HOUSE SPECIALS

Testa Francesa con Churro ~ Churro French Toast
thick cut challah bread, cinnamon toast crumble, cinnamon ice cream, vanilla & caramel drizzle, syrup ~ 16

Strawberry Tres Leches Pancakes
pancakes, house tres leches sauce drizzle, topped with fresh strawberry & whipped cream ~ 15 for three

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 ~ 10
choose: salsa roja, salsa verde, dulseable sauce (extra spicy) add: chorizo/chicken ~ 5; steak ~ 8; shrimp ~ 9; lobster ~ 14

Huevos Rancheros ~ Ranchers Eggs ~ GF
two eggs cooked your way, testarita, housemade refried salsa ~ 14 add: chorizo/chicken ~ 5 ~ steak ~ 8 ~ shrimp ~ 9 ~ lobster ~ 14

Asada y Juevos ~ Steak & Eggs ~ GF
marinated grilled skirt steak, two eggs cooked your way; served with corn tortillas ~ 22

Tostones de Langosta y Aguacate
lobster tail & claw meat, chipotle aioli, hass avocado, blueberry or apple topping, maple syrup ~ 12

Aguachiles ~ GF
lime cured butterfly jumbo shrimp, jalapeno, onion, garlic ~ 18

Lobster & Cheese Empanadas
served with chorizo aioli ~ market price 24 for three ~ 6 for each additional empanada

Chipotle Lobster Mac & Cheese
chipotle cream sauce, chihuahua cheese, cavatappi pasta ~ 21

Calamares ~ Calamari
flour fried; served with grilled lemon, chipotle aioli ~ 16

Chips de Tortilla y Salsa ~ Chips & Salsa ~ GF
2.99 ~ 9

Tacos de Brunch ~ Brunch Tacos ~ GF
chorizo or soy chorizo, scrambled egg, chihuahua cheese, avocado, tortilla chips, fire roasted salsa; choose flour or corn tortilla (three brunch tacos per order) ~ 15

Bistec ~ Grilled Steak ~ GF
onion, cilantro, corn tortilla ~ 19

Camarón ~ Shrimp ~ GF
garlic marinated gulf shrimp, red cabbage, hass avocado, chipotle aioli, flour tortilla (three per order) ~ 17

Vegan Brunch Tacos ~ VG
soy chorizo, potato, onion, green pepper, lime, cilantro, garlic, lime, avocado, tomato, cucumber, corn tortilla ~ 15

Pollo ~ Grilled Chicken ~ GF
onion, cilantro, corn tortilla ~ 16

Vegetal ~ Veggie ~ VG
avocado, grilled asparagus & asparagus, roasted corn, chipotle aioli, flour tortilla ~ 14

SIDEs

Hamburguresa ~ Burger ~ GF
8oz. grilled burger, cheddar cheese, avocado, tomato, lettuce, red onion, mayo, mustard ~ 15

Brunch de Patatas ~ Brunch Potatoes ~ GF
sliced Idaho potatoes, seasoned & grilled a la plancha ~ 9

Pancake Short Stack
two pancakes, syrup, powdered sugar, butter ~ 8

Challah Toast ~ 3

Latin-inspired seafood
EXECUTIVE CHEF ~ MICHAEL HERMINDZEZ
azulmariscos.com ~ @azulmariscoschicago

All food served when ready for a true social dining experience. Please note: 18% gratuity added to parties of 5 or more; max 3 checks split per party. Prices subject to change without notice.

*Customer Advisory: These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
El Pinche
pinches maches michelada mix, modelo, fresh lime juice, chamoy, tajin rim, shrimp garnish, choice: Original Tamarindo Cutecumec - 16

Michelada Kit
bottle of pinches maches michelada mix, six bottles of modelo negra or corona; garnishes: cricket, lime, olive, shrimp, takis, tortilla chip - 65

Me Llamo Paloma
casamigos reposado, grapefruit juice, grapefruit soda, lime juice, agave - 14

Piña Agua Fresca
~ Pineapple Water ~ 6

Jamaica Agua Fresca
~ Hibiscus Fruit Water ~ 6

Horchata Agua Fresca
9
simple syrup ~
seedlip floral garden, pomegranate syrup, lime juice, fresh lime juice, espressa bean rim

Pomegranate Mocktail
seedlip floral garden, pomegranate syrup, lime juice, simple syrup - 9

Cazuela Real
~ Large Clay Pot ~ 150

Cranberry Juice, Lemonade ~ 4
Coke, Diet Coke, Sprite, Topo Chico Sparkling Mineral Water ~ 6
Fiji Bottled Water ~ 6
Orange Juice ~ 4
Mexican Hot Chocolate ~ 5

Happy Monday Coffee
locally roasted beans from chiapas, mexico; medium body & roast; taste notes of jasmine, citrus & chocolate - 4

Mexican Hot Chocolate Clásico
condensed milk, vanilla, nutmeg, cinnamon - 16

Abuelita’s Mexican Hot Chocolate
1800 reposado tequila, whipped cream, marshmallows, chocolate syrup, suavi crema dulce de leche cookie - 16

La Mula Fresa
Strawberry Mule
don julio silver, strawberry puree, ginger beer, lime juice, mint - 14

Espresso 45
grey goose vodka, kahlúa coffee liquor, licor 45, espresso - 16

Cocktails
Cocktails - 16
Pitchers - 65

Draughts
Modelo - 6
Founders All Day IPA - 7
Bell’s Two Hearted - 7

Bottles
Dos Equis - 8
Modelo Negra - 8
Corona - 8

Cans
Dos Equis - 7
High Noon - 8

DRAFTS

Tequila & Mezcal
Patron Añejo - 525
Patron Reposado - 450
Patron Silver - 350
Casamigos Añejo - 550
Casamigos Reposado - 475
Casa Dragones - 1200
Clase Azul Mezcal Guerrero - 1500
Clase Azul Mezcal - 1200
Clase Azul Reposado - 750
Clase Azul Plata - 725

Don Julio 1942 - 750
Don Julio Añejo - 550
Don Julio Reposado - 475
Don Julio Silver - 375
Maestro Dobel 50 - 850
Maestro Dobel - 325
Centenario Reposado - 400
Centenario Plata - 325
1800 Cristalino Añejo - 750
1800 Cristalino Plata - 450

Vodka
Grey Goose - 525 Magnus
Grey Goose - 925
Tito’s - 295
Effen - Flavors - 245

Vodka

Whiskey / Scotch / Cognac
Macallan 18 - 750
Macallan 12 - 375
Johnnie Walker Blue Label - 700
Johnnie Walker Black Label - 350
Buchanans’ 21 - 600
Buchanans’ 18 - 400
Buchanans’ 12 - 275
Hennessy - 450
Jameson - 275

Whiskey / Scotch / Cognac

Bubbles
Ace Rosé - 1550
Ace of Spades - 950
Dom Pérignon Luminous - 1100 Magnus
Dom Pérignon Rosé - 650
Dom Pérignon Luminous - 550
Veuve Clicquot - 600 Magnus
Veuve Clicquot - 325
Moët & Chandon Nectar Rosé - 325

Bubbles

CERVEZA

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DRAUGHTS

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