 GF  
SUN DRIED STRAWBERRIES IN BALSAMICO, HERBED RICOTTA, BASIL, GRILLED BREAD \$12 ½ V  
SMOKED CHICKEN LIVER MOUSSE, HERB SALAD, HOUSE PICKLES, BALSAMIC BLACKBERRIES, GRILLED NOBLE BREAD \$15  
TEMPURA SQUASH BLOSSOMS, GRILLED CORN, VEGAN CHEESE, PUMPKIN SEEDS, GREEN MOLE ~LIMITED~ \$15 VG GF  
HALIBUT CEVICHE, AVOCADO, TOMATO, RED ONION, CRISPY BLACK QUINOA, TOMATILLO-CHILI SAUCE, CILANTRO \$15 GF DF



# HOUSE MADE PASTA

PAPPARDELLE, BEEF RAGU, OVEN DRIED TOMATOES, TOASTED GARLIC, BASIL, HOT PEPPER, PARMESAN \$24  
SWEET CORN-RICOTTA AGNOLOTTIS, GULF SHRIMP, BASIL, ARUGULA, SERRANO CHILI, WHITE WINE SAUCE \$29  
PACHERRI PASTA, PROSCIUTTO, SHAVED PEAS, PRESERVED LEMON, CALABRIAN CHILI, PARMESAN \$19  
LINGUINI, CURED OLIVES, CAPERS, GARLIC, CALABRIAN CHILI, LEMON, PARSLEY, TOMATO SAUCE VG \$17 + BOTTARGA \$21  
CRESTE DE GALLO PASTA, CHORIZO RAGU, SAFFRON, GREEN GARLIC, PARMESAN, PARSLEY CRUMBS \$ 25



# LARGE

MESQUITE GRILLED RIBEYE, GARLIC MASHED POTATOES, ROASTED HEIRLOOM CARROTS, COGNAC-MUSTARD SAUCE\* \$50 GF  
ROASTED PORK SHANK, SWEET CORN CHOWDER, ROSEMARY POTATOES, FENNEL, PORK JUS \$33  
MESQUITE GRILLED OCOTILLO CHICKEN, CITRUS, CHILIES, LOCAL HONEY, PECANS, DATE-POTATO SALAD \$19 GF  
WOOD FIRED BEEF RIBS, MOLE ESPRESSO BBQ SAUCE, SHOESTRING LIME FRIES \$42 GF  
SEARED HALIBUT, ROYAL CORONA BEANS, CURRIED EGGPLANT, DILL, SHALLOTS, GAZPACHO NAGE \$35 GF DF  
GLAZED BRISKET PLATTER, ROSEMARY POTATOES, GRILLED CORN, HEIRLOOM CARROTS, PICKLES, MUSTARDS, BEEF JUS \$69 -LIMITED-

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

# BEVERAGES

FRESH COCONUT \$6 + SHOT \$5      GINGER-MINT LEMONADE \$4      STILL WATER 1L \$6  
CAPPUCCINO, LATTE, AMERICANO \$3.5      ICED TEA \$3 ½      SPARKLING WATER 1L \$6

\* 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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PHOENIX.AZ

BRUNCH SATURDAY/ SUNDAY • LUNCH MONDAY THRU FRIDAY • DINNER MONDAY THRU SATURDAY

OCOTILLO  
lunch  
dinner  
brunch