

SPECIALTY DRINKS

CLASICA MARGARITA	\$ 8
Tequila, triple sec, sweet & sour and fresh lime juice.	
CADILLAC MARGARITA	\$ 10
Tequila, sweet & sour, triple sec, fresh lime juice and splash of Grand Marnier	
"CASA AZUL MARGARITA"	\$ 12
Our Signature margarita is prepared with Patron silver tequila, cointreau, Sweet & sour and a splash of orange juice and fresh lime juice.	
FROZEN MARGARITA	\$ 9
Tamarindo, Jamaica, Strawberry, Mango or Lemon	
AGAVE MARGARITA	\$ 10
Cuervo Tradicional, agave syrup, sweet & sour, triple sec and fresh lime juice.	
MOJITO	\$ 9
Bacardi light, fresh mint leaves, sugar and club soda.	
SANGRIA	\$ 8
A red wine & vodka sangria infused with an assortment of fresh fruit.	
MATADOR SPECIAL	\$ 10
Refreshing with a kick! Fresh muddled cucumber, agave, with tequila, triple sec and a splash of fresh lime juice.	
"EL DIABLO"	\$ 10
A different kind of margarita. jalapeño gives this classic drink a fresh flavor with an edge. Tell your server, mild, medium or EL DIABLO!	
PALOMA AZUL	\$ 8
Cuervo Tradicional with grapefruit soda and salted glass.	
BLOODY MARIA	\$ 8
Cuervo Tradicional, tomato juice and a splash of fresh lime juice.	

BEER

Draft Beer	\$ 5
Mexican Beer	\$ 5
Corona - Corona Light - XX Lager - Pacifico - Negra Modelo Modelo Especial -Bohemia - Victoria	
Michelada	\$ 6
Beer with lime juice in a salted glass	
Michelada Cubana	\$ 7
Beer with worcestershire, tabasco and lime juice in a chili-salted glass.	
Michelada Especial	\$ 8
Beer with lime juice and sangrita in a chili-salted glass.	

TEQUILAS

Blancos	Shot
1800	\$ 8
Corralejo	\$ 8
Cazadores	\$ 8
Tradicional	\$ 8
Tres Generaciones	\$ 8
Herradura	\$ 9
Don Julio	\$ 9
Patron	\$ 9
Reserva de a Familia	\$ 15
Patron Platinum	\$ 19
De Leon	\$ 25
Casa Dragones	\$ 35
Reposado	Shot
1800	\$ 9
Corralejo	\$ 9
Cazadores	\$ 9
Tradicional	\$ 9
Tres Generaciones	\$ 9
Herradura	\$ 10
Don Julio	\$ 10
Patron	\$ 10
De Leon	\$ 35
Añejo	Shot
1800	\$ 10
Corralejo	\$ 10
Cazadores	\$ 10
Tres Generaciones	\$ 10
Herradura	\$ 11
Don Julio	\$ 11
Patron	\$ 11
De Leon	\$ 39
<i>*Make it a Margarita!</i>	
Turn your favorite Tequila into a Margarita for just \$2 more!	
Reservas Extra Añejo	Shot
Reserva de la Familia	\$ 17
Don Julio 1942	\$ 17
Herradura Seleccion Suprema	\$ 27
Gran Corralejo Añejo	\$ 37
Don Julio "Real"	\$ 47
Patron Gran Burdeos	\$ 57

WINES

	Glass	Bottle
Whites & Sparkling		
Champagne	6	22
White Zinfandel, de la Casa	6	22
Chardonnay, de la Casa	6	22
Chardonnay, Robert Mondavi	8	32
Pinot Grigio, Robert Mondavi	8	32
Reds		
Merlot, de la Casa	6	22
Merlot, Robert Mondavi	8	32
Cabernet Sauvignon, de la Casa	6	22
Cabernet Sauvignon, Robert Mondavi	8	32
Pinot Noir, Summerland	9	39

*Please inform your Server of any food allergies.

**18% Gratuity added to parties of 6 or more.

***\$3 for split orders.

BOTANAS

Guacamole en Molcajete \$10.95
Fresh avocado mixed with onions, jalapeño chile, tomato and cilantro and fresh lime juice (Prepared tableside.)

Gambas al Ajillo \$12.95
Fresh shrimp prepared with olive oil, garlic, guajillo chile and lime juice.

Casa Azul Platter \$11.95
A sampler plate with crispy chicken and potato taquitos, cheese quesadillas, mini sopes and guacamole.

