

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)	
DUCK TAQUITOS	16
duck pibil, pickled onion & red cabbage slaw Mexican mayo, charred salsa verde	
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	

HOUSE SPECIALTIES

CARNE ASADA	28
marinated grilled flank steak, quinoa and bean medley, mexican chimichurri, fresh herbs	
FIDEO SECO CALABACITA (V)	15
toasted noodles cooked in calabacita and green chili sauce, fried zucchini and Jalapeno, queso fresco, pepitas	
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, 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, carrot and ginger mole, crispy lentil tots, salsa negra, micro greens	

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	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*