

# APPETIZERS

## CANTINA SAMPLER

A shareable feast of nachos with beef & cheese, crispy chicken taquitos, cheesy quesadilla slices, lettuce, & salsa roja. |\$13

## BUFFALO WINGS

Choice of Buffalo, Lemon Pepper, BBQ. served with buttermilk ranch and crisp celery.

6|\$8 10|\$13 15|\$20 ADD FRIES|\$4

## MEXICAN STREET CORN

Grilled Mexican-style corn on the cob, brushed with mayo and butter, rolled in cotija cheese, and sprinkled with chile powder and lime. |\$5

## TEXAS DIP

Our creamy cheese dip loaded with grilled steak, chicken, and shrimp. Served with Pico de Gallo & tortillas. |\$14

## ESQUITES (MEXICAN STREET CORN IN A CUP)

Fire-roasted corn kernels mixed with mayo, butter, and lime, then topped with cotija cheese, chile powder, and a sprinkle of tajin. All the flavors of elote, no mess. |\$5

## QUESO FUNDIDO

Rich melted cheese folded with spicy Mexican chorizo. Served with warm tortillas for the perfect cheesy bite.

GROUND BEEF|\$11 CHORIZO|\$12

## EMPANADAS

Three crispy corn empanadas stuffed with cheese & shredded chicken. Served on a bed green leaf with mango pico de gallo, chipotle mayo & cotija cheese. |\$12

## SOPE

Hand-pressed corn masa, lightly fried and topped with re-fried beans, your choice of meat, lettuce, queso fresco, crema, avocado slices, tomatoes and salsa.

|                  |       |        |
|------------------|-------|--------|
| CHICKEN          | 1 \$5 | 3 \$13 |
| STEAK            | 1 \$7 | 3 \$15 |
| CARNITAS CHORIZO | 1 \$6 | 3 \$14 |



EMPANADAS



ESQUITES



POZOLE VERDE

# DIPS

## CHEESE DIP

Silky, warm queso—perfect for chips or pouring over everything. SMALL|\$7 LARGE|\$12

## GUACAMOLE DIP

Freshly mashed avocado with onion, cilantro, lime, and a touch of garlic & salt. |\$6

## BEAN AND CHEESE DIP

Refried beans and queso blended into a hearty, comforting dip. |\$7



## CANTINA TRIO DIP

A shareable trio of our house cheese dip, creamy bean dip with pico de gallo, and fresh guacamole. |\$15

# GUACAMOLES

## BEST GUACAMOLE IN TOWN

## HOMEMADE GUACAMOLE

Made to order with ripe avocados, tomato, onion, cilantro, jalapenos & lime. Simple, fresh, and addictive. Small|\$9 Large|\$14

9 SMALL  
14 LARGE

## ADD ONS

ADD SHRIMP|\$6  
ADD CHICHARRON|\$5  
ADD RIBEYE|\$8



HOMEMADE GUACAMOLE



BIRRIA RAMEN

# SOUPS

## BIRRIA RAMEN

Slow-braised beef birria served over a steaming bowl of ramen noodles in rich, savory birria consommé, topped with fresh cilantro and pickled onions, queso fresco, radish, a squeeze of lime, and a kick of salsa. comfort food with bold Mexican flavor. |\$13

## CHICKEN TORTILLA SOUP

Chicken broth with shredded chicken, rice, pico de gallo, tortilla strips, avocado, and queso fresco. |\$11

## POZOLE VERDE

Traditional hominy and chicken stew in a bright green tomatillo broth. Served with Cabbage, radish, onions, chicharron & tortilla. |\$12

## CALDO DE CAMARON | PESCADO

Shrimp | Fish simmered in a savory broth with vegetables and Mexican spices, served with bread or tortilla. |\$20

## SIETE MARES (30+MIN PREP)

A hearty "seven seas" seafood soup brimming with shrimp, fish, crab, clams, mussels and more in a rich tomato broth. Served with bread or tortilla. |\$25



CANTINA SALAD

# Salads

## CANTINA SALAD

Crisp Romain, com pico de gallo, queso fresco, avocado, toasted pumpkin seeds, tortilla strips and your choice dressing.

