LUNCH MENU

SERVED UNTIL 3PM

POLLO LOCO
Chicken breast, topped with grilled onions and mushrooms. Mexican rice and grilled veggies on the side. 16.50

CHORI CHICKEN
Chicken breast topped with Mexican chorizo and cheese, served with rice and refried beans. 14.50

HAWAIIAN CHICKEN
Grilled chicken breasts with red bell pepper, and mushroom sauteed on pineapple chunks sauce. 14.50

HOLY MOLY TACO (2)
Chicken tinga, mole sauce, queso fresco, crema, and green onions. Mexican rice and black beans. 13.99

ARROZ CON POLLO
Chicken breast, topped with pico de gallo, avocado, and queso dip. 14.50

CHURRASCO
Hand cut angus churrasco, served with chimichurri, sweet plantains, your choice of green plantains or yuca, cilantro rice, and black beans. 28.50

MARGARITA CHICKEN
Tequila marinated chicken breast, grilled onions, cilantro, Mexican rice, lettuce, crema, pico de gallo, guacamole, flour tortilla. 14.50

FLAUTAS
Chicken tinga, fried corn tortilla, crema, guacamole, queso fresco, radish, refried beans, and tomatillo árbol salsa. 14.50

CARNE ASADA
Char-grilled angus rib-eye served with Mexican rice, refried beans, lettuce, knob onions, jalapeños, flour tortillas, sour cream, and guacamole. 16.50

HUEVOS DEL RANCHO
2 eggs served on two homemade corn tortilla. Topped with red or green salsa, queso fresco, onions, cilantro, avocado, Mexican rice and beans. 13.50

CHILAQUILES VERDE OR ROJO
Homemade corn crispy corn tortilla, sauteed on red or green sauce, two eggs, skirt steak, onions, cheese, cilantro and beans. 14.50

TAMALES (2)
Chicken: Homemade tamale topped with green sauce and cheese.
Pork: Homemade tamale topped with red sauce and cheese.
Both are accompanied with rice and beans. 13.99

GARLIC SHRIMP
Shrimp cooked with butter, garlic sauce, and wine, topped with scallion onions, served with white rice and black beans. 16.50

MEXICAN SHRIMP
Shrimp, scallion onions, tomatoes, cilantro, Mexican rice, peppers, refried beans, and homemade spicy salsa. 16.50

TIJUANA RICE BOWLS
With white rice, black beans, lettuce, pico de gallo, Chihuahua cheese, cilantro garlic salsa, and a crispy cheese quesadilla. Your choice of: Carnitas 13.50, Steak 14.50, Chicken 13.50, or Shrimp 16.50

CHIPOTLE SHRIMP
Patron tequila infused shrimp, smoky chipotle lime cream sauce, cilantro rice, black beans. 16.50

TACO WORLD

PASTOR
3 handmade corn tortillas, pineapple adobo pork, onion, cilantro, mexican rice, refried beans. 13.50

ASADA
3 handmade corn tortillas, char grilled steak, onions, cilantro, mexican rice, refried beans. 13.50

CARNITAS
3 handmade corn tortillas, 24hr Dos Equis slow braised pork, onions, cilantro, mexican rice, black beans. 13.50

FISH
2 flour tortillas, battered or grilled tilapia, cabbage, pico de gallo, avocados, queso fresco, chipotle aioli, mexican rice. 13.50

POLLO
3 handmade corn tortillas, guajillo citrus chicken, onions, cilantro, mexican rice, black beans. 13.50

MAHI
2 puffy tortillas, serrano lime mahi, avocado chipotle cream, red onions, blue crab, queso fresco, cilantro, black beans. 16.50

TEX MEX
3 hard or soft tacos, ground beef or marinated chicken, lettuce, cheese, tomatoes, sour cream, cilantro rice. 13.50

MONTERREY
2 cheese shell tacos, chicken or steak, cheese, guacamole, onions and Mexican rice. 13.50

SHRIMP
Two tacos with flour tortillas, yucatan sauce, queso fresco, red onion, and white rice. 17.50

BIRRIA WORLD

BIRRIA EMPANADAS 12.50

PIZZA BIRRIA
Mexican style pizza, topped with birria stew, served with cheese, crema, pico de gallo and red sauce. 13.50

BIRRIA TACOS
3 homemade corn tortillas, filled with birria, onions, cilantro. Served with rice, beans, and consommé. 13.50

BIRRIA ENCHILADAS (2)
Marinated birria stew, chihuahua cheese, birria salsa, mexican rice, lettuce, sour cream, pico de gallo and guacamole. 13.50

BIRRIA NACHOS
Shredded beef birria, cheese, pico de gallo, crema and guac. 13.50

BIRRIA BURRITO
Grilled tortilla filled with 24-hour slow-cooked shredded beef, refried beans, Mexican rice, guacamole, and sour cream. Queso dip on top. 13.50

