

# ocotillo



Open every Saturday  
11am-3pm  
September-October

## Starters

**Guajillo Chicken Wings 10**  
*Crispy fried chicken wings, tossed in a house made guajillo chili wing sauce and sprinkled with cotija cheese.*

**CP Baja Ceviche 8**  
*Lime marinated shrimp and mahi mahi, tossed with pico de gallo. Served with fresh avocado and corn tostadas with chipotle crema.*

**CP VEG Cactus Fries 7**  
*Fried nopal strips with red pepper remoulade and lemon.*

**CP VEG Chips, Green Chili Queso and Salsa 6.95**

## Soup & Salad

**CP VEG\* Topopo Salad 15**  
*Mixed greens topped with pico de gallo, green chiles, cotija cheese, white corn and black beans, tortilla strips, avocado, black olives and your choice of carnitas, grilled chicken or grilled vegetables. + cilantro-lime vinaigrette. Entrée size*

**CP VEG\* Ocotillo House Salad 6.95**  
*Mixed greens, heirloom cherry tomato, red onion, cucumber, jicama, & cotija cheese + choice of house-made dressings*

*\*add grilled chicken, pork carnitas, roasted vegetables +\$6*

Soup of the Day 6 Cup / 8 Bowl

**CP: gluten free**

**VEG: vegetarian**

**VEG\*: vegetarian/vegan option**

## Sandwiches

*\*all sandwiches served with your choice fresh seasonal fruit jicama slaw or fries*

**Grilled Carnitas & Green Chile Sandwich 15**  
*Pork carnitas & green chili Cuban sandwich layered with ham, pepper jack cheese, dijon mustard on sourdough bread.*

**Ocotillo Burger\* 13**  
*Hand formed, 100% Arizona grass fed beef on a potato bun. Topped with hickory smoked cheddar, green chilies, arugula, tomato and pickled red onion.*

**VEG\* Avocado Chow-Chow Torta 14**  
*Fresh avocado slices, chow-chow relish and queso fresco on a grilled red chili Briote bread.*

**Chicken Salad on Baguette 13**  
*Green goddess chicken salad with arugula, pickled red onion and tomato on a grilled baguette.*  
*\*Gluten Free bread available on all sandwiches \$1.50*

## Entrées

**CP Mesquite Smoked Beef Short Rib 19.95**  
*Slow smoked beef short rib served with a roasted tomato demi-glace, avocado smashed potatoes and roasted bell peppers*

**CP Chili-Agave Glazed Salmon 17**  
*Glazed Pacific salmon served with poblano-lime rice and calabacitas*

**Grilled Chicken Azteca Bowl 15**  
*Grilled chicken breast, roasted sweet potato and seasonal vegetables smothered in a hearty roasted tomato and red chili broth. Topped with Oaxacan cheese and served with warm tortillas*

**CP VEG\* Loaded Southwest Vegetable Tamale 15**  
*Fresh masa stuffed with roasted mushrooms, local spinach & corn. Topped with house made enchilada sauce and served with chimichurri black beans & poblano-lime rice. Topped with pico de gallo, queso fresco and chipotle crema.*

## Dessert

**Grilled Angel Food Cake**  
*With mixed berry whipped cream and roasted pineapple \$7*

**CP Choco Flan**  
*House made chocolate and caramel flan with brulee orange slice \$6*

**VEG CP Prickly Pear Sorbet**  
*House made sorbet with dragon fruit, fresh whipped cream and saguaro seeded granola \$6*

*\* 18% Gratuity added to guest check for parties of six or more.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*