

# AZOTEA

COCINA & COCKTAIL CLUB

## BUBBLES

<b>J Roget Sparkling Wine</b> .....	GL / BTL
with juices (choose 2 - orange, cranberry, pineapple, grapefruit)	BTL 25
<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

## BRUNCH COCKTAILS

<b>Azotea Margarita</b>	
tequila, cucumber cordial, lime, pineapple, habanero bitters, cilantro salt	15
<b>Coconut Paloma</b>	
reposado tequila coconut cream, pamplemousse liqueur, lime, grapefruit	18
<b>Passion Fruit Margarita</b>	
tequila, lime, agave, tart passion fruit, salt	18
<b>Oaxacan Firing Squad</b>	
tequila and mezcal, grenadine, lime, angostura bitters	15
<b>French 75</b>	
gin, lemon, prosecco	14
<b>La Bonne Vie</b>	
Square One organic basil vodka, gin, grapefruit juice, lemon, pamplemousse liqueur	15
<b>Royal Hawaiian</b>	
gin, lemon, orgeat, pineapple juice	14
<b>Pineapple Mule</b>	
Skyy pineapple vodka, lime, ginger beer	14
<b>Aperol Spritz</b>	
Aperol, prosecco, soda water, orange	14
<b>Michelada</b>	
Mexican lager, chamoy, clamato juice, hot sauce, lime	11
<b>Espresso Martini</b>	
Double Espresso Vodka, espresso, creme de cacao	16

## SOUP & SALADS

<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
<b>House Salad</b>	
mixed greens, avocado, orange, grapefruit, cucumber, walnuts, feta, red wine vinaigrette add grilled Mary's chicken breast +6	12
<b>Soup</b>	
please inquire about today's featured soup	mkt

## SIDES

<b>Tater Tots</b>	6	<b>Two Eggs</b>	4
<b>Fries</b>	7	<b>Belgian Waffle</b>	7
<b>House Potatoes</b>	6	<b>Fruit</b>	6
<b>Bacon</b>	7		

## BRUNCH

### Avocado Toast

toasted bread, sliced avocado, shaved cucumber and carrot, queso seco, chili crisp, two sunny side up eggs 16

### Champagne Omelet

three egg rolled omelet with champagne, mushrooms, spinach, cheddar, crema, herbs, with house potatoes 18

### Mediterranean Rancheros

pita bread, hummus, Mary's chicken breast, veggies, feta, salsa, sunny side up egg 22

### Chicken & Waffles

fried chicken breast, belgian waffle, maple bacon butter, real maple syrup, sriracha 18

### California Eggs Benedict

english muffin, spinach and avocado, two poached eggs, fresh hollandaise sauce with house potatoes add bacon +4 17

### Chilaquiles

tortilla chips, our spicy red or green sauce, 2 eggs, sour cream, cotija, cilantro add chicken +5 or chorizo +4 16

### Steak & Eggs

house potatoes, two eggs, chilaquiles salsa 29

### Concha French Toast

with berry compote, bananas, whipped cream, real maple syrup 16

### Waffle

with sliced bananas and whipped cream, real maple syrup 14

### Pancakes

choose from plain, blueberry, or chocolate chip, with butter and real maple syrup 14

### Fish Tacos

battered fried fish, corn tortillas, spicy coleslaw, pico de gallo, chipotle aioli\* 16

### Spicy Grilled Cheese

sourdough bread, pepperjack and cheddar, pickled jalapenos and onions, with fries 14

### Veggie Stack Sandwich

peppers and onion, squash and mushrooms, stacked on a roll with cilantro aioli\*, arugula, and melted pepper jack cheese, with fries 16

### Fried Cod Sandwich

fresh wild cod, battered and fried crispy, tartar sauce\*, tomato, shredded lettuce, hot sauce, fresh roll, fries 17

### Good Morning Burger

6oz fresh ground beef, cheddar, fried egg, bacon, tomato, lettuce, pickles, chipotle aioli\*, fries 19

### Fish & Chips

fresh rock cod battered to order and fried crisp, with tartar sauce and fries 15

### Fried Chicken Sandwich

Mary's chicken breast beer battered and fried to order, toasted roll, spicy coleslaw, tomato, chipotle aioli\*, fries 18

### The Islands Chicken Sandwich

grilled Mary's chicken breast, bacon, arugula, avocado cream, pineapple, fries 19

Chef Margarito Paz



\*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.

## 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>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	

## WINE

<b>14 Hands</b> .....	10 / 35
Pinot Grigio, Columbia Valley, Washington	
<b>Cadre</b> .....	16 / 56
Band of Stones Gruner Veltliner, 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
Rose, 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>Copain</b> .....	16 / 56
Tous Ensemble Syrah Mendocino 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	
<b>Steven Kent</b> .....	17 / 60
L'Autre Cote Cabernet Franc, Livermore California	

## 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>Henry Weinhard Root Beer</b> .....	6
<b>Fresh Squeezed Lemonade</b> .....	7	<b>Iced Tea</b> .....	4
<b>Strawberry Lemonade</b> ... 8		<b>Arnold Palmer</b> .....	7
		<b>Coffee</b> .....	4.50
		<b>Red Bull</b> .....	7.50

## DRAFT BEER

<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	

## SHAREABLES & STARTERS

<b>Guacamole &amp; Chips</b>	
made fresh to order	12
<b>Jalapeno Dip</b>	
bacon, pepper jack cheese, tortilla chips	14
<b>Ceviche</b>	
fresh raw cod, citrus juice, jalapeño, red onion, cilantro, avocado cream, chips*	17
<b>Chile Relleno</b>	
roasted poblano pepper stuffed with vegetables, pepper jack cheese, salsa, crema	15
<b>Taquitos</b>	
roast chicken rolled tacos topped with cabbage, salsa, crema, queso seco	16
<b>Steak Skewers</b>	
marinated grilled steak with pico de gallo and guacamole	18
<b>Fried Chicken Sliders</b>	
spicy slaw, pickle, chipotle aioli	18
<b>Mediterranean Nachos</b>	
pita chips, house hummus, cucumber and tomato salad, feta cheese, olive relish	15



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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