

# 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	15
<b>Crispy Brussel Sprouts</b> with bacon, topped with cotija cheese and balsamic glaze	13
<b>Mediterranean Platter</b> house made hummus, cucumber and tomato salad, feta cheese, olive relish, with peppers and pita chips for dipping	18
<b>Ceviche</b> fresh raw cod, citrus juice, jalapeño, red onion, cilantro, avocado cream, chips*	17
<b>Calamares Fritos</b> battered and fried to order with jalapeños and lemons, served with lemon aioli*	15
<b>Coconut Shrimp</b> <small>NEW</small> with pineapple salsa and sweet chili sauce	16
<b>Grilled Skewers</b> choose two steak or shrimp skewers or one each, grilled and topped with guacamole and pico de gallo	16
<b>Shrimp Tostadas</b> <small>NEW</small> crispy tortillas topped with refried beans, shrimp cooked in piquillo butter, fresh slaw with cumin and lime, dressing, and queso seco	18
<b>Taquitos</b> made in house with fresh masa! roast chicken rolled tacos topped with cabbage, dressing, and queso seco	17
<b>Chicken Empanadas</b> made in house with fresh pastry! chicken, cheese, and jalapeño, served with cabbag, a chipotle aioli* drizzle and salsa verde	17
<b>Steak Rolls</b> grilled steak, American cheese, onions and cabbage all rolled in a wonton wrapper and fried; topped with sweet chili sauce and honey mustard	17
<b>Appetizer Sampler</b> 4 jumbo chicken wings, 2 steak rolls, 4 coconut shrimp, 2 taquitos, with salsa verde, sweet chili sauce, bbq sauce, and buffalo sauce	26

## SALADS

<b>Caesar Salad</b> <small>NEW</small> romaine hearts, croutons, our Caesar dressing, topped with freshly grated aged parmesan cheese and anchovy filets add chicken +9 add steak +12	15
<b>Wedge Salad</b> iceberg lettuce, cherry tomato, bacon, pickled red onions, blue cheese dressing add chicken +9 add steak +12	15
<b>Crispy Chicken Salad</b> fried chopped chicken breast tenders, romaine, cherry tomato, bacon, pickled onion, avocado, tortilla strips, BBQ & our buttermilk dressing	18

## SIDES

<b>Tater Tots</b>	6	<b>House Potatoes</b>	6
<b>Fries</b>	7	<b>Bacon</b>	7

## BRUNCH

<b>Avocado Toast</b> toasted bread, sliced avocado, shaved cucumber and carrot, queso seco, chili oil, two sunny side up eggs	15
<b>Basic Breakfast</b> two eggs, 3 slices of bacon, house potatoes and sourdough toast	14
<b>Bacon Omelet</b> three egg omelet with cheese and bacon, with house potatoes and sourdough toast	18
<b>Veggie Omelet</b> three egg omelet with mushrooms, spinach, and bell peppers, with house potatoes and sourdough toast add cheese +2 add bacon +3	16
<b>Chilaquiles Rojos</b> torilla chips tossed in our spicy red sauce, topped with two eggs, sour cream, cotija, cilantro, and red onions add chicken +9 or chorizo +4 or bacon +4	16
<b>Breakfast Totchos</b> platter of tater tots with melted cheeses, pico de gallo, sour cream, and sliced avocado, topped with a fried egg	20
<b>Steak &amp; Eggs</b> grilled bavette steak with house potatoes, two eggs, chilaquiles salsa	29
<b>Chicken &amp; Waffles</b> fried chicken breast, belgian waffle, maple bacon butter, real maple syrup, berries	18
<b>French Toast</b> with berry compote, bananas and berries, whipped cream, real maple syrup	16
<b>Belgian Waffle</b> with sliced bananas and whipped cream, real maple syrup	14
<b>Pancakes</b> choose from plain, blueberry, or chocolate chip, with butter and real maple syrup	14
<b>Fish Tacos</b> battered fried fish, corn tortillas, spicy coleslaw, pico de gallo, chipotle aioli*	16
<b>Fish &amp; Chips</b> fresh rock cod battered to order and fried crisp, with tartar sauce* and fries	17
<b>BLT</b> <small>NEW</small> bacon, lettuce and tomato on sourdough toast with aioli*, served with fries add avocado +3	15
<b>The Islands Chicken Sandwich</b> grilled natural chicken breast, bacon, arugula, avocado cream, pineapple, fries	19
<b>Fried Chicken Sandwich</b> chicken breast beer battered and fried to order, toasted roll, spicy coleslaw, tomato, chipotle aioli*, fries	18
<b>Good Morning Burger</b> 6oz fresh ground beef, cheddar, fried egg, bacon, tomato, lettuce, pickles, chipotle aioli*, fries	19
<b>Steak Sandwich</b> <small>NEW</small> sliced grilled steak, arugula, sliced tomato, crispy shallots, chimichurri aioli*, toasted roll	27

