**Cocktails, Pitchers & Cazuelas**

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Flavor</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Margaritas</td>
<td>maison de telapia, triple sec, fresh lime juice, agave, salt</td>
<td>Choose your flavor: Spicy Mango, Peach, Strawberry Classic</td>
</tr>
</tbody>
</table>

**Torrer de Margaritas - Patron Margarita Tower**
All four margarita flavors presented in a patron bottle tower - $65

**Paraiso**
cranberry, margarita, garnish, lime, cherry, sweet and sour, fresh lime, jalapeño, hibiscus

**Cantarrito**
maison de telapia, jalepeno, grilled lime, tequila, lime, salt

**Cranberry Sangria**
peach, cranberry, orange, pineapple, cinnamon stick

**Apple Mango Sangria**
pineapple, ginger beer, mango, apple, orange

**El Pinche**
piñon, mescal, tequila, triple sec, agave, cherry, lime, salt, tequila

**Michelada Kit**
bottle of telapia, mescal, lime, tequila, salt, tequila, chile, lime, salt, tequila, salt

**SHOT TREE**
Twelve shots presented in a “tree”: choose two flavors.

- Horchata
  - Tequila, horchata syrup
- Mango-Chamuy
  - Tequila, mango juice
- Pepino
  - Elderflower lemonade, lime juice, tequila
- Tamarindo
  - Tequila, tamarind syrup
- Azul
  - Tequila, blue curacao, grapefruit, lime

**WINE**

- **Red**
  - Minervois, Pinot Noir Sauvage, Coteaux d’Aix en Provence, France - $12 / $50
  - Silverado, Pinot Noir, Sonoma County, CA - $11 / $40
  - Franz Haas by Miguel Angel de Gregorio, Rioja, Spain - $14 / $56
  - Caymus Cabernet Sauvignon, Napa Valley, CA - $12 / $50

- **White**
  - PINOT THEY DE RODES DE RODES, Pinot Grigio, Italy - $10 / $40
  - Chateau Ste. Michelle, Columbia Valley, WA - $19 / $90
  - Joel Gott, Chardonnay, Monterey, CA - $11 / $40
  - Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand - $13 / $52
  - Bare White - $10 / $40

**SPECIALTY COCKTAILS**

<table>
<thead>
<tr>
<th>Cocktail</th>
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<th>Notes</th>
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</table>
| Mojito | bacardi, lime, simple syrup, sugar, mint | Make your own: | $15
| Raspberry Macchiato Strawberry Classic |
| Refresco de Piña | blanco, lime, sugar, mint | Make your own: | $15
| Mexican Mule | blanco, lime, sugar, mint | Make your own: | $15
| Mai Tai | bacardi, orange, pineapple, triple sec, lime, sugar, mint | Make your own: | $15

**AZUL**

**MARGARITA PITCHER**

**FUSION PITCHER**

**AROMATIC PITCHER**

**HAIR OF THE DOG**

**THUNDER PITCHER**

**BOTTLE SERVICE**

**MONDAY MARGARITA SPECIAL**

**CERVEZA & SELTZER**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Flavor</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Modello</td>
<td>Red</td>
<td>6% ABV</td>
</tr>
<tr>
<td>Founders All Day</td>
<td>IPX</td>
<td>5% ABV</td>
</tr>
<tr>
<td>Bell’s Two Hearted</td>
<td>Red</td>
<td>8% ABV</td>
</tr>
<tr>
<td>Goose Island</td>
<td>Saison</td>
<td>4% ABV</td>
</tr>
<tr>
<td>Bud Light</td>
<td>White</td>
<td>5% ABV</td>
</tr>
</tbody>
</table>

**NON-ALCOHOLIC**

- **Coca, Diet Coke, Sprite**
- **Cranberry Juice, Lemonade**

**MOCKTAILS**

- **Happy Monday Coffee**
- **Tequila Lime**

**AGUA FRESCA**

- **Coke, Diet Coke, Sprite**

**DRAFTS**

- **Modello**
- **Founders All Day IPA**
- **Bell’s Two Hearted**
- **Goose Island Saison**
- **Bud Light**
- **Guinness**

