Azul

APPETIZERS

Chips & Salsa Flight $5 *v gf*
Try our chef's fire roasted salsa, salsa verde & Azul cremiso salsa, served with our famous Azul chips.

Chips & Queso Blanco $8 *v gf*
Melted blend of premium Mexican cheeses served with our famous Azul chips

Chips & Queso with Refried Beans $10 *v gf*
Melted blend premium of Mexican cheeses & house-made refried beans topped with pico gallo, served with our famous Azul chips

Chips & Queso Con Chorizo $11 *gf*
Melted blend of premium Mexican cheeses & house-made chorizo topped with pico de gallo, served with our famous Azul chips

Elotes Ribs $9 *v gf*
Sqeet corn quartered into ribs and fried, tossed in Tanjin, cotija cheese, cilantro, lime & elote sauce

Tuna Tostada* $15
Saku tuna, chipotle cream cheese, pickled onions, tobiko caviar & toasted sesame seeds on crispy wonton

Matcha Wings $14 *(Chef's Favorite) gf*
Mesquite smoked-to-perfection wings tossed in our spicy salsa matcha, served with jicama & avocado dressing *(contains peanuts)*

Fresh Made to Order Guacamole $11 *v gf*
The perfect traditional freshly prepared guacamole served with our famous Azul chips
-Enhance with salsa macha +$2

Esquites Beef Eggroll $13
Delicious blend of seasoned beef & roasted corn with pepper jack cheese, cotija, lime chili powder, elote sauce, & avocado dressing

Chicken Flautas $12
Chicken Tinga wrapped in crispy flour tortilla, with pepper jack & cotija cheese topped with lime crema, served with guacamole and brown enchilada dipping sauce

Nachos al Plato $10 *v*
Nachos topped individually with frijole, red chili sauce, queso, lettuce, sour cream, & pickled jalapeño
-Add wood-fired grilled chicken +$4
-Add wood-fired skirt steak +$6*

THE CLASSICS

Fajita Quesadilla $12 *v*
Fresh made tortillas, grilled seasonal vegetables, Oaxaca cheese, Monterey Jack cheese, lettuce, quacamole, sour cream, jalapeños served with rice & beans
-Add wood-fired grilled chicken +$4
-Add wood-fired skirt steak +$6*

Hamburguesa* $15
Freshly ground beef, Oaxaca cheese, red chili sauce, lime crema, mustard, pickles, lettuce on a gourmet bun served with roasted jalapeño and potato wedges

Birria Burrito $16
Braised beef with special spice mix wrapped in tortilla, topped with crema, pico de gallo & shredded lettuce served with dipping consomme,rice & beans

Arroz Con Pollo* $15 *gf*
Wood-fired chicken, sauteed peppers & onions over rice topped with our house-made queso, seasoned tortilla chips, pico de gallo, lettuce & sour cream

Mini Chicken Changa $16
Chicken tinga, grilled onions, pepperjack cheese wrapped in flour tortillas, smothered in our house-made queso and topped with shredded lettuce, pico de gallo, & sour cream

SPECIALTY TACOS

Three tacos served with house-made taco sauce

Baja Fish $16
Tempura battered cod topped with marrinated cabbage medley, pickled onions, avocado crema and served with refried beans & rice

Pork Carnitas $14
Shredded seasoned pork, grilled pineapple, marinated cabbage medley topped with ranchero sauce and served with refried beans & rice

Birria $16
Braised beef with special spice mix with white onion, cilantro in perfectly grilled tortilla served with dipping consomme, charro beans & rice

Crunchy Gringo $13 *gf*
Seasoned beef, mixed cheeses, lettuce, pico de gallo, red chili topped with lime crema on a crispy corn shell, served with refried beans & rice

Crispy Chicken $13 *gf*
Chicken tinga, mixed cheeses, lettuce, pico de gallo, fresh avacado, red chili topped with lime crema on s crispy corn shell, served with refried beans & rice

