

CASA AZUL

STARTERS

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	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)	
OXTAIL TAQUITOS	17
"Caldillo Durangueno" - traditional braised oxtail with poblano & tomatillos, topped with cabbage slaw, garlic sauce	
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)	
CHARRED CAESAR (V)	14
charred brussels sprouts & cauliflower, charred dressing, pepitas, cotija	

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	

HOUSE SPECIALTIES

CARNE ASADA	28
marinated grilled flank steak, quinoa and bean medley, mexican chimichurri, fresh herbs	
CHORIZO	17
house made chorizo and potato, aguacate salsa, beet onion, queso fresco, crema, scallion and cilantro, served in cast iron with tortillas	
PORK BELLY TOSTADA	17
braised pork belly, fingerling potato, black bean puree, requeson cheese, habanero onion, roasted peanuts	
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 (+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, corn and poblano chowder, crispy fingerling chips, micro greens	

DESSERT

CHURROS	9
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*