QUESABIRRIA TACOS (3)
3 quesa tacos, filled with birria stew. Served with rice, beans, and consommé. 13.50

BIRRIA CHIMICHANGA
Birria stew, flash fried, queso, mexican rice, lettuce, sour cream, guacamole, pico de gallo, and consommé. 13.50

BIRRIA QUESADILLA
Beef birria, chili oil, mozzarella cheese, Mexican rice, crema, and pico de gallo, guac and lettuce. 13.50

FAJITAS

Our Fajitas are marinated in our signature blend of spices. Served with Mexican rice, refried beans, lettuce, pico de gallo, sour cream, guacamole, flour tortillas.

CHICKEN 14.50
STEAK 15.50
SHRIMP 17.50
CHICKEN & STEAK 17.50
CHICKEN & SHRIMP 18.50
STEAK & SHRIMP 19.50
VEGETABLES 14.50
PORK FAJITAS 14.50
TRIO FAJITAS
(Chicken, Steak, Shrimp) 21.50

CREATE YOUR OWN COMBO

(Served with Mexican rice & refried beans)

I ITEM 11.50 **2 ITEMS** 13.25 **3 ITEMS** 16.25
ITEMS: Burrito, enchilada, taco, quesadilla, tostada, or chile relleno.
Shredded beef or carnitas +1.5 Grilled steak or chicken +2.
PROTEIN: Seasoned ground beef, shredded chicken, cheese, or beans.
Grilled vegetables +2 Grilled shrimp +3.

QUESADILLAS

DEL MAR
Grilled shrimp, onions, lettuce, bell peppers, Mexican rice, guac, pico de gallo and crema. 14.25

VEGETARIAN
Cheese, mushrooms, bell peppers, onions, tomatoes, black beans, white rice, crema, pico, and guacamole. 12.25

COZUMEL
Grilled salmon, shrimp, crab meat, Mexican rice, and grilled vegetables. 16.50

MEXICO CITY
Crispy tortilla, jack cheese, rice, lettuce, crema, guac, and pico. Ground beef or shredded chicken 12.25 Grilled chicken or steak 14.25

ENCHILADAS

CHICKEN & SPINACH (3)
Grilled chicken with spinach cream. Topped with queso dip, salsa poblana, red onions, and cilantro. Served with rice and beans. 12.50

POBLANAS (3)
Roasted shredded chicken, mole salsa, peanut, crema, red onions, queso fresco, rice, Chihuahua cheese, and refried beans. 12.50

RANCHERAS
Slow-braised carnitas, grilled onions, bell peppers, Chihuahua cheese, salsa roja, Mexican rice, lettuce, sour cream, pico de gallo, and guacamole. 12.50

SHRIMP
Citrus grilled shrimp, grilled onions, bell peppers, queso, lettuce, sour cream, Mexican rice, guacamole, and pico de gallo. 15.50

VERDES
Marinated chicken, Chihuahua cheese, tomatillo salsa, Mexican rice, lettuce, sour cream, pico de gallo, and guacamole. 12.50

SUPREME (4 ONE EACH)
Ground beef, shredded chicken, cheese, refried beans. On top, salsa ranchera, lettuce, sour cream, guacamole, and pico de gallo. 13.50

BURRITOS & CHIMICHANGAS

BURRITO MEXICANO
Filled with grilled onions, bell peppers and meat. Topped with lettuce, sour cream, guacamole, pico, queso, and Mexican rice. Chicken 11.25 Steak 12.25

SHRIMP BURRITO
Filled with blackened shrimp, rice, cheese, black beans, bell peppers, onions, tomatoes, chipotle sauce, and queso 15.25

MAR Y TIERRA BURRITO
Filled with steak, shrimp, chorizo, onions, peppers, cheese sauce, guacamole, sour cream, rice and beans. 14.25

CALIFORNIA BURRITO
Filled with refried beans, rice, pico de gallo, crema, guac, queso, carne asada, grilled chicken, carnitas, or pastor. With fries. *(Hand-held burrito)* 14.25

BURRITO LOCO
Big burrito filled with rice, black beans, sour cream, guacamole, pico de gallo, jack cheese, lettuce, queso, and salsa roja. Ground beef or shred chicken 13.25 Carnitas or grilled chicken 14.25 Shrimp or steak 15.25

VEGETARIAN BURRITO
Filled with mushrooms, bell peppers, tomatoes, onions, corn, spinach, black beans, white rice, avocado, broccoli, cauliflower and ranchero sauce. Served with homemade potatoes on the side. 12.25