Shrimp Taco $16
Grilled shrimp topped with marinated cabbage medley, pico de gallo, cilantro puree, roasted jalapeño, served with refried beans & rice

ESPECIAL DE LA CASA

Grilled Macha Salmon* $22 *gf*
Grilled Verlasso salmon topped with spicy salsa matcha, served on queso grits with seasonal vegetables and micro greens *(contains peanuts)*

Ancho Dry Rub Ribeye* $26 *gf*
Certified Hereford ribeye grilled on wood-fired open flame, topped with Ancho chili compound butter served with potato wedges, charro beans & rice

Ribeye a la Brasa* $26 *gf*
Certified Hereford ribeye grilled on wood-fired open flame, topped with chimichurri, served with corn mash potatoes, charro beans & seasonal vegetables

Mexican Diablo Shrimp & Grits $20
Grilled wild caught shimp on queso blanco Mexican grits topped with chorizo, enchilada sauce, cilantro oil and micro greens

Tomahawk Pork Chop $45
[Serves 2]
Colossal Compark-Dorac Farms porkchop, Argentinian chimichurri, pickled onion, cilantro, fajita boat, tortillas, charro beans & rice

SPECIALTY FAJITAS

Served with refried beans & rice, fajita toppings, charred onions, roasted jalapeño & house-made flour tortillas

Pollo Fondito $18 *gf*
Wood-fire chicken, baby bella mushrooms served on top of grilled onions, topped with melted Oaxaca cheese and a side of salsa verde

Chimi Steak and Mushroom $24 *gf*
Skirt steak, Argentinian chimichurri, baby bella mushrooms, pico, salsa roja

Tres Carnes* $24 *gf*
Wood-fired chicken, skirt steak, &wild-caught shrimp served with out Azul seasoning

Al Carbon $16 *gf*
Wood-fired chicken served on top of grilled onions
-Substitute wild caught shrimp +$2
-Substitute skirt steak +$5

Veggie Fajita $15 *gf*
Seasonal vegetable mix grilled and served in sizzling fajita cast iron plate.
-Add wood-fired chicken +$6
-Add wood-fired skirt steak +$8*

SALADS

Azul Salad $10
Chopped lettuce, corn and bean relish, pico de gallo, freshly sliced avocado, pickled red onion tossed in avocado dressing, topped with tortilla strips
-Add wood-fired grilled chicken +$6
-Add wild caught grilled shrimp +$9
-Add wild caught grilled salmon +$8

SIDES

All Sides $5

Spanish Rice *v gf*
Queso Grits *v gf*
Charro Beans
Refried Beans *v gf*
Potato Wedges *v gf*
Seasonal Vegetables *v gf*
Creamed Corn Potatoes *v gf*

DESSERTS

Churros $10
Hot cinnamon and sugar dusted churros served with chocolate, strawberry, & caramel dipping sauces

Tres Leches $10
Traditional vanilla cake drizzled with caramel, smoked flake salt, and covered with three cream sauce (served tableside)

**Consumer advisory: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.*

Important! If you have allergies or dietary restrictions, please alert us as not all ingredients are listed!

v = Vegetarian
gf = Gluten Free

CRAFT COCKTAILS

Rhinestone Cowboy - $12
(Sub Tito's or Hendricks +$2)
Piedra Azul blanco tequila, St. Germain elderflower liquer, kiwi, agave syrup, & mint
A Ranch Water meets a Mojito. Sweet, floral, fruity, refreshing.

Playa Azul - $14
Cachaca 51, Taylor's velvet Falernum, island punch liqueur, blue curacao, coconut cream, pineapple juice, lime, and a Black Magic rum float
An easy to drink tiki cocktail that looks like a beach, and packs a big punch.

LoneStar Libre - $12
Don Q Cristal rum, Black Magic rum, fresh squeezed lime, demerara syrup, Coca Cola, and a salt rim
A familiar rum and coke classic; done our way.

Samba & Spice - $11
Black Magic rum, banana liqueur, demerara syrup, pineapple, lime and Angostura bitters
A smooth and refreshing banana daiquiri.

