

AZUL

LATIN KITCHEN

WE ARE SO HAPPY YOU CHOSE TO EAT WITH US!

We ask kindly that you keep other hungry guests in mind and keep your dining time within an hour and fifteen minutes.

20% Service charge included for parties of six or more.

Starters

Azul Guacamole Classic guacamole, topped with queso fresco, warm tortilla chips \$14.75

Queso Fundido Menonita, jack and cheddar cheeses, pickled peppers, warm tortilla chips \$13

Fundido puts the "FUN" In Fundraising! \$1 from each appetizer sold will be donated to our non-profit community partner.

Azul Nacho Grande Jack and cheddar cheeses, pineapple-jicama pico, black beans, queso fundido, Azul guacamole, lime sour cream. \$16.75

Add jalapeños \$1 / Add steak \$6.5 / Add oven roasted chicken, carnitas pork, or veggie chili \$5.5

Azul Chicken Wings Crispy chicken wings served with Azul buffalo sauce, ranch or barbeque sauce. \$18.75

Azul Shrimp Ceviche Red onions, jicama, cucumber, cilantro, mint, red bell pepper, roasted pineapple, lime, warm tortillas chips \$16

House Made Chips & Salsa Your choice of house red salsa or pineapple-jicama pico \$4.75

Each additional salsa \$4.75

Salads • Wraps • Chili

Macho Mixed greens, bell pepper, red onion and corn guacamole, chopped sweet dates, goat cheese, croutons, cilantro lime vinaigrette \$18.25 Add oven roasted chicken \$5.5

Ensalada Del Mar Mixed greens, Azul shrimp ceviche, avocado, pickled red onions, tortilla strips, cilantro lime vinaigrette \$22

Casita (small) Mixed greens, pineapple-jicama pico, seasoned pepitas, Azul white balsamic vinaigrette \$9.5 Add ceviche \$7.5 / Add oven roasted chicken \$5.5

Veggie Chili Roasted tomatoes, lentils, garbanzo beans, corn, black beans, poblano peppers, red bell peppers, onions, and garlic, topped with queso fresco and corn tortilla strips. Cup \$7 / Bowl \$12

Burritos • Quesadillas

MAKE ANY BURRITO WET WITH
RED ENCHILADA SAUCE OR GREEN SUIZA SAUCE \$3
WET COMBO (RED/GREEN) \$4/ WET FUNDIDO \$5

Super Burrito Green rice, black beans, cabbage, jack and cheddar cheeses, Azul guacamole, lime sour cream.

Choice of oven roasted chicken, carnitas pork, seasoned sweet potato or veggie chili. \$17.75
Steak \$18.75 / Sauteed shrimp \$19.75

Fajita Burrito Green rice, black beans, sauteed soy glazed peppers and onions, queso fresco, and lime cream.

Choice of oven roasted chicken, carnitas pork, seasoned sweet potatoes or veggie chili.
\$17.5 / Steak \$18.5 / Sauteed shrimp \$19.5

Classic Burrito Green rice, black beans, jack and cheddar cheeses, lime sour cream.

Choice of oven roasted chicken, carnitas pork, seasoned sweet potato or veggie chili. \$16
Steak \$17 / Sauteed shrimp or crispy fish \$18

Crispy Chicken Burrito Crispy breaded chicken, green rice, Azul guacamole, diced tomatoes, diced yellow onions, jack and cheddar cheese and lime sour cream. \$17.75

Cheese Quesadilla Jack and cheddar cheeses served with a side of sour cream. \$14.5
(1/2 Quesadilla and Choice of 1 Side)

Add oven roasted chicken, carnitas pork, or citrus soy glazed onions and peppers \$5.5 / Steak \$6.5 / Sauteed shrimp \$7.5

Kids Menu KIDS 8 AND UNDER PLEASE

Kids Soft Tacos (Two)

Jack and cheddar cheeses, choice of steak, oven roasted chicken, carnitas pork or smashed pinto beans. \$8

Kids Plate

Green rice, smashed pinto beans, choice of steak, oven roasted chicken or carnitas pork. \$12

Kids Burrito

Jack and cheddar cheeses, choice of steak, oven roasted chicken, carnitas pork, or smashed pinto beans. \$8.5

Kids Chicken Strips

Crispy chicken strips (4pc) served with green rice or smashed pinto beans. \$13.25

Kids Jack and Cheddar Quesadilla

Served with green rice or smashed pinto beans. \$11

Kids Fish Sticks

Panko battered pacific cod (3pc) served with green rice or smashed pinto beans. \$13.25

MOST OF OUR MENU ITEMS CAN BE PREPARED GLUTEN FREE. OUR CHIPS ARE CORN AND CONTAIN NO GLUTEN BUT ARE COOKED IN A FRYER WITH ITEMS THAT CONTAIN GLUTEN. PLEASE SPECIFY IF YOU HAVE AN ALLERGY OR IF IT'S A PREFERENCE.

Sensitive to spice? Let your server know so they can help direct you!

Prices subject to change without notice. Split checks only available a maximum of 4 ways.

