DINNER MENU

Ocho
kitchen + cocktails

SHARING

BEGINNINGS

Grilled Shishito Peppers Ⓖ♡ — 7
Cucumber Crema Dipping Sauce

Hatch Chile Con Queso — 8
Chorizo, Green Chiles & Charred Tomatoes

Guacamole Ⓖ — 9
Authentic Haas Avocado & Wood Grilled Serranos
Add Pork Belly +3 Add Spicy Crab +5

BBQ Duck Confit Quesadilla — 13
Jack Cheese, Poblano Chiles, Roasted Jalapeno Pico de Gallo, Crema

CEVICHES

Mexican White Shrimp Ⓖ♡ — 13
Key Lime Marinade, Haas Avocado, English Cucumber & Pickled Radish

Cilantro-Caper Salmon Ⓖ♡♨ — 14
Pickled Vegetables, Habanero, Lime Crema, Haas Avocado & Hatch Chile Salt

Ahi Tuna "Chimichurri" Ⓖ♡ — 16
Citrus-Vanilla Marinade, Cilantro-Serrano Chimichurri & Haas Avocado

Ceviche Tasting Trio — 16

TOSTADITAS

Heirloom Tomato "Latin Caprese" ♡ — 10
Mango Pico, Wood Grilled Knob Onions, Goat Cheese & Cilantro-Basil Pesto

Shrimp + Octopus "Azteca" ♡♨ — 13
Fresh Lime, Grilled Orange, Habanero, Haas Avocado, Jicama & Cilantro

Spicy Mazatlan Crab ♡♨ — 14
Haas Avocado, Fresno Peppers, Chile Oil, Grilled Pineapple, Red Onion & Chorizo Crunch

LITTLE SOPES

Smoked Vital Farms Chicken Ⓖ — 12
Pasilla-Agave-Tequila BBQ Sauce, Apple Knob Slaw & Dry Cotija Cheese

Pork Belly Ⓖ — 13
Annato Braised Pork Belly, Black Beans, Charred Tomatillo Sauce & Queso Fresco

Beef Short Rib Ⓖ — 14
Fire Roasted Tomato, Habanero-Citrus-Avocado & Malbec Gastrique

MID-MEAL

SOUPS + SALADS

Tortilla Soup Ⓖ — 7
Our Version With Chicken & Cabbage

Spicy Crab + Tomato Soup Ⓖ — 10
Roasted Green Chile & Aged Cheddar

Ocho House Salad Ⓖ♡ — 8
Spring Mix With Roma Tomatoes, Pickled Cactus, & Haas Avocado

Heirloom Tomato Salad Ⓖ♡ — 11
Boston Bibb, Roasted Vegetables, Mango Pico & Wood Grilled Knob Onions
Add Chicken +6 Add Skirt Steak +8

DRESSING CHOICES:
Pasilla Chile-Garlic Vinaigrette
Roasted Jalapeno Buttermilk

ENTREES

GRILLED TACOS

Mexican White Shrimp + Jicama "The Gringo" — 15
Charred Tomatillo Sauce, Achiote Infused Goat Cheese, Black Beans & Dressed Greens

Grilled Mahi Mahi ♡ — 16
Mango Pico, Purple Slaw, Queso Anejo, Guajillo Aioli, Black Beans & Dressed Greens

Steak "Al Carbon" — 19
Caramelized Onions, Purple Slaw, Queso Anejo, Cilantro Aioli, Black Beans & Dressed Greens

ENCHILADAS

Grilled Chicken -or- Roasted Vegetable Ⓖ — 14
Fire Roasted Tomatillo Sauce, Jack Cheese, Red Rice & Dressed Greens

Poblano + Mexican White Shrimp Ⓖ — 18
Creamy Poblano Sauce,, Jack Cheese, Red Rice & Dressed Greens

Pasilla Chile Braised Short Rib Ⓖ — 20
Authentic Red Chile Sauce, Jack Cheese, Red Rice & Dressed Greens

BEST OF THE REST

Fajitas Classico Ⓖ
Vidalia Onions, Peppers, Mushrooms, Pico, Crema, Guacamole, Rice & Beans

Grilled Chicken	15
Grilled Steak	17
Shrimp	19
50/50	18

The Benjamin (Lean In '13) Ⓖ♡ — 14
Bronzed 8oz Grilled Chicken Breast, Grilled Seasonal Vegetables & Peppers. Optional Cous Cous Or Rice At No Charge

Tequila-Lime Prawns ♡ — 21
Cilantro-Onion Cous Cous, English Cucumber Watermelon Pico, Pumpkin Seed Pesto & Grilled Bread

Vital Farms Backyard Bird — 23
Local Pasture Raised Ancho Roasted Organic Half Chicken, Radicchio-Spinach Salad & Tempura Green Beans With Guajillo Aioli

Fire Grilled Atlantic Salmon Ⓖ — 24
Bird Chile Sambal Sauce, Grilled Mixed Cabbage, Achiote Infused Goat Cheese Tamale & Dressed Greens

Wild Boar Spare Ribs — 26
Pasilla-Agave-Tequila BBQ Sauce, Green Bean & Chayote Escabeche & Chile Fries

Oaxacan Duck Breast Ⓖ — 27
Seared & Finished With a Mole Negra Sauce, Wood Grilled Knob Onions, Black Beans & Grilled Shishito Peppers

EXECUTIVE CHEF . . . . . *JOEL HARLOFF*

Ⓖ = GLUTEN FREE ♡ = HEART HEALTHY ♨ = SPICY