#78 - $11
Junction 35 cinnamon whiskey, Licor 43, house-made horchata
Our sister company's award-winning whiskey mixed with a Spanish vanilla liqueur, and our house-made horchata makes a sweet and lightly spiced cocktail. Perfect for an after dinner drink.

Gringo in Guadalajara - $12
Henry MecKenna bourbon, Los Vecinos mezcal, demerara syrup, Angostura bitters, and orange bitters
An old fashioned made with a balanced mix of Bourbon and Mezcal; a smoky traditional Oaxacan agave liquor.

Steel Magnolia - $12
Piedra Azul blanco tequila, Cruzan coconut rum, passion fruit, agave syrup, lime, and egg white
A tart and creamy cocktail for the bold and adventurous.

First Rodeo - $13
Piedra Azul blanco tequila, Kimora coffee liqueur, house-made chipotle cinnamon syrup, fresh brewed espresso, Aztec chocolate bitters
A Tex-Mex version of a classic espresso martini, sweet, smoky, and slightly spiced.

LocoMelon - $13
Piedra Azul reposado tequila, Los Vecinos mezcal, house-made watermelon syrup, lemon, habanero bitters
Our Smoky Mountain interpretation of a spicy watermelon margarita.

FROZEN COCKTAILS

Red Sangria - $12
Margarita Azul - $12
Mangonada - $12
Strawberry Daquiri - $12

MARGARITAS

House Margarita - $11
Piedra Azul Blanco tequila, triple sec, fresh squeezed lime, agave

Skinny Margarita - $10
Piedra Azul Blanco tequila, Cointreau, fresh squeezed lime

Premium Margarita - $18
Black Sheep Reposado tequila, Cointreau, fresh squeezed lime, agave

BEER
***Make any Draft Cerveza a Michelada +$4**

Draft Pale/Golden

Coors Light	$6
Dos Equis*	$6
Landshark*	$6
Michelob Ultra	$6
Miller Lite	$6
Modelo*	$6
Pacifico*	$6
Sweetwater Blue	$7
YeeHaw Cerveza*	$7

Draft Cider

Seasonal Cider *(Ask your server for details)*	$7

Draft IPAs

Blackberry Farm IPA	$8
Hippies & Cowboys	$6
Sweetwater G13	$8
Voodoo Ranger IPA	$8
Voodoo Ranger Juicy Haze	$8

Cans & Bottles

Bud Light	$5
Coors Banquet	$5
Corona Extra	$6
Corona Familiar (32oz.)	$10
Tecate	$5
Topo Chico Tequila Seltzer	$6
Yuengling	$5

Draft Amber/Brown

Dos Equis Amber*	$6
Modelo Negra*	$6

Draft Gose/Sour

Terrapin Watermelon Sour	$8

Non-Alcoholic

Athletic Cervesa	$6
Daily Aqua Fresca	$7
Jarritos Soda	$5
Topo Chico Sparkling	$6

WINE

Red

	G	B
Casa de Campo Malbec	$9	$28
Bicicleta Pinot Noir	$10	$29
Gaia Cab Franc	$12	$42
Southern Belle Syrah	$13	$49
Busy Signal Pinot Noir		$77

White

	G	B
Canyon Road Moscato	$8	$25
Twin Vines Vinho Verde	$9	$29
Veramonte Sauvignon	$11	$40
New Age Sweet Wine		$33
Shortbread Chardonnay		$44