Enchiladas 🌞 Fajitas 🌞 Bowls

Enchilada Classico Skillet Choice of **red enchilada sauce** or **green suiza sauce** Jack and Oaxaca cheeses layered with corn tortillas in a cast iron skillet topped with sour cream.

Choice of oven roasted chicken, carnitas pork, or veggies. Topped with sour cream, served with green rice, black beans and chopped cilantro. \$24

Steak \$25 / Sauteed shrimp \$26

Cheese Enchilada Skillet Choice of **red mole rojo** or **green suiza sauce** Jack and Oaxaca cheeses layered with corn tortillas in a cast iron skillet, topped with sour cream. \$15

Fajita Citrus soy glazed onions and bell peppers served with a side of sour cream, guacamole, green rice and house tortillas. **Choice of** oven roasted chicken or carnitas pork. Served with black beans or smashed pintos.

\$25 / Steak \$26 / Sauteed shrimp \$27

Carnitas Bowl **Carnitas pork** or **seasoned sweet potatoes**, green rice, black beans, Azul guacamole, slow cooked egg, spicy harissa, pickled peppers, cilantro. \$21.75

Azul Bowl Green rice, black beans, house red salsa, cabbage slaw, queso fresco, cilantro, and a house tortilla.

Choice of oven roasted chicken, carnitas pork, veggie chili or seasoned sweet potato. \$21.75
Steak \$22.75 / Sauteed shrimp \$23.75

Fajita Bowl Green rice, black beans, citrus soy glazed onions and peppers, topped with cilantro.

Choice of oven roasted chicken, carnitas pork or seasoned sweet potatoes. \$21.75
Steak \$22.75 / Sauteed shrimp \$23.75

Tacos 🌞 Tostadas

Soft Tacos

All soft tacos are served on our house corn/flour blend tortilla

Build your own Taco Plate

Three Taco Plate \$19.75

Choose any three soft tacos below

Two Tacos and a Side \$18.75

Choose any two soft tacos below and one side

Taco Classico Diced yellow onions, diced tomato, cilantro. a la carte \$6.75 **Choice of** oven roasted chicken, carnitas pork, veggie chili, or seasoned sweet potato / Add .50 for each steak

Azul Taco Lime sour cream, cabbage, jack and cheddar cheeses, house red salsa. a la carte \$6.75 **Choice of** oven roasted chicken, carnitas pork, veggie chili, or seasoned sweet potato / Add .50 for each steak

Thai Curry Taco Malaysian-Thai curry roasted chicken, candied jalapenos, pickled mango, chopped cilantro. a la carte \$6.75 (Thai sauce contains trace amounts of shellfish)

Carnitas Pork Taco Carnitas pork, escabeche pickles, candied jalapenos, spicy chipotle crema, cabbage. a la carte \$6.75

Sweet Potato Taco Chipotle crema, cabbage, black beans, queso fresco, cilantro. a la carte \$6.75

Classic Fish Panko battered pacific cod, lime sour cream, cabbage, diced tomato, pickled red onions, cilantro. a la carte \$7.25

Crispy Tacos and Tostadas

Three Crispy Tacos \$19.75

Two Tacos and One Side \$18.75

Crispy corn tortillas, melted jack and cheddar cheese, shredded cabbage, lime sour cream, diced tomato, pickled red onion, cilantro. **Choice of** oven roasted chicken, carnitas pork, veggie chili, or seasoned sweet potato. Add .50 for each steak or fish

Tostada one \$9.5 / two \$19

Crispy corn tortilla topped with smashed pinto beans, lime sour cream, shredded cabbage, tomato, pickled red onions, queso fresco and cilantro.

Choice of oven roasted chicken, carnitas pork, veggie chili, or seasoned sweet potato. Add \$1 for steak/ \$2 shrimp

Tostada Plate

One tostada and one side \$14.5

Soft Drinks \$4.25

Coke, Diet Coke, Fanta, Dr. Pepper, Sprite, Lemonade, Ginger Ale
Fresh Lemonade \$6

Sides 🌞 \$5.50

Cucumber Salad

Jicama, radish, red onion, white balsamic dressing.

Green Rice

House white rice mixed with a hint of cilantro and mint.

Rice and Beans

Small side plate with 1/2 green rice and choice of traditional black beans or smashed pinto beans.

Traditional Mexican

Black Beans

Topped with queso fresco.

Smashed Pinto Beans

Topped with queso fresco.

Desserts

Churro

Tossed in cinnamon sugar, served with chocolate sauce. \$10

Tres Leches Cake

A creamy classic with roasted chopped pineapple, whipped cream. \$11

Dessert Cocktail

Cafe Con Chatta

Fugu Horchata Infused Vodka, Alpen Sierra Cold Extract Nitro Coffee, cinnamon sugar rim. \$13 Glass

SPLIT CHECKS ONLY AVAILABLE A MAXIMUM OF 4 WAYS.
20% SERVICE CHARGE INCLUDED FOR PARTIES OF SIX OR MORE