CHICKEN|\$15 STEAK|\$18 SHRIMP|\$18

## AVOCADO SALAD

A bed of mixed greens topped with avocado slices, tomatoes, Mexican cheese, and your choice dressing.

CHICKEN|\$13 SHRIMP|\$16

## FAJITA TACO SALAD

A crispy flour tortilla bowl filled with beans, sauteed onion & bell pepper, lettuce tomatoes, sour cream, cheese, and guacamole.

CHICKEN|\$13 STEAK|\$16 SHRIMP|\$17 TEXAS|\$18

## TACO SALAD

Crispy flour tortilla bowl layered with beans, lettuce, cheese, tomatoes, sour cream.

GROUND BEEF|\$9 CHICKEN|\$10 BIRRIA|\$11



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# NACHOS

ALL NACHOS ARE MADE WITH OUR SILKY WARM QUESO CHEESE.

ADD JALAPENOS| \$1  
ADD GUACAMOLE| \$2  
ADD SUPREME| \$2

## CANTINA NACHOS

CHEESE|\$7 BEANS|\$8 GROUND BEEF|\$9  
SHREDDED CHICKEN|\$10 BIRRIA|\$11

GRILLED CHICKEN|\$12 STEAK|\$15 SHRIMP|\$16

## NACHOS FAJITAS

Fajita-style sautéed onions & bell peppers served over nachos.

CHICKEN|\$15 STEAK|\$18 SHRIMP|\$19  
TEXAS|\$20 SEAFOOD|\$20



# Burritos



MINI GUACAMOLE|\$2 MINI QUESO CHEESE|\$2  
CILANTRO LIME OR MEXICAN RICE REFRIED OR BLACK BEANS

## BURRITO CHILE VERDE

A 10" flour tortilla in green tomatillo sauce, rolled and topped with cilantro & cotija cheese. Served with rice and beans.

CARNITAS|\$14 STEAK|\$18 SHRIMP|\$20

## BURRITOS FAJITA

Two burritos filled with fajita-style with sautéed with onions & peppers. Served with rice crema salad & mini guacamole.

CHICKEN|\$15 STEAK|\$18 SHRIMP|\$20

## BURRITO AL CARBON

A hearty 10" burrito topped with queso cheese. Served with rice and beans.

CHICKEN|\$14 CARNITAS|\$15 AL PASTOR|\$16  
STEAK|\$18 SHRIMP|\$20

## BURRITO CALIFORNIA

10" burrito packed with sautéed onion, tomatoes, mushrooms topped with queso cheese & salsa ranchera served with rice or beans and crema salad.

CHICKEN|\$15 STEAK|\$18 SHRIMP|\$20

## BURRITO DELUXE

Two burritos, one chicken and one ground beef, topped with burrito sauce, lettuce, tomatoes, sour cream & cotija. Served with rice & beans. \$13

## BURRITOS A LA DIABLA

Two Spicy burritos topped with queso cheese tossed in fiery diablo sauce & Pico de Gallo. served with rice or bean & crema salad.

CHICKEN|\$15 STEAK|\$18 SHRIMP|\$20

## BURRITO A LA PINA

A tropical twist 10" burrito filled grilled chicken & chorizo topped with sautéed pineapples, queso cheese & creamy Chipotle. Served with rice & chipotle avocado salad. \$17

## CANTINA BURRITO

A large burrito grilled until slightly crispy, filled with black beans, corn Pico de gallo cilantro lime rice, lettuce, sour cream & creamy Chipotle. Served with mini guac & fries.

