






OCHO[®]



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**OVER 800
WAYS TO
#eatOcho**

TRY ONE OF OUR TRIED-AND-TRUE

SIGNATURE DISHES

Served with Organic Brown Rice, Organic Black Beans, Fresh Pico & Whole Wheat Tortillas

FAB CHICKEN | GRILLED CHICKEN + CORN&SQUASH + GREEN MILD + CILANTRO LIME \$8.50

Our All-Natural Grilled Chicken, accented with a zesty medley of fire-roasted Corn & Grilled Squash splashed with our Green Mild and Cilantro Lime Vin

PRIMO STEAK | GRILLED STEAK + CORN&SQUASH + CHIPOTLE MEDIUM + SOUTHWEST \$8.75

Feed the need with our Certified Angus Steak served with fire-roasted Corn & Grilled Squash then doused with our smokey Chipotle Medium and Southwest

MAHI WOWEE | GRILLED MAHI + HICA-MANGO + AGAVE VIN + CHIPOTLE MEDIUM \$9.25

Our island-styled wild-caught Mahi Mahi mixed with Hica-Mango paired perfectly with our Agave Vin & Chipotle Medium

CARNITAS CARNIVALE | CARNITAS + FAJITAS + CHIPOTLE MEDIUM + SOUTHWEST \$8.75

Feast on our slow-braised All-Natural Pork served with sauteed Fajita Veggies then accented with our Chipotle Medium and creamy Southwest



OCHO

T.C.B. [THREE CHEESE BEEF] | SHREDDED BEEF + FAJITAS + 3 CHEESE + SOUTHWEST \$8.50

Ocho's oh so tasty combo of slow-stewed Shredded Beef & melted Three Cheese sauce goes perfectly with our Southwest enhanced Fajita Veggies

SURF & TURF | GRILLED STEAK & SHRIMP + CORN&SQUASH + CILANTRO LIME \$9.25

Surf meets Turf with Ocho's Shrimp & Certified Angus Steak tossed with fire-roasted Corn & Grilled Squash splashed with our Cilantro Lime Vin

HEALTHY CHICKFU | GRILLED CHICKEN & TOFU + CORN&SQUASH + CILANTRO LIME \$8.50

Go lo-cal with our duo of All-Natural Chicken & Vegan Tofu accompanied with a medley of Corn and Grilled Squash finished with Cilantro Lime Vin

VEGAN PARADISE | TOFU & GUAC + HICA-MANGO + CORN&SQUASH + GREEN MILD \$8.00

Vegans, eat Ocho's Tofu with our fresh-made Guacamole accompanied with Corn, Squash, Jicama, Mango and refreshing Green Mild

entrees

BURRITO

Healthier Whole Wheat or Flour Tortilla

WRAP

Burrito Minus the Carbs of Rice, adding Mixed Greens

BOWL

All Burrito, Minus the Tortilla & Carbs

SALAD

Keep it Light, Organic Mixed Greens or Romaine

TACOS

Three Crispy or Soft [Wheat, Flour, Corn]

the ocho

GRILLED CHICKEN \$8.50

All Natural, Hormone Free Chicken Breast with No Antibiotics Chicken Breast

GRILLED STEAK \$8.75

USDA Certified Angus Seasoned in our Secret Octet Blend of Spices

GRILLED TOFU \$8.00

Vegan Tofu Grilled to Perfection or Choice of Guacamole

GRILLED MAHI \$9.25

Wild Caught Mahi Healthy Source of Protein with Beneficial Omega-3

SHRED CHICKEN \$8.25

Hand-Shredded Chicken Breast Simmered with Fresh Peppers Creating Mildly Sweet Flavors

SHREDDED BEEF \$8.50

Simmered to create a Sensuous Melt-in-your-Mouth Tenderness

CARNITAS \$8.75

Natural Pork Slowly Braised & Caramelized to a Flavorful Perfection

SHRIMP \$9.25

Nutritious Alternative to Meat Proteins Low in Calories and Saturated Fat

fillers

ORGANIC RICE

Signature Healthy Brown or White Rice mixed with Cilantro

ORGANIC BEANS

Eco-Cultivated Vegetarian Black or Pinto Beans

FAJITA VEGGIES

Sauteed Medley of mixed Bell Peppers & Sweet Onions

THREE CHEESE

Speciality Trio of Cheeses Melted and Infused with Spices & Peppers

toppings

FRESH PICO

Pico de Gallo at its Freshest

CORN+SQUASH

Fire Roasted Corn & Grilled Squash, the Perfect Garnish

HICA-MANGO

Sweet & Crisp Fusion of Hand Diced Jicama & Mango

PICKLED CABBAGE

Refreshing and Crunchy mix of Pickled Green & Red Cabbage

salsas

GREEN MILD

Highlights Fresh Grilled Tomatillos

CHIPOTLE MEDIUM

Smokey, Sweet & a touch of Heat

RED HOT

Blend of Tomatoes, Peppers & Spices

FIERY HABANERO

Extreme Heat & Flavorfully Bright

sauces

AGAVE VIN

Sweetened by our Healthy Organic Agave with a Hint of Tang

CILANTRO LIME

Fresh Cilantro & Hand-Squeezed Lime Juice create a Zesty, Citrus Vinaigrette

RANCHERO

Laced with Fresh Ranchero Flavors

SOUTHWEST

Creamy Blend of Mexican Spices giving a Hint of Heat

WHEN YOU #EATOCHO, IT'S TOTALLY D.I.Y. MIX-AND-MATCH FROM OUR HUGE VARIETY OF HEALTHY OFFERINGS. CAN WE RECOMMEND SOME PERFECT PAIRINGS?! [SEE BACK]

additions

CHIPS \$1.25 | GUACAMOLE \$1.95 | GUAC&CHIPS \$3.20 | SALSA&CHIPS \$2.50 | FOUNTAIN SODA \$1.85 | BOTTLED DRINKS \$1.50+

OCHO CHEAT SHEET

Signature Dishes

Not sure what to get? You can't go wrong with any of Ocho's tried-and-true go-to Signature Dishes



- FAB CHICKEN**
- 1 serving Grilled Chicken
 - 1 scoop Corn+Squash
 - 1 ladle Green Mild
 - 1 ladle Cilantro Lime



Perfect Pairings

Sweet, spicy, tangy, tart - whatever flavorful finish your taste buds crave, Ocho's got you covered. Ask your server about our perfect pairings



- SMOKEY DELIGHT**
- 1 salsa Chipotle Medium
 - 1 sauce Southwest



- SWEET TROPICS**
- 1 topping Hico-Mango
 - 1 sauce Agave Vin



Gluten-Free, Organic & Vegan Offerings

Whether you're on a gluten-free kick or intend on eating vegan, there's a little something for every palate on the diverse Ocho menu



Seasonal & Gourmet Selections

If it's in season, it's in our kitchen. Every now and then, something new is introduced to the Ocho Seasonal Menu. Keep an eye on our chalkboards for updates



OCHO CATERS



DON'T STRESS OUT OUR FRIENDLY SERVERS WILL HELP YOU **#EATOCHO**

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