

Azul Brunch Club

HOUSE SPECIALS

Queso Fundido GF

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

Tostones de Langosta y Aguacate - Lobster Avocado "Toastones"

lobster claw & tail meat, sunny side egg, guacamole, cotija cheese, tostones (4 per order) - \$24

Tostones de Aguacate - Avocado "Toastones" GF VG

vegan guacamole, soy chorizo, tostones (4 per order) - \$14

Churro French Toast

thick cut egg bread, cinnamon toast crumble, cinnamon ice cream, vanilla & caramel drizzle, syrup - \$15

Nutella Stuffed Pancakes

fresh strawberry, whipped cream, powdered sugar, syrup (3 per order) - \$15

EGG BRUNCH

Served with housemade rice and refried beans.

Chilaquiles GF

flash fried corn tortillas cooked in salsa, two eggs cooked your way, chihuahua cheese, sour cream - \$14

choose **salsa roja** **salsa verde** **diablo sauce (extra spicy)** 🌶️

add chorizo or chicken - \$4 **steak** - \$7 **shrimp** - \$8 **lobster** - \$12

Huevos Rancheros GF

two eggs cooked your way, tostada, housemade fire roasted salsa - \$14

add chorizo or chicken - \$4 **steak** - \$7 **shrimp** - \$8 **lobster** - \$12

Asada y Huevos - Steak & Eggs GF

marinated grilled skirt steak, two eggs cooked your way; served with corn tortillas - \$28

Papas Con Chorizo - Chorizo Hash & Eggs GF

chorizo, onions, brunch potatoes topped with two eggs cooked your way; served with corn tortillas - \$16
sub soy chorizo - \$2

HANDHELDS

Brunch Tacos

scrambled eggs (unless noted), housemade fire roasted salsa, choose corn or flour tortillas (4 per order)

Poblano Pepper hass avocado, red onion **V** - \$14

Breakfast Sausage cheddar, red onion **GF** - \$14

Bacon cheddar **GF** - \$14

Bistec - Steak jalapeño, onion **GF** - \$14

Soy Chorizo potato, red onion, green pepper (no egg) **VG** - \$14

Hamburguesa - Burger

8oz. grilled burger, queso fundido (chihuahua cheese, chorizo), avocado, over easy egg, brioche bun; brunch potatoes - \$17

SIDES

Tostones GF

mojo (garlic) dipping sauce - \$7

Bacon, Turkey Bacon or Sausage GF - \$5

Brunch Potatoes GF - \$7

sliced idaho potatoes, seasoned & grilled a la plancha - \$8

Loaded Brunch Potatoes GF

chihuahua cheese, poblano pepper, onion - \$10

Pancake Short Stack

two pancakes, syrup, powdered sugar, butter - \$8

Egg Bread Toast - \$3

KIDS MENU \$10

Egg Brunch

bacon or sausage, one egg, choose pancake (2 pancakes per order) or french toast, syrup

Pancakes or French Toast

choose bacon, turkey bacon or sausage

Tacos

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

Chicken Tenders

served with plantain chips & bbq sauce

Lunch

SMALL PLATES

Empanadas de Langosta Con Queso - Lobster & Cheese

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, onion, tomato, cilantro - \$14

Coctel de Camarón - Shrimp Cocktail GF

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

Aguachiles - Spicy Lime Cured Shrimp GF

lime cured butterfly jumbo shrimp, jalapeños, tomato, onion, cilantro, garlic - \$18

Guacamole GF VG

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

Chips & Salsa GF VG

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

CALDO & ENSALADA

Pozole de Camarón - Shrimp Pozole

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

Carne en su Jugo - Steak Soup

grilled skirt steak, crispy bacon bits, pinto beans; served with hass avocado, chile de arbol, onion, cilantro, lime, radish, tortillas - \$16

Ensalada - House Salad GF V

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



ENTRÉES

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

Camarones a la Diabla - Diablo Shrimp GF 🌶️

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

Langostinos - Prawns GF

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

Piña Rellena - Stuffed Pineapple GF

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

Rollo de Langosta - Lobster Roll

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

Latin-inspired seafood

azulmariscos.com

@azulmariscoschicago

AZUL
MARISCOS  MUELLE

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

Available **GF** - Gluten Free **V** - Vegetarian **VG** - Vegan 🌶️ - Extra Spicy

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.

Brunch Cocktails



El Pinche

pinches miches michelada mix, modelo, fresh lime juice, chamoy, tajin rim, shrimp garnish
Choose original tamarindo cutecumber - \$15

Build Your Own El Pinche Michelada ~ add \$3

Choose 3 toppings: candied bacon, cricket, cucumber, olive, pineapple with chili powder, plantain chip, shrimp, tamarind candy stick

Mimosa Clásico

cava, orange juice, fresh berries - Glass - \$10 Bottle - \$50

Paleta Mimosa

cava, azul signature mini paleta by paletteria los magos
Choose lime, manganada, pineapple, strawberry - \$14

Puesta De Sol

mezcal, cava, pomegranate, orange juice - \$15

Abuelita's Mexican Hot Chocolate

casamigos blanco tequila, abuelita hot chocolate, whipped cream, toasted marshmallow - \$15

Si Sera, Sera Rosé

beefeater london pink gin, sparkling rosé, fresh lemon juice - \$15

Levanta Muertos

effen vodka, bailey's irish cream, cold brew - \$15

Spiked Horchata

captain morgan dark rum, amaretto, horchata, cinnamon - \$15

Para Curar La Cruda

maker's mark bourbon, mint, fresh lemon juice, ginger beer - \$15

Red Bull Tropical

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

SPECIALTY COCKTAILS

Cocktails - \$15 Pitchers - \$55

Paraíso

captain morgan dark rum, coconut cream, pineapple juice, fresh lime juice, espresso bean rim

Passion Fruit Margarita

patron tequila, triple sec, passion fruit puree, fresh lime juice

Mango Margarita

patron tequila, triple sec, mango purée, fresh lime juice

Spicy Cucumber Margarita

patron tequila, triple sec, fresh cucumber, fresh jalapeño, fresh lime juice

Cantarito

patron silver tequila, squirt grapefruit soda, orange juice, fresh lime juice, tajin & chamoy rim
Cantarito - \$15 Pitcher - \$55 Cazuela Real - \$150

NON-ALCOHOLIC

AGUA FRESCAS

\$6

Horchata - Cinnamon Rice Water

Jamaica - Hibiscus

Piña - Pineapple

Happy Monday Coffee

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

Mexican Hot Chocolate - \$5

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

Fiji Bottled Water - \$6

Topo Chico Sparkling Mineral Water - \$6

CERVEZA

Drafts

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

Bottles

Modelo Negra - \$6 Lagunitas - \$7
Corona - \$6 Bud Light - \$6

Cans

Tecate - \$6
High Noon - \$7
black cherry, grapefruit, peach, pineapple, lime



BOTTLE SERVICE

Tequila

Patron Añejo - \$525
Patron Reposado - \$450
Casamigos Añejo - \$550
Casamigos Reposado - \$475
Casamigos Silver - \$375
Casa Dragones - \$1200
Clase Azul - \$750
Maestro Doblé - \$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
Whispering Angel - \$12 / \$50