CHICKEN|\$15 CARNITAS|\$16 AL PASTOR|\$17  
STEAK|\$18 SHRIMP|\$20

## CHEESE STEAK BURRITOS

Two steak & Sautéed onion burritos topped with queso cheese & Pico de gallo. Served rice & crema salad. \$17

## CHEF BURRITO

The chefs favorite a 10" Shrimp burrito topped with savory Chipotle sauce pickled onion & cotija. Served on a bed of cilantro lime rice, black beans, toasted corn Pico de Gallo & avocado. \$20

## EL GORDITO BURRITO

Not for the faint of heart. This big-boy burrito is stuffed with Chicken, chorizo, sautéed pineapple, Mexican rice, refried beans, topped with queso cheese, savory salsa Verde, sour cream, pickled onion, Pico de Gallo, cotija and served like a challenge you'll actually want to finish. Hungry? Prove it. \$17



BURRITO A LA PINA



CHEF BURRITO



BURRITO CHILE VERDE



GORDO BURRITO



CHEESE STEAK BURRITO



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# Quesadillas



MINI GUACAMOLE|\$2    MINI QUESO CHEESE|\$2  
ADD MINI SOUR CREAM |\$1

CILANTRO LIME OR MEXICAN RICE    REFRIED OR BLACK BEANS

## CANTINA QUESADILLA

A warm, golden flour tortilla stuffed with melted cheese and grilled to perfection—crispy on the outside, gooey on the inside. Add your choice of protein.

|                      |          |          |
|----------------------|----------|----------|
| CHEESE               | 8" \$4   | 12" \$7  |
| REFRIED   BLACK BEAN | 8" \$4.5 | 12" \$8  |
| GROUND BEEF          | 8" \$5   | 12" \$9  |
| SHREDDED CHICKEN     | 8" \$6   | 12" \$11 |
| BIRRIA               | 8" \$7   | 12" \$13 |
| CHORIZO              | 8" \$7.5 | 12" \$14 |
| GRILLED CHICKEN      | 8" \$8   | 12" \$15 |
| CARNITAS             | 8" \$8.5 | 12" \$16 |
| STEAK                | 8" \$9   | 12" \$17 |
| SHRIMP               | 8" \$10  | 12" \$19 |
| RIBEYE               | 8" \$11  | 12" \$21 |

## QUESADILLA RANCHERA

Two Sliced quesadillas filled with beans & sauteed onions. served with rice & crema salad. CHICKEN|\$14    STEAK|\$17    SHRIMP|\$19

## QUESADILLA VERDE

10" Sliced Quesadilla. Served with your choice rice or beans, crema salad & mini guacamole.

GROUND BEEF|\$10    SHREDDED CHICKEN|\$11    BIRRIA|\$12  
GRILLED CHICKEN|\$14    CARNITAS|\$15    AL PASTOR|\$16  
STEAK|\$17    SHRIMP|\$19

## FAJITA QUESADILLA

10" Quesadilla stuffed fajita-style with sauteed onions & bell pepper. Served with rice crema salad & mini guacamole.

GRILLED CHICKEN|\$15    STEAK|\$18    SHRIMP|\$19    TEXAS|\$20

## QUESADILLAS MEXICANAS

Two quesadillas filled with Sauteed Onion, bell pepper, tomatoes & mushrooms. Served with your choice rice or beans & crema salad.

GRILLED CHICKEN|\$14    STEAK|\$17    SHRIMP|\$19



## PIZZABIRRIA

Two flour tortillas stuffed with cheese and our famous Adobo marinated shredded beef cooked in birria sauce, cilantro onions served with beef consomme for dipping and tomatillo sauce. 17



QUESADILLA RANCHERA



QUESADILLA VERDE

# ENCHILADAS



ADD MINI GUACAMOLE|\$2    ADD MINI QUESO CHEESE|\$2    ADD MINI SOUR CREAM|\$1

CILANTRO LIME OR MEXICAN RICE REFRIED OR BLACK BEANS

## ENCHILADAS VERDES

Three chicken enchiladas topped with savory green tomatillo sauce & melted cheese, lettuce, sour cream, tomatoes & cotija . Served with rice. |\$14

## ENCHILADAS SUPER RANCHERAS

Five enchiladas, one cheese, one chicken, one ground beef, one birria & one bean, layered with creamy enchilada sauce, cheese, lettuce, sour cream, tomatoes & cotija. |\$16

## ENCHILADAS DE MOLE

Three chicken enchiladas covered in rich, traditional mole sauce and melted cheese. Served with rice & beans. |\$14

## TRIO ENCHILADAS

Three Chicken tinga enchiladas, each with a different sauce, savory salsa verde, rich mole & creamy chipotle, served with cilantro lime rice and Chipotle avocado salad.

