

AZUL

restaurant lounge

tapas

petite short ribs 12
grilled, hickory
smoked sweet demi glaze

fried risotto fritters 10
stuffed with mozzarella
Served with pomodoro

stuffed potato skins 8
smoked mozzarella,
hickory bacon,
green onions

pork belly sliders 11
braised smoked pork belly, onion marmalade, garlic lemon aioli

duo of dips 9
cherry wood smoked eggplant puree, arugula oven dried tomato
pesto whipped house made goat cheese, olives
with grilled artisan bread

azul chips and dip 7
tortilla chips with house made salsa, and smoked cheddar,
caramelized & chorizo queso dip

roasted tomato & crushed garlic mussels 13
italian parsley, white wine, crushed red chilies, grilled crostini

calamari fritto 12
tomatoes, roasted garlic, white balsamic honey reduction, spicy cherry
pepper aioli

burger alla azul 14
mediterranean spiced angus burger, bibb lettuce, sliced tomato,
cucumber red onion salad, feta, tzatziki, toasted ciabatta served with
pommes frites

fuego shrimp 14
house made chorizo, tomato, cilantro, peppers and sweet onions,
artisan bread

grilled chicken panini 14
arugula pesto, fresh mozzarella, and hothouse tomatoes ciabatta bread,
pommes frites

warm tomato & burrata salad 14
sautéed tomatoes and garlic with olive oil, burrata, baby arugula,
aged balsamic vinegar

grilled lamb chops 17
spicy cilantro garlic dip

slow roasted pull pork sandwich 13
provolone cheese, broccoli rabe, crusty bun served with pomme frites

house charcuterie board
chef's selection of fine imported
mediterranean meats and cheese
choice of 3 \$9
6 \$15
with pickled vegetables, artisan crackers
pair any selection
with one of our fine wines or cocktails