COCKTAILS, PITCHERS & CAZUELAS

Cocktails & 16 Pitchers – 65
Cazuela Real (Large Clay Pot) – 150

Margaritas
Patron silver tequila, triple sec, fresh lime juice, salt; choose your flavor: spicy mango, guava passion fruit, ancho chile margarita, blue curaçao.

Torre de Margaritas – Patron Margarita Tower
Choose two margarita flavors; presented in bottle tree – 75

Paraiso
Captain morgan dark and stormy, coconut cream, pineapple juice, fresh lime juice, espresso bean rim.

Cantarito
Centenario plata tequila, jalepenos, grapefruit soda, orange juice, fresh lime juice, Tajin & chamoy rim.

CERVEZA & SELTZER

Drafts
Modulo – 6
Founders All Day IPA – 7
Bell’s Two Hearted – 7
Guinness 330ml – 6
Bud Light – 7
Guinness – 7

Bottles
Dos Equis – 8
Modelo Negra – 8
Corona – 8
Michelob Ultra – 8
Bud Light – 7

Cans
Dos Equis – 7
Corona – 7
Cucumber lime – salt pineapple watermelon
Flight – 20 ounce

Hard Seltzer
Tape Cita – 8
Cactus Watermelon Strawberry tequila

Mocktails & NON-ALCOHOLIC

Horchata Agua Fresca – Cinnamon Rice Water – 6
Jamaica Agua Fresca – Hibiscus Fruit Water – 6
Pita Agua Fresca – Pineapple Water – 6
Fiji Bottled Water – 6
Tepe Chino Sparkling Mineral Water – 6
Cola, Diet Coke, Sprite, Cranberry Juice, Lemonade – 4

SHOT TREE

Twelve shots presented in a "tree," choose one or two flavors.

Horchata
Tequila, horchata syrup.

Mango Chamuy
Tequila, mango purée.

Tamarindo
Tequila, tamarindo syrup.

Azul
Tequila, blue curaçao, pop rocks, lime.

Refresco de Pita
Gray guava soda, pineapple nectar, fresh lime juice, topped with pineapples high nose seltzer, sugar & Tajín rim – 16

Azuñita
Patron silver tequila, blue curaçao, lime, salt rim, coriander beer topper – 21

Fresno Con Crema
Gray guava essence strawberry & lemonade soda, red bull red edition, coconut cream, pineapple juice, lime juice – 16

El Pincho
Pinchos made with michelada mix, modula, chamoy, chamoy, fresh lime juice, Tajín rim, drinking garnish cheese: original tamarindo cebazancap – 26

Michelada Kit
Bottle of pinchos made with michelada mix; six bottles of modelo modelo or corazon garnishes: chipotle, limes, olives, shrimps, tortilla chips – 65

SPECIALTY COCKTAILS

Don Carlos
Cointreau mezcal, patron silver tequila, lime juice, triple sec, agave, pineapple juice – 16

La Sandía
Gray guava watermelon beer, fresh lime juice, simple syrup, Tajín – 16

Mexican Mule
Patron silver tequila, fresh lime juice, ginger beer – 16

Blackberry Smash
400 cuyconjue, fresh blackberries, fresh lime juice, agave – 16

Dos Carras
Cointreau mezcal, patron silver tequila, lime juice, triple sec, agave, pineapple juice – 16

Azuñita
Patron silver tequila, blue curaçao, lime, salt rim, coriander beer topper – 21

Dos Carras
Cointreau mezcal, patron silver tequila, lime juice, triple sec, agave, pineapple juice – 16

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SPECIALTY COCKTAILS

Red
Menent, Pinot Noir, Santa Cita, CA – 12 / 50
Silvergut, Pinot Noir, Sonoma County, CA – 11 / 48
Finca Nueva by Miguel Angel de Gregorio, Tempranillo Cariñena, Spain – 14 / 50
Caymus Vineyard, Red Blend, Monterey, CA – 12 / 50

Rose
Whispering Angel, Cotes de Provence, France – 12 / 50

WHITE

Herrerios Del Marques De Riscal Verdejo, Rueda, Spain – 10 / 40
Chateau Ste Michelle, Riesling Columbia Valley – 10 / 40
Jost Elliot, Chardonnay Monterey, CA – 11 / 48
Kim Crawford, Sauvignon Blanc Marlborough, New Zealand – 13 / 52

WBE

LATE NIGHT DINING

Mocktails & NON-ALCOHOLIC

Paloma Mocktail
Seedlip spiced 04, jalepenos grapefruit, lime juice, simple syrup, salt – 9

Cosmopolitan Mocktail
Seedlip citrus grove 42, cranberry juice, lime juice, simple syrup – 9

Pomegranate Mocktail
Seedlip floral gordon, pomegranate syrup, lime juice, simple syrup – 9