ENCHILADAS TRIO



ENCHILADAS VERDES



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POLLO A LA PIÑA



MILANESA



CHICKEN VALLARTA



POLLO ASADO



# CHICKEN



ADD MINI GUACAMOLE|\$2 ADD MINI QUESO CHEESE|\$2  
ADD BACON OR CHORIZO |\$4  
CILANTRO LIME OR MEXICAN RICE REFRIED OR BLACK BEANS

ADD CHEESE SAUCE 2.25

## CHICKEN VALLARTA

Grilled chicken breast & shrimp cooked with onion & mushroom in a Chipotle sauce. Served with rice & chipotle avocado salad. |\$20

## POLLO ASADO

Grilled chicken breast topped with queso cheese & creamy salsa de enchilada. served with rice, Mexican street corn & tortillas. |\$18

## CHORI POLLO

Grilled chicken breast topped with spicy chorizo & melted cheese. Served with rice, a chicken enchilada & tortillas. |\$17

## POLLO A LA PINA

Grilled chicken breast & shrimp topped with sautéed pineapple & queso cheese. Served with rice & crema salad. |\$20

## POLLO RANCHERO

Grilled chicken breast & Bacon topped with sautéed onions & mushrooms on a smoking skillet. Served with rice, beans, and tortillas. |\$18

## MILANESA

Crispy breaded chicken breast. served with cilantro lime rice & chipotle avocado salad. |\$17



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# FAJITAS

MAKE EM FLAMING CHEESE |\$3 ADD BACON OR CHORIZO |\$4  
CILANTRO LIME OR MEXICAN RICE REFRIED OR BLACK BEANS

ALL FAJITAS ARE COOKED WITH ONIONS, GREEN & RED BELL PEPPERS AND SERVED SIZZLING WITH RICE, BEANS, LETTUCE, PICO DE GALLO, SOUR CREAM, GUACAMOLE, AND TORTILLAS.

|                           |    |
|---------------------------|----|
| *GRILLED STEAK            | 18 |
| > *GRILLED CHICKEN        | 16 |
| *SHRIMP                   | 20 |
| *BRAISED PORK CARNITAS    | 17 |
| *STEAK AND SHRIMP         | 19 |
| *CHICKEN AND SHRIMP       | 18 |
| > *TEXAS                  | 20 |
| Steak, chicken and shrimp |    |



GRILLED CHICKEN FAJITAS



PARRILLADA



CHILE VERDE



CARNITAS

## Specialty Fajitas



FRIES FAJITA

### FAJITAS DEL MAR

Shrimp, fish, and crab sautéed bell peppers and onions in our fajita seasoning. |\$23

### PINEAPPLE FAJITA

Steak, Chicken & Shrimp cooked in a Pineapple with sautéed onions, bell peppers & queso cheese. |\$23

### PARRILLADA

Steak, chicken, shrimp, chorizo, & carnitas sautéed onions & peppers. A sizzling platter made to share. |\$38

### CANTINA FAJITAS

House special fajitas with steak, chicken & shrimp sautéed onion, bell peppers, mushroom, zucchini & squash. |\$21

### FRIES AND FAJITA

Crispy French fries topped with your choice of fajita meat sautéed onions & bell peppers, queso cheese, sour cream & Pico de gallo.

CHICKEN|\$15 CARNITAS|\$16 AL PASTOR|\$17 STEAK|\$18 SHRIMP|\$20

### VEGETARIAN FAJITAS

Sautéed onions, bell pepper, mushroom, zucchini, squash, broccoli, sesame seeds. |\$15

## PORK



ADD MINI GUACAMOLE|\$2 ADD MINI QUESO CHEESE|\$2  
CILANTRO LIME OR MEXICAN RICE REFRIED OR BLACK BEANS

### > CARNITAS

Slow cooked braised pork chunks cooked in our special marinade & seasonings for hours resulting in a tender inside, tan golden crisp edge full of flavor, served with rice & beans, lettuce, pico de gallo, pickled Jalapenos, avocado slices, pickled onions, and tortillas. |\$17

### CHILE VERDE

Tender pork simmered in Savory salsa verde. Served with rice, beans, and tortillas. |\$16



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# SEAFOOD



ADD MINI GUACAMOLE!\$2    ADD MINI QUESO CHEESE!\$2  
CILANTRO LIME OR MEXICAN RICE REFRIED OR BLACK BEANS

## SHRIMP SPECIALTIES

Served with rice & chipotle avocado salad. |\$20

\***AL MOJO DE AJO**- cooked in onion, mushroom & tomatoes in sweet roasted garlic mojo sauce.

