

## APPETIZERS

### **GUACAMOLE 13**

AWARD-WINNING GUACAMOLE MADE TO ORDER,  
SERVED WITH CORN TORTILLA CHIPS AND SMOKY SALSA

### **TORTILLA SOUP 9**

ROASTED PASILLA TOMATO CHICKEN BROTH, DICED CHICKEN,  
CRISPY TORTILLAS, AVOCADO SLICES AND OAXACA CHEESE

### **TUNA CEVICHE 14**

\*AHI TUNA, CUCUMBER, JICAMA, LIME, PARSLEY, MINT  
CILANTRO SALSA, AND AVOCADO

### **TIJUANA ENSALADA CESAR 12**

GRILLED ROMAINE LETTUCE, COTIJA CHEESE, TOMATOES,  
ROASTED CORN KERNEL, AVOCADO, CILANTRO, AND HOUSE-MADE  
CESAR DRESSING AND POMEGRANATE REDUCTION

### **CHORIZO QUESO FUNDIDO 12**

HOUSE MADE MEXICAN CHORIZO WITH MELTED OAXACA  
AND CHIHUAHUA CHEESES, FRESH PICO DE GALLO,  
AND HAND PRESSED CORN TORTILLAS

### **CHICKEN FLAUTAS 11**

CRISPY CORN TORTILLAS FILLED WITH SHREDDED CHICKEN,  
TOPPED WITH CREMA, QUESO FRESCO SERVED  
WITH AVOCADO PUREE, CHIPOTLE AIOLI

### **AZUL SALAD 10**

MIXED FIELD GREENS WITH BEETS, APPLES, JICAMA,  
QUESO FRESCO, AVOCADO AND HONEY VINAIGRETTE  
ADD \*CHICKEN 6 \*SKIRT STEAK 10 \*SHRIMP 8

## DINNER TACOS

### **TACOS BAJA 22**

BEER BATTERED FISH OF THE DAY, JICAMA SLAW,  
AVOCADO PUREE, CHIPOTLE AIOLI, AND BLACK SESAME SEED

### **TACOS AL PASTOR 22**

GRILLED ACHIOTE MARINATED PORK, WITH HANDMADE SOFT  
CORN TORTILLAS, PINEAPPLE, BACON, PICKLED RED ONIONS,  
PIÑA SALSA FRESCA

### **BEEF TACO AZUL 22**

BRAISED BEEF SHOULDER, JICAMA SLAW, PICKLED RED ONION,  
AVOCADO, LIME, CORN TORTILLA

### **LOBSTER TACO 27**

LOBSTER POACHED IN BUTTER, ROASTER CORN KERNELS,  
AVOCADO PUREE, CILANTRO, LEMON

## ENTRÉES

### **CAMARONES ENCHIPOTLADA 24**

SAUTÉED SHRIMP, ROASTED CHIPOTLE CHILES, GARLIC, OLIVE OIL, CREMA,  
MEXICAN RICE AND BLACK BEANS

### **PORK ADOBO 22**

BRAISED BONE-IN PORK SHORT RIB, PINEAPPLE-CUCUMBER  
GUACAMOLE, ROASTED RED GUAJILLO-CHIPOTLE SAUCE

### **AZUL CHILE RELLENO 22**

ROASTED POBLANO PEPPER, STUFFED WITH GULF SHRIMP, LUMP CRAB,  
JACK CHEESE, PLANTAINS AND MEXICAN RICE

### **ANCHO CHILE-GLAZED SALMON 24**

PAN ROASTED SALMON, SAUTÉED GARLIC SPINACH,  
PINEAPPLE-MANGO SALSA, CREAMY TOMATILLO SAUCE

### **POLLO DEL NORTE 20**

ROASTED MOLE BARBECUE STATLER CHICKEN, SUMMER VEGETABLE  
PINEAPPLE SALSA, MEXICAN RICE AND BLACK BEANS, CREMA

### **CARNE ASADA 26**

\*GRILLED SIRLOIN, CHIMICHURRI, THREE CHEESE SCALLOP POTATO,  
PICKLED RED ONIONS, GRILLED SCALLION, BEANS

### **CHICKEN ENCHILADAS 18**

CHICKEN FILLED TORTILLAS WITH CREAMY  
TOMATILLO SAUCE, BAKED WITH CHIHUAHUA  
AND OAXACA CHEESE

### **VEGETARIAN ENCHILADAS (VEGAN OPTION) 18**

CORN TORTILLAS FILLED WITH SPINACH, MUSHROOMS, ZUCCHINI,  
CHAYOTE AND EGGPLANT, TOPPED WITH  
ROASTED PEPITA SAUCE, CREMA, QUESO FRESCO

