

-Ocotillo Café-

Appetizers

(GF) Elote Dip- *Fire roasted corn, jalapenos, garlic, tajin, cotija, blue corn scoops- 11*

(gf) Queso Fundido- *Spicy chorizo, green chilis, pico de gallo, oaxaca cheese. served w/ house fried corn chips- 12*

(GF) Cactus Fries- *Tender marinated nopales, battered and fried, ancho chili dip- 10*

Salads

(gf) Sonoran salad- *Heritage greens, sliced avocado, pickled onions, heirloom tomato, bell pepper, toasted pepitas, shredded pepper jack, chipotle ranch - 15*

(GF/V) Elote salad- *Romaine hearts, grilled corn, pickled onions, cilantro, toasted almonds, shaved parmesan with a zesty lime vinaigrette- 15*

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

Tacos- *All taco platters served with Spanish rice and beans*

(GF) Quesa Birria- *Slow cooked beef on dipped corn tortillas with Oaxaca cheese, served with cilantro, onion, radish and consume for dipping- 19*

Pescado- Corona Beer battered cod, cilantro, napa cabbage, and baja sauce- 19

(vegan) Hongos y rajas- *Crimini mushrooms, blackened poblanos on corn tortillas with fresh guacamole, radish, cilantro, choice of verde or chipotle salsa- 17*

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

From the grill- *All entrees served with seasoned fries*

Chef's Sonoran Dog- 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- 15

The Goat- beef brisket steak burger, fire roasted red peppers, chevre cheese, chipotle aioli, served on a toasted bianco roll. Lettuce, tomato, onion, and pickle spear 18

Substitute house side salad for fries for \$3

*CONSUMING RAW OR UNDERCOOKED FOODS MAY RESULT IN FOODBORNE ILLNESSES.

**AUTOMATIC 21% GRATUITY ADDED FOR LARGER PARTIES OF 6 OR MORE