\***A LA DIABLA**- cooked in Hot or Mild diablo chipotle sauce

\***ALA MEXICANA**- cooked in fresh tomatoes, onions, and jalapeños

## SHRIMP COCKTAIL

Chilled steamed shrimp served in a zesty tomato lime cocktail with avocado, onion, tomatoes, cilantro & salted cracked. |\$20

## FRIED MOJARRA

Whole tilapia, seasoned and fried until crispy on the outside and tender inside. Served with rice & avocado Chipotle salad. |\$17

ADD AL MOJO DE AJO|\$8

ADD A LA DIABLA|\$8

ADD A LA MEXICANA|\$8

## CANTINA SEAFOOD

Grilled Fish fillet & shrimp topped creamy Chipotle sauce, Pico de Gallo served with cilantro lime rice, zucchini & squash. |\$21

## SEAFOOD POBLANO

Poblano pepper stuffed with shrimp, crab & cheese, topped with queso cheese sauce & creamy chipotle. Served with rice and Chipotle Avocado salad. |\$18



CAMARON AL MOJO DE AJO



SHRIMP COCKTAIL



CAMARONES A LA DIABLA

# CHIMICHANGAS



ADD MINI GUACAMOLE!\$2  
CILANTRO LIME OR MEXICAN RICE REFRIED OR BLACK BEANS

## MINI CHIMICHANGAS

3 bite size chimichangas, fried crispy and topped with cheese sauce & crema. Served with Pico de Gallo, pickled onions, rice, and beans.

|\$13

## CHIMICHANGA DINNER

2 fried crispy burritos topped with queso cheese. Served with rice, beans and crema salad. |\$14



MINI CHIMICHANGAS



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STEAK VALLARTA



## Traditional MOLCAJETE

A sizzling stone bowl for two filled with Ribeye, chicken breast, shrimp, chorizo, cactus Pico de Gallo, in savory salsa Verde with spring onions, Chiles toreados I, cheese quesadillas avocado & queso fresco. Served with rice, beans & tortillas. |\$40

# STEAKS



STEAK SPECIAL



ADD MINI GUACAMOLE|\$2

ADD MINI QUESO CHEESE|\$2



CHIMICHURRI STEAK

### CHIMICHURRI STEAK

Ribeye & shrimp topped with bright, garlicky chimichurri sauce. Served with rice, Mexican street corn, & Sautéed vegetables. \$26

### STEAK SPECIAL

Ribeye & bacon topped with sautéed onions, mushrooms & queso cheese served in a smoking skillet. Served with rice, beans & tortillas. |\$24

### STEAK VALLARTA

Ribeye & shrimp cooked in onions & mushrooms in a savory Chipotle sauce. Served with cilantro lime rice and Chipotle Avocado Salad. |\$24

### CANTINA COWBOY

Ribeye & shrimp. Served with rice & Chipotle Avocado Salad. |\$24

### STEAK MEXICANO

Cubed Ribeye seared with jalapeños, tomatoes, and onions for a spicy kick. Served with rice, beans, & tortillas. |\$22

### STEAK EL JEFE

Ribeye & Shrimp with mini queso cheese, served with rice, roasted potatoes, and sautéed veggies. |\$24

### STEAK AND CHORIZO

Char-grilled Ribeye crowned with spicy chorizo and melted cheese. Served with rice, beans & tortillas. |\$23

### CARNE ASADA

Thin sliced marinated steak char-grilled with spring onion & Chile toreado, cactus Pico de Gallo served with rice, beans, crema salad, mini guacamole & tortillas. |\$24