### **WHARF BURGER 14**

\*BEEF BURGER, LETTUCE, TOMATO, PICKLED RED ONION,  
CHEDDAR CHEESE, CHIPOTLE AIOLI

## SIDES

THREE CHEESE SCALLOPED POTATO

MIXED GREENS WITH POMEGRANATE VINAIGRETTE 6

STREET CORN 6

BLISTERED SHISHITO 6

MEXICAN RICE AND BEANS 6

SWEET PLANTAINS WITH CREMA AND QUESO FRESCO 6

## DESSERTS

### **FLOURLESS CHOCOLATE CAKE 8**

CHOCOLATE CAKE WITH  
SWEET TOMATILLO SALSA  
AND LIME CUSTARD SAUCE

### **FLAN DE CARAMELO 8**

CLASSIC CUSTARD IN RICH  
CARAMEL SAUCE

### **CHURROS 8**

DEEP FRIED FRITTERS ROLLED IN  
CINNAMON SUGAR WITH  
CHOCOLATE SAUCE

### **FRIED ICE CREAM 8**

VANILLA ICE CREAM, LIGHTLY BATTERED AND FRIED WITH OUR  
CHOCOLATE AND CREAM SAUCE

## KIDS

### **QUESADILLA 8**

FLOUR TORTILLA WITH CHEESE, SERVED  
WITH FRIES

· ADD \*CHICKEN 6 \*PORK 6 ·

### **CHICKEN FINGERS 8**

HAND-BREADED CHICKEN BREAST,  
SERVED WITH FRIES.

### **TACOS 8**

SOFT CORN TORTILLAS FILLED  
WITH CHEESE

· CHICKEN, PORK, OR VEGETABLE ·

# AZUL @88

AZULINMILTON@GMAIL.COM

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AZULMILTON.COM

we support local, artisanal farmers  
who raise sustainable produce and proteins  
a gratuity of 20% may be added to parties of six or more

CLASSIC MEXICAN DISHES VARY FROM VERY MILD TO SPICY. WE ALWAYS HAVE SPICY CONDIMENTS FOR YOU TO ADD IF YOU WISH. BEFORE PLACING ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

\*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

## MARGARITAS AND COCKTAILS

### **AZUL GRAN MARGARITA 13**

AZUL'S PERFECT MARGARITA,  
HERRADURA TEQUILA, GRAN MARNIER,  
HOUSE MADE SOUR MIX, OJ

### **HOT AND SMOKEY MARGARITA 12**

SILVER TEQUILA, MEZCAL, FRESH LIME JUICE,  
PINEAPPLE JALAPEÑO SIMPLE, OJ

### **EL PRESIDENTE 11**

OUR HOUSE MARGARITA,  
AZUL'S FRESH SQUEEZED LIME JUICE,  
CANE SUGAR SIMPLE SYRUP

### **PIÑA GOLD 11**

100% BLUE AGAVE REPOSADO,  
FRESH PINEAPPLE PUREE,  
TRIPLE SEC.

### **SPICED RUM HORCHATA 11**

OUR HOUSE-MADE REFRESHING CLASSIC

### **PALOMA 9**

SILVER TEQUILA, GRAPEFRUIT JUICE,  
SPASH SODA

### **BLOOD ORANGE COSMO 11**

ORANGE VODKA, BLOOD ORANGE PUREE,  
TRIPLE SEC, BLOOD ORANGE PELLEGRINO.

### **BOAT YARD LEMONADE 12**

BOURBON, TRIPLE SEC, MUDDLED STRAWBERRY, FRESH LEMON JUICE,  
LEMONADE

### **RASPBERRY MOJITO 10**

BACARDI SILVER RUM, LIME, SUGAR, RASPBERRY, MINT, TOPPED SODA  
WATER

### **RED AND WHITE SANGRIAS 10**

SEASONAL SANGRIAS

## RED

### **PINOT NOIR 9/34**

SEAN MINOR, CA

### **RIOJA 9/34**

NEXO, SP

### **MERLOT 8/30**

ALIAS, CA

### **MALBEC 9/34**

ZOLO, AR

### **CABERNET 12/46**

JASON STEPHENS, CA

### **CABERNET 14/54**

SIMI, CA

## ROSE AND SPARKLING

### **CAVA 8/30**

BARCELONA, ESP

### **CLOUD CHASER 12/46**

PROVENCE, FR

### **MONTROSE 9/34**

TOURBES, FR

### **ROSE BRUT 10/38**

PROVENCE, FR

## WHITE

### **PINOT GRIGIO 8/30**

CIELO, IT

### **SAUVIGNON BLANC 8/30**

GIESEN, NZ

### **SANCERRE 15/58**

FOURNIER, FR

### **CHARDONNAY 9/34**

BREAD & BUTTER, CA

### **CHARDONNAY 12/46**

SONOMA COUTURE, CA

## BOTTLED BEERS

### **NEGRA MODELO & MODELO ESPECIAL 5**

### **CORONA & CORONA LIGHT 5**

### **DOS EQUIS AMBER 5**

### **BOHEMIA 5**

### **TECATE 4.5**

### **AMSTEL LIGHT 5**

### **BARREL HOUSE Z SUNNY&79 5.5**

### **BUDWEISER & BUD LIGHT 4.5**

### **MICHELOB ULTRA 4.5**

### **STELLA 5**

### **\*\* MAKE YOUR BEER MICHELADA 2**

## DRAFT BEER

### **HARPOON SEASONAL 6**

### **HARPOON IPA 6**

### **ANCHOR STEAM 6**

### **ROTATING DRAUGHT 6**

ASK YOUR SERVER FOR DETAILS

# AZUL @88

Managing Partner: Matt Sullivan

Visiting Chef: Erwin Ramos

Chef de Cuisine: James Guay

**FOR CATERING AND FUNCTION INQUIRIES**

**PLEASE CONTACT:**

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