

# SPECIALTY COCKTAILS

## Paraíso

captain morgan dark rum, coconut cream, pineapple juice, fresh lime juice, espresso bean rim - \$15 / \$55 **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, squirt grapefruit soda, orange juice, fresh lime juice, tajin & chamoy rim

Cantarito - \$15 Pitcher - \$55 Cazuela Real - \$150

Proceeds from this cocktail benefit @firebirdcommunityarts



## El Pinche

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



## Mojarita Martini

bacardi rum, casamigos tequila, fresh lime juice, fresh mint, sugar & chamoy rim - \$15

## Azularita

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

## El Grito

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

## Spicy Cucumber Margarita

patron tequila, triple sec, fresh cucumber, jalapeño, fresh lime juice - \$15 / \$55 **PITCHER**

## Passion Fruit Margarita

patron tequila, triple sec, passion fruit puree, fresh lime juice - \$15 / \$55 **PITCHER**

## Mango Margarita

patron tequila, triple sec, mango puree, fresh lime juice - \$15 / \$55 **PITCHER**

## Red Bull Tropical

grey goose vodka, tropical red bull, orange juice, fresh lime juice - \$15

## Spiked Jamaica Agua Fresca

effen vodka, hibiscus flavored signature agua fresca, lime, mint - \$14

# 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 Province, 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

# 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 - \$375

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



# 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 - three for \$19 additional empanadas \$7 each

### 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



### Ostiones - Oysters GF

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

### Ostiones Preparados - Prepped Oysters GF

oysters topped with shrimp ceviche six for \$21

### 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

lobster, alaskan king crab leg, jumbo shrimp, langostino,  
roasted corn on the cob with rice and garlic bread (serves 6 to 8) - \$400

### 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

### 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

## HANDHELDS

*Served with plantain chips.*

### 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

### Frijoles - Refried Beans GF

### Platano - Plantain Chips VG GF

### Pan de Ajo - Garlic Bread



## DESSERTS

PASTRY CHEF / MARY ROSE MOSES

### Mangonada Panna Cotta

mango 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.