

SPECIALTY COCKTAILS

Paraíso
captain morgan dark rum, coconut cream, pineapple juice, fresh lime juice, espresso bean rim - \$15 / \$60 **PITCHER**

Refresco de Piña
tito's vodka, pineapple nectar, fresh lime juice, topped with pineapple high noon seltzer, sugar & tajin rim - \$15

Cantarito / Cazuela Real
maestro dobel tequila, jarritos grapefruit soda, orange juice, fresh lime juice, tajin & chamoy rim
Cantarito - \$15 Pitcher - \$60 Cazuela Real - \$150

Azularita
tequila blanco, blue curaçao, lime, salt rim, coronita beer topper - \$20

The Grinch
400 conejos mezcal, malibu coconut rum, pineapple, lime juice, black salt - \$15

El Pinche
pinches miches michelada mix, modelo, chamoy, fresh lime juice tajin rim, shrimp garnish.
choose original / tamarindo / cutecumber - \$15



Coquito
captain morgan rum, condensed milk, coconut milk, vanilla, cinnamon - \$15

Spiked Dalgona Coffee
bailey's irish cream, amaretto liqueur, almond milk, whipped coffee - \$15

Peppermint White Chocolate Martini
grey goose vanilla vodka, creme de cacao, peppermint, white chocolate - \$15

Ponche Navideño
bacardi rum, tamarind, guava, apple, orange, brown sugar cane (served hot) - \$15

El Grito
maestro dobel tequila blanco, blue curaçao, peach schnapps, mango puree - \$16

Margaritas
patron tequila, triple sec, fresh lime juice; choose your flavor:
Spicy Pomegranate Mango Blood Orange Classic
- \$15 **COCKTAIL** - \$60 **PITCHER**

Torre de Margaritas - Patron Margarita Tower
all four margarita flavors presented in patron bottle tree - \$65

Cranberry Sangria
pinot noir, cranberry, orange, pineapple, cinnamon stick - \$15 / \$60 **PITCHER**

Mango Apple Sangria
pinot grigio, ginger beer, mango, apple, orange - \$15 / \$60 **PITCHER**

Vanilla Red Bull Crunch
jim beam vanilla, red bull, cinnamon, angostura bitters - \$15



CERVEZA & SELTZER

Drafts

Modelo - \$6
Founders All Day IPA - \$7
Bell's Two Hearted - \$7
Goose Island 312 - \$6
Bud Light - \$6
Guinness - \$7

Bottles

Modelo Negra - \$7
Corona - \$7
Michelob Ultra - \$6
Bud Light - \$6

Cans

High Noon - \$7
black cherry, grapefruit, peach, pineapple, lime

WINE

Glass / Bottle

Red

Meiomi, Pinot Noir Sonoma Coast, CA - \$12 / \$50
Silvergate, Pinot Noir Sonoma County, CA - \$11 / \$48
Finca Nueva by Miguel Angel de Gregorio, Tempranillo Calatayud, Spain - \$14 / \$56
Caymus Conundrum, Red Blend Monterey, CA - \$12 / \$50
Columbia Crest, Red Blend Columbia Valley, WA - \$11 / \$48

White

Babe White - \$10 **CAN**
Herederos Del Marques De Riscal Verdejo, Pinot Grigio Rueda, Spain - \$10 / \$40
Chateau Ste Michelle, Riesling Columbia Valley - \$10 / \$40
Joel Gott, Chardonnay Monterey, CA - \$11 / \$48
Kim Crawford, Sauvignon Blanc Marlborough, New Zealand - \$13 / \$52

Rosé

Babe Rosé - \$10 **CAN**
Whispering Angel Cotes de Provence, France - \$12 / \$50



NON-ALCOHOLIC

Coke, Diet Coke, Sprite, Cranberry Juice, Lemonade - \$4

Fiji Bottled Water - \$6

Topo Chico Sparkling Mineral Water - \$6



Happy Monday Coffee
locally roasted beans from Chiapas, Mexico; medium body & roast; taste notes of jasmine, citrus & chocolate - \$4

Latinx Owned & Locally Roasted

AGUA FRESCAS \$6

Horchata - Cinnamon Rice Water Piña - Pineapple

Jamaica - Hibiscus



BOTTLE SERVICE

Tequila

Patron Añejo - \$525
Patron Reposado - \$450
Patron Silver - \$350
Casamigos Añejo - \$550
Casamigos Reposado - \$475
Casamigos Silver - \$375
Casa Dragones - \$1200
Clase Azul - \$750
Maestro Dobel 50 - \$850
Maestro Dobel - \$325