Sparkling

	G	B
Reyes D'argon	$12	$40
Campo Viejo Rose		$44

PREMIUM SPIRITS

TEQUILA/AGAVE

Altos Añejo	$9
Altos Plata	$9
Altos Reposado	$9
Black Sheep Blanco	$14
Black Sheep Reposado	$17
Black Sheep Añejo	$20
Black Sheep Extra Añejo	$50
Casamigos Blanco	$13
Casamigos Reposado	$14
Casamigos Cristalino	$15
Casamigos Añejo	$17
Corazon Blanco	$8
Corazon Reposado	$8
Corazon Añejo	$11
Don Julio Blanco	$13
Don Julio Reposado	$15
Don Julio Añejo	$18
Don Julio Primavera	$23
Don Julio Rosado	$23
Don Julio 1942	$45
Herradura Blanco	$9
Herradura Reposado	$10
Herradura Añejo	$12
Herradura Ultra	$15
Hussongs Blanco	$11
Hussongs Reposado	$13
Hussongs Añejo	$15
Hussongs Platinum	$16
Junction 35 Blanco	$13
Junction 35 Reposado	$14
Junction 35 Añejo	$15
Komos Rosa Reposado	$26
Komos Cristalino	$30
Komos Extra Añejo	$70
Patron Silver	$13
Patron Reposado	$15
Patron Añejo	$18
Patron Piedra	$100
Patron Burdeos	$120
Piedra Azul Blanco	$6
Piedra Azul Reposado	$6
Rey Sol Extra Añejo	$60

MEZCAL

Casamigos	$16
Los Vicinos	$9
Sombra	$11

WHISKEY

Angels Envy	$18
Basil Hayden Bourbon	$15
Bookers Batch 23-2 Apprentice Batch	$25
Dickle 8yr Bourbon	$10
Chattanooga Whiskey 91 Straight Bourbon	$14
Company Distilling Bourbon Maple Wood Finished	$15
EH Taylor	$12
Elijah Craig	$11
Elijah Craig Rye	$11
Ezra Brooks 7 Year	$17
Four Roses Yellow Label	$8
Four Roses Single Barrel	$15
Gentleman Jack	$13
Henry McKenna	$7
Jack Daniels 4yr Rye	$13
Jack Daniels Black Label	$9
Jameson	$9
Jameson Black Barrel	$12
Jameson Limited Reserve 18 YR	$31
Jefferson Very Small Batch	$12
Jefferson Ocean	$23
Jim Beam	$8
Junction 35 Cinnamon Whiskey	$9
Junction 35 Straight Bourbon	$11
Junction 35 Tennessee Whiskey	$11
Knob Creek Bourbon	$13
Larceny Bourbon	$10
Larceny Barrel Proof	$13
Makers Mark	$9
Mitchers US 1 Small Batch Bourbon	$15
Old Fitzgerald	$15
Old Forrester 86	$8
Rabbit Hole Cavehill	$14
Rabbit Hole Heigold	$14
Rabbit Hole Deringer	$15
Rittenhouse Rye	$7
Russel's Reserve 10 YR	$12
Sazarac Rye	$9
Uncle Nearest 1856 Prem Aged Whiskey	$16
Whistle Pig Piggy Back 6 YR Bourbon	$14
Whistle Pig Rye 10 YR	$23
Woodford Reserve	$12
Woodford Rye	$12
Woodford Double Oaked	$16

SCOTCH

Dewars White Label	$8
Glenmorangie OG Single Malt	$15
Glenmorangie Signet	$53
Glenleveit 12	$14
Macallan Double Cask 12 YR	$17

AMAROS/APERITIFS

Aperol	$9
Bailey's	$9
Campari	$10
Chambord	$8
Cointreau	$12
Grand Marnier	$12
Green Chartreuse	$14
Kahlua	$10
Licor 43	$8
Luxardo Maraschino	$9
St. Germain	$8
Trader Vic's Amaretto	$8

RUM

Black Magic Spiced Rum	$9
Cachaca 51	$7
Captain Morgan Spiced Rum	$9
Cruzan Coconut	$8
Cruzan White	$8
Don Q	$7
Dos Maderas 5+5	$14
Ron Zacapa 23	$13

VODKA

Grey Goose	$10
Junction 35	$9
Junction 35 Vanilla	$9
Kettle One	$10
Svedka	$7
Svedka Citron	$7
Stoli Chamoy	$8
Tito's	$8

GIN

Bombay	$8
Botanist	$12
FEW Barrel Aged	$14
Gordon's	$7
Hendricks	$10
Junction 35 Gin	$9