

Ocotillo Restaurant in Phoenix launches Arizona-inspired spring menu

PHOENIX, AZ, UNITED STATES, April 23, 2025 /EINPresswire.com/ -- Spring has sprung at Ocotillo Restaurant in Phoenix - the palo verde trees have blossomed, creating a beautiful yellow blanket of spring flora on the patio, which sets the stage for a new menu filled with spring fresh flavors. Ocotillo focuses on New American seasonal cuisine with a touch of local Arizona Influence, bringing special attention to fresh and seasonal ingredients. With more than a dozen new dishes to try, here are a few of the highlights:



Ocotillo Restaurant - Midtown Phoenix

Thick-cut bone-in pork chop, served with green beans, miso-mustard vinaigrette, citrus-honey sambal glazed fingerlings, scallions, herbs, and chiles.

Grilled octopus with romesco sauce, crispy fingerlings, artichoke hearts, grilled lemon, and chimichurri.



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chef, Michael Shirilla.

Orecchiette - sausage, greens, garlic, shallots, tomatoes, Calabrian pork jus, basil, oregano, and parmesan. Bucatini with green olives, capers, eggplant, shallots, artichoke, lemon sauce, herbs, basil oil, and crispy garlic.

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Additionally, Ocotillo has launched a new cocktail program

with dozens of crafted drinks, an expanded wine list, and more beers including many local breweries.

Ocotillo is located at 3243 N 3rd St., Phoenix, AZ 85012. Dinner is served daily starting at 4 PM,

and brunch on the weekends from 10 AM - 3 PM. For more information and reservations, visit www.ocotillophx.com.

About Ocotillo

Ocotillo Restaurant is a casual dining destination located at the corner of Third Street and Flower in Midtown Phoenix. The indoor/outdoor design blends native desert flora with modern architecture. The inviting indoor space has a full-service bar, dining room, and a communal wine events area. Outdoors, you will find several unique spaces, including the Ramada, the Flower Street patio, the Beer Garden, Lucy's lawn, and Sidecar Social Club.

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