Don Julio 1942 - \$750

Don Julio Añejo - \$550

Don Julio Reposado - \$475

Don Julio Silver - \$375

Vodka

Grey Goose Magnum - \$525

Grey Goose - \$295

Tito's - \$295

Effen + flavors - \$245

Whiskey / Scotch / Cognac

Macallan 18 - \$750

Macallan 12 - \$375

Johnnie Walker Blue Label - \$700

Johnnie Walker Black Label - \$350

Buchanan's 21 - \$600

Buchanan's 18 - \$400

Buchanan's 12 - \$275

Hennessy - \$450

Jameson - \$275

Bubbles

Ace Rosé - \$1550

Ace of Spades - \$950

Dom Pérignon Rosé - \$850

Dom Pérignon - \$475

Veuve Clicquot Magnum - \$600

Veuve Clicquot - \$325

Moët & Chandon Nectar Rosé - \$325

Moët & Chandon Imperial Brut - \$275



Latin-inspired drinks

BAR MANAGER / MIGUEL ARANDA

azulmariscos.com

@azulmariscoschicago

AZUL

MARISCOS + MUELLE

SMALL PLATES

Empanadas de Langosta Con Queso - Lobster & Cheese Empanadas

lobster claw & tail meat, chihuahua cheese, stuffed pastry dough
served with chipotle aioli - \$19 for three \$7 for each additional empanada

Ceviche de Camarón - Shrimp Ceviche GF

lime cured shrimp, freshly diced cucumber, hass avocado, jalapeño, onion, tomato, cilantro - \$14

Coctel de Camarón - Shrimp Cocktail GF

jumbo shrimp in spicy housemade cocktail sauce, hass avocado, celery, cucumbers, onion, cilantro - \$16

Aguachiles - Spicy Lime Cured Shrimp GF

lime cured butterfly jumbo shrimp, jalapeño, cilantro, garlic - \$18

Queso Fundido GF

grilled jumbo shrimp, chorizo, chihuahua cheese, hass avocado, jalapeño, green pepper, onion; served with tortilla chips - \$18

Pulpo a la Parrilla - Grilled Octopus GF

basted in azul 9 spice butter - \$18



Ostiones - Oysters GF

east & west coast varieties, ask your server - \$18 for six

Ostiones Preparados - Prepped Oysters GF

oysters topped with shrimp ceviche - \$21 for six

Guacamole GF

ripe hass avocado, lime, cilantro, jalapeño, red onion, aioli, tortilla chips - \$11

Chips & Salsa VG GF

housemade fire roasted salsa, tortilla chips - \$8

Alas de Pollo - Grilled Honey Chipotle Glazed Wings GF

served with ranch or blue cheese (10 wings per order) - \$16

Elote - Roasted Corn V GF

fire roasted corn on the cob, housemade chipotle aioli, cotija cheese, tajin, lime (3 pieces) - \$10



CALDO & ENSALADA

Pozole de Camarón - Shrimp Pozole

jumbo shrimp, hominy, spicy shrimp broth; served with hass avocado, chile de arbol, onion, cilantro, lime, radish, tortilla chips - \$18

Ensalada - House Salad V GF

grilled pineapple, grilled jalapeño, hass avocado, tomato, cucumber, red onion, romaine, tortilla strips, honey citrus dressing - \$12

add chicken - \$4 steak - \$7 shrimp - \$8 salmon - \$16

SHARED PLATES

Langostinos - Prawns GF

sautéed in azul sauce (nayarit-style hot sauce, garlic, 9 spice blend)
-\$54 per kilo

Patatas de Cangrejo Real a La Parrilla - Grilled King Crab Legs GF

prepared with azul sauce (nayarit-style hot sauce, garlic, 9 spice blend)
with spiced butter sauce - \$126 per kilo

Mariscada - Seafood Platter (served hot) GF

alaskan king crab leg, lobster, langostino, jumbo shrimp,
roasted corn on the cob with rice and garlic bread - \$400 full \$250 half

Platillo de Arrachera - Skirt Steak

grilled marinated skirt steak served with housemade salsa,
corn tortillas, refried beans - \$62 per kilo

Seafood Tower (served cold) GF

lobster, alaskan king crab leg, jumbo shrimp, oysters; served with
cocktail sauce, mignonette, lime, hot sauce, salt on the side - \$150

Camarones a la Diabla - Diablo Shrimp GF

grilled jumbo shrimp, tossed in diablo sauce (extra spicy) - \$52 per kilo

ENTRÉES

Served with housemade rice and toasted garlic bread, unless noted.

