

# CASA AZUL

## STARTERS

### CHILAQUILES "NACHOS" (V) 16

salsa rojo coated chips, garlic sauce, pickled cactus, fried egg  
marinated onion, pico de gallo, queso fresco, pepitas, cilantro  
add: chicken (+4), al pastor (+3), barbacoa (+5)

### 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)

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## TRIO OF TACOS

### CHOICE OF ANY 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  
herb aioli, cilantro

#### CHICKEN

dark meat confit, herb salsa, chicken 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 flank steak, chef preparation changes daily

### BAJA BOWL 14

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 (6)

### OCTOPUS TOSTADA 18

tender charred octopus, crispy fingerling potato  
salsa macha, requeson, peanuts, sesame

### 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 (+4) or barbacoa (+5)

### 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

### PIBIL BRAISED RIBS 16

st. louis style, achiote mayo, topped with pickled red  
onion & jalapeno

### ALBONDIGAS "MEATBALLS" 14

braised beef meatballs served in cast iron, roasted  
tomatillo & green chili sauce, queso fresco, tomato, house  
made tortillas

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## DESSERT

### CHURROS 9

dulce de leche drizzle

### MEZCAL INFUSED CHOCOLATE MOUSSE 9

black lava salt, candied nuts, fresh berries, mint

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## EXTRAS

### BUY THE KITCHEN A ROUND 10

### HOUSE MADE HOT SAUCE 5

### CASA SHIRTS 20

### CASA NEW ERA FITTED/DAD HATS 25

Please inform staff of any allergies/dietary restrictions\*