

STARTERS

Baja Style Ceviche	\$9.75
<i>wild caught, sustainable, white fish & wild gulf shrimp tossed with fresh lime juice, tomato, cilantro & avocado.</i>	
— Served with white corn tortilla chips	
Artisan Bread Basket	\$2.50
<i>served with cilantro pesto</i>	
SPICY Ancho Glazed Chicken Wings	\$9.75
<i>crispy wings in spicy ancho glaze</i>	
Desert Bean Hummus	\$7.95
<i>served with grilled fry bread & pickled vegetables</i>	
Stuffed Portobello	\$8.95
<i>artichoke & Gruyere</i>	

SOUPS & STEWS

Soup of the Day	\$5.95
<i>Limited quantity, please ask server for details</i>	
Green Chile Stew	\$8.95
<i>carnitas, char grilled green chiles & hominy in a hearty stock</i>	
— served with warm tortillas, entrée size	

SANDWICH SELECTIONS

all sandwiches served with your choice of green salad, jicama slaw or fries

Veggie Ocotillo Burger	\$14.95
<i>your choice of ½lb, hand formed, 100% Arizona grass fed beef or marinated portobello cap on onion roll or kaiser roll.</i>	
— top with your choice of cheddar, provolone or pepper jack; lettuce, tomato, red onion slice, crispy pickles, green chiles	
Grilled Carnitas & Green Chile	\$14.95
<i>Local twist on "Cuban style" sandwich with grilled pork carnitas, ham, pepper jack cheese, green chiles & Dijon mustard on sourdough</i>	
Warm Open-Faced Chicken Salad	\$13.95
<i>served on toasted sourdough with melted cheddar</i>	
VEGAN Avocado Reuben	\$13.95
<i>sliced avocado & southwest style chow chow relish grilled on marble bread</i>	
Deli Sandwich & Cup of Soup	\$13.95
<i>ask your server for details on today's deli sandwich served with cup of soup of the day</i>	
— substitute cup of Green Chile Stew additional \$2.95	

SIDE ORDERS

your choice of french fries, jicama slaw or fresh fruit	\$4.95
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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SALAD SELECTIONS

Veggie Topopo	\$15.95
<i>A Tucson favorite of mixed greens piled high and topped with pico de gallo, green chiles, Cotija cheese, white corn, black beans, tortilla strips, avocado, black olives and your choice of carnita, barbacoa, grilled chicken or grilled vegetables.</i>	
— Cilantro-Lime Vinaigrette. Entrée size	
Veggie Farmers	\$12.95
<i>mixed greens, water cress, frisee, radicchio, mango, jicama & tomato</i>	
— with goat cheese crostini. Entrée size	
Veggie Simple Garden	\$5.95
<i>mixed greens, tomato, onion, jicama, & Cotija cheese</i>	
— choice of house-made dressings	
Add grilled chicken or shrimp to any salad	\$5.95

MAINS

LOCAL VEGAN Handmade Mushroom, Corn & Spinach Tamale	\$15.95
<i>vegan, organic & gluten free</i>	
— served with chimichurri black beans & cilantro rice	
Brick Grilled 1/2 Cornish Hen	\$15.95
<i>Served with au gratin chili potato & sautéed vegetable.</i>	
Pan Seared Salmon & Wild Gulf Shrimp with Ancho Butter	\$18.95
<i>southwest corn cake & sautéed vegetable</i>	
"Sonoran Style" Steak Frites	\$17.75
<i>marinated, char grilled skirt steak served with yucca fries & mixed salad greens</i>	
Barrio Tacos	\$14.95
<i>"street style" barbacoa or crispy fish tacos served with cilantro-lime rice and seasoned black beans.</i>	
— choice of flour or corn tortilla	

DESSERT SELECTIONS

Traditional Flan	\$5.95
<i>ask your server for today's dessert special</i>	

BEVERAGE SELECTIONS

Honduran Las Capulcas Micro Lot Coffee	\$3.25
— Decaf coffee available on request	
Brewed Hot or Iced Tea	\$3.25
Agave Limeade	\$4.95
<i>fresh limeade infused with agave</i>	

Beer Selections

Budweiser, Bud Light, Barrio Blonde, O'Douls(NA)	\$5.50
Four Peaks Kilt Lifter, Stella Artois, Michelob Ultra, Shocktop	\$6.50

Wine Selections

LOCAL Arizona Vineyards Provisioner Red & White	\$7/\$27
<i>glass/bottle</i>	
— Arizona	

SPECIALTY COCKTAILS

Agave Margarita	\$7.00
<i>Three Amigos Tequila Reposado, fresh lime juice, and agave syrup</i>	
Sonora Bloody Mary	\$7.75
<i>Mission Vodka with green chile Bloody Mary Mix</i>	

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