

AZUL Signature Drinks

All AZUL Signature Drinks are Handcrafted and Prepared Fresh for Your Enjoyment.
All Signature Drinks 9

Aviation

Aviation Gin, Pages Parfet Amour, Luxardo Maraschino Cherry Liqueur and fresh lemon juice, finished with a large lemon twist

Utopia

Plymouth Gin, fresh lemon juice, fresh strawberries and lemongrass syrup

Forbidden Fruit

Absolut Mandrin Vodka, fresh grapefruit, kosher salt and local honey

Grapevine Smash

Absolut Grapevine, Aperol, pure grape syrup, fresh limes

Little Brazil

Absolut Berri Acai, Cedilla Acai Liqueur, blueberry preserves, fresh lime juice and mint. Finished with blueberries and a single mint leaf

Cherry Amor

Grey Goose Cherry Noir, port and cherry reduction and fresh lemon juice. Garnished with candied Italian cherries

Happily Yours

Grey Goose L'Orange, Limoncello, Fee Bros Grapefruit Bitters, cranberry juice and fresh lime juice. Finished with an orange twist

The Wild Strawberry

Skyy Wild Strawberry, balsamic reduction with strawberries, Black Pepper Corns, fresh strawberries and lemon juice

Grape Expectations

Skyy Moscato, Fee Bros Grapefruit Bitters, lemon grass syrup, fresh grapes and lemon juice finished with an orange twist

Pineapple-Blueberry Martini

Skyy Pineapple, fresh blueberries, vanilla bean-lemongrass syrup and fresh lime juice

The Good Life (Spritz)

Absolut Hibiscus, Aperol and Fever Tree Ginger Beer
Served with a large lemon twist

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The Happy Strawberry (Mojito)

Bacardi Dragon Berry Rum, strawberry-ginger puree, fresh mint and soda
Finished with mint and strawberries

Caipirinha de Uva (Caipirinha)

Leblon Cachaca, moscato wine, fresh grapes, limes and cane sugar syrup

Honey Water

Don Julio Reposado Tequila, St Germain, fresh lemon and honey

Mexico City

El Tesoro Platinum, Damiana Liqueur, fresh lemon juice and agave nectar

AZUL Tini

Pinnacle Blueberry Vodka, Cointreau liqueur and fresh lime juice shaken and served with a float of sparkling wine

Cosmo AZUL

Absolut Citron Vodka, Cointreau Orange Liqueur, Blue Curacao, lime juice
Shaken to perfection

Mojito de Cuba

Bacardi Light Rum, fresh mint, brown sugar and lime muddled to perfection finished with club soda

Desert Passion

Bacardi Limon Rum, Cointreau liqueur, sliced mango

Paradiso

Malibu Rum Liqueur, Captain Morgan Spiced Rum, Blue Caracao, Midori, pineapple juice, sweet & sour and a splash of lemon-lime soda

Non-Alcoholic Drinks

All Non-Alcoholic Drinks 4

Fresh Cucumber Muddled with Soda H2O and Lime

Cranberry Juice, Pineapple Juice with Soda and H2O

Mint, Pineapple Juice and Soda

Fresh Muddled Strawberries and Soda H2O

AZUL

Wines

White Wines	Glass	Bottle
Moscato, Villa Pozzi, Italy	7	24
Riesling, Chateau Ste. Michelle Cold Creek, Washington	7	26
Pinot Grigio Campanile, Italy	7	26
Sauvignon Blanc, Uppercut, California	8	27
Chardonnay, 446, California	8	27
Red Wines	Glass	Bottle
Pinot Noir, Matua, New Zeland	8	27
Red Blend, Cline Chasmere, California	9	30
Merlot, Chateeau St. Jean, California	8	27
Malbec, Dona Paula Malbec, Argentina	9	32
Cabernet Sauvignon, 337, Lodi	8	27

AZUL MENU

Bistec Azul	10
Tender grilled beef, avocado, jalapeno and Muenster cheese. Served with tostadas	
Shrimp Cocktail	9
A blend of shrimp, avocado, jalapenos, onions tomatoes, cucumbers, cilantro and lime.	
Chicken Skewers	9
Grilled chicken breast skewers with Chimichurri sauce	
Pequenitas	10
Our special mini burger trio begins as freshly ground sirloin seasoned and grilled to perfection. Then we serve these treasures on assorted rolls accompanied with sautéed mushrooms, onions and green chile.	
Jalapenos Azul	10
Spicy jalapenos stuffed with a mixture of cream cheese, Cheddar cheese, Queso Anejo and Mexican Oregano. Wrapped in bacon and broiled to perfection	
Marinated Mediterranean Olives	8
An assortment of rich, buttery olives marinated in virgin olive oil, balsamic vinegar, orange and lime zest and peppercorn.	
Grilled Shrimp with a Trio of Dipping Sauces	11
Large shrimp marinated in garlic, saffron and olive oil. Deliciously grilled and served with Spicy cilantro sauce, romesco red pepper sauce and garlic butter.	
Antipasto	13
Manchego, Gouda, Muenster and Boursin cheeses. Served with salami, prosciutto and marinated olives.	
DESSERTS	
Fresh Berries & Crème Parfait	7
Parfait topped with assorted fresh berries and fresh house-made whipped cream	
Traditional Mexican Flan	7
Classic Mexican egg custard with a hint of caramel garnished with whipped cream	
Godiva Chocolate Crème Brule	7
Traditional Crème Brule mixed with decadent Godiva chocolate	
Honey Pecan Pie	7
Fresh house-made honey pecan pie. Finished with caramelized sugar and pecans	