

CASA AZUL

STARTERS & PLATES

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

QUESO FUNDIDO (V) 12
habanero onion, honey drizzle, candied pepitas, house chips
add egg (+2), chicken (+4), al pastor (+3), beef barbacoa (+5)

GUACAMOLE (V) 9
pickled onions, pepitas, cilantro, tortilla chips

CHARRED CAESAR (V) 12
charred brussel sprouts & cauliflower, charred dressing
pepitas, cotija

RICE & BEANS (V) 5
topped with cotija, cilantro, scallion
add chicken (+4), beef barbacoa (+5), al pastor (+3)

TAQUITOS 14
braised pork & cabbage stuffed, charred jalapeno aioli
shredded lettuce, green chili sauce

CASA ENSALADA (V) 12
jalapeño whole grain mustard vinaigrette, queso fresco
charred corn & tomato
add chicken (+4) or shrimp (+8)

TRIO OF TACOS

CHOOSE 3 14

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

SHRIMP
crispy fried, 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
beet onion, scallion, cilantro

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

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

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

TORTAS 10

Mexican style sandwich served on house made Telera bread,
lettuce, tomato, marinated onion, aioli
choice of: vegetable, al pastor, chicken,
beef barbacoa (+1.50) or fish (+1.50), **add** queso (+1)

TOSTADAS

ACAPULCO SHRIMP CEVICHE 14
tomato and citrus macerated shrimp, jalapeno, cilantro, radish

CHILLED CRAB 18
crispy house tortilla, guacamole, roasted corn & tomato
cilantro aioli, pickle onion, scallion, cilantro

HOUSE SPECIALTIES

ENFRIJOLADAS (V) 14
tortillas stuffed with three Mexican cheeses, house black bean
sauce, pepitas, sesame seed, herbed salsa
add egg (+2) chicken (+4), al pastor (+3), beef 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 19
black garlic brushed cod, poblano "corn chowder", pepitas
fingerling crisps, cilantro oil, scallion

DESSERT

CHURROS 8
dulche de leche

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

EXTRAS

BUY THE KITCHEN A ROUND 10

HOUSE HOT SAUCE 5

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**