



# SALADS

GEM LETTUCE- MANCHEGO, ARIZONA DATES, ROASTED PECANS, HERBS, RADISH, CHAMPAGNE VINAIGRETTE \$17 GF V  
ARUGULA- BURRATA, SHAVED FENNEL, ORANGES, CANDIED WALNUTS, HERBS, YUZU-HONEY VINAIGRETTE \$22 GF V  
BUTTER LETTUCE- SHAVED CARROTS, SHALLOTS, DILL, POINT REYES BLUE CHEESE, RED WINE VINAIGRETTE \$18 GF V

# SMALL PLATES

CHARRED SWEET POTATO- AVOCADO, TAHINI SAUCE, PICKLED RED ONIONS, BABY GREENS \$15 GF VG  
LIGHTLY SMOKED BEETS- HERBED RICOTTA, BABY ARUGULA, LOCAL PECANS, ARIZONA HONEY, BEE POLLEN \$15 GF V  
CAULIFLOWER OG- KALE PESTO, PEANUTS, BASIL, MINT, ALEPPO, LEMON VINAIGRETTE \$15 GF V  
EGGPLANT "MEATBALLS"- WARM POLENTA, BASIL PESTO, PARMESAN \$14 V  
AHI TUNA- CUCUMBER, AVOCADO, CRISPY BLACK RICE, SESAME, SCALLIONS \$21 \* GF DF  
GRILLED CHICKEN WINGS- JERK POTATOES, AJI AMARILLO, PEANUT, RED ONION, CILANTRO, LIME CREMA \$19 GF  
GRILLED BROCCOLINI- LABNEH, TOMATO-GARLIC CONFIT, POMEGRANATE, ZA'TAR, TURKISH BREAD \$17 V

# SWEET

WARM CHURROS- CINNAMON, SUGAR, CHOCOLATE SAUCE \$12 V  
STRAWBERRY RHUBARB FRENCH TOAST- CHANTILLY, CANDIED PECANS, CRISPY STRAWBERRIES, MINT \$17 V  
HONEY FRIED CHICKEN- SKILLET PANCAKE, BUTTER, MAPLE SYRUP, SCALLIONS \$17  
VANILLA CHIA SEED PUDDING- GRANOLA, BLUEBERRIES, HONEY, CHANTILLY, MINT \$14

# SAVORY

BREAKFAST CHIMICHANGA- SCRAMBLED EGGS, CHICKEN, BLACK BEANS, GREEN CHILI SAUCE, QUESO FRESCO \$18  
RED CHILE BEEF SKILLET- FRIED EGG, POTATOES, PEPPERS, ONION, SPICY PIQUILLO SALSA, SCALLION, CILANTRO \$22 GF DF  
OCOTILLO BREAKFAST- SCRAMBLED EGGS, AVOCADO TOAST, HASH CAKE, CHOICE OF COFFEE OR COCONUT \$18 V  
SHRIMP FLAUTAS- SWEET CORN VELOUTÉ, AVOCADO, CILANTRO, RADISH, SALSA MACHA \$21 GF  
BEEF RIB BREAKFAST- 2 BEEF RIBS, HASH BROWN CAKES, SCRAMBLED EGG, JALAPEÑO CHIMICHURRI \$24 GF  
SMOKED BRISKET- PARMESAN POLENTA, FRIED EGG, CRISPY ONIONS, BRISKET JUS \$18  
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

ocotillo  
dinner  
brunch

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