CHIMICHANGAS
Flour tortilla, flash fried, topped with queso, Mexican rice, lettuce, sour cream, guacamole, and pico de gallo. Ground beef or shredded chicken 12.25 Grilled steak or chicken 13.25 Grilled shrimp 14.25

CAZUELITAS

CHICKEN IN MOLE ROJO
Savory and sweet Chile Sauce, aromatic spice rubbed chicken, green onions, toasted sesame seeds, queso fresco, Mexican rice, black beans. 14.50

CARNITAS IN TOMATILLO SAUCE
24H Dos Equis slow braised pork, tomatillo serrano sauce, cilantro, onions, roasted polano strips, mexican rice, black beans. 13.50

MARGARITAS

Flavored margaritas use homemade syrups

EL REY
Clase Azul Tequila Blanco, Cointreau, Lime, flooding with Grand Marnier. 34.99 PIT 120

JEFE DE JEFES
Don Julio 1942, Cointreau, Fresh lime, Agave Nectar, Splash of regular Grand Marnier. Comes with a mini bottle of Don Julio 1942. 39.99 PIT 120

EL SOL
Clase Azul Tequila Reposado, Cartron Liqueur, Fresh Lime Juice, Agave Nectar, Splash of Grand Marnier. 36.99 PIT 120

PATRON
Patron Tequila Silver, Patron Citrange, Fresh Lime Juice, Agave Nectar. REG 12 LG 16.50 PIT 47.50

EL PASO
Azul Tequila Blanco, Maestro Tobel, Blue Curacao, Grand Gala, OJ, Served On the Rocks. REG 12 LG 16.50 JUM 22.99 PIT 47.50

OAXACA CLUB
Akul Mezcal, Fresh Pressed Lime Juice, Agave Nectar, Premium Triple Sec, Black Salt on The Ring. LG 18.50 JUM 24.99 PIT 47.50

MEZCALITA
400 Conejos Mezcal, Fresh Lime Juice, Passion Fruit, Agave Nectar, Splash of OJ. REG 12 LG 17.50 JUM 23.99 PIT 47.50

DIABLO JALAPENO
Tequila Reposado, Cucumber, Fresh Jalapeno, Fresh Lime Juice, Grand Gala, Agave Nectar. REG 12 LG 17.50 PIT 47.5

MARIA BONITA
Agavale Reposado, Solerno, Fresh Lime, Agave Nectar, Juice and Raspberry puree. REG 12 LG 16.50 PIT 47.50

FRIDA
Tequila Reposado, Organic Agave Nectar, Lime Juice, Charred Pineapple, Tajin. REG 12 LG 16.50 PIT 47.50

MEXICANA
Azul Organic Tequila, Fresh Lime Juice, Agavales Nectar, Cointreau. REG 12 LG 16.50 PIT 47.50

SKINNY
Azul Organic Tequila, Organic Agave Nectar, Splash of Cointreau, Squeezed Limes, Served on the rocks. REG 12 LG 16.50 PIT 47.50 *Add Jalapeno for $1.00.*

SALMA
Padrecito Organic, Fresh Lime Juice, Cointreau. REG 12 LG 16.50 PIT 47.50

CASARITA
Casamigos Reposado, Cointreau, Fresh Lime Juice, Splash of Grand Marnier. LG 18.50 JUM 23.50 PIT 55

MAMA COCO
1800 Coconut Tequila, Triple Sec, Coconut Cream, Splash of Lime Juice, Splash of Pineapple Juice, With Coconut Flakes. LG 17.50 JUM 23.99 PIT 47.50

RICO SUAVE
Concierge tequila, Crushed Watermelon, Fresh Pressed Lime Juice, Agave Nectar. REG 12 LG 16.50 PIT 47.50

CALIFAS
Luna Azul Tequila, Fresh Muddled Strawberries, Agave Nectar, Fresh Lime Juice. REG 12 LG 16.50 JUM 22.99 PIT 47.50

VIUDA NEGRA
Reposado tequila, Triple Sec, Orange Liqueur, Lime Juice, Agave, Blackberry Syrup. REG 12 LG 16.50 PIT 47.50

MANGO CHILE
Azul Organic Tequila, Mango Puree, Chamoy, Tajin, Secret Spice Ingredient. LG 16.50 JUM 22.99 PIT 47.50

HOUSE
Gold Tequila, Orange Curacao, Triple Sec, Lime Juice, OJ. REG 8.50 LG 10.50 JUM 13.99 PIT 30

BLUEBERRY
Organic tequilas, Fresh Pressed Lime, Fresh Pressed Blueberries, Juice Agave Nectar. REG 12 LG 16.50 PIT 47.50

TULUM
Organic tequilas, Strawberry and Coconut, Fresh Lime, Agave. LG 17.50 JUM 22.99