## SOFT DRINKS

PROUD TO USE THE FINEST PRODUCTS FROM PEPSI COLA



CARNE ASADA



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# TAQUERIA STYLE TACOS

SOFT CORN OR SOFT FLOUR TORTILLA WITH YOUR CHOICE OF PROTEIN.  
**MEXICAN STYLE**- Onions, cilantro, radish & salsa.  
**AMERICAN STYLE**- lettuce & cheese.  
**ADD CREMA** |\$1    **ADD TOMATO** |\$1  
**SIDE MEXICAN OR CILANTRO LIME RICE** |\$3  
**SIDE BLACK OR REFRIED BEANS** |\$3

|                 |         |        |
|-----------------|---------|--------|
| CACTUS NOPAL    | 1 4     | 3 \$10 |
| SAUTÉED VEGE    | 1 \$4   | 3 \$10 |
| CHORIZO         | 1 \$4   | 3 \$11 |
| GRILLED CHICKEN | 1 \$4.5 | 3 \$12 |
| CARNITAS        | 1 \$4   | 3 \$11 |
| AL PASTOR       | 1 \$4.5 | 3 \$12 |
| STEAK           | 1 \$5   | 3 \$13 |
| RIBEYE          | 1 \$7   | 3 \$20 |



QUESABIRRIAS

## QUESABIRRIA TACOS



Local  
FAVORITE

**\* QUESABIRRIA TACOS**  
Crispy, cheese-crusted tortillas loaded with tender birria-style beef and melted cheese, then finished with fresh onion, cilantro, radish, and lime. Served with a side of rice, beans & rich peppery consommé for dipping. \$18

# Taco Stand



ADD MINI GUACAMOLE |\$2    ADD MINI QUESO CHEESE |\$2

**\*TACOS LA BAMBA (3)**  
Breaded or grilled fish, topped with red cabbage toasted corn pico de gallo, creamy chipotle sauce and cotija cheese. Served with rice and chipotle avocado salad. 16

**\*TACOS CANCUN (3)**  
Breaded or grilled shrimp, topped with red cabbage toasted corn pico de gallo, creamy chipotle sauce and cotija cheese. Served with rice and chipotle avocado salad. 16

**CANTINA TACOS (3)**  
Three chicken and bacon, topped with toasted corn pico de gallo, creamy chipotle and cotija, served with a side of cilantro-lime rice and black beans. 17



# TACOS

A LA CARTE

|                  |       |
|------------------|-------|
| HARD SHELL       | \$2.5 |
| SOFT SHELL       | \$3   |
| CRUNCHY SUPREME  | \$4   |
| SOFT SUPREME     | \$4.5 |
| FRIED SUPER TACO | \$5   |



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# Make Your OWN COMBO



### BURRITO

A warm flour tortilla wrapped around your choice of protein topped with a homemade mild tomato base salsa de burrito & melted cheese.



### CHILE POBLANO

A whole egg dipped & fried poblano pepper stuffed with cheese, topped queso cheese & finished with ranchero sauce.



### TOSTADA

A crispy corn tostada layered with your choice protein, beans lettuce, tomatoes, crema & Cotija.



### FRIED SUPER TACO +1

A large crispy flour tortilla filled with your choice protein, lettuce, tomatoes, shredded cheese, and sour cream.



### ENCHILADA

A soft corn tortilla rolled with your choice protein then smothered in our homemade creamy salsa de enchilada.



### HARD TACO

A crispy corn taco shell filled with your choice protein, fresh lettuce & shredded cheese.



### SOFT TACO

A soft flour or corn tortilla filled with your choice protein fresh lettuce & shredded cheese.



### QUESADILLA

A grilled tortilla packed with melted cheese and your choice protein —hot, cheesy, and satisfying.



### TAMALE

Traditional pork tamale with seasoned filling wrapped in corn masa and steamed in a corn husk. Topped with melted cheese & creamy homemade salsa.

GROUND BEEF|\$12 SHREDDED CHICKEN|\$13  
BIRRIA|\$14

CHOOSE TWO OF YOUR FAVORITES.

ALL COMBOS ARE SERVED WITH CILANTRO LIME OR MEXICAN RICE  
& BLACK OR REFRIED BEANS.

