

Ocotillo Café

Beverages

Fountain Coke Products \$4

Coke, Diet Coke, Coke Zero, Powerade Mountain Blast,
Minute Maid Lemonade, Dr. Pepper, Sprite, Vitamin Water
XXX

Unsweetened Iced Tea \$4

Prickly Pear Lemonade \$6.50

Coffee \$4.50

Hot Tea \$3.50

Appetizers

Elote Dip (GF, Vegetarian) 10

*Charred Corn, Jalapeno, Onion, Cotija, Coriander, Tajin, Served W/
Blue Corn Chips*

Cheese crisp (Vegetarian) 9

*Large crisp flour tortilla covered with blended Mexican cheeses, and
green chilis, served with chipotle salsa*

Nopalito Cactus Fries (GF, Vegetarian) 10

*Lightly Battered in Mesquite Batter, Served W/ Jalapeno Prickly Pear
Aioli*

Soup And Salads

Add Chicken or sauteed vegetables to any salad for \$3

Elote salad (GF/Vegetarian) 15

Romaine hearts, grilled corn, pickled onions, cilantro, toasted almonds, shaved parmesan with a zesty lime vinaigrette

Sonoran Cobb Salad (GF) 15

*Crisp Romaine Hearts, Spiced Black Beans, Marinated Cherry Tomato, Fire Roasted Corn, Smoked Bacon, Bell Peppers, Diced
Avocado, Shredded Pepperjack, Potato Curls, Served with Adobo Ranch*

Chef Special Soup, changes weekly 9 Cup- 14 Bowl

Burgers Served With Choice of Spiced Fries or House Salad

Cuban Burger 18

*Grilled Steak Burger, Shaved Ham, Baby Swiss, Whole Grain Dijonnaise, Homemade Pickle Chips, Toasted Poppy Seed
Bun*

Chef's Sonoran Dog 15

*All beef frank wrapped with applewood smoked bacon, topped with pinto beans, blended cheese, fresh salsa fresca,
mustard, and charred jalapeno aioli on a fresh house baked bolillo roll, served with Spanish rice and Pinto Beans*

Tacos Served With Spanish Rice and Stewed Pinto Beans

Substitute house side salad for rice and beans for \$3

Birria De Res (GF) 19

*Pan Fried Corn Tortillas with Oaxacan Cheese And House Made Beef Birria, Served With Consume, Garnished
With Onion, Cilantro, Radish, And Lime*

Hongos y rajas (GF/Vegan) 17

Cremini mushrooms, blackened poblanos on corn tortillas with sliced avocado, radish and cilantro

Entrees

Carne Asada 26

*Marinated Carne Asada Steak with Fresh Guacamole, Green Onion, Lime, and Tortillas, served with Spanish Rice
and Stewed Pinto Beans*

Mojo Chicken (GF) 22

*Marinated Chicken Breast with Grilled Pineapple Salsa, Accompanied by Toasted Cilantro Lime Rice, And Ancho
Agave Glazed Asparagus With Citrus Zest*

Chile En Nogada (GF, Vegan) 19

*Fire Roasted Poblano Stuffed with Plant Based Picadillo and Topped With A Walnut Cream Sauce, Coriander And
Fresh Pomegranate Seeds*

Dessert

Churro Delight 9

*Cinnamon and Sugar Churro Bites W/ Cinnamon Ice Cream, Whipped Topping and Caramel
Drizzle.*

Chef's pick cheesecake 9

Flavors change weekly, ask server!

*Consuming raw or undercooked foods may increase risk of foodborne illness.
Parties of 6 or more have automatic 18% gratuity added to their checks.*