

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 \$7

Coffee \$4.50

Hot Tea \$3.50

Appetizers

Elote Dip (GF, Vegetarian) 11

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

Cheese crisp (Vegetarian) 10

*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
Ketchup*

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, shaved parmesan with a zesty lime vinaigrette

Fiesta Salad (GF) 15

Heritage Greens, Corn, Pico de Gallo, Cabbage, Pickled Onions, Tortilla Strips w/ Adobo Ranch

Chef Special Soup, changes weekly 9 Cup- 14 Bowl

Burgers *Served With of Spiced Fries*

Substitute Fries for House Salad \$3

Relleno Burger 18

Grilled Steak Burger, House Tomato Sauce, Roasted Poblano, Monterey Jack Cheese on a Potato Bun

Chef's Sonoran Dog 16

*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*

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) 18

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

Entrees

Carne Asada 26

*Marinated and Grilled Carne Asada, Corn and Pepper Succotash, Avocado Chimichurri, Green Onion Curls, Served
with Flour Tortillas*

Mole Chicken (GF) 22

*Chicken Thigh Stewed in House Mole, Spanish Rice, Radish, Cilantro, Avocado Slice, Lime, and your choice of Corn
or Flour Tortillas*

Sonoran Enchiladas* (GF) 23

*Blue Corn Tortillas, Oaxaca Cheese, Poblano Crema, choice of Sirloin Steak or Chicken, with Cilantro Lime Rice and
Pinto Beans*

**Vegan available for \$3 more*

Dessert

Churro Fries 11

Cinnamon and Sugar Churros w/ an Ancho Chili Chocolate Dip

Mocha Sundae 11

Espresso Flavored Ice Cream, Whipped Topping, Chocolate Sauce, Cherries

*Consuming raw or undercooked foods may increase risk of foodborne illness.
Parties of 6 or more have automatic 21% gratuity added to their checks.*