

# AZOTEA

COCINA & COCKTAIL CLUB

## SHAREABLES & STARTERS

<b>Guacamole &amp; Chips</b> made fresh to order	12
<b>Jalapeño Dip</b> bacon, pepper jack cheese, tortilla chips	14
<b>Ceviche</b> fresh raw cod tossed to order with citrus juices, jalapeño, red onion, cilantro, avocado cream, plantain chips*	17
<b>Mediterranean Nachos</b> pita chips, our house made hummus, cucumber and tomato salad, feta cheese, olive relish	15
<b>Chile Relleno</b> roasted poblano peppers stuffed with vegetables, pepper jack cheese, salsa, crema <i>make it a meal- add rice &amp; beans +5</i>	15
<b>Mac and Cheese</b> with broccoli, bread crumbs	14
<b>Garlic Shrimp</b> olive oil, smoked paprika, white wine, lemon, toasted bread, piquillo butter	17
<b>Calamares Fritos</b> battered and fried to order with jalapeños and lemons, served with lemon aioli*	15
<b>Taquitos</b> roast chicken rolled tacos topped with cabbage, salsa, crema, queso seco	16
<b>Grilled Skewers</b> marinated in salsa roja, with pico de gallo and guacamole two steak 16 or two shrimp 14	14
<b>Chorizo and Clams</b> tomato, chile, butter, white wine, cilantro, toasted bread, piquillo butter	17
<b>Fried Chicken Sliders</b> spicy slaw, pickle, chipotle aioli <i>add fries +3</i>	18

## SOUP & SALADS

<b>Soup</b> please inquire about today's featured soup	mkt
<b>House Salad</b> mixed greens, avocado, orange, grapefruit, cucumber, walnuts, feta, red wine vinaigrette	12
<b>Crispy Chicken Salad</b> fried chopped Mary's chicken breast tenders, romaine, cherry tomato, bacon, pickled onion, avocado, tortilla strips, BBQ & our buttermilk dressing	18

## SIDES

<b>Fries</b>	7	<b>Vegetables</b>	8
<b>Mashed Potatoes</b>	6	<b>Mac and Cheese</b>	12
<b>Cilantro Rice</b>	5	<b>EXTRAS</b>	
<b>Refried Beans</b>	5	<b>Tortillas</b>	3
<b>Beans &amp; Rice</b>	6	<b>Extra Bread</b>	4
<b>Coleslaw</b>	5	<b>Pineapple Salsa</b>	3
<b>Side Salad</b>	7	<b>Guacamole</b>	3

## ENTREES

<b>Fish &amp; Chips</b> fresh cod battered to order and fried crispy, tartar sauce*, fries	18
<b>Linguine with Clams</b> little neck clams, lemon, white wine, butter, garlic, chili flake, bread crumb, parsley	25
<b>Shrimp a la Diabla Plate</b> shrimp cooked in a sauce of chile, tomato, cream, with cilantro rice, seasonal vegetables	26
<b>Grilled Skewers</b> with cilantro rice and pineapple salsa- choose either 3 marinated vegetable skewers or 1 each steak, shrimp, vegetable	21 / 27
<b>Arroz con Pollo</b> arborio rice cooked with tomato, pan seared chicken breast, peppers, snap peas, parmesan, fennel and arugula	25
<b>Roast Chicken</b> quarter oven roasted chicken, mashed potatoes, asparagus, jus	27
<b>Baby Back Ribs</b> pork baby back ribs with house bbq sauce, served with mac and cheese and coleslaw	28
<b>Grilled Steak</b> bavette grilled and sliced, roasted smashed fingerling potatoes, creamy bacon brussel sprouts, and chimichurri	29

## SANDWICHES & TACOS

<b>Fish Tacos</b> battered fried fish, corn tortillas, spicy coleslaw, pico de gallo, salsa verde, chipotle aioli*	16
<b>Tacos Alambre</b> marinated steak, corn tortillas, bacon, peppers, onions, cotija, salsa verde	18
<b>Tostadas</b> ground beef picadillo, crispy tortillas, coleslaw, tomato, avocado, house thousand island and queso seco	16
<b>Veggie Stack Sandwich</b> sauteed peppers, onions, squash and mushrooms stacked on a roll with, lemon aioli*, arugula, and melted pepper jack cheese, fries	16
<b>Fried Cod Sandwich</b> fresh wild cod, beer batter, tartar sauce, shredded lettuce, hot sauce, fries	17
<b>The Islands Chicken Sandwich</b> grilled Mary's chicken breast, bacon, arugula, avocado cream, pineapple, fries	19
<b>Fried Chicken Sandwich</b> Mary's chicken breast coated and fried to order with our buttermilk and beer batter, toasted roll, spicy coleslaw, tomato slices, chipotle aioli*, fries	18
<b>Cowboy Burger</b> 6oz fresh ground beef, bacon, blue cheese, a fried onion ring, tomato, lettuce, pickles, BBQ sauce, chipotle aioli*, fries**	21
<b>Mexico City Burger</b> 6oz fresh ground beef, cheddar, 2 1/2oz chorizo, guacamole, onion, tomato, lettuce, pickles, chipotle aioli*, fries** ** sub Impossible Burger +3	22

\*Consuming raw eggs or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions. If this or allergies are a concern for you please let us know. All ingredients are not listed. 20% service fee added for parties 6+.