ADD JALAPENOS|\$1 ADD CREMA|\$1 ADD GUACAMOLE|\$2  
ADD SUPREME|\$3

## Vegetarian



ADD MINI GUACAMOLE|\$2 ADD MINI QUESO CHEESE|\$2  
CILANTRO LIME OR MEXICAN RICE, REFRIED OR BLACK BEANS

VEGETARIAN MAKE YOUR OWN  
COMBO |\$11

PICK ANY TWO OF YOUR  
FAVORITES MAKE IT VEGETARIAN!

SWAP THE FILLINGS CHOICE OF:  
CHEESE | BLACK BEAN |  
SAUTÉED VEGETABLES \$3



### CHIPS & SALSA TO GO

CHIPS: SMALL|\$2.5 LARGE|\$5  
SALSA: SMALL|\$2 LARGE|\$4

## SIDE ORDERS

SHREDDED CHICKEN +\$1 BIRRIA +\$2  
CORN OR FLOUR TORTILLAS |\$1.5  
TAMALE |\$4  
ENCHILADA |\$3.5  
CHILE POBLANO |\$4.5  
BURRITO |\$4.5  
TOSTADA |\$4.5  
QUESO CHEESE BURRITO |\$5  
FRIED CHIMI BURRITO |\$5.5  
CILANTRO LIME OR MEXICAN RICE |\$3  
BLACK OR REFRIED BEANS |\$3

CREMA SALAD |\$3  
QUESO FRESCO |\$2  
CHILES TOREADOS & CEBOLLITAS |\$3  
JALAPEÑOS PICKLED OR FRESH |\$1  
MINI SOUR CREAM |\$1  
MINI GUACAMOLE |\$2  
MINI QUESO CHEESE |\$2  
PICO DE GALLO |\$2  
SALSAS |\$1  
Tomatillo | Habanero | Verde



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# AZUL HOUSE

## Specialties



ADD MINI GUACAMOLE|\$2 ADD MINI QUESO CHEESE|\$2  
CILANTRO LIME OR MEXICAN RICE, REFRIED OR BLACK BEANS

### MEXICAN TORTA

ADD SIDE FRIES|\$3 ADD EGG|\$2

A toasted Mexican sandwich stacked on a warm bolillo roll with your choice of protein, refried beans, lettuce, tomato, onions, avocado, queso fresco, and finished with jalapeños and a touch of mayo for the perfect bite.

GRILLED CHICKEN \$9 | STEAK \$12 | CHORIZO \$9 |  
CARNITAS \$10 | AL PASTOR \$11

### SPECIAL RICE

A hearty bed of rice topped with creamy queso, melted shredded cheese & sautéed bell peppers.

CHICKEN|\$15 STEAK|\$18 SHRIMP|\$19 TEXAS|\$20

### CANTINA BOWL

Black beans, grilled corn, pico de gallo, Crema, queso fresco, pickled onions, Avocado & Cotija

CHOICE OF: CILANTRO-LIME OR MEXICAN RICE.

GRILLED CHICKEN \$17 | STEAK \$18 | SHRIMP \$19 |  
CARNITAS \$16 | AL PASTOR \$17 | RIBEYE \$20

### TAMALES

Two Traditional masa tamales steamed in corn husks and served classic salsa roja & salsa verde, melted cheese and a drizzle of crema. Served with rice and beans for a full, comforting meal. \$13

### FLAUTAS

Crispy rolled tortillas stuffed with your choice of chicken or shredded beef, fried golden and topped with shredded lettuce, tomato, crema, pickled onions and crumbled cotija. Served with rice. \$12

### TOUR DE MÉXICO

One tostada, one chile relleno, one enchilada, one taco, one burrito, rice & beans.

GROUND BEEF \$15 SHREDDED CHICKEN|\$16 BIRRIA|\$18

### STUFFED POBLANO

Lightly battered and fried Poblano pepper stuffed with melted cheese, topped with your choice protein & creamy queso cheese. Served with rice & beans.