CADILLAC
1800 reposado, Fresh Lime Juice, Cointreau, Grand Marnier. REG 18.50 JUM 23.99 PIT 55

DOS CARNALES
Agavales Cucumber Jalapeno Tequila, Grand Gala, Fresh Lime Juice, Agave Nectar, Fresh Cucumber, Fresh Pressed Jalapeno. REG 12 LG 16.50 PIT 47.50

DRINK MENU

CERVEZAS

ON TAP IMPORTS
Pacifico, XX Equis Amber, XX Equis Lager, Modelo Especial, Negra Modelo.
REG 5.75 LARGE 8.75 PITCHER 17.50

ON TAP DOMESTIC
Miller Lite, High 5 India Pale Ale, Coors Lite, Yuengling, Michelob Ultra.
REG 4.99 LARGE 7.99 PITCHER 15.25

IMPORTED BOTTLE
Corona, Corona Premier, Corona Light, Corona 0.0 (Non-Alcoholic), XX Equis Amber, XX Equis Lager, Negra Modelo, Modelo Especial, Pacifico, Blue Moon, Stella, Heineken, Heineken 0.0 (Non-Alcoholic). 5.50

DOMESTIC BOTTLE
Bud Light, Michelob Ultra, Coors Light, Miller Light 4.50

IPA BEERS
High 5, Jai-Alai, Lagunitas 5.50

WINE

SANGRIA ROJA REG 10 LARGE 13 PITCHER 35

SANGRIA BLANCA REG 10 LARGE 13 PITCHER 35

HOUSE WINE
Pinot Grigio, Sauvignon Blanc, Chardonnay, Moscato, White Zinfandel, Rare Red Blend, Cabernet, Merlot 8.50

SPARKLING WINE, PROSECCO: River Valley, CA. 11

	GLASS	BOTTLE
BANFI SAINT ANGELO, PINOT GRIGIO: Italy.	11	38.50
OYSTER BAY SAUVIGNON BLANC: Marlborough, NZ.	11	36.50
KENDALL JACKSON, CHARDONNAY: CA.	11	39
SONOMA CUTRER, CHARDONNAY: Russian River Valley, CA.	12	41
LVE LEGENDS, ROSE: Provence, France.	11	40
CH. BUENA VISTA, PINOT NOIR: Sonoma, CA.	12.50	42
BERINGER FOUNDERS ESTATE, CABERNET SAUVIGNON: CA.	11.00	38.50
HESS SELECT, CABERNET SAUVIGNON: CA.	11.00	38.50
LA POSTA PIZZELLA MALBEC: AR.	11.00	38.50
BELLE GLOS PINOT NOIR: CA.	17.50	72
SEAGLASS PINOT GRIGIO: Santa Barbara County.	11.00	38.50

COCKTAILS

DAIQUIRI 16 N/A 12.50

PALOMA
Dulce Vida Tequila, Fresh Pressed Lime, Fresh Grapefruit, Salt. 12.50

PALOMA MEZCAL
Mezcal, Fresh Pressed Lime, Fresh Grapefruit, Splash Of OJ, Salt. 13.50

MEXICAN MULE
Tequila Blanco, Ginger Beer, Pressed Lime, Agave, Nectar Ginger. 13

MEXICAN LOVER
Coconut Rum, Banana Rum, Coconut Puree, Raspberry, Pineapple Juice, Fresh Lime. 13

RUSSIAN MULE
Vodka, Pressed Lime, Fresh Mint, Ginger Beer. 13

SANGRIA MARGARITA
Frozen Margarita, Flooded with Red Sangria on Top. 15.50

MEZCAL OLD FASHION
Mezcal Anejo, Fresh Oranges, Raw Sugar, Angostura Bitters, Soaked Cherry. 17.50

PIÑA COLADA
White rum, coconut cream, pineapple juice. 14.50 N/A 12.50

CORONA-RITA
Frozen Or on the Rocks Margarita, Overturned Coronita. 17.50

CAIPIRINHA
Cachaca Rum, Raw Sugar, Fresh Lime. 13

CARAJILLO
Espresso, Licor 43, Baileys, Smoked with Fresh Rosemary. 16

BOURBON OLD FASHION
Bourbon Aged Orange, Cherry Flavor Bitters, Smoked with Apple Wood. 16.50

PANTERA ROSA
Coconut Rum, Pineapple, Grenadine, Condensed Milk. 12

CANTARITO
Tequila Blanco, Fresh Lime Juice, OJ, Squirt, Mexican Soda, Grapefruit, Tajin and Chamoy on the Rim. 15

TIJUANA TAXI
Fresh Lime Juice, Orange Juice, Cointreau, Tequila Reposado. 11.50

MOJITO
Bacardi Rum, Fresh Mint, Fresh Pressed Lime Juice, Sugar, Club Soda. 14

SUNRISE CORONA
Corona Beer Loaded with Tequila, Splash of OJ And Grenadine, Chile Tajin Rim. 9.50