Patatas de Cangrejo Real a La Parrilla

- Grilled King Crab Legs GF

prepared with azul sauce (nayarit-style hot sauce, garlic,
9 spice blend) with spiced butter sauce - \$68

Salmon a la Parrilla - Grilled Salmon GF

fresh atlantic wild caught salmon, tequila honey glaze,
housemade fire roasted salsa with hass avocado - \$29

Pasta de Crema Chipotle - Chipotle Cream Pasta

octopus, lobster, jumbo shrimp, mussel, chipotle cream sauce,
penne pasta topped with chihuahua cheese, garnished with
freshly chopped cilantro (rice not included) - \$33

Mar y Tierra - Surf & Turf

grilled marinated skirt steak & your choice of grilled: jumbo
shrimp, lobster or alaskan king crab legs; served with rice,
roasted corn with garlic butter & refried beans

jumbo shrimp - \$58 lobster - \$65

alaskan king crab legs - \$98

Huachinango - Veracruz Red Snapper

flash fried whole red snapper; served with veracruz sauce
(roasted tomato, green olive, caper, onion, jalapeño) - \$36

Langostinos - Prawns GF

sautéed in azul sauce (nayarit-style hot sauce,
garlic, 9 spice blend) - \$32

Platillo de Arrachera - Skirt Steak

grilled marinated skirt steak served with housemade salsa,
corn tortillas, refried beans - \$36

Piña Rellena - Stuffed Pineapple GF

octopus, lobster, jumbo shrimp, grilled pineapple, chipotle
cream sauce, topped with melted chihuahua cheese - \$33

Camarones a la Diabla - Diablo Shrimp GF

grilled jumbo shrimp, tossed in diablo sauce (extra spicy) - \$31



TACOS

*Served with onion, cilantro & housemade fire roasted salsa
and four per order, unless noted.*

Bistec - Steak GF

grilled marinated skirt steak, corn tortilla - \$16

Pollo - Chicken GF

grilled marinated chicken thigh, corn tortilla - \$14

Vegetal - Veggie VG

seasonal vegetables, chipotle aioli, flour tortilla - \$13

Camarón - Shrimp

grilled marinated gulf shrimp, red cabbage, hass avocado,
chipotle aioli, flour tortilla (three per order) - \$16

Rollo de Langosta - Lobster Roll

lobster tail & claw meat, chipotle aioli, hass avocado,
celery, served in a lobster roll - \$24

Hamburguesa - Chipotle Burger

8oz. grilled burger topped with queso fundido
(chihuahua cheese, chorizo), egg, hass avocado slices,
chipotle aioli, brioche bun - \$17

KIDS \$10

*Served with plantain chips (unless noted) & a mini
paleta (choose lime, mangonada, pineapple, strawberry)*

Burger

4oz. grilled burger, cheddar cheese, ketchup, brioche bun

Chicken Tenders

served with plantain chips & bbq sauce

Tacos V GF

choose grilled chicken, veggie or ground beef; served with lettuce & tomato,
and rice or plantain chips (2 tacos per order)

Quesadilla V

chihuahua cheese, flour tortilla - choose grilled chicken, veggie or ground beef;
served with rice or plantain chips

SIDES \$5

Arroz - Rice GF

seasonal vegetables, chipotle aioli, flour tortilla - \$13

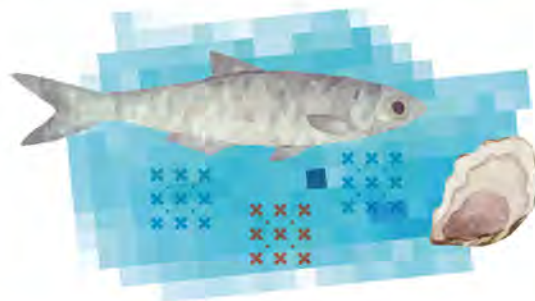
Frijoles - Refried Beans GF

grilled marinated gulf shrimp, red cabbage, hass avocado,
chipotle aioli, flour tortilla (three per order) - \$16

Platanito - Plantain Chips VG GF

grilled marinated skirt steak served with housemade salsa,
corn tortillas, refried beans - \$36

Pan de Ajo - Garlic Bread



HANDHELDS

Served with plantain chips.

DESSERTS

PASTRY CHEF / MARYROSE MOSES

Mangonada Panna Cotta

magno purée, vanilla bean, macerated strawberries & pineapple, ritz crunch - \$11

Chile Guajillo Flan V GF

housemade flan - \$6

Mexican Hot Chocolate Brownie V GF

orange dulce de leche drizzle & chocolate orange cinnamon ice cream - \$12

AZUL

MARISCOS  MUELLE

Latin-inspired seafood

azulmariscos.com

@azulmariscoschicago

EXECUTIVE CHEF / MICHAEL HERNANDEZ - CHEF DE CUISINE / HUGO ZUNIGA

Available V - Vegetarian VG - Vegan GF - Gluten Free

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.