\*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. 1/26

Chef Margarito Paz



Flip for the  
Drink Menu

## BRUNCH COCKTAILS

- Bellini** the original Italian mimosa - peach puree and prosecco 14
- French 75** gin, lemon, prosecco 14
- Aperol Spritz** Aperol, prosecco, soda water, orange 14
- La Bonne Vie** Square One organic basil vodka, gin, grapefruit juice, lemon, pamplemousse liqueur 15
- Royal Hawaiian** gin, lemon, orgeat, pineapple juice 15
- Island Mule** Skyy pineapple vodka, lime, ginger beer 14
- Espresso Martini** Double Espresso Vodka, espresso, creme de cacao 16
- Azotea Margarita** tequila, cucumber cordial, lime, pineapple, habanero bitters, cilantro salt 15
- Paloma** tequila, lime, fresh grapefruit juice, agave, with a tajin rim 15
- Strawberry Margarita** tequila, lime, agave, strawberry puree, salt 18
- Oaxacan Firing Squad** tequila and mezcal, grenadine, lime, angostura bitters 15
- Piña Colada** rum, coconut cream, pineapple juice, lime 15
- Michelada** Mexican lager, chamoy and tajin rim, spicy tomato mix with sriracha and worcestershire, lime 11

## WINE

<b>J Vineyards</b> Pinot Gris, Russian River Valley	GL / BTL 13 / 45
<b>Threadcount Quilt</b> Sauvignon Blanc	15 / 54
<b>Boen Belle Glos</b> Chardonnay, California	15 / 54
<b>Wood Family</b> Chardonnay "Para Mas Amigas" Livermore Valley	14 / 49
<b>McGrail</b> "Kylie Ryan" Rosé Livermore Valley	17 / 60
<b>Boen Belle Glos</b> Pinot Noir, California	15 / 53
<b>Steven Kent</b> L'Autre Cote Cabernet Franc, Livermore California	17 / 60
<b>Wild Horse</b> Cabernet Sauvignon, Paso Robles	14 / 49
<b>Wood Family Vineyards</b> The Capitan, Red Wine, Livermore Valley	15 / 53
<b>Orin Swift</b> Abstract Red Blend, California	BTL 70
<b>Dry Creek Zinfandel</b> Zinfandel, Sonoma County	BTL 90
<b>Finca La Capilla</b> Crianza, Ribera del Duero Spain	BTL 104
<b>The Prisoner</b> Red Wine, California	BTL 158

## BUBBLES

- J Roget Sparkling Wine**..... BTL 29  
with juices (choose 2 - orange, cranberry, pineapple, grapefruit)
- Ruffino Prosecco**..... 12 / 42
- Angels and Cowboys Rosé**..... 13 / 46
- GH Mumm Grand Cordon Brut**..... BTL 85

## DRAFT BEER

\*\*Ask about our rotating taps\*\*

- Drake's Brewing Co.**..... 4.5% ABV  
Hefeweizen Wheat
- Drake's Brewing Co.**..... 5.5% ABV  
1500 Pale Ale
- Epidemic Ales**..... 5.5% ABV  
Affliction Amber
- Northcoast Brewing**..... 7.6% ABV  
Pranqster Belgian Style Golden Ale
- Altamont Beer Works**..... 6.5% ABV  
Maui Wauai IPA
- Epidemic Ales**..... 6% ABV  
Chemical Warfare Hazy IPA
- Drake's Brewing Co.**..... 9.5% ABV  
Denogginizer Double IPA

## BOTTLES AND CANS

- Coors Light**..... \$5.25
- Modelo Especial / Corona / Pacifico**..... 6.25
- Bucket of Mexican Beers**..... 32
- Belching Beaver Phantom Bride IPA**..... 10
- Guinness**..... 8
- Shadow Puppet Kokonati**..... 9
- Lindemans Framboise Lambic Beer**..... 8
- Assorted Seltzers**..... 7
- Seltzer Bucket**..... 35
- Ace Ciders**..... 8
- Athletic Brewing Run Wild IPA**..... 5.25  
non-alcoholic
- Heineken 0.0**..... 6  
alcohol free

## BEVERAGES

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



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We want 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. 1/26