

# OCOTILLO

restaurant + bar

## STARTERS & SHARED

**AHI WONTONS\*** 16  
Seared sushi-grade ahi tuna on crisp fried wontons with avocado, sriracha cream cheese & drizzled with ginger-plum sauce finished with fried jalapeno coins

**ROLLED TACOS** 9  
Your choice of pulled pork or braised beef rolled in fresh corn tortillas and lightly fried to a golden crunch. Served with red and green salsa, sour cream, and topped with melty cheese

**SHISHITO PEPPERS** 9  
Blistered shishito peppers served with a light, creamy sriracha sauce

**SHRIMP COCKTAIL** 14  
Delicious chilled shrimp served with our zesty house cocktail sauce and lemon wedges

**Quesadilla** 12  
Cheese, black beans, avocado, and cilantro in a flour tortilla served w/ salsa verde & sour cream  
+ chicken or shredded pork +2  
+ braised beef or grilled steak\* +4

**FRIED MOZZARELLA** 11  
Enjoy three house-made fresh mozzarella "medallions", deep fried in a light batter. Served with spicy ranch and marinara

**BBQ PORK MAC AND CHEESE** 10  
Creamy Mac & Cheese topped with BBQ slow roasted pulled pork. Topped with fried jalapeno coins

**Loaded NACHOS** 12  
House made chips, queso, cheese, black beans, pico de gallo, more cheese, jalapenos, salsa verde & sour cream  
add chicken or pork +2  
add braised beef or grilled steak +4

**BONELESS WINGS** 9  
"Pick your poison!" Choose between sweet sesame served with soy sauce or spicy buffalo served with ranch. Accompanied by fresh celery and carrot sticks

## SALADS

**TOSSED CAPRESE SALAD** 9  
No cutting necessary! Enjoy bite-sized mozzarella balls tossed with grape tomatoes and basil, drizzled with olive oil and a balsamic glaze

**COBB SALAD** 15  
Enjoy crisp mixed greens topped with bacon, blue cheese crumbles, grilled chicken, cucumber, red onion, tomatoes, and your choice of dressing

**CAESAR SALAD** 12  
Chopped Romaine, fresh grated parmesan, garlic-herb croutons all tossed in our house-made creamy Caesar dressing  
+ chicken 2.5  
+ salmon, shrimp, or steak\* 4

**THAI GRILLED SHRIMP SALAD** 16  
Thai-marinated grilled shrimp atop a salad of bok choy, lettuce, red bell pepper, carrots, red onion, sesame seeds, peanuts tossed in a house-made Thai peanut dressing.

**CHEF'S SALAD** 15  
Fresh iceberg and romaine lettuce, topped with chopped turkey and ham, hardboiled egg, sliced cheddar and swiss cheese, and cucumber, tomato, red onion, and carrot

## STREET TACOS

**STEAK** 13  
Chargrilled sliced sirloin with fire-roasted bell peppers & onions, topped with fried jalapeño coins. Drizzled w/ cilantro-lime crème fraiche. Served on soft corn tortillas – 3 tacos

**SHREDDED PORK** 13  
Tequila braised, hand-pulled pork with red cabbage, crisp jalapeno coins, avocado, cotija cheese and sriracha aioli. Served on soft corn tortillas – 3 tacos

**CRISPY FISH** 13  
Three Crispy fish tacos topped with house-made slaw, baja sauce, pickled red onion & avocado. Served on soft corn tortillas

**THAI SHRIMP** 13  
Thai-marinated grilled shrimp, bok choy, red onion, peanuts, finely chopped red bell pepper, sesame seeds. Served on soft corn tortillas – 3 tacos

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## HANDHELDS

*served with fries or substitute side salad +2.5*

OCOTILLO BURGER\* 16  
Our signature burger! Half-pound Colorado grass-fed burger, fried egg, smokey bacon, swiss cheese, and our creamy house-made caper-truffle aioli! Topped with lettuce and tomato on a toasted pub bun

HOUSE BURGER\* 13  
Here's the beef! Enjoy a half-pound Colorado grass fed burger, cooked how you like with tomato & lettuce on a toasted pub bun  
+ Fried jalapenos or fried onions 1  
+ Your choice of cheese 1  
+ Bacon 2

JAMESON WHISKEY BURGER\* 15  
½ pound Colorado grass fed beef, blue cheese crumbles, crispy fried onions topped with a house-made sweet whiskey glaze

PAR 3 CLUB SANDWICH 14  
Sliced savory oven roasted turkey, ham, and bacon with lettuce, tomato & muenster cheese on toasted wheat bread paired with sweet cranberry aioli sauce

CLASSIC REUBEN 14  
Thin-sliced corned beef and sauerkraut on grilled marble rye bread smeared with thousand island dressing

FRENCH DIP 14  
Thinly sliced roast beef w/melted provolone on a toasted split-top roll au jus on the side and a choice of adding horseradish cream sauce

BBQ PORK SANDWICH 13  
Hand pulled BBQ pork on a toasted pub bun w/coleslaw & pickled onions

## PLATES

FILET MIGNON DINNER\* 29  
A tender 6oz filet mignon drizzled with a red wine and balsamic reduction. Served with fluffy truffle mashed potatoes and sauteed seasonal fresh vegetables.

SOUTHWEST SALMON 19  
Grilled salmon topped with salsa verde and served with southwestern rice & sautéed vegetables

PENNE ALLA VODKA WITH CHICKEN 17  
Grilled chicken breast and penne pasta tossed in a creamy pink vodka sauce with red pepper flake, garlic, shallot & fresh parmesan

GORGONZOLA PAPARDELLE W/FILET MIGNON\* 29  
Blackened filet mignon steak sliced and served over pappardelle pasta tossed in gorgonzola cream sauce with mushrooms & shallots

MARINATED CAPRESE CHICKEN 18  
Juicy marinated chicken breast topped w/ melty mozzarella cheese, heirloom tomatoes and basil pesto served with tortellini in a house-made pesto cream sauce

BRAISED BEEF ROAST 20  
Slow roasted beef braised w/ Dales Pale Ale served on top of truffle mashed potatoes and braised vegetables

FISH AND CHIPS 15  
House-made crispy whitefish hand-battered with local Colorado Native beer, served over fries with tartar sauce and lemon wedge

*Ask your Server about DESSERTS!*

\* These foods are cooked to order. Consuming raw or undercooked foods can increase your risk of foodborne illness, especially if you have certain medical conditions.

\* \$2 Split Plate Charge