



AZUL

Appetizer Selections

Short Rib Tacos Pickled Vegetables, Strawberry Salsa	10	Fried Calamari Lemon zest, Dill Aioli, Sweet Chile	15
Crisp Adobo Pork Belly Twenty Four Hour Braised Pork, Mango Pico, Avocado Coulis	12	Azul Tamal *GF Chicken, Mushrooms, Salsa Verde and Roja Crema	16
Deep Fried Cauliflower Honey Sriracha Seasoning, Chives, Chile Aioli	12	Jumbo Crab Cake Dill Pickle Aioli Sauce, Arugula Salad, Lemon	16
Shrimp Tostadas Crispy Tortilla Chip, Pickled Vegetables, Chipotle Glaze, Micro Greens	14	Shrimp Ceviche Lime cured, Red Onions, Cilantro Kennebec Potato Chips	17



Garlicky Kale Stuffed Mushroom 14
Cream Cheese, Kale, Alfredo Sauce, Panko crusted



Soups & Salads

French Onion Soup Gruyere Cheese Toast, Dry Jerez Sherry	10	Wedge Salad *GF Iceberg Wedge, Blue Cheese, Bacon, Red Onions, Cherry Tomatoes, Buttermilk Ranch	10
Creamy Corn and Poblano Soup *GF Spiced Cornbread Crisp, Crema Mexicana	9	Golden Beets & Arugula Salad *GF Pecan Pralines, Quinoa, Goat Cheese, Honey Lemon Vinaigrette	11

*Consuming raw or undercooked meats, poultry or seafood may increase the risk of foodborne illness.
Taxes and Gratuity are not included. 18% auto gratuity will be added for groups of 6 or more.

Steaks

Certified Angus Beef

Bavette Flank Steak 10oz.	29	Sauces *GF Marita Béarnaise, Red Wine Demi, Chimichurri	
Filet Mignon 8oz.	49	Add-ons*GF	
Ribeye 16oz.	54	3 Grilled Jumbo Shrimp	10
		Lobster Tail, Clarified Butter & Lemon	45
Tomahawk Steak 38oz.	120		
Bone-In			

Signature Dishes

Rack of Lamb *GF Australian Lamb Chops, Pomegranate Gremolata, Carrot Puree, Yukon Potato Mélange	33	Green Mole Airline Chicken Breast *GF Cilantro Basmati, Pumpkin Seeds, Pickled Onions	26
Pistachio Crusted Salmon *GF Sweet Potato, Zucchini and Squash Hash, Miso Beurre Blanc Sauce, Crisp Kale, Cilantro Mint Oil	33	Double Bone-In *GF Kurobuta Pork Chop Fig and Caramelized Onion Chutney, Glazed Carrots	29
Red Wine Braised Beef Short Ribs Port Wine Sauce, Yukon Gold Mashed Potatoes, Glazed Baby Carrots	40	Pappardelle Pasta Pappardelle Pasta, Grilled Chicken breast, Pesto Rosso, Sautéed Peppers and Onions	25
Inferno Pasta Rigatoni Pasta, Shrimp, Chorizo Cream Sauce, Sautéed Peppers and Onions	26	Beef Fajita Skillet Rice, Beans, Tortillas, Salsa Add shrimp 8	30
Chilean Sea Bass *GF Pan seared, Emon Butter Broccolini, Potato Puree, Marita Bernaise	36	Farwest Wagyu Burger Smoked Pork belly, Arugula, Mushroom and Tomato Compote, Munster	22

Sides

French Fries Truffle Aioli, Parmesan, Parsley	10	Glazed Baby Carrots	10
Yukon Gold Mashed Potatoes *GF	10	Sweet Potato *GF Cinnamon Sugar, Butter	10
Creamy Mac & Cheese	10	Loaded Baked Potato *GF Cheddar, Crispy Bacon, Sour Cream, Chives	11
Grilled Asparagus	10	Lobster Mac & Cheese	16

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