

Azul Tequila

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APPETIZERS 6

Queso Flameado **\$6.00**

melted monterey jack cheese mixed with chorizo, served with tortillas

Chile Con Queso **\$6.00**

american melted cheese mixed with poblano pepper, tomatoes, onions and spices.

Queso Compuesto **\$8.00**

american melted cheese mixed with poblano pepper, tomatoes, onions and spices, topped with ground beef, and guacamole.

Quesadillas **\$9.00**

eight pieces of chicken or beef fajita quesadilla, served with guacamole, pico de gallo and sour cream

Nachos Tejanos **\$9.00**

eight pieces topped with beans, chicken or beef fajita and mixed cheese, served with guacamole, sour cream and jalapenos

Texas Sampler **\$11.00**

two chicken flaquitos, two bean and cheese nachos, two beef or chicken fajita quesadillas, guacamole and chile con queso

APERITIVOS 7

Sopes **\$6.00**

two thick corn tortillas, topped with beans and chicken, tinga, or chorizo. garnished with lettuce, radish, avocado sauce and cream

Tostadas **\$6.00**

two crispy corn tortillas, topped with beans and chicken, tinga, or chorizo. garnished with lettuce, radish, avocado sauce and cream.

Quesadillas De Masa **\$6.00**

two fresh corn tortillas filled with shredded beef or tinga. garnished with lettuce, radish, avocado sauce, and cream.

Chiles Manzanos **\$6.00**

three spicy jalapeno peppers stuffed with tuna fish, topped with cream sauce

Ceviche Costeno **\$9.00**

precooked fish and shrimp marinated with lime juice, mixed with tomatoes, onions, cilantro, jalapenos, avocado, and spices.

Camaron Tequilero **\$9.00**

shrimp mixed with cocktail sauce, along with tomatoes, onions, jalapenos, avocado, and cilantro

Antojitos Mexicanos **\$11.00**

combination of sope, quesadilla, tostada, taco crudo and chile manzano, garnished with lettuce, radish, avocado sauce and cream.

SOUPS & SALADS 3

Sopa De Tortilla	\$8.00
chicken soup topped with crispy tortillas strips, along with avocado, tomatoes, green onions and monterey jack cheese, served with mexican rice.	
Guacamole Salad	\$8.00
guacamole served over a bed of lettuce, topped with tomatoes and mixed cheese	
Taco Salad	\$9.00
flour tortilla shell filled with chicken or beef fajita, lettuce, tomatoes, guacamole, sour cream and mixed cheese.	
ENCHILADAS 4	
Enchiladas Alamo	\$9.00
two chicken, beef or cheese enchiladas topped with green, chipotle, ranchero or chile con carne, served with rice and beans.	
Enchiladas Salado	\$9.00
two cheese enchiladas topped with chile con carne, and chile con queso, served with rice and beans.	
Enchiladas Vegetarians	\$9.00
two spinach or mushrooms enchiladas, topped with poblano cream sauce, served with white rice and beans	
Enchiladas Tejanas	\$9.00
two cheese enchiladas topped with chile con carne and chicken or beef fajita, served with mexican rice and beans	
PLATOS TEJANOS 11	
Flautas De Pollo	\$9.00
our two delicious chicken flautas are rolled and grilled in a corn tortilla, over verde or ranchero sauce, served with mexican rice and beans	
Carne Guisada	\$9.00
traditional tex-mex plate, beef tips in a delicious gravy sauce, served with mexican rice and beans.	
Dallass Pechuga	\$11.00
grilled chicken breast smothered with bell peppers, mushrooms and onions, covered with monterey jack cheese, served with guacamole, mexican rice and charro beans	
Austins Pechuga	\$11.00
grilled chicken breast smothered with bell peppers, onions and chipotle sauce, covered with monterey jack cheese, served with guacamole, mexican rice and charro beans	
San Antonios Pechuga	\$11.00
achiote marinated grilled chicken breast, served with guacamole, mexican rice and black beans	
Lalos Relleno	\$11.00
stuffed poblano pepper (chicken, beef, cheese) topped with chipotle, verde or ranchero sauce, covered with monterey jack cheese, served with mexican rice and beans	
Cowboys Relleno	\$12.00
shrimp stuffed poblano pepper smothered with chipotle sauce, covered with monterrey jack cheese, served with mexican rice and beans	

