



SALADS

BURRATA SALAD, BROCCOLI, KALE, GOLDEN RAISINS, ROASTED PECANS, PINK PEPPER, CHAMPAGNE VINAIGRETTE \$15 V GF
CARROT FATTOUSH: GREENS, CARROT HUMMUS, PITA, MINT, SEEDS, SHAVED CARROTS, PRESERVED LEMON DRESSING \$13 VG
BABY ARUGULA, PARMESAN, GARLIC CRUMBS, BLACK PEPPER, RED WINE HERB VINAIGRETTE \$12 V
GEM LETTUCE, AVOCADO, CITRUS, RADISH, DILL, TARRAGON, CHIVES, SEEDS, SHERRY VINAIGRETTE \$14



VEGETABLES

CHARRED SWEET POTATO, AVOCADO, TAHINI SAUCE, PICKLED RED ONIONS, BABY GREENS \$10½ VG GF
LIGHTLY SMOKED BEETS, HERBED RICOTTA, BABY ARUGULA, LOCAL PECANS, ARIZONA HONEY, BEE POLLEN \$9½ V GF
CAULIFLOWER OG, KALE PESTO, PEANUTS, BASIL, MINT, ALEPPO, LEMON VINAIGRETTE \$10½ V
EGGPLANT "MEATBALLS", WARM POLENTA, BASIL PESTO, PARMESAN \$9½ V



SMALL

AHI TUNA, CUCUMBER, AVOCADO, FORBIDDEN BLACK RICE, SESAME, YUZU, SCALLIONS* \$15 GF
CRISPY FALAFEL, BABAGANOUSH, CUCUMBER, DILL, YOGURT, PRESERVED LIME CONDIMENT, GRILLED PITA \$13 V
BABY BACK RIBS, ROASTED POTATOES, GARLIC SOUBISE, POMEGRANATE GLAZE \$17 GF
CHILLED ASPARAGUS, SOFT SHELL CRAB, ROMESCO, SPRING VEGETABLE SALAD \$18 GF
SUN DRIED STRAWBERRIES IN BALSAMICO, HERBED RICOTTA, BASIL, GRILLED BREAD \$12 ½ V
ARTICHOKE SOUP, ROASTED MUSHROOMS, ALMONDS, BLACK GARLIC, PARSLEY, MADEIRA \$15 GF, V
DUCK LEG CONFIT, ROASTED CABBAGE, THAI BASIL, PEANUTS, CILANTRO, RED ONION, SPICY ASIAN BROTH \$ 15 GF
SMOKED CHICKEN LIVER MOUSSE, HERB SALAD, HOUSE PICKLES, BALSAMIC BLACKBERRIES, GRILLED NOBLE BREAD \$15



HOUSE MADE PASTA

PAPPARDELLE, BEEF RAGU, OVEN DRIED TOMATOES, TOASTED GARLIC, BASIL, HOT PEPPER, PARMESAN \$21
RAVIOLI OF LEEK-RICOTTA, ASPARAGUS, MINT, BASIL, WHITE WINE SAUCE, ALMONDS, PARMESAN \$25 V
PACHERRI PASTA, PROSCIUTTO, SHAVED PEAS, PRESERVED LEMON, CALABRIAN CHILI, PARMESAN \$18
TAGLIATELLE, BRAISED RABBIT, WILD MUSHROOMS, SPRING PEAS, VERMOUTH, CHIVES, PARMESAN \$29
LINGUINI, CURED OLIVES, CAPERS, GARLIC, CALABRIAN CHILI, LEMON, PARSLEY, TOMATO SAUCE VG \$17 + BOTTARGA \$21



LARGE

MESQUITE GRILLED RIBEYE, GARLIC MASHED POTATOES, ROASTED HEIRLOOM CARROTS, COGNAC-MUSTARD SAUCE* \$45 GF
ROASTED PORK SHANK, RANCHO GORDO BEANS, PROSCIUTTO, FENNEL, PORK JUS \$29
MESQUITE GRILLED OCOTILLO CHICKEN, CITRUS, CHILIES, LOCAL HONEY, PECANS, DATE-POTATO SALAD \$17 GF
WOOD FIRED BEEF RIBS, MOLE ESPRESSO BBQ SAUCE, SHOESTRING LIME FRIES \$38 GF
MARKET FISH, UNI RISOTTO, SNAP PEAS, ASPARAGUS, PRESERVED LEMON, WHITE WINE, HERBS \$35 GF
GLAZED BRISKET PLATTER, ROSEMARY POTATOES, GRILLED ASPARAGUS, HEIRLOOM CARROTS, PICKLES, MUSTARDS, BEEF JUS \$65 -LIMITED-

BEVERAGES

FRESH COCONUT \$6 + SHOT \$5	GINGER-MINT LEMONADE \$4	STILL WATER 1L \$6
CAPPUCCINO, LATTE, AMERICANO \$3.5	ICED TEA \$3 ½	SPARKLING WATER 1L \$6

GF - GLUTEN FREE VG - VEGAN V - VEGETARIAN

* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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BRUNCH SATURDAY/ SUNDAY • LUNCH MONDAY THRU FRIDAY • DINNER MONDAY THRU SATURDAY

OCOTILLO
lunch
dinner
brunch