

CASA AZUL

STARTERS

CHILAQUILES "NACHOS" (V) 16
salsa rojo coated chips, garlic sauce, pickled cactus, fried egg
marinated onion, pico de gallo, queso fresco, pepitas, cilantro
add: chicken (+4), al pastor (+3), barbacoa (+5)

CHIPS & SALSA (V) 5
trio of casa made salsas

GUACAMOLE (V) 10
pickled onions, pepitas, cilantro, tortilla chips

QUESO FUNDIDO (V) 13
habanero onion, honey drizzle, candied pepitas, house chips
add: egg (+2), chicken (+4), al pastor (+4), barbacoa (+5)

ESQUITE 9
"Off the cob" Mexican style street corn, saffron aioli,
queso fresco, fresh herbs, chicken chicharron

BIRRIA TAQUITOS 17
braised goat & queso chihuahua stuffed taquitos
birria dipping sauce, chopped onion & herbs

CHARRED CAESAR (V) 15
charred brussels sprouts & cauliflower, charred dressing
pepitas, cotija
add: chicken (+4), al pastor (+4), barbacoa (+5), shrimp (+8)

TRIO OF TACOS

CHOICE OF ANY 3 14

AL PASTOR
shaved marinated pork, beet onion, pineapple, cilantro

SHRIMP
crispy fried shrimp, habanero onion, chammy, cilantro

FISH
beer battered fried cod, beet marinated onion
herb aioli, cilantro

CHICKEN
dark meat confit, herb salsa, chicken chicharron

BEEF BARBACOA (+\$.50)
beet onion, scallion, cilantro

CAULIFLOWER & SHISHITO PEPPER (V)
salsa taquera, toasted sesame, cilantro

BRUSSELS SPROUTS (V)
salsa macha, roasted peanuts, candied sesame seed, cilantro

POTATO & POBLANO (V)
roasted potato & poblano peppers, pepitas, crema
cotija, cilantro

HOUSE SPECIALTIES

CARNE ASADA 28
marinated flank steak, chef preparation changes daily

BAJA BOWL 15
rice and black beans topped with pico, corn, rojo sauce
queso fresco, cotija, scallion, cilantro
choice of al pastor, chicken or beef
side rice and beans (6)

OCTOPUS TOSTADA 18
tender charred octopus, crispy fingerling potato
salsa macha, requeson, peanuts, sesame

ENFRIJOLADAS (V) 15
tortillas stuffed with three Mexican cheeses
house black bean sauce, pepitas, sesame seed, herbed salsa
add: egg (+2), chicken (+4), al pastor (+4) or barbacoa (+5)

HOUSE MADE MOLE (V) 18
enchilada stuffed with black bean, cheese and poblano
smothered with house made mole verde,
topped with requeson, pepitas, scallion, cilantro
add: chicken (+4), al pastor (+4), beef barbacoa (+5)

PESCADO 24
black garlic brushed baked cod, Viadlia onion & guajillo
sauce, herb bread crumb crumble

ALBONDIGAS "MEATBALLS" 14
braised beef meatballs served in cast iron, roasted
tomatillo & green chili sauce, queso fresco, tomato, house
made tortillas

DESSERT

CHURROS 9
dulce de leche drizzle

MEZCAL INFUSED CHOCOLATE MOUSSE 9
black lava salt, candied nuts, fresh berries, mint

EXTRAS

BUY THE KITCHEN A ROUND 10
HOUSE MADE HOT SAUCE 5
CASA SHIRTS 20

Please inform staff of any allergies/dietary restrictions*

Due to limited space, seating is limited to 1.5 hours*
All tables after 11pm will have an 18% automatic gratuity
added*