El Paso Rib Eye	\$13.00
grilled rib eye steak smothered with bell peppers, tomatoes, jalapenos, onions and topped with monterey jack cheese, served with mexican rice and beans	
Cowgirls Skirt	\$13.00
beef fajita skirt steak marinated with guajillo flakes grilled to perfection, served with guacamole, mexican rice, and black beans.	
Presidio Camarones	\$13.00
chipotle marinated shrimps grilled with onions and bell peppers topped with monterrey jack cheese, served with guacamole, white rice, and black beans	
Pincho De Camarones	\$13.00
shrimp and veggies kabobs marinated with ancho sauce, served with white rice and black beans	

CALDOS 4

Chile Relleno En Caldo	\$9.00
dry red pasilla pepper stuffed with fresh mexican cheese, served in tomato chipotle sauce and refried beans	
Caldo De Camaron	\$9.00
homemade shrimp soup made with fresh and dry shrimp, mixed with carrots, potatoes in guajillo sauce	
Mole De Olla	\$9.00
homemade beef and vegetable soup mixed with fried tomatillo sauce, served with onions cilantro and rice	
Pozole Mexiquense	\$9.00
red hominy pork soup, served with lettuce, radish, onions, avocado, and oregano	

PESCADOS 5

Pescado Yucateco	\$14.00
sauteed fish filet over a plantain leaf, topped with yucateco sauce, served with avocado salad, plantains and black beans.	
Pescado Veracruzano	\$14.00
sauteed fish filet topped with veracruzana sauce, served with avocado salad, white rice and black beans	
Pescado Zapoteco	\$19.00
fish filet sauteed in dry pepper flakes and spices, topped with shrimp mojo de ajo, served with avocado salad and mixed rice and black beans	
Pescado Empapelado	\$14.00
wrapped fish filet cooked with unique blend of spices, topped with chipotle sauce, served with avocado salad and black beans	
Pescado Al Mojo De Ajo	\$14.00
fish filet sauteed with fresh lime juice, garlic and spices, served with avocado salad, cilantro paste and mixture of white rice and black beans.	

PLATOS DEL INTERIOR 14

Mole Poblano	\$11.00
grilled chicken breast smothered with our own family mole recipe, served with mexican rice and beans.	

Mole Pipian	\$11.00
grilled chicken breast smothered with tomatillo pumpkin seeds sauce, served with mexican rice and beans.	
Pollo Huasteco	\$11.00
grilled chicken breast marinated with achiote and spices, served on banana leaves smothered with nopales, served with mexican rice and black beans	
Carnitas De Puerco	\$11.00
pork meat marinated with oranges and spices sauteed in its own juice, served with pickled onions and habanero peppers and black beans	
Puerco Mestizo	\$11.00
pork meat sauteed with chile ancho sauce or tomatillo sauce, topped with onions, served with mexican rice and beans	
Cecina Criolla	\$11.00
grilled thin beef filet, topped with sliced nopales, served with rice and refried black beans	
Albondigas En Chipotle	\$11.00
meatballs stuffed with rice and spices in a caldo sauce, topped with chipotle sauce, served with beans.	
Cochinita Pibil	\$12.00
spicy mayan version of pork barbacoa, marinated with achiote sauce, cooked on banana leaves, served with salad, pickled onions and habanero pepers, plantains and black beans	
Chile Relleno En Crema	\$12.00
poblano pepper stuffed with sauteed pork blended with almonds, raisins, tomatoes and onions, topped with tomato cream sauce, served with white rice and salad.	
Chile Relleno En Almendra	\$12.00
poblano pepper stuffed with sauteed picadillo blended with almonds, raisins, tomatoes and onions, topped with almond cream sauce, served with white rice and salad	
Cabrito Al Maguey	\$13.00
south central mexican barbacoa, goat meat marinated with chile guajillo and spices slow cooked on maguey leaves, served with salsa verde, mexican rice and charro beans	
Enchiladas De Pipian	\$10.00
two chicken enchiladas, topped with a unique pipian sauce, served with mexican rice and beans	
Enchiladas De Mole	\$10.00
two chicken enchiladas, topped with mole sauce and sesame seeds, served with mexican rice and beans	
Enchiladas En Chile Ancho	\$10.00
two chicken fajita enchiladas, topped with chile ancho sauce and cheese, served with mexican rice and beans	