MICHELADA
Mexican Beer, Fresh Pressed Lime, Clamato, Maggi Sauce, Spices, tajin rim. 15.25

AZUL SPRITZ
Tequila Blanco, St. Germain Elderflower Liquer, agave nectar, muddled lime, lemon and mint. Topped with Club Soda. 16

CLASE AZUL

MODERN MEXICAN CUISINE

Class Azul Restaurant   Claseazul_CapeCoral

3922 DEL PRADO BOULEVARD SOUTH
CAPE CORAL FL, 33904

(239) 471-0338

APPETIZERS
"ENTRADAS"

PORK BELLY BITES 14.50

TAQUITOS
Crispy corn taquitos black or yellow, flashed fried, shredded beef, crema, and guac. 12.50

GOAT CHEESE JALAPENOS
Three roasted jalapeños stuffed with goat cheese, wrapped in bacon, and drizzled with cilantro balsamic creamy sauce.14.50

WINGS (10) 13.99

SOPES
Chicken or steak, sour Cream, queso fresco, green onion, arbol sauce and beans. 12.50

SOPES DE COCHINITA
Achiote Pork, cilantro, red onion, avocado, queso fresco, and radish. 14.50

AGUACATE RELLENO
Street corn, queso fresco, and pico de gallo.
Chicken 15.50, Shrimp 16.50

ESQUITES STREET CORN
Char-grilled corn with mayo, Cotija cheese, Tajín, lime, salt, and cilantro. 12.50

EMPANADAS (3)
Deep fried pastry. Queso fresco, and salsa.
Shredded Beef 13.50, Chicken 12.50

QUESO FUNDIDO
Chihuahua cheese with chorizo and tomatillo jalapeño salsa. 13.50

CLUB SAMPLER
Ceviche, fresh guacamole, queso dip. 16.50

BORRACHO SHRIMP
Bacon wrapped shrimp, tequila, lime butter sauce, fresh guac. 16.50

CEVICHE TOSTADAS
Shrimp, guacamole, cabbage, jalapeno and cherry tomatoes. 15

SONORA TOSTADAS
Two crispy tortillas, cheese, carne asada, pico de gallo, avocado, queso fresco, lettuce, and salsa. 16.50

PATRON TACOS (3)
Homemade corn tortilla. Three mini tacos filled with ribeye, refried beans, spring mix, and queso fresco. 16.50

BEAN MINI TOSTADAS
Refried black beans, salsa ranchera cabbage, queso fresco, guacamole, jalapeno and radish. 12.50

POTATO MINI FLAUTAS
Mini roll potatoes crispy tortilla, cabbage, guacamole, sour cream and queso fresco. 10

MEXICAN DIPS

QUESO DIP 11
BEAN DIP 12
GUACAMOLE DIP 10

GUACAMOLES

FRESH
Avocado, onions, tomatoes, cilantro, lime, and jalapeño. 13.99

CHICHARRON
Fresh avocado, crispy green plantains, savory pork slaw, and red onions. 17.99

EL CHAPO
Crispy chicharrón topped with avocados, roasted jalapeños, queso fresco, bacon, and pico de gallo. 14.99

SOUPS

TORTILLA SOUP
Zesty broth, chicken, rice, seasonal vegetables, avocado, Chihuahua cheese, pico de gallo crispy tortilla chips, and lime. 10.50

BLACK BEAN SOUP
Bean soup, avocado, vegetables, queso fresco, cilantro and red onions. 10.50

CEVICHES

CABOS
A fresh infusion of flavors, shrimp, red onion, and cilantro. **Raw* 16.50

MANGO HABANERO
Juicy shrimp marinated in house made mango habanero salsa, lime juice, red onions, mango, tomatoes, cilantro, and avocado. **Raw* 16.50

AGUACHILE
Lime-infused shrimp, onions, peppers, cucumber, jalapenos, avocado, and lime juice. **Raw* 17.50

TUNA
Fresh pico de gallo, diced avocado, sesame oil. **Raw* 18.50

CRUDO
Shrimp marinated in lime, onions, cilantro, tomatoes, and avocados. **Raw* 15.50

SALADS

TACO SALAD
Tlayuda tortilla filled with romaine lettuce, black beans, sour cream, jack cheese, roasted corn salsa, and guacamole. Grilled chicken and steak 14.50
Shredded chicken or ground beef 12.50 Shrimp 15.50

CALI SALAD
Grilled chicken, romaine lettuce, bacon, eggs, avocado, cucumber, tomatoes, black bean, cheddar. 19.50

