

APPETIZERS

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

- Guacamole Rústico** (v/vg/gf)
jalapeño, tomato, onion, cilantro, salsa macha 16
- Queso Fundido** (gf)
blended cheese, onion, mushroom sofrito, spinach, Bilbao chorizo, salsa macha 16
- Sopes de Pato Pibil** (gf)
handmade sopes, duck confit, achiote adobo, black beans, avocado salsa, pickled onion 17
- Crispy Taquitos al Gusto**
shredded Romaine, chile verde salsa, guacamole, queso fresco, crema 15
- Choice of:** pulled short ribs | house carnitas

- Chile Relleno de Camaron**
roasted poblano pepper, grilled shrimp, queso blanco, epazote, crema, tomatillo sauce 18
- Ceviche Tropical**
local fish, avocado, mango habanero, garlic-ginger coconut milk citrus 20
- Ahi Tuna Tartar *** (gf)
sushi grade ahi, avocado, Fresno pepper, sesame wasabi aioli 20
- Mejillones al Estragon**
Hope Ranch steamed black mussels, roasted tomatoes, tarragon, chile de arbol, pernod-cream consome, grilled bolillo 23
- Calamar Frito**
lightly fried calamari, citrus mojo soy serrano ginger, jalapeño garlic aioli 17
- Pulpo a la Parrilla** (gf)
grilled charred Spanish octopus, Bilbao chorizo, cherry tomatoes, arugula, parmesan cheese, oregano-lemon-olive oil 29

SOUPS & SALADS

- Soup of the day**
please ask your server. Cup 8 | Bowl 13
- Chicken Tortilla Soup** (gf)
chicken broth, blended roasted vegetables, roasted tortilla, onion, cilantro, avocado Cup 8 | Bowl 13
- Azul Bowl** (vg/gf)
baby mixed lettuce, grilled veggies, black beans, quinoa, queso fresco, guacamole, pico de gallo, lemon-roasted-garlic-olive oil drizzled 16
- Add:** chicken 8 | carnitas 8 | steak 13 | salmon 14
- Classic Caesar Salad**
little gems lettuce, Parmigiano, anchovy dressing, garlic bolillo crostini 13
- Add:** chicken 8 | steak 13 | shrimp 15 | salmon 14
- Ensalada Provincia** (vg/gf)
baby mixed lettuce, tomato, red onion, pepitas, sweet corn, cucumber, parmesan cheese, coriander avocado dressing 15
- Add:** chicken 8 | steak 13 | shrimp 15 | salmon 14
- Ensalada de Betabel** (vg/gf)
roasted beet salad, orange, whipped goat cheese, ground pistachio, piloncillo gastrique 16

SIDES

- Veggies 7

Chips Refill 4
- Avocado 6

Black Beans 6
- Pesto Rice 7

Frijoles Charros 7
- White Rice 6

Chiles Tostados 5
- Poblano Mac & Cheese 10

Garlic Parmesan Fries 7

CHEF’S SPECIALS

- Tacos de Coliflor al Pastor** (v/vg/gf)
cauliflower tacos al pastor, grilled pineapple, rustic tomatillo salsa, pesto rice, black beans 21
- Risotto del Huerto** (vg/gf)
arborio rice, local vegetables, Parmigiano, queso fresco, huitlacoche sauce 25
- Pollo Adobado** (gf)
oven roasted half semi-boned Mary’s Farm chicken, lemon-oregano olive oil, garlic parmesan fries, arugula salad 29
- Enmoladas de Pollo** (gf)
Mary’s Farm chicken enchiladas, blended cheese, house mole sauce, white rice, black beans 23
- Duck con Mole** (gf)
pan seared Mary’s Farm duck breast, sweet potato, corn, spinach, organic quinoa, hazelnut mole 30
- Carnitas de la Casa** (gf)
all natural braised pork, watercress pico de gallo, pickled onions, guacamole, salsa cruda, pesto rice, black beans, tortillas 24
- Short Ribs en Mole Chichilo**
braised boneless short ribs, Chef’s version of dark mole, roasted poblano mac and cheese, seasonal vegetables 30
- Chamorro de Puerco en Chile Verde** (gf)
Kurobuta braised pork shank, house chile verde salsa, papas de rancho, watercress, pico de gallo, tortillas 29
- El Ranchero** (gf)
grilled New York steak fajita style, roasted onions, tomatoes, bell peppers, guacamole, refried beans, rice, tortillas 35
- Also Choice of:** Chicken 26 | Shrimp 30
- El Vaquero** (gf)
Pure Black rib eye steak, pepper crusted, queso azul, poblano-corn rajas, local grilled veggies, frijoles charros, queso fresco 48
- Risotto del Mar** (gf)
saffron rice, Spanish octopus, Mexican wild prawns, Hope Ranch black mussels, Bilbao chorizo sofrito 36
- Mar y Tierra** (gf)
Petite Filet Mignon - ancho pepper cabernet sauce.
Petite Lobster Tail - lemon garlic butter, white rice, seasonal veggies 46
- Enchiladas de Langosta** (gf)
mojo de ajo sauteed Maine lobster, pasilla, cheese, lobster poblano sauce, Mexican crema, white rice 33
- Enchiladas de Mariscos** (gf)
shrimp & crab, house sofrito, poblano sauce, white rice 30
- Camarones Tulum** (gf)
sauteed Mexican wild prawns, garlic lime tequila butter, black beans, white rice 35
- Pescado Local a la Veracruzana** (gf)
local fish, mushroom saffron risotto, salsa Veracruz style, local grilled vegetables MKT price
- Salmon Scottish al Cedro** (gf)
blackened cedarwood salmon, sweet potato, corn, spinach, organic quinoa, smoked peppers-orange-mezcal glaze, white rice 32



