



“Our Poultry and beef are 100% Vegetarian Fed; Antibiotic and Hormone free”

APPETIZERS

Guacamole Rústico (v)

jalapeño, tomato, onion, cilantro, salsa macha 14

Queso Fundido

blended cheese, onion, mushroom sofrito, spinach, Bilbao chorizo, salsa macha 16

Sopes de Pato Pibil

homemade sopes, duck confit, achiote adobo, black beans, avocado salsa, pickled onion 16

Crispy Taquitos al Gusto

shredded Romaine, chile verde salsa, guacamole, crema, queso fresco 14

Choice of: pulled short ribs | house carnitas

Azul Trucha Ahumada Dip

house smoked steelhead trout, serranos, chives, queso fresco-crema blend, fried capers, garlic-crostinis 18

Ahi Tuna Tartar Tostada*

sushi grade ahi, avocado, Fresno pepper, sesame wasabi aioli 19

Mejillones al Estragon

Hope Ranch steamed black mussels, roasted tomatoes, tarragon, chile de arbol, pernod-cream consome, grilled bolillo 22

Calamar Frito

lightly fried calamari, citrus mojo soy serrano ginger, jalapeño garlic aioli 16

Pulpo a la Parrilla

grilled charred Spanish octopus, Bilbao chorizo, cherry tomatoes, arugula, parmesan cheese, oregano-lemon-olive oil 28

SOUPS & SALADS

Soup of the day

please ask your server. Cup 7 | Bowl 12

Chicken Tortilla Soup

chicken broth, blended roasted vegetables, roasted tortilla, queso fresco, crema, avocado

Cup 7 | Bowl 12

Azul Bowl (vg)

baby mixed lettuce, sauteed veggies, black beans, quinoa, queso fresco, guacamole, pico de gallo, lemon-roasted-garlic-olive oil drizzled 15

Add: chicken 8 | carnitas 8 | steak 10 | salmon 14

Classic Caesar Salad

little gems, Parmigiano Reggiano, anchovy dressing, garlic bolillo crostini 12

Add: chicken 8 | steak 10 | shrimp 15 | salmon 14

Ensalada Provincia (vg)

organic baby mixed lettuce, tomato, red onion, pepitas, sweet corn, cucumber, parmesan cheese, coriander avocado dressing 14

Add: chicken 8 | steak 10 | shrimp 15 | salmon 14

Ensalada de Betabel (vg)

roasted beet salad, orange, whipped goat cheese, ground pistachio, piloncillo-citrus gastrique 16

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

An automatic 20% gratuity will be added to parties of six or more



“Our Poultry and beef are 100% Vegetarian Fed; Antibiotic and Hormone free”

CHEF'S SPECIALS

Tacos de Coliflor al Pastor (v/vg)

cauliflower tacos al pastor, grilled pineapple, rustic tomatillo salsa, pesto rice, black beans 21

Risotto del Huerto (vg)

arborio rice, local vegetables, Parmigiano Reggiano, queso fresco, huitlacoche sauce 24

Pollo Adobado

oven roasted half semi-boned Mary's Farm chicken, lemon-oregano-olive oil, garlic parmesan fries, arugula salad 28

Enmoladas de Pollo

Mary's Farm chicken enchiladas, blended cheese, house mole sauce, white rice, black beans 22

Duck con Mole

pan seared Mary's Farm duck breast, sweet potato, corn, organic quinoa, hazelnut mole 29

Carnitas de la Casa

all natural braised pork, watercress pico de gallo, pickled onions, guacamole, salsa cruda, pesto rice, black beans, tortillas 23

Short Ribs en Mole Chichilo

braised boneless short ribs, Chef's version of dark mole, au gratin fideo, seasonal veggies 29

Chamorro de Puerco en Chile Verde

Kurobuta braised pork shank, house chile verde salsa, papas de rancho, watercress, pico de gallo, tortillas 28

El Ranchero

grilled New York steak fajita style, roasted onions, tomatoes, bell peppers, guacamole, crema, refried beans, rice, tortillas 34

Also Choice of: Chicken 25 | Shrimp 29

El Vaquero

Pure Black rib eye steak, pepper crusted, queso azul, poblano-corn rajas, local grilled veggies, frijoles charros, queso fresco 47

Risotto del Mar

saffron rice, Spanish octopus, Mexican wild prawns, Hope Ranch black mussels, Bilbao chorizo sofrito 35

Mar y Tierra

Lobster Chile relleno - cheese, tomatillo sauce | Petite Filet Mignon-guajillo garlic sauce, white rice 44

Enchiladas de Langosta

mojo de ajo sauteed Maine lobster, pasilla, cheese, lobster poblano sauce, Mexican crema, white rice 32

Enchiladas de Mariscos

Mexican shrimp & crab, house sofrito, three peppers creamy salsa verde, white rice 29

Camarones Tulum

sauteed Mexican wild prawns, crispy garlic tequila butter, black beans, white rice 34

Branzino a la Talla

butterflied Branzino, guajillo garlic paste, mushroom risotto, fresh herbs salsa verde, local grilled vegetables 39

Salmon al Cedro

blackened cedarwood salmon, sweet potato-spinach-corn hash, smoked peppers-orange-mezcal white rice 29

SIDES

Fideo Gratinado 6 | White Rice 6 | Pesto Rice 6 | Black Beans 6 | Frijoles Charros 6

Garlic Parmesan Fries 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.