



SALADS

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



SMALL PLATES

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



HOUSE MADE PASTA + BURRATA \$7

ARIZONA CORN RAVIOLI- TIGER SHRIMP, BASIL, BUTTER, TOMATO CONFIT, PISTACHIOS, WHITE WINE SAUCE \$37
BUCATINI- OVEN DRIED TOMATOES, BASIL, TOASTED GARLIC, CALABRIAN CHILI, GARLIC CRUMBS, PARMESAN, RED SAUCE \$22 V
CHITARRA- CLAMS, GARLIC, FENNEL, CRISPY PARSLEY, FENNEL POLLEN, WHITE WINE BUTTER SAUCE \$29
PAPPARDELLE- BEEF RAGU, OVEN DRIED TOMATOES, TOASTED GARLIC, CALABRIAN CHILI, PARMESAN, BREAD CRUMBS \$26



LARGE

WOOD FIRED BEEF RIBS- MOLE ESPRESSO BBQ SAUCE, SHOESTRING LIME FRIES \$49 GF DF
MESQUITE GRILLED OCOTILLO CHICKEN- CITRUS, CHILIES, LOCAL HONEY, PECANS, DATE-POTATO SALAD \$29 GF DF
RIBEYE- POTATO GRATIN, CHARRED LEMON-ASPARAGUS, RED WINE SAUCE \$65 * GF
CHILEAN SEABASS- SPRING PEA RAGOUT, FINGERLINGS, LEMON-HERB BEURRE BLANC, HERB SALAD \$59 * GF
PORK CHOP- ROASTED FINGERLINGS, GREEN GARLIC AIOLI, GARLIC CHIPS, CHIMICHURRI SAUCE \$34 * GF
SHRIMP FLAUTAS- SWEET CORN VELOUTÉ, AVOCADO, CILANTRO, RADISH, SALSA MACHA \$32 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