



TACOS

FISH TACOS

battered fried fish, corn tortillas, spicy coleslaw, pico de gallo, salsa verde, chipotle aioli* 18

TACOS ALAMBRE

marinated steak, corn tortillas, bacon, peppers, jalapeños, onions, cilantro, cotija cheese, salsa verde 20

SALADS

CAESAR SALAD NEW

romaine hearts, croutons, our Caesar dressing, topped with freshly grated aged parmesan cheese and anchovy filets 15
add chicken +9 add steak +12

WEDGE SALAD

iceberg lettuce, pickled red onion, tomato, bacon, blue cheese dressing 15
add chicken +9 add steak +12

CRISPY CHICKEN SALAD

fried chopped all natural chicken breast tenders, romaine, cherry tomato, bacon, pickled onion, avocado, tortilla strips, BBQ sauce & our buttermilk dressing 22

SIDES

FRIES 7	TORTILLAS 4
SIDE SALAD 7	PINEAPPLE
BEANS & RICE 8	SALSA 4
COLESLAW 7	GUACAMOLE 5

AZOTEA

COCINA & COCKTAIL CLUB

APPETIZERS

GUACAMOLE & CHIPS

made fresh to order 12

QUESO WITH CHORIZO NEW

served warm with tortilla chips and salsa 15

JALAPEÑO DIP

bacon, pepper jack cheese, served hot with fresh tortilla chips 15

MEDITERRANEAN PLATTER

hummus, cucumber and tomato salad, olive tapenade, feta cheese, served with pita chips and peppers for dipping 18

BRUSSEL SPROUTS

bacon, balsamic glaze, cotija 13

CEVICHE

fresh raw cod tossed to order with citrus juices, jalapeño, red onion, cilantro, avocado cream, plantain chips* 17

FRIED CALAMARI

with jalapeños and lemons, lemon aioli* 15

COCONUT SHRIMP NEW

mango salsa, sweet chili sauce 16

SHRIMP TOSTADAS NEW

crispy tortillas topped with refried beans, shrimp cooked in piquillo butter, fresh slaw with cumin and lime, dressing, and queso seco 18

GRILLED SKEWERS

marinated shrimp OR steak skewers with pico de gallo and guacamole 16

TAQUITOS

made in house with fresh masa! roast chicken rolled tacos topped with cabbage, dressing, and queso seco 17

CHICKEN EMPANADAS

made in house with fresh pastry! chicken, cheese, and jalapeño, served with cabbage, chipotle aioli* drizzle and salsa verde 17

JUMBO CHICKEN WINGS

tossed in your choice of buffalo or bbq sauce, served with ranch or blue cheese 13

FRIED CHICKEN SLIDERS

buttermilk brined chicken tenders fried to order, spicy coleslaw, chipotle aioli*, toasted mini-buns 3/15
extra slider +4 add fries +3

STEAK ROLLS

grilled steak, American cheese, onions and cabbage all rolled in a wonton wrapper and fried; topped with sweet chili sauce and honey mustard. 17

BURGER SLIDERS

grilled fresh ground beef, roasted tomato, caramelized onion, arugula, lemon aioli*, toasted mini-buns 3/20
add slider +6 add fries +3



APPETIZER PLATTERS

ORIGINAL TOTCHOS

platter of tater tots with melted cheeses, pico de gallo, sour cream, and sliced avocado 18

BUFFALO TOTCHOS NEW

tater tots, melted cheeses, topped with buffalo fried chicken, mango habanero salsa, chipotle ranch 24

APPETIZER SAMPLER NEW

4 jumbo chicken wings, 2 egg rolls, 4 coconut shrimp, 2 taquitos, with salsa verde, sweet chili sauce, bbq sauce, and buffalo sauce 26

*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+. \$25/750ml wine corkage, max 3 bottles
Chef Margarito Paz - Jan '26



ENTREES

LINGUINE WITH SHRIMP

mushrooms, garlic, chili flake, pink cream sauce 26

TAQUITOS PLATE ^{NEW}

3 of our house made rolled tacos--roast chicken in fresh masa, fried and served topped with coleslaw, dressing and queso seco, with rice and beans 24

GRILLED SKEWERS

one each shrimp, steak and vegetable skewers with cilantro rice, pineapple salsa and chili oil 28
sub three vegetable skewers \$21

SHRIMP A LA DIABLA

wild shrimp cooked in a sauce of chile, tomato, cream, with cilantro rice, vegetables sauteed in piquillo butter 26

ARROZ CON POLLO

arborio rice cooked with tomato, pan seared chicken breast, peppers, snap peas, parmesan, topped with a fennel and arugula salad 25

FISH & CHIPS

fresh cod battered to order and fried crispy, tartar sauce*, house cut fries with spice rub 18

STEAKS

STEAK FRITES

bavette steak grilled and sliced, chimichurri sauce, house cut fries tossed in our house rub and a side of aioli* 27

NEW YORK STEAK

grilled steak, sauteed spinach, potato gratin 32

SURF AND TURF ^{NEW}

a grilled New York steak, sauteed spinach, potato gratin with garlic shrimp. 40

SANDWICHES & BURGERS

all served with fries, sub a side salad or tots +2

FRIED CHICKEN SANDWICH

butter milk fried all natural chicken breast, spicy coleslaw, tomato, spicy aioli*, fries (contains raw eggs) 18

THE ISLANDS CHICKEN SANDWICH

grilled all natural chicken breast, bacon, arugula, avocado cream, grilled pineapple, fries 19

STEAK SANDWICH

sliced grilled steak, arugula, sliced tomato, crispy shallots, chimichurri aioli*, toasted roll 27

AZOTEA BURGER

6oz fresh Angus ground beef, lettuce, onion, tomato, pickles, chipotle aioli* 18
add cheddar cheese +2
sub Impossible Burger patty +3

BOURBON MAPLE BACON BURGER ^{NEW}

6oz fresh Angus ground beef, grilled to order with caramelized onion bacon jam, grilled jalapeño, arugula, tomato, and aioli* 21
add pepperjack cheese +2



DESSERT

VANILLA CRÈME BRULEE 9

PINEAPPLE UPSIDE DOWN CAKE 10

with vanilla ice cream and caramel sauce

CHOCOLATE RUM CAKE 10

with vanilla ice cream and strawberry sauce

VANILLA ICE CREAM 6

with rainbow sprinkles



BEVERAGES

Fresh Squeezed Lemonade 7

Strawberry Lemonade 8

Iced Tea 4

Arnold Palmer 7

Alameda Craft Sodas 4.5

Root Beer Bottle 6

Red Bull 8.5

Cranberry Juice 4.5

Orange Juice 7

Pineapple Juice 6

Coffee 4.5

Hot Tea 3

HAPPY HOUR

DJs & DRINKS

BRUNCH

TUESDAY
through
FRIDAY
4-6pm &
SUNDAY
8-CLOSE

FRIDAY &
SATURDAY
10pm-CLOSE

SATURDAY
& SUNDAY
11am-3pm