

CASA AZUL

STARTERS & PLATES

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

GUACAMOLE (V) 9
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), beef barbacoa (+5)

CHARRED CAESAR (V) 12
charred brussels 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

RAINBOW CARROT SALAD (V) 13
charred & chilled carrots, field greens, chipotle
Mexican chimichurri, pepitas

TRIO OF TACOS

CHOICE OF 3 14

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

SHRIMP
crispy fried shrimp, habanero onion, chammy, 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

TORTAS

11

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

HOUSE SPECIALTIES

HOUSE MADE BEEF CHORIZO

house made beef chorizo, pickled nopales, marinated onions,
fingerling potatoes, charred salsa verde, crema, radish
cilantro, served with fresh tortillas
add egg (+2), add guacamole (+2), add queso (+1)

PORK BELLY & POTATO TOSTADA

15

crispy fried tortilla, braised pork belly, fingerling potato,
requeson, habanero onion, black bean puree, peanuts
scallion, cilantro
(can be included in Taco Trio (+\$.50))

ENFRIJOLADAS (V)

14

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), 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

22

black garlic brushed cod, sweet potato coconut ancho bisque,
topped with spicy coconut & peanut crumble, cilantro, and
scallions

DESSERT

CHURROS

8

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 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