Happy Monday Coffee
Locally roasted beans from chiquito, mexicali; medium body & roast taste notes of jalepeno, citrus & chocolate – 4

BOTTLE SERVICE

Tequila & Mezcal
Patron Añejo – 95
Patron Reposado – 95
Patron Silver – 75
Casamigos Añejo – 95
Casamigos Reposado – 75
Casamigos Silver – 95
Casa Dragones – 1200
Clase Azul Añejo – 95
Clase Azul Añejo – 95
Clase Azul Reposado – 95
Clase Azul Plata – 95

Vodka
Grey Goose Vodka – 95
Grey Goose – 95
Tito’s – 95
Effen – black cherry – 95

Whiskey / Scotch / Cognac
Macallan 18 – 180
Macallan 12 – 120
Johnnie Walker Blue Label – 100
Johnnie Walker Black Label – 100
Buchanan’s 21 – 225
Buchanan’s 12 – 225
Hennesey – 450
Jameson – 225

Rum
Aron Rum – 150
Ace of Spades – 125
Dewar’s Special Liqueur – 125
Dewar’s Special Liqueur – 125

Gin
Tanqueray – 95
Jedward – 95

Liqueur
Baileys – 95
Fernet Branca – 95

Fruit Juice
Orange, Pineapple, Tomato, Cranberry, Blueberry, Raspberry, Strawberry, Mango, Blood Orange

Latin-inspired drinks
azulmariscos.com @azulmariscoschicago

Please note, prototype of iOS is unedited to protectS.F. or move non-photoshoot photo per party.
SMALL PLATES
*No Substitutions / Modifications*

**PREMIUM SHAREABLE PLATES**

- **Mariscado** - *Seafood Platter (serves 4)*
  - alaska king crab leg, lobster, shrimp, octopus, served with cocktail sauce, mignonette, lime, hot sauce, salt on the side - $175

**ENTRÉES**

All entrees served with housemade rice and toasted garlic bread, unless noted.

- **Pita Bellena** - *Shrimp Pineapple (GF)*
  - As-Smoked Chicago’s Best! TV octopus, lobster, jumbo shrimp, grilled pineapple, chipotle cream sauce, topped with melted chipotle cheddar cheese - $36

- **Mary Tierra - Surf & Turf**
  - grilled marinated skirt steak with your choice of grilled, jumbo shrimp, lobster or alaska king crab legs; served with roasted garlic with garlic & refried beans with jumbo shrimp - $68
  - with lobster - $79
  - with alaskan king crab legs - market price $132

- **Salmon a la Parrilla - Grilled Salmon**
  - fresh Atlantic wild caught salmon, tepinul honey glaze, housemade five-rose sauce with housemade sauce - $35

- **Buchanancia - Red Snapper**
  - whole red snapper, choose your preparation style - $35
  - grilled served with Zip’s churrasco sauce
  - flash fried served with seafood sauce (roasted tomato, green onion, garlic, cilantro, jalapeno)

**TACOS & HANDHELDs**

Served with onion, cilantro & housemade fried corn salsa plus sides of rice & beans; 4 tacos per order (no mix = match) served on corn tortillas, unless noted.

- **Vegetal** - *Vegetarian*
  - avocado, grilled zucchini & squash, roasted corn, chipotle aioli, flour tortilla - $14

- **Montel**
  - diced onions, roasted pineapple, cilantro, chipotle salsa, corn tortillas - $16

- **Ahi Tuna**
  - seared ahi tuna, avocado, cucumber salad, frisee onions, tarragon tartar sauce - $22

- **Camarón** - *Shrimp*
  - grilled marinated grill shrimp, red cabbage, lime avocado, chipotle aioli, flour tortilla (three per order) - $17

**CALDO & ENSALADA**

- **Penol de Camarón - Shrimp Pasta**
  - jumbo shrimp, baby shrimp, spicy chipotle sauce; served with housemade sauce, chipotle aioli and tortilla chips - $25

- **Caldo de Siete Mares - Seven Sea Soup**
  - red, masilla, octopus, lump fish, shrimp, crab leg, clams, squid, corn on the cob; served with tortillas, avocado, onion, corn - $29

**DESSERT**

- **Churros**
  - served with cinnamon sugar cream - $12

- **Mexican Chocolate Cake**
  - Gutenberg dark chocolate, fresh berries, cinnamon cream cheese, chocolate sauce - $15

**SIDEs**

- **Loaded Waffle Fries**
  - chipotle cream sauce, guacamole, sour cream, roasted pineapple - $9
  - add chicken - $4
  - add shrimp - $9
  - add salmon - $10

- **Papas Fritas Seasoned**
  - Seasoned Waffle Fries

- **Arraza - Rice**
  - *Vegetarian*

- **Fejoles - Refried Beans**
  - *Vegetarian*

- **Pan de Ajo - Garlic Bread**
  - *Vegetarian*