

CASAZUL

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LOS COCTELES

CLASICA 11

Tequila blanco, Cointreau, Lime

MEZCALITA 11

Mezcal, Cointreau, Lime

CLARITA 11

Mezcal, Blanc, House Lemon Jamaica Soda

CILANTREANDO 11

Gin, Lime, Cilantro

GUAVAMENTE 13

Pisco, Lime, Guava, Egg White

CAFETINI 13

“Carajillo Martini” - Espresso, Vodka, Licor 43, Coffee Liqueur

SOTOL SANDIA 12

Sotol, Aperol, Watermelon, Lime, Cointreau

MARGARITA AL PASTOR 11

Tequila Blanco, Ancho Reyes, Piña, Lime

MEZCAL PALOMA 11

Mezcal, Grapefruit Soda, Lime

CASAZUL SPRITZ 11

St-Germain, Grapefruit Liqueur, Grapefruit, Cava

CHANGO SUCIO 12

Rum, Chocolate, Banana, Coconut

PALETA TEPOROCHA 12

Frozen Tepache + Sotol

CERVEZAS

BOTTLED

XX LAGER	5
PACIFICO	5
NEGRA MODELO	5
INDIO	5
MICHELOB ULTRA	5
MICHELOB GOLD	6
MILLER LITE	5

DRAFT BEER

XX LAGER	5
MODELO ESPECIAL	5
CORONA PREMIER	5
MICHELOB ULTRA	5

CASAZUL



MORDIDAS & PROBADITAS

GUACAMOLE TRADICIONAL 16

Crispy pork belly. *Add chapulines 7

STREET CORN CROQUETTES 11

Crispy elote fritters, crema, chilito, queso cotija.

CEVICHE CASAZUL 28

Leche de Tigre cured snapper, camote, elote, cucumber, tomato, red onion, cilantro. *Add chapulines 7

SOPES DE CAMOTE + CHORIZO CASERO 12

Sweet potato and house chorizo hash, crema, queso cotija, pickled red onion.

TIRADITO DE PANELA 13

Chargrilled queso fresco, tangy salsa negra, serrano chicharron, avocado, cebollas.

AGUACHILE DE PULPO TATEMADO 27

Grilled octopus, burnt habanero lime broth, cucumber, red onion, cilantro.

CÓCTEL DE CAMARÓN BIEN MEXICANO 19

Shrimp, spicy tomato jugo, cucumber, red onion, cilantro, avocado.

FIDEO SECO 12

Tomato ancho noodles, crema, queso fresco, house chorizo, chicharron.

VERDES

FIRE ROASTED CALABACITAS 12

Roasted squash, elote, queso cotija, pepitas, cilantro. *Add chapulines 7

COLIFLOR ENCACAHUATADA 14

Crispy cauliflower, cacahuate mole, sesame cacao crunch.

CHARRED BEETS 14

Ash-charred beets, labneh, toasted sesame.

NOPALITOS ESCABECHE 8

Pickled nopales, red onion, garlic, guajillo, chicharron. *Add chapulines 7

ARROZ CASERO 6

Classic homestyle white rice.

LOS FUERTES

PATO EN MOLE 42

Duck confit, Oaxacan mole negro, arroz casero.

MEDIO POLLO ADOBADO 22

Chargrilled half chicken, house adobo sauce, tortillas, chiltepin salsa.

DISCADA PA' TAQUEAR 49

Chargrilled ribeye, short rib, sausage, bacon, peppers, onion, tortillas, salsas.

HUACHINANGO PIBIL 29

Baked snapper, zesty achiote adobo, habanero pickled red onion, arroz casero.

RIBEYE & TUÉTANO RELLENO 54

Chargrilled ribeye, garlic confit, octopus stuffed bone marrow, tortillas, chiltepin salsa.

BRAISED BEEF TAMAL 14

Banana leaf wrapped, stewed apple & pepita cilantro pesto.

JAMAICA SHORT RIB 34

Slow braised short rib, jamaica reduction, creamy sweet potato mash, jamaica palomitas, chicatana salt.

CAZUELA DE POLLO VERDE 14

Stewed chicken, poblano, tomatillo, cilantro, onion, arroz casero.

POSTRES

ARROZ CON LECHE BRULEE 11

Sugar crack top.

SOFT SERVE 11

Mayan chocolate cookie.

PASTEL DE MAIZ AHOGADO 12

Orange, coconut, canela, caramelized banana.

FLAN DE CONVENTO 12

Caramel Rompope custard, mazapan, pepita brittle.

BEBIDAS

FRESH ORANGE JUICE 6

FRESH LEMONADE 5

BOTTLED WATER 4

TOPO CHICO 4

TOPO CHICO PREPARADO 5

SPARKLING WATER 4

SODA 4

ICED TEA 4

COFFEE 4

CAPPUCCINO 5

ESPRESSO 5

HOT TEA 4