Aguachile de Camarón \$12.95
Fresh shrimp marinated in a spicy lime serrano peppers sauce with onions, avocado cilantro and cucumbers, topped with extra virgin olive oil.

Cantina Nachos \$9.95
A mountain of fresh tortilla chips topped with a melted blend of cheeses, beans, jalapeño chile, sour cream, guacamole & pico de gallo salsa.
With chicken or beef add \$2.50
With shrimp add \$4

Ceviche Camarón Rasurado \$12.95
Fresh shrimp with avocado, chile jalapeño, onions and cilantro, prepared with olive oil and lime juice.

Queso Fundido \$8.95
Melted cheese served with flour tortillas.
With chorizo add \$2.50
With mushrooms add \$2.50

Carpaccio Mixto \$14.95
Thin sliced tuna and shrimp with avocado, onions, cilantro and jalapeño chile in olive oil, lime juice and soy sauce.

Corn or Flour Quesadillas \$9.95
Fresh handmade corn or flour tortilla filled with cheese. Served with guacamole, lettuce and sour cream.
With chicken or beef add \$2.50
With shrimp add \$4

SOPAS

Sopa Azteca \$5.95
This soup combines flavors and textures with tortilla strips; garnished with avocado, cheese, sour cream, chicharrón and chile pasilla. With chicken add \$1.95

Consome de Pollo \$5.95
Chicken consommé served with vegetables, white rice and shredded chicken.

Pozole Diego \$8.95
Chile guajillo broth with hominy (blanched corn kernels), spices and shredded chicken. Served with corn tostadas, lettuce, limes, oregano and radish slices on the side.

ENSALADAS

Casa Azul Salad \$ 7.95 / \$9.95
Mixed greens with avocado, tomato and red onions in our house vinaigrette.
With chicken add \$2.50 / With shrimp add \$4

Cesar Salad \$7.95 / \$9.95
Fresh romaine lettuce, tossed with our home made cesar dressing. Garnished with croutons and anchovies.
With chicken add \$2.50 / With shrimp add \$4

Mango Passion Salad \$9.95 / \$12.95
Mixed greens, grapes, chopped mangos, caramelized walnuts and goat cheese, tossed with a passion fruit dressing.
With chicken add \$2.50 / With shrimp add \$4

Tostada Chicken Salad \$9.95 / \$12.95
A tostada bowl filled with spring mixed greens, grilled chicken, tomato, rice, refried beans, sour cream and cheese. Tossed with mandarin dressing.

TIRADITOS

Octopus Tiradito \$10.95
Thin sliced octopus with rocoto chile in olive oil, lime juice and volcanic salt.

Hamachi Tiradito \$11.95
Thin sliced yellowtail with avocado and rocoto chile in olive oil, lime juice and ponzu sauce.

Fish Tiradito \$11.95
Thin sliced fish with onions, carrots, jicama, cilantro and jalapeño chile in olive oil & lime juice sauce.

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LUNCH SPECIALS

Served until 4:00pm

Taco Combo \$7.95

Two soft tacos with your choice of chicken, beef, pastor, or carnitas. Served with rice and refried beans.

Chilaquiles Mayita \$9.95

Crispy corn tortillas dipped in a green, red or mole sauce. Topped with shredded chicken, sour cream, cheese and onions. Served with refried beans.

With 2 eggs add \$2.95

Chiles Rellenos \$12.95

Two lightly battered and fried chile poblano pepper stuffed with melted cheese and topped with ranchera sauce.

Served with rice and refried beans.

Orlando Chicken Tamales \$8.95

One red and one green Tamal.

Served with rice and refried beans.

Taco Tasting \$11.95

Your choice of 5 soft tacos: beef, chicken, carnitas, or pastor. Add rice and refried beans \$1.95

Burrito Vegetariano** \$9.95

Sautéed asparagus and zucchini with white rice, black beans, lettuce, sour cream, queso fresco and guacamole, wrapped in a flour tortilla.

Burrito Azul** \$9.95

Your choice of beef, chicken, carnitas, or pastor with refried beans, rice, queso fresco, lettuce and sour cream, wrapped in a flour tortilla.

Burrito Campechano** \$11.95

Combination of marinated grilled chicken and beef sirloin with refried beans, rice, queso fresco, lettuce and sour cream, wrapped in a flour tortilla.

Casa Azul Combination #1 \$10.95

One tamal, one enchilada and one taco.

Served with rice and refried beans.

