

CASA AZUL

STARTERS & SHARE PLATES

CHIPS & SALSA (V) 5

trio of casa made salsas and chips

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 (+3), barbacoa (+5)

ESQUITE (V) 9

"Off the cob" Mexican style street corn, saffron aioli, queso fresco, fresh herbs, duck skin cracklings

RICE & BEANS (V) 6

topped with cotija, cilantro, scallion

add: chicken (+4), beef barbacoa (+5), al pastor (+3)

DUCK TAQUITOS 16

duck pibil, pickled onion & red cabbage slaw Mexican mayo, charred salsa verde

CEVICHE 15

tomato, habanero, and citrus macerated shrimp. radish, jalapeno, cilantro, scallion

CHARRED CAESAR (V) 14

charred brussels sprouts & cauliflower, charred dressing pepitas, cotija

HOUSE SPECIALTIES

NOPALES SALAD (V) 14

pickled cactus, field greens, charred corn, pepitas, cotija, marinated onion, cilantro & lime vinaigrette

add: chicken (+4), al pastor (+3), barbacoa (+5)

TUNA CRUDO TOSTADA 15

fresh Ahi tuna, pineapple, jalapeno, cilantro aioli avocado mousse, black sesame

ENFRIJOLADAS (V) 14

tortillas stuffed with three Mexican cheeses, topped with house black bean sauce, pepitas, sesame seed, herbed salsa

add: egg (+2), chicken (+4), al pastor (+3) or barbacoa (+5)

HOUSE MADE MOLE (V) 17

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 (+3), beef barbacoa (+5)

PESCADO 24

black garlic brushed cod, tropical mole amarillo chayote jalapeno salad, peanut, cilantro

TRIO OF TACOS

CHOICE OF 3 14

AL PASTOR

shaved marinated pork, beet onion, pineapple, cilantro

SHRIMP

crispy fried shrimp, habanero onion, chammoy, cilantro

FISH

beer battered fried cod, beet marinated onion

spicy herb aioli, cilantro

CHICKEN

dark meat confit, herb salsa, chicken skin chicharron

BEEF BARBACOA (+\$.50)

beet onion, scallion, cilantro

ROASTED CAULIFLOWER & SHISITO 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

DESSERT

CHURROS 8

dulce de leche

MEZCAL INFUSED CHOCOLATE MOUSSE 9

Black lava salt, candied nuts, fresh berries, mint

EXTRAS

BUY THE KITCHEN A ROUND 10

HOUSE HOT SAUCE 5

CASA NEW ERA FITTED OR DAD HATS 25

CASA T. SHIRTS 20

DUE TO HIGH VOLUME AND LIMITED SEATING, WE ASK THAT OUR CUSTOMERS RESPECTFULLY LIMIT THEIR TIME AT TABLES TO 1.5 HOURS. THANK YOU

Please inform staff of any allergies or dietary restrictions*