



## Appetizers

**Tf Shrimp Cocktail** ♦ poached or tempura battered with spicy cocktail sauce or Arizona Gunslinger red jalapeño sauce 13

**Chicken Wings** ♦ with Arizona Gunslinger red jalapeño sauce, mild, medium or hot 12

**Quesadilla** ♦ flour tortilla with cheddar, jack & cotija cheeses, served with pico de gallo, sour cream & guacamole 10 Add: grilled chicken or carne asada ~ 1

**Southwest Trio** ♦ warm crispy tortilla chips, spicy queso & salsa 8

**\*Beef Sliders** ♦ two sliders, American cheese, pickle, house-made burger sauce 7

**Crab Cake** ♦ tortilla encrusted crab meat on a bed of jicama slaw with roasted jalapeño cilantro lime aioli 11

**Onion Rings** ♦ served with chipotle aioli 10

**Soup of the Day** ♦ inquire with your server Cup 4 Bowl 6

## Salads

**Tf Mixed Greens** ♦ with English cucumbers, vine-ripened tomato, radishes 8

**Traditional Caesar** ♦ crispy romaine, reggiano parmesan, house croutons, anchovies on request 8

**Tf Southwest** ♦ romaine, tossed with cilantro lime vinaigrette, with avocado, tomatoes, roasted corn, black beans, topped with crispy tortilla strips & cotija cheese 10

**Tf Roasted Beet** ♦ Crow's Dairy goat cheese with beet chips, micro greens & balsamic glaze 8

**Chopped** ♦ romaine with tomatoes, granny smith apples, bacon, blue cheese, avocado & golden beet chips, tossed with honey citrus dressing 10

Add to any salad: 6 oz. grilled chicken ~ 5 \*5 oz. spicy tuna ~ 6 6 oz. shrimp ~ 6

## Sandwiches

*Served with your choice seasoned fries, side salad or cup of soup*

**Tuna Melt** ♦ albacore with Swiss cheese & tomato on toasted sourdough 12

**The Club** ♦ turkey, ham, bacon, Swiss cheese, lettuce, tomato, onion & mayonnaise served on white bread or in a spinach wrap 12

**Taco Platter** ♦ choice of 3 ~ carne asada, chicken adobo, \*ahi tuna served with guacamole & pico de gallo 12

**French Dip** ♦ slow-roasted prime rib, caramelized onions, gruyere cheese, au jus & horseradish on a toasted hoagie 13

**Reuben** ♦ shaved corned beef, sauerkraut, pickle relish aioli, Swiss cheese on toasted rye 13

**\*Half Pound South of the Border Burger** ♦ pepper jack cheese, bacon, avocado, lettuce, tomato & roasted jalapeño aioli, brioche bun 13

Substitute: grilled chicken ~ 2 crab cake ~ 2

**All Beef Vienna Hot Dogs** Classic 7 Chicago Style 8

## Entrées

**Pasta Puttanesca** ♦ linguine pasta tossed with garlic, fresh basil, capers, local olives, tomato concassé, Queen Creek lemon olive oil, oven roasted baby cremini mushrooms & broccoli 15

Add: 6 oz. grilled chicken ~ 5 6 oz. shrimp ~ 6

**Tf Trout Almondine** ♦ sautéed with Queen Creek lemon olive oil saffron rice & asparagus 19

**Glazed Chicken** ♦ citrus honey bourbon glazed, boneless, half chicken with mashed potatoes & Arizona's Thumb Butte bourbon glazed carrots 19

**Seared Ahi Tuna** ♦ encrusted in sesame seed with asparagus, on a lemongrass rice cake & soy ginger sauce 22

**\*Filet Mignon** ♦ 7 ounces, grilled, with mashed potatoes, broccoli, & bordelaise sauce 27

**\*Grilled Pork Chop** ♦ with granny smith apple, maple pecan slaw & oven-roasted potatoes 19

**Braised Lamb Shank** ♦ glazed with lamb natural jus served with mushroom risotto & Arizona's Thumb Butte bourbon glazed carrots 19

## **Seasonal Cocktails \$8**

**Caramel Apple Martini** Crown Royal Apple, cranberry, caramel  
**XOXO Martini** Patron XO Café, Baileys Irish Cream, Kahlua, half & half  
**Fall Rita** Sauza Blue silver tequila, apple cider, cranberry, simple syrup  
**Italian Mule** Tuaca & ginger beer  
**Citrus Smash** Amsterdam citrus vodka, soda, cranberry juice, simple syrup

### **Local Owners Supporting Local Arizona Providers**

**Bread Connection Bakery**

**Crow's Dairy**

**Gold Canyon Ranch**

**Mount Hope Products**

**Mrs. Klein's Pickles**

**Queen Creek Olive Mill**

**Shamrock Foods**

**Tom Butte Bourbon**

Ocotillo is committed to serving organic produce whenever available;  
sustainable seafood always.

**Happy Hour every day from 3-6pm**

**Select food items**

**House wine \$5**

**Domestic Draft Beer \$3**

**House Spirits \$5**

**Seasonal Cocktails \$6**

**Plan your events with us: Robyn White & Kay Olesen**

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**Executive Chef Nery Palma**

**Fall/Winter 2016/17**