

# OCOTILLO CAFÉ

2021 N KINNEY RD, TUCSON, AZ

*Bookings: 520-883-3046*

## M E N U

### STARTER

---

#### SONORAN HARVEST BOARD 15

Spanish chorizo, smoked chicharron, pesto verde, manchego and smoked cheddar cheese, beet pickled eggs, house preserves, tepary bean hummus and flat bread

---

#### GUAJILLO CHICKEN WINGS 10

Crispy fried chicken wings, tossed in a house made guajillo chili wing sauce and sprinkled with cotija cheese

---

#### BAJA CEVICHE\* GF 8

Lime marinated shrimp and blue cobia tossed with pico de gallo. Served with fresh avocado and made to order corn tostadas with chipotle crema

---

#### GREEN CHILI FUNDIDO AND CHORIZO 9

Menonita and oaxacan green chili cheese dip served hot with a sliced chorizo link and grilled baguette toast points

---

#### CALAMARI AND POLENTA GF 10

Pan seared calamari with garlic and fresh scallion, served over a fried elote and jalepeno polenta cake

---

#### CACTUS FRIES VEG GF 7

Lightly breaded and fried prickly pear cactus paddle fries served with red pepper remoulade and lemon

---

#### ELOTE LOLLIPOPS GF 7

Grilled corn cobbettes smothered in mayonesa, cotija cheese, chili lime spice and chicharron crust

---

#### SALSA TRIO AND GUACAMOLE WITH CHIPS VEG GF 7

Pico de gallo, salsa rojo, salsa verde and made to order guacamole

### SOUP & SALAD

---

#### SOUP OF THE DAY 6/8

---

#### TOPOPO SALAD\* VEG GF 15

Mixed baby greens, blistered cherry tomato, avocado, pico de gallo, black beans and corn, pickled red onion, cotija cheese, corn tortilla strips and your choice of carnita, grilled chicken or grilled vegetables. + cilantro-lime vinaigrette

---

#### SONORAN CAESAR VG GF 12

Heart of romaine, blistered cherry tomato, charred corn, pickled red onion, cotija cheese, red chili croutons and green goddess dressing. cilantro-lime gremolata

---

#### OTONO (AUTUMN) SALAD 12

Kale, radicchio, and arugula over roasted golden beets. Served with goat cheese, pepitas and pomegranate jewels + white balsamic vinaigrette

---

#### OCOTILLO HOUSE SALAD\* VEG GF 7

Mixed baby greens, heirloom cherry tomato, red onion, cucumber, jicama, & cotija cheese + choice of house-made dressings

\*add grilled chicken, pork carnitas, roasted vegetables or grilled Blue Cobia \$11

\* 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.

# OCOTILLO CAFÉ

2021 N KINNEY RD, TUCSON, AZ

*Bookings: 520-883-3046*

## M E N U

### SANDWICHES & TACOS

---

#### GRILLED CARNITAS & GREEN CHILE 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

---

#### AVOCADO CHOW-CHOW TORTA\* VEG 14

Fresh avocado slices, chow-chow relish and queso fresco on a grilled red chili briote bun

---

#### CHICKEN SALAD ON BAGUETTE 13

Green goddess chicken salad with arugula, pickled red onion and tomato on a grilled baguette

---

#### BARRIO STREET TACOS VG GF 13

2 tacos of your choice, on corn or flour tortillas. Served with Poblano rice and Pinto beans. Smokey chicken tinga, marinated and grilled blue cobia, calabacitas (VG), mesquite smoked carne asada.

\*All sandwiches served with your choice fresh seasonal fruit, jicama slaw or fries. \*Gluten Free bread available on all sandwiches \$1.50. Additions – Elote salad, simple salad, green chili corn bread, rice and beans. \$4

\* 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.

### ENTRÉES

---

#### RED CHILI LACQUERED CHICKEN BREAST 13

Served with Avocado smashed Yukon potatoes and roasted bell peppers. + Cotija cheese and micro cilantro

---

#### PORK COUNTRY RIB AND BEANS 15

thick-cut pork country rib, glazed with a Del Bac whiskey and cherry BBQ sauce. Served with slow cooked Pima Lima beans, Green chili corn bread and braised kale.

---

#### BLUE COBIA CULICHI GF 17

Pan seared Gulf Blue Cobia topped with Culichi sauce and served with Poblano-lime rice and Calabacitas

---

#### GRILLED CHICKEN AZTECA BOWL\* VEG GF 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

---

#### LOADED SOUTHWEST VEGETABLE TAMALE GF VEG 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

---

#### CARNE ASADA AND FRITES\* GF 17

Citrus marinated hanger steak grilled to order, served with Sweet Potato and tostone fries. Topped with Chimichurri, arugula and pickled red onion