CAPE SALAD
Romaine, pineapple, red grapes, mandarin oranges, goat cheese, candied walnuts.
Chicken or steak 18.50 Shrimp or salmon 21.50

NACHOS

BEEF OR CHICKEN AND CHEESE
Meat and cheese 14.50

CHICKEN, STEAK OR SHRIMP
Grilled chicken or steak, refried beans, pico, sizzling sour cream 16.50

TEXAS NACHOS
Loaded fry's nachos with steak, bacon, queso, green onions, pickled jalapeños.
For 3-4 people. 26.00

LOADED
Shredded chicken or ground beef lettuce, pico, sour cream, guac, beans and jalapeno. 16.50 *Upgraded to grilled chicken or steak +2.50*

BURRITOS & CHIMICHANGAS

BURRITO LOCO
Big burrito filled with rice, black beans, sour cream, guacamole, pico de gallo, jack cheese, lettuce, queso, and salsa roja. Ground beef or shred chicken 15.50
Carnitas or grilled chicken 16.50 Shrimp or steak 18.50

CALIFORNIA BURRITO
Filled with refried beans, rice, pico de gallo, crema, guac, queso, carne asada, grilled chicken, carnitas, or pastor. With fries. Cheese Dip on the side. *(Hand-held burrito)* 18.50

SHRIMP BURRITO
Filled with blackened shrimp, rice, cheese, black beans, bell peppers, onions, tomatoes. Chipotle sauce and queso on top. 19.00

MAR Y TIERRA BURRITO
Filled with steak, shrimp, chorizo, onions, peppers, cheese sauce, guacamole, sour cream, rice and beans. Topped with queso and chorizo. 21.00

VEGETARIAN BURRITO
Filled with mushrooms, bell peppers, tomatoes, onions, corn, spinach, black beans, white rice, avocado, broccoli, cauliflower and ranchero sauce.
Served with homemade potatoes on the side. 14.50

BURRITO MEXICANO
Filled with grilled onions, bell peppers and meat. Topped with lettuce, sour cream, guacamole, pico, queso, and Mexican rice. Grilled Chicken or Steak 18.00

CHIMICHANGAS
Flour tortilla, flash fried, topped with queso, Mexican rice, lettuce, sour cream, guacamole, and pico de gallo. Ground beef or shredded chicken 15.50
Grilled steak or chicken 16.50 Grilled shrimp 18.50

ENCHILADAS

CHICKEN & SPINACH (3)
Grilled chicken with spinach cream. Topped with queso dip, salsa poblana, red onions, and cilantro. Served with rice and beans. 17.50

POBLANAS (3)
Roasted shredded chicken, mole salsa, peanut, crema, red onions, queso fresco, rice, Chihuahua cheese, and refried beans. 17.50

RANCHERAS
Slow-braised carnitas, grilled onions, bell peppers, Chihuahua cheese, salsa roja, Mexican rice, lettuce, sour cream, pico de gallo, and guacamole. 17.50

SHRIMP
Citrus grilled shrimp, grilled onions, bell peppers, queso, lettuce, sour cream, Mexican rice, guacamole, and pico de gallo. 19.50

VERDES
Marinated chicken, Chihuahua cheese, tomatillo salsa, Mexican rice, lettuce, sour cream, pico de gallo, and guacamole. 17.50

SUPREME (4 ONE EACH)
Ground beef, shredded chicken, cheese, refried beans.
On top, salsa ranchera, lettuce, sour cream, guacamole, and pico de gallo. 18.50

QUESADILLA

DEL MAR
Grilled shrimp, onions, lettuce, bell peppers, Mexican rice, guac, pico de gallo and crema. 18.50

VEGETARIAN
Cheese, mushrooms, bell peppers, onions, tomatoes, black beans, white rice, crema, pico, and guacamole. 17.50

COZUMEL
Grilled salmon, shrimp, crab meat, Mexican rice, and grilled vegetables. 22.00

MEXICO CITY
Crispy tortilla, jack cheese, rice, lettuce, crema, guac, and pico.
Ground beef or shredded chicken 15.50 Grilled chicken or steak 17.50

POSTRES

CHURROS 11.00
FLAN 10.50
CHURROS CAKE 11.50
SOPAPILLAS 10.50
FRIED CHEESECAKE 13.50
CHOCOLATE CAKE 11.50
FRIED ICE CREAM 11.50
TRES LECHES 12

N/A BEVERAGES

COKE PRODUCTS • JARRITOS • PANA WATER
PELLEGRINO • ESPRESSO

MAIN PLATE
"PLATOS FUERTES"

PANCHO VILLA
Gaujilllo chicken breast, grilled shrimp, queso dip, pico de gallo, Mexican rice, and refried beans. 23.50

POLLO CHIPOTLE
Chipotle adobo chicken, Spanish ham, Chihuahua cheese, onions, tomatoes, mushrooms, Mexican rice, and refried beans. 18.50

