

CASA AZUL

STARTERS

CHILAQUILES "NACHOS" (V)	16
salsa rojo coated chips, garlic sauce, pickled cactus, marinated onion, pico de gallo, queso fresco, pepitas, cilantro add: chicken (+4), al pastor (+3), barbacoa (+5), egg (+2)	
CHIPS & SALSA (V)	5
trio of casa made salsas	
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 (+4), barbacoa (+5)	
ESQUITE	9
"Off the cob" Mexican style street corn, saffron aioli, queso fresco, fresh herbs, chicken chicharron	
BIRRIA TAQUITOS	17
braised goat & queso chihuahua stuffed taquitos birria dipping sauce, chopped onion & herbs	
CHARRED CAESAR (V)	15
charred brussels sprouts & cauliflower, charred dressing pepitas, cotija add: chicken (+4), al pastor (+4), barbacoa (+5), shrimp (+8)	

TRIO OF TACOS

CHOICE OF ANY 3	14
AL PASTOR	
shaved marinated pork, beet onion, pineapple, cilantro	
SHRIMP	
crispy fried shrimp, habanero onion, chammyo, cilantro	
FISH	
beer battered fried cod, beet marinated onion herb aioli, cilantro	
CHICKEN	
dark meat confit, herb salsa, chicken chicharron	
BEEF BARBACOA (+\$.50)	
beet onion, scallion, cilantro	
CAULIFLOWER & SHISHITO 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	30
marinated flank steak, chef preparation changes daily	
BAJA BOWL	15
rice and black beans topped with pico, corn, rojo sauce queso fresco, cotija, scallion, cilantro choice of al pastor, chicken or beef side rice and beans (7)	
OCTOPUS TOSTADA	18
tender charred octopus, crispy fingerling potato salsa macha, requeson, peanuts, sesame	
MUSHROOM HUARACHE (V)	17
griddled masa cake topped with mezcal sauteed mushrooms, shaved brussels sprouts, black bean puree, chimichurri, candied pepitas, micro greens	
HOUSE MADE MOLE (V)	18
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 (+4), beef barbacoa (+5)	
PESCADO	24
black garlic brushed baked cod, Viadlia onion & guajillo sauce, herb bread crumb crumble	
CHORIZO SKILLET	17
house made pork chorizo, salsa verde, pico, crema, beet onion, scallion and cilantro, served with house made tortillas	

DESSERT

CHURROS	9
dulce de leche drizzle	
MEZCAL INFUSED CHOCOLATE MOUSSE	9
black lava salt, candied nuts, fresh berries, mint	

EXTRAS	
BUY THE KITCHEN A ROUND	10
HOUSE MADE HOT SAUCE	5
CASA SHIRTS	20

Please inform staff of any allergies/dietary restrictions*

Due to limited space, seating is limited to 1.5 hours*
All tables after 11pm will have an 18% automatic gratuity
added*