**BOTTLED**

- **Modello**
- **Corona**
- **Michelob Ultra**

**CANS**

- **Bleu Moon**
- **Pilsner**
- **Belgian White**

**MOCKTAILS**

- **Horchata**
- **Cinnamon**

**CHOCOLATE**

- **Dessert Chocolate**

**BOOZE BUBBLES**

- **Azuarita**
- **Tequila Blanca, lime, salt, agave**
- **Azuarita**
- **Tequila Reposado, lime, salt, agave**
- **Azuarita**
- **Tequila Añejo, lime, salt, agave**
- **Azuarita**
- **Tequila Extra Añejo, lime, salt, agave**

**AZUL MARISCOS & MUELE**

- **azulmariscos.com**
- **@azulmariscoschicago**
**ENTRANTES**

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

- **Mary Tierra - Surf & Turf**
  grilled marinated skirt steak & with your choice of grilled: jumbo shrimp, lobster or askkon king crab legs served with roasted corn with garlic butter & balsamic glaze.
  jumbo shrimp - $50
  lobster - $75
  askkon king crab legs - $98

- **Ravilious de Langosta - Lobster Ravioli**
  lobster and cheese stuffed ravioli, sautéed in a mango leche sauce, topped with lobster meat and cajun cream served with garlic bread - $32

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

  - **Bistec - Steak**
    grilled marinated skirt steak, corn tortilla - $16

  - **Camaron - Shrimp**
    grilled marinated gulf shrimp, red cabbage, house avocado, cilantro, onion, flour tortilla (two per order) - $10

  - **Pollo - Chicken**
    grilled marinated chicken thigh, corn tortilla - $14

  - **Vegetal - Veggie**
    avocado, grilled zucchini & squash, roasted corn, cilantro, onion, flour tortilla - $15

- **Salmon a la Parrilla - Grilled Salmon**
  fresh atlantic wild caught salmon, tequila honey glaze, housemade fire roasted salsa with avocado - $20

- **Dorado a la Parrilla - Grilled Mahi Mahi**
  grilled pineapple housemade salsa with avocado - $31

- **Ranchachano - Red Snapper**
  fresh fried red snapper; served with white rice and red beans, served with grilled corn on the cob, jalapeno, cumin, cilantro - $20

  - **Jicama**
    jicama, crispy jicamas, fried jicama, served with jalapeno, onions, cilantro, lime - $20

- **Kids**
  Served with seasoned waffle fries (unless noted)

  - **Hamburguesas - Burger**
    4oz, grilled burger, cheese, lettuce, tomato, bun - $10

  - **Chicken Tenders**
    served with bbq sauce - $12

  - **Tacos**
    grilled chicken, cheese, onion, flour tortilla (two per order) - $8

  - **Quesadillas**
    house cheese, flour tortilla - cheese grilled chicken, cheese or grilled beef, served with rice and seasoned waffle fries - $18

**SOPAS & CREAM SOUPS**

- **Peces de Langosta**
  lobster and corn soup, served with jicama fries, corn tortilla, jalapeno, cilantro - $20

- **Camarones de Langosta**
  grilled shrimp, marinated in a light tequila, garlic, cilantro and lime, served with corn tortilla - $25

- **Kingfish**
  grilled kingfish, corn tortilla - $18

- **Ceviche**
  fresh catch fish, lime, cilantro, lime, lime, served with corn tortilla - $20

- **Shrimp & Scallops**
  grilled shrimp, scallops, served with corn tortilla - $25

- **Quesadillas**
  grilled cheese, served with corn tortilla - $10

**KIDS**

- **Arroz - Rice**
  served with cheese, rice, beans, and corn tortilla - $6

- **Frijoles - Refried Beans**
  served with cheese, rice, and corn tortilla - $5

- **Pan de Ajo - Garlic Bread**
  served with cheese, rice, and corn tortilla - $5

- **Baked Fries**
  served with cheese, rice, and corn tortilla - $5

**DESSERTS**

- **Margarita**
  orange juice, tequila, served with housemade rice and tostadas - $12

- **Chocolate Cheesecake**
  served with housemade rice and tostadas - $12

**AZUL MARIPOSAS & MUELLE**

**EXECUTIVE CHEF / MICHAEL HERNANDEL**

The Chicago Department of Food Standards has issued the certification of a restaurant to serve alcoholic beverages. This certification is based on the implementation of the Illinois Alcoholic Beverage Control Act and the state and local laws. This restaurant is required to follow these laws and regulations to ensure the safety and well-being of its customers. For more information, please visit the website of the Illinois Department of Commerce and Economic Opportunity.