CARNITAS
Pork braised for 24 hours in dark beer, served with onions, guacamole salad, queso fresco, refried beans, and Mexican rice. 19.50

CARNE ASADA
Char-grilled angus rib-eye served with Mexican rice, refried beans, lettuce, knob onions, jalapeños, corn or flour tortillas, pico de gallo, sour cream, and guacamole. 28.50

CHURRASCO
Hand cut angus churrasco. Served with your choice of sweet plantains, green plantains, or yuca. Also comes with grilled veggies on the side. 28.50

ARROZ CON POLLO
Chicken breast topped with pico de gallo, avocado and queso dip. 18.50

MAR Y TIERRA
Hand cut angus steak, lobster tail, Yucatan shrimp, served with onion rings, queso, \tomatillo salsa, and cilantro rice. 38.50

COCHINITA YUCATAN
Slow roasted pork shoulder with pibil sauce, pickled red onions, cilantro rice, and black beans. 24.50

FLAUTAS (4)
Chicken tinga with fried corn tortilla, crema, guacamole, queso fresco, radish, refried beans lettuce, tomatillo árbol salsa. 18.50

CLASE AZUL PLATTER
Shareable plate between 3-4 people. Ribeye steak, carnitas, chicken mole, mojo, or diabla shrimp and scallops, with a small queso fundido, onions, chile relleno, and jalapeños. Choice of corn or flour tortillas. Also comes with 2 side salads of rice and beans, lettuce, pico de gallo, guacamole, and sour cream. 65

CHILE RELLENO
Stuffed with Oaxaca cheese, served with salsa ranchera, sour cream, green onions, Mexican rice, and refried beans.
Chicken or ground beef 17.50 Shrimp 18.50

OSSOBUCCO
Marinated, slow cooked chank, Mexican rice, grilled veggies, red onions. 22.5

VIDAMAR
Scallops, octopus, shrimp, yucatan sauce, capers, corn on the cob, baby potatoes, cherry tomatoes, green onion, and garlic sauce. 35

RICE BOWLS
With white rice, black beans, lettuce, pico de gallo, Chihuahua cheese, cilantro garlic salsa, and a crispy cheese quesadilla. Chicken 17.00
Steak or Carnitas 18.00 Shrimp 19.00

CHORI CHICKEN
Chicken breast with chorizo topped with Mexican chorizo and cheese, served with rice and refried beans. 19.99

DON MARQUEZ
Skirt steak, shrimp, Mexican rice, refried beans, and one chicken enchilada. 38.99

CAZUELA DE CARNITAS VERDE
Slow braised pork, tomatillo sauce, cilantro, onions, roasted strips, Mexican rice, black beans. 18.50

CAZUELA DE MOLE POBLANO
Savory & Sweet Chile Sauce – Aromatic Spices Chicken, onions, toasted sesame seeds, queso fresco, Mexican rice, black beans. 19.50

All parties of 6 or more will have an automatic gratuity of 22% added.

First basket of chips and salsa is complementary. Additional chips and salsa +4.5

These items are served with raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BIRRIA WORLD

PIZZA BIRRIA
Mexican style pizza, topped with birria stew, served with cheese, crema, pico de gallo and red sauce. 17.50

BIRRIA TACOS
3 homemade corn tortillas, filled with birria, onions, cilantro. Served with rice, beans, and consome. 17.50

BIRRIA ENCHILADAS (3)
Marinated birria stew, chihuahua cheese, birria salsa, mexican rice, lettuce, sour cream, pico de gallo and guacamole. 17.50

BIRRIA NACHOS
Shredded beef birria, cheese, pico de gallo, crema and guac. 17.50

BIRRIA BURRITO
Grilled tortilla filled with 24-hour slow-cooked shredded beef, refried beans, Mexican rice, guacamole, and sour cream. Queso dip on top. 18.50

QUESABIRRIA TACOS (3)
3 quesa tacos, filled with birria stew. Served with rice, beans, and consome. 18.50

BIRRIA CHIMICHANGA
Birria stew, flash fried, queso, mexican rice, lettuce, sour cream, guacamole, pico de gallo, and consome. 16.50

BIRRIA QUESADILLA
Beef birria, chili oil, mozzarella cheese, Mexican rice, crema, and pico de gallo, guac and lettuce. 17.50

CHEF TACOS

Corn or flour tortilla. Cheese shell +1.50

ALOHA TACO
Grilled chicken and grilled shrimp with grilled pineapple and sliced avocado, topped with chipotle sauce. 7.25

NO NAME TACO
Grilled shrimp, grated cheese, cilantro, and guacamole, pico and cabbage. 7.25