VEGETARIAN \$13 | GRILLED CHICKEN \$15 | STEAK \$17 |  
SHRIMP \$18 | CHORIZO \$13 | CARNITAS \$14 | AL PASTOR \$16



MEXICAN  
TORTA



TEXAS RICE



CANTINA BOWL



STUFFED POBLANO



FLAUTAS



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# LUNCH SPECIALS

SERVED 11AM TO 2:30PM  
+\$2 AFTER LUNCH HOURS  
MONDAY THROUGH SATURDAY.

**MAKE YOUR OWN CHOICE 1**  
GROUND BEEF|\$8 SHREDDED CHICKEN|\$9 BIRRIA|\$10

**CHOOSE ONE OF YOUR FAVORITES**

All combos are served with  
Cilantro-Lime or Mexican Rice & Black or Refried beans.



ADD JALAPENOS|\$1 ADD CREMA|\$1  
ADD GUACAMOLE|\$2 ADD SUPREME|\$3

8

**CHOICE OF RICE OR BEANS**

**#1: MR SPEEDY GOZALEZ**

One taco, one enchilada, . |\$8

**LUNCH No 2**

One taco, one chile relleno. |\$8

**LUNCH No 3**

One burrit , one taco. |\$8

**LUNCH No 4**

One quesadilla, one taco. |\$8

**LUNCH No 5**

One quesadilla, one enchilada. |\$8

**LUNCH CHEESE STEAK BURRITO**

One cheese steak burrito, topped with cheese sauce and served with rice and beans. |\$10

**LUNCH CHIMICHANGA**

One flour tortilla deep fried, filled with your choice protein & topped with queso cheese. Served with rice or beans & crema salad.

GROUND BEEF|\$8 SHREDDED CHICKEN|\$9 BIRRIA |\$10

**LUNCH BURRITO CHILE VERDE**

One pork burrito topped with savory salsa verde & queso cheese and served with rice or beans. |\$9.5

**LUNCH FAJITA QUESADILLA**

Lunch size quesadilla stuffed fajita style & served with rice.  
STEAK \$11.00 / CHICKEN \$9.50 / SHRIMP \$12.00

**LUNCH BURRITO GRANDE**

A 10-inch flour tortilla filled with grilled chicken, steak, rice, and beans. Topped with cheese and ranchero sauce. |\$12

**LUNCH TACO SALAD**

Crispy flour tortilla bowl layered with beans, lettuce, cheese, tomatoes, sour cream.

GROUND BEEF|\$8 CHICKEN|\$9 BIRRIA|\$10

**LUNCH FAJITA**

Lunch size portion fajitas with rice, beans, lettuce, sour cream, pico de gallo, guacamole and tortillas.

STEAK \$13.00 |CHICKEN \$11 | SHRIMP \$14.00

**LUNCH SPECIAL RICE**

Smaller portion of rice topped with your choice protein Sautéed peppers, shredded & queso cheese.

STEAK \$13.00 |CHICKEN \$11 | SHRIMP \$14.00

## LUNCH CANTINA BOWL

Black beans, grilled corn, pico de gallo, Crema, queso fresco, pickled onions, Avocado & Cotija choice of: Cilantro-Lime or Mexican Rice.

GRILLED CHICKEN \$15 | STEAK \$16 | SHRIMP \$17 | CARNITAS \$14 | AL PASTOR \$15 |



LUNCH FAJITA



LUNCH SPECIAL RICE

# BRUNCH

## EGGS

**HUEVOS RANCHEROS**

three eggs smothered in our house ranchero salsa and finished with queso fresco & cilantro. Served with rice, beans, and warm tortillas. \$9

**HUEVOS CON CHORIZO**

Two fluffy scrambled eggs with savory chorizo Served with rice and beans. \$9

**HUEVOS MEXICANOS**

Three scrambled eggs cooked in sautéed onions, tomatoes, and jalapeños, topped with queso fresco. Served with rice and beans. \$9

**CANTINA CHILAQUILES**

Crispy corn tortilla tossed in salsa roja or verde, topped with melted cheese, red onions, cilantro , crema, pickled onions & Cotija. Served with black beans \$12

ADD EGGS \$2  
ADD CHICKEN \$4  
ADD CARNE AZADA \$6  
ADD RIBEYE \$8



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