Corkage \$30/btl max 2 btl. Prices subject to change. Feb '24

Chef Margarito Paz

## BOTTLES & CANS

<b>Coors Light</b> .....	\$5.25
<b>Modelo Especial</b> .....	6.25
<b>Modelo Especial Bucket</b> .....	32
<b>Belching Beaver Phantom Bride IPA</b> ... 10 (19.2oz)	
<b>Belching Beaver Peanut Butter Stout</b> .....	8
<b>Guinness</b> .....	8
<b>Shadow Puppet Kokonati</b> .....	9
<b>Lindemans Framboise Lambic Beer</b> .....	8
<b>21st Amendment Hell or High Mango</b> .....	6.25
<b>21st Amendment Blood Orange IPA</b> .....	6.25
<b>White Claw</b> .....	7
<b>White Claw Bucket</b> .....	35
<b>Ace Pineapple</b> .....	7.50
<b>Ace Perry Cider</b> .....	7.50
<b>Athletic Brewing Run Wild IPA</b> .....	5.25
non-alcoholic	
<b>Heineken 0.0</b> .....	6
alcohol free	

## DRAFT BEER 9

<b>Farmers Light Brewing</b> .....	4.1% ABV
Farmers Light Lager	
<b>Sudwerk Brewing Co.</b> .....	5% ABV
Bavarian Hefeweizen Wheat	
<b>Drake's Brewing Co.</b> .....	5.5% ABV
1500 Pale Ale	
<b>Shadow Puppet</b> .....	5.8% ABV
Kentucky Uncommon Amber	
<b>Northcoast Brewing</b> .....	7.6% ABV
Pranqster Belgian Style Golden Ale	
<b>Altamont Beer Works</b> .....	6.5% ABV
Maui Wauai IPA	
<b>Epidemic Ales</b> .....	6% ABV
Chemical Warfare Hazy IPA	
<b>Heretic Brewing Co.</b> .....	8% ABV
Evil Cousin Double IPA	

## BUBBLES

	GL / BTL
<b>Ruffino Prosecco</b> .....	12 / 42
<b>Trentadue Winery Champagne Rosé</b> .....	15 / 53
<b>Mumm Brut Prestige</b> .....	17 / 60
<b>GH Mumm Grand Cordon Brut</b> .....	BTL 85

## WINE

<b>14 Hands</b> .....	10 / 35
Pinot Grigio, Columbia Valley, Washington	
<b>Cadre</b> .....	16 / 56
Band of Stones Gruner Vetliner, Edna Valley	
<b>13 Celsius</b> .....	11 / 39
Sauvignon Blanc, Marlborough New Zealand	
<b>Imagery</b> .....	13 / 46
Sauvignon Blanc California	
<b>Wood Family</b> .....	14 / 49
Chardonnay "Para Mas Amigas" Livermore Valley	
<b>Kim Crawford</b> .....	14 / 49
Rosé, South of France	
<b>McGrail</b> .....	17 / 60
"Kylie Ryan" Rosé Livermore Valley	
<b>Acrobat</b> .....	14 / 49
Pinot Noir, Oregon	
<b>The Prisoner</b> .....	BTL 158
Pinot Noir, Sonoma Coast	
<b>Ghost Pines</b> .....	14 / 49
Merlot, Sonoma	
<b>Copain</b> .....	16 / 56
Tous Ensemble Syrah Mendocino County	
<b>Steven Kent</b> .....	17 / 60
L'Autre Cote Cabernet Franc, Livermore California	
<b>Pedroncelli</b> .....	13 / 46
Zinfandel, Sonoma County	
<b>Wood Family Vineyards</b> .....	15 / 53
The Capitan, Red Wine, Livermore Valley	
<b>Serial</b> .....	15 / 53
Red Blend, Paso Robles	
<b>Orin Swift</b> .....	20 / 70
Abstract Red Blend, California	
<b>Ruffino</b> .....	BTL 78
Reserva Oro Chianti Classico, Tuscany, Italy	
<b>Eberle</b> .....	14 / 49
Cabernet Sauvignon Paso Robles	
<b>Imagery</b> .....	15 / 53
Cabernet Sauvignon, California	

## BEVERAGES

<b>Alameda Craft Sodas and Juice</b> .....	4.50
Cola, Diet Cola, Ginger Ale, Ginger Beer, Cranberry Juice	
<b>Fresh Squeezed Lemonade</b> ....	7
<b>Strawberry Lemonade</b> .....	8
<b>Orange Juice</b> .....	5
<b>Henry Weinhard Root Beer</b> ....	6
<b>Iced Tea</b> .....	4
<b>Arnold Palmer</b> .....	7
<b>Coffee</b> .....	4.50
<b>Red Bull</b> .....	7.50



**AZOTE**  
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We would like to see you make it home safely. If you do not have a designated driver, we would be happy to help make arrangements. Corkage \$30/btl max 2. 20% service charge added to groups of 6 or more guests. Aviation LLC 1/24