CARTEL TACO
Grilled Steak, cabbage, chimichurri salsa, pico and queso fresco. 7.50

SALMON TACO
Wild salmon, pico de gallo, chopped avocado, cilantro and red onion. 7.50

TEXAS TACO
Cheese shell, steak, shrimp, pico de gallo, red onion, guacamole and fresh jalapeno. 8.50

OCTOPUS TACO
Fresh pulpo, cabbage, cucumber, pico de gallo, radish, and avocado sauce. 7.50

SKINNY TACO
Wrapped in a lettuce shell, choice of ground beef, grilled chicken, steak, fish, or shrimp. Topped with pico de gallo, cheese, and guacamole. 7.50

HOLY MOLY TACO
Chicken tinga, mole sauce, queso fresco, crema, and green onions. 7.25

VEGAN TACO
Carrots, zucchini, sweet plantain, black beans, avocado sauce. 7.50

MONTEREY TACOS
2 cheese shell tacos, chicken or steak, cheese, guac, onions, jalapeño, cilantro and rice. 17.50

STREET TACOS

Mexican or American style served with rice and beans

CARNITAS 16.50
CHORIZO 16.50
POLLO ASADO 16.50
ASADA 16.50
PASTOR 16.50
TEX MEX 16.50
PORK BELLY TACOS 16.50

FAJITAS

Served with mexican rice, refried beans, guacamole, sour cream, pico, and lettuce.
Choice of corn or flour tortillas.

CHICKEN 20.50
SHRIMP 26.00
CHICKEN & SHRIMP 28.00
VEGETABLES 18.50
STEAK 23.50
CHICKEN & STEAK 29.00
STEAK & SHRIMP 29.99
PORK FAJITAS 20.00

TRIO FAJITAS FOR 2 (Chicken, Steak, Shrimp) 39.99
Comes with 2 side plates and 2 sides of tortillas.

CLASE AZUL STEAKS

TOMAHAWK
Rice, refried beans, guacamole, green onions 98.99

RIBEYE
Cilantro rice, sauteed vegetables 45.99

NEW YORK
Cilantro rice, sauteed vegetables 39.99

SEAFOOD
"MARISCOS"

SHRIMP TACOS
Two tacos with flour tortillas, yucatan sauce, queso fresco, red onion, guacamole and white rice. 17.50

RED SNAPPER
Fried whole fish on the bone, cilantro rice, salad, tartar sauce and sweet or green plantains. MP*

MAHI DORADO
Comes lemon mahi, blackened shrimp, mushroom butter sauce, capers, guacamole, cilantro rice, black beans. Topped with salsa de arbol. 24.50

MEXICAN SHRIMP
Shrimp, onions, tomatoes, cilantro, Mexican rice, refried beans, and homemade spicy salsa. 22.50

CHIPOTLE SHRIMP
Tequila shrimp, chipotle cream sauce, cilantro rice, black beans, pico de gallo, queso fresco, and green onions. 22.50

TORRE DE MARISCOS
Seafood variety tower topped with avocado, onion, cucumber, cilantro, lime and Mexican del mar salsas. 29.00

BAJA FISH TACOS (2)
Battered or grilled snapper, cabbage, pico de gallo, guac, queso fresco, chipotle, flour tortilla and rice. 17.50

OCTOPUS
Grilled octopus marinated and cooked with chimichurri, served with baby potatoes and vegetables. 29.50

GARLIC SHRIMP
Shrimp cooked with butter, garlic sauce, and wine, topped with onions, tomatoes served with white rice and black beans. 21.50

BRAISED SALMON
Grilled wild salmon, cilantro rice, grilled veggies, mushrooms, spinach, cherry tomatoes, chipotle cream, and capers.. 24.50

SINALOA RICE SHRIMP
Grilled shrimp pan-fried with sesame oil and soy sauce, mixed with our special rice. 19.50

MAHI TACOS
2 puffy tortillas, dorado mahi, avocado, chipotle cream, red onion, blue crab, queso fresco, cilantro, black beans. 16.50

SHRIMP SOUP
Homemade shrimp base, fresh shrimp, veggies, rice, and tostadas. 18.50

CREATE YOUR OWN COMBO

Served with Mexican rice & refried beans

1 ITEM 13.50 **2 ITEM** 16.50 **3 ITEM** 20.50

ITEMS: **BURRITO, ENCHILADA, TACO, QUESADILLA, TOSTADA, OR CHILE RELLENO. TAMALES: CHICKEN OR PORK**

PROTEIN: **SEASONED GROUND BEEF, SHREDDED CHICKEN, CHEESE, OR BEANS**
SHREDDED BEEF OR CARNITAS +1.5 **GRILLED STEAK OR CHICKEN** +2
GRILLED VEGETABLES +2 **GRILLED SHRIMP** +3