Availability subject to change with the seasons.

An automatic 20% gratuity will be added to parties of six or more. Split plate fee: \$7.00

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

WINE LIST SELECTION

Bubbles

Brut Rosé, Chandon , California (split)	16
Brut, Chandon , California (split) 187ml	16 59
Brut, Bianchi , California	36
Brut, Piper-Heidsieck , Cuvée 1785, France, NV	93

Soft to Rich Whites

‘23 Rosé, The Beach , by Whispering Angel, France	12	42
‘23 Riesling, Willamette Valley , Oregon	12	42
‘23 Albariño, Pazo das Bruxas , Spain	15	49
‘23 Pinot Grigio, Santa Margarita , Valdadige, Italy	17	58
‘22 Pinot Gris/Pinot Blanc, Au Bon Climat , Santa Maria, CA	15	54
‘19 Sauvignon Blanc, Matua , Marlborough, New Zealand	10	38
‘23 Sauvignon Blanc, Esfuerzo , Santa Inez Valley, Buellton, CA	14	49
‘23 Sauvignon Blanc, Star Lane , Happy Canyon, Sta. Inez, CA	15	54
‘23 Sauvignon Blanc, Gigí , Valle de Guadalupe, Mexico	16	59
‘22 Sauvignon Chardonnay, Madera 5 , Valle de GU, Mx.		59
‘22 Chardonnay, Chamisal , San Luis Obispo, CA	11	39
‘23 Chardonnay, Lindquist , Santa Maria, CA	15	54

Soft to Rich Reds

‘22 Pinot Noir, Chamisal , San Luis Obispo, CA	15	54
‘21 Pinot Noir, Walt , Sta. Rita Hills, Saint Helena, CA		89
‘21 Red Blend, Caporal , Valle de Guadalupe, Mexico	16	58
‘20 Red Blend, Ensamble , Arenal Ba II, Valle de Guadalupe	19	68
‘23 Red Blend, Anclados , Parras Valley, Mexico		79
‘21 GSM, Lindquist , Central Coast, Santa Maria, CA	19	68
‘21 GSM, La Familia , Santa Barbara County, Buellton, CA	15	55
‘20 Syrah, Lindquist , Central Coast, Sta. Maria, CA		74
‘18 Tempranillo, Verdad , Edna Valley, Santa Maria, CA		55
‘18 Merlot, Gainey Vineyards , Santa Ines Valley, CA	14	49
‘21 Cabernet Sauv. Treana , Paso Robles & Fairfield, CA	16	58
‘22 Cabernet Sauv, Austin Hope , Paso Robles & Fairfield, CA	24	99
‘21 Cabernet Sauv. Relevant , Crown Point , Santa Ynez, CA		135

Sipping Tequilas

Clase Azul, Blanco	27
Clase Azul, Reposado	42
Clase Azul Gold, Añejo	65
Clase Azul, Añejo	85
Dame Mas, Reposado	34
Dame Mas, Reserva, Extra Anejo	38
Don Julio 70, Añejo	26
Don Julio 1942, Añejo	39
Don Julio, Ultima Reserva	90
El Cristiano, Extra Reposado	28
El Cristiano, Extra Añejo	42
Herradura, Ultra Añejo	27
Herradura, Legend, Añejo	29
Herradura, Seleccion Suprema, Extra Añejo	52
Hornitos, Black Barrel, Añejo	19
Jose Cuervo, Reserva De La Familia, Extra Añejo	36
Mandala, Añejo	31
Mandala, Extra Añejo	47
1800 Millennium, Extra Añejo	42

