

CASA AZUL

STARTERS & PLATES

CHIPS & SALSA (V) 4
trio of casa made salsas and chips

QUESO FUNDIDO (V) 11
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)

CHILE RELLENO 14
queso stuffed poblano pepper, battered & fried
pineapple, jalapeno, salsa fresca, house crema

CASA ENSALADA (V) 11
jalapeño whole grain mustard vinaigrette, queso fresco
charred corn & tomato
add chicken (+4) or shrimp (+8)

TRIO OF TACOS 13
CHOOSE 3

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

POTATO & POBLANO (V)
roasted potatoes and poblanos, crema, cotija, pepitas, cilantro

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

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

TOSTADAS

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

BRAISED PORK BELLY & POTATO 15
black bean puree, requeson, habanero onion, piloncillo glaze,
peanuts, scallion

HOUSE SPECIALTIES

PESCADO 19
black garlic brushed cod, poblano corn 'chowder', cilantro oil
fingerling crisps, pepitas, scallion, cilantro

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)

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

Please inform staff of any allergies or dietary restrictions*