** Go low carb and ask for bowl type no flour tortilla!

**Topped with green, red or mole sauce add \$1

TACOS

All our corn tortillas are freshly handmade.
Served with rice and refried beans.
Low Carb: any of the below tacos in a lettuce wrap

Tacos de Filete \$11.95

Handmade corn tortillas with beef tenderloin strips, onions, cilantro and spices.

Tacos Gobernador \$12.95

Sautéed shrimp with onions, jalapeño chile and melted cheese. Served in flour tortillas.

Tacos de Rib Eye \$15.95

Handmade corn tortillas with grilled marinated Rib Eye, diced and topped with onions and cilantro. Served with Chiles toreados.

Tacos de Carnitas \$10.95

Handmade corn tortillas with slow cooked pork meat topped with onions and cilantro.

Tacos de Pollo \$10.95

Handmade corn tortillas with grilled marinated chicken topped with onions and cilantro.

Tacos al Pastor \$10.95

Handmade corn tortillas with grilled pork in a chile guajillo orange annatto sauce, topped with pineapple, onions and cilantro.

Tacos Vegetarianos \$10.95

Handmade corn tortillas with sautéed asparagus and zucchini. Served with rice and beans.

Fish Taco Baja Style \$12.95

Two soft tacos with fried fish, lettuce and chipotle sauce. Served with guacamole, pico de gallo, rice and beans.

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ESPECIALIDADES

DE LA CASA

Lunch / Dinner

Fajitas

Your choice of the following items: chicken, beef tenderloin strips or grilled prawns, with sautéed tomatoes, green bell peppers and onions. Served with rice, refried beans, guacamole and fresh handmade corn tortillas.

- Chicken \$15.95 / \$17.95
- Tenderloin beef \$15.95 / \$17.95
- Prawns \$17.95 / \$20.95
- Mixtas (select two choices) \$17.95 / \$20.95

Enchiladas

Wrapped corn tortillas filled with chicken or cheese, topped with queso fresco, sour cream and green onions. Served with rice and refried beans.

- Suizas \$14.95 / \$16.95
- Tapatías \$14.95 / \$16.95
- Poblanas \$15.95 / \$17.95

Mole Poblano \$15.95 / \$17.95

Chicken simmered in a delicious chile chocolate sauce. Served with rice, refried beans a cheese gordita and fresh handmade corn tortillas.

Arrachera Norteña \$17.95 / \$20.95

A tender marinated charbroiled skirt steak cooked to perfection. Served with a chicken mole enchilada, Guacamole, rice, refried beans, nopalito salad and fresh handmade corn tortillas.

Carnitas Michoacanas \$15.95 / \$17.95

Slow cooked pork loin in its own juice with spices. Served with rice, refried beans, guacamole, pico de gallo and fresh handmade corn tortillas.

Pescado, Salmon o Camarones al Gusto

Your choice of fresh fish, salmon or prawns cooked with your favorite homemade special sauce.

Sauces:

- Zarandeado - Marinated in three chiles sauce.
- Al Limon - Lemon butter sauce.
- A la Diabla - Chipotle cream sauce.
- Al Ajillo - Garlic butter guajillo sauce.

Served with your choice of two: white rice, fried plantains, black beans or grilled vegetables and fresh handmade corn tortillas.

Lunch / Dinner

- Fresh Fish \$15.95 / \$17.95
- Salmon \$15.95 / \$17.95
- Prawns \$17.95 / \$20.95

Halibut al Meunier

\$23.95

Fresh halibut in a butter and lime sauce. Served with white rice and vegetables.

Filete Mexiquense

\$ 25.95

Charbroiled filet mignon on a red wine reduction sauce. Served with poblano pepper with cream and sautéed potatoes.

Rib Eye El "10"

\$ 25.95

Charbroiled Rib Eye cooked to perfection on a red wine chiles reduction sauce topped with fried onions. Served with sautéed potatoes or grilled vegetables.

SIDES

Vegetables	3.95
French Fries	2.95
Fried Plantains	3.95
Rice	1.95
Beans	1.95
Chiles Toreados	1.95
Cheese Gorditas	2.95
Scoop of Guacamole	2.95
Pico de Gallo	1.95
Handmade Corn Tortillas	1.00
Sour Cream	1.00

DESSERTS & COFFEE

Pastel de Tres Leches	\$6.95
Fresas con Crema	\$6.95
Flan Napolitano	\$6.95
Churros	\$6.95
Dessert Platter	\$12.95
Fresas con Crema - Flan Napolitano - Churros	
Café Regular o Decaf	\$2.50
Café Espresso	\$2.95
Café Cappuccino	\$2.95
Soft Drinks	\$2.95
Panna or Pellegrino Water	\$5.95

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