Sipping Mezcales

Casamigos, Joven, Oaxaca	18
Clase Azul, Añejo, Durango	61
Clase Azul, Añejo, Guerrero	67
El Cristiano, Joven	29
Ilegal, Oaxaca, Joven	14
Ilegal, Oaxaca, Reposado	18
Ilegal, Oaxaca, Añejo	29
Los Javis, Oaxaca, Espadin	13
Los Javis, Oaxaca, Reposado	16
400 Conejos, Oaxaca, Joven	13
400 Conejos, Oaxaca, Tobalá	16
400 Conejos, Oaxaca, Cuishe	19

Bottle Beer

Corona Extra	IPA Lagunitas	Pacifico
Corona Non-Alcoholic	Modelo Especial	Victoria
805 Firestone	Negra Modelo	XX Lager

All vintages and prices subject to change. ~ Corkage Fee: \$25.00 per 750ml bottle (limit 2 bottles per table).

HAND CRAFTED COCKTAILS

House Margarita 12	Pitcher ~ Serves 5	52
Blanco Tequila, agave mix, salt rim		
Azul Margarita Flight 32	Tour of our Handcrafted Margaritas! Lime, Mango, Tamarindo & Azul	
Cadillac 18	El Cristiano Blanco, agave mix, salt rim, topped with Grand Marnier	
Blackberry Margarita 18	Cenizo Mezcal, agave, lemon juice, blackberry puree, lava salt rim	
Corazón Margarita 18	El Cristiano Blanco, lemon juice blend of blood orange, pomegranate and passion fruit puree, citrus salt rim	
Guayaba Margarita 18	Cenizo Mezcal, lemon juice, guayaba puree, organic agave, tajin rim	
Spicy Mango Margarita 17	Blanco Tequila, Patron Citronge, muddled mango, spicy mango syrup	
Smoky Tamarindo 17	Cenizo Mezcal, agave mix, house made tamarindo syrup, tajin rim	
Azul Margarita 16	Blanco Tequila, agave mix, topped with Prickly Pear Tequila, tajin rim	
Señora en Azul 17	Blanco Tequila, Blue Curacao, coconut syrup, pineapple-juice, lime juice, nutmeg, strawberry	
Cucumber Margarita 18	Patron Silver, Patron Citronge, lime juice, cucumber puree, agave	
Santa Barbara Sunrise 18	Tequila Blanco, Mezcal Joven, pineapple juice, lemon juice, passion fruit & orgeat, tajin rim	
Rose Paloma 16	21 Seeds Hibiscus Grapefruit Tequila, hibiscus simple syrup, lime juice, Aperol, Fever Tree pink grapefruit	
Naked and Famous 17	Cenizo Mezcal, Aperol, Yellow Chartreuse, fresh lime juice	
Lunar Love Mule 16	Tito’s Handmade Vodka, Smirnoff Tamarind Vodka, blood orange syrup, lime juice, ginger beer	
Oaxacan Old Fashion 17	Los Javis Mezcal, angostura bitters, cherry syrup	
Classic Old Fashioned 18	George Dickel 8yr Bourbon, simple syrup, orange & angostura bitters	
Espresso Martini 18	Tito’s Handmade Vodka, Kahlua, Bailey’s, Espresso	
Tequilas		
	Blanco	Repo
	Anejo	
Casamigos	15	17
Casa Noble	14	16
Chinaco	12	14
Cincoro MJ	22	26
Don Julio	14	16
El Cristiano	16	19
El Tesoro	15	20
Fortaleza	17	20
Herradura	14	16
Hornitos	11	13
Lalo	16	~
Maestro Dobel	14	16
Ocho	15	20
Patron	15	17
Siete Leguas	14	17
1-2-3	19	21
Whiskeys		
Abasolo, Mexico		12
George Dickel, Tennessee, Rye		12
George Dickel, Tennessee, Bourbon		13
Glenlivet, Scotland, 12 Yrs.		14
Glenlivet, Scotland, 14 Yrs.		20
Hibiki, Japan, Harmony		19
High West, Park City, UT, Bourbon		14
High West, Park City, UT, Double Rye		16
High West, Park City, UT, Rendezvous Rye		19
Johnnie Walker, Black Label		15
Johnnie Walker, Blue Label		55
Macallan, Scotland, 12 Yrs.		17
Macallan, Scotland, 18 Yrs.		58
Red Breast, Ireland, 12 Yrs.		19
Red Breast, Ireland, 15 Yrs.		24
Toki Suntory		19