

AZOTEA cantina

CHIPS Y DIP

with crispy corn totopos

AZOTEA SALSA TRIO (vg) 8
pasilla chile salsa, salsa verde & toasted pumpkin seed salsa

GUACAMOLE (vg) 10
smashed with sea salt, serrano, fresh lime
add crispy pork belly & cotija cheese • 4
add pomegranate & grilled pineapple • 3

QUESO DIP (v) 9
melted white cheese & mild green chile

QUESO FUNDIDO (v) 12
broiled chihuahua cheese, crispy pork belly, grilled onions, soft corn or flour tortillas

FRIO Y RAW

TOSTADA DE AHI TUNA* 15
sushi grade spicy tuna, avocado, morita aioli

TOSTADA DE PULPO* 15
grilled Spanish octopus, avocado, salsa matcha (contains peanuts)

SHRIMP COCKTAIL "RED SALSA PULLA"* 14
shrimp, red onions, pico de gallo, salsa pulla, avocado, with crispy totopos

VEGGIES Y MAS

ARROZ CON POLLO SOUP 9
rich chicken broth, rice, tomatillo

CRISPY BRUSSELS SPROUTS (v) 9
chorizo vinaigrette, sweet & spicy peppers

ESQUITES (v) 8
charred sweet corn, pecorino cheese, morita mayo

AZOTEA SALAD 11
mixed lettuces, grilled sweet corn, chihuahua cheese, pickled red onions, radish, cucumbers, sliced avocado + citrus chipotle dressing
addachiote grilled chicken or pork carnitas • 6
add grilled steak* or shrimp* • 7

CAZUELA DE VIDA 12
a healthy bowl of rice, beans, guacamole, grilled pineapple & kimchee
addachiote grilled chicken or pork carnitas • 6
add grilled steak* or shrimp* • 7

BURRITO DE BRISKET 19
10"Flour tortilla, brisket, onions, poblanos, Pico de gallo, topped with house queso dip

SIDES • 4.50

arroz blanco • mayocoba beans • red cabbage "kimchee"
queso dip • guacamole

DESSERTS •

CHURROS CON CHOCOLATE 8
KEY LIME PARFAIT 8

LOS TACOS

Served 3 per order on fresh corn tortillas

CARNE ASADA* 16
grilled ribeye steak, serrano salsa taquero, cilantro & onions

DE BIRRIA 19
slow cooked prime chuck beef, jack cheese, red onions, consommé

"SUADERO"* 15
slow cooked prime brisket, peanut-arbol chili salsa, pico de gallo (Contains peanuts)

BISTEC ALAMBRE* 16
grilled ribeye steak, papas fritas, queso, grilled onion, crispy bacon

PORK BELLY 14
pork belly, red cabbage, sweet chili sauce, morita mayo

CHICKEN AL CARBON 14
achiote marinated grilled chicken, grilled pineapple pico de gallo

POLLO FRITO 14
crispy fried chicken, shaved cabbage, pico de gallo

BAJA FISH* 14
tempura cod, pickled red onions, shaved cabbage, morita mayo

SHRIMP A LA PLANCHA* 15
spicy gulf shrimp, queso asadero, rajas, grilled sweet corn

GRILLED PORTOBELLO 13
marinated mushroom, pico de gallo, morita mayo

LOS FUERTES

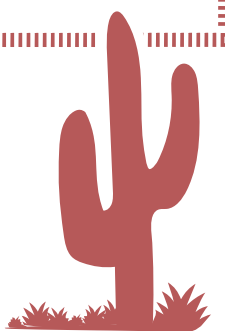
REDFISH "ON THE HALF SHELL"* 26
blackened gulf redfish fillet, grilled citrus mojo & avocado salad

"SANCOCHO" SECCO 22
slow cooked chicken leg, arroz blanco, root vegetable stew, avocado

COSTILLAS DE PUERCO 26
baby back ribs, chipotle-brown sugar bbq sauce, red cabbage-jalapeno slaw

CARNE ASADA* 32
char grilled 12oz NY strip, guajillo chile steak sauce, butterball potatoes
add queso dip & grilled peppers • 5
add mojo garlic grilled shrimp • 7

PLEASE BE ADVISED THAT SOME OF OUR FOOD CONTAINS PEANUTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



MARGARITAS

AZOTEA MARGARITA (frozen/rocks) campo bravo tequila, triple sec, lime, agave	11
PASSIONATE & COMMITTED el jimador, jalapenos, passionfruit, lime, agave	14
EMPLOYEES ONLY 400 conejos mezcal, triple sec, lime, agave	15
EL CAMINO Martel Vs, orange liqueur, lime, agave	16
MR./MRS. FLACO Campo reposado, agave, lime	13
ESCALADE El Jimador reposado tequila, orange liqueur, lime, agave, topped w/ grand mariner cadillac foam	16
Al-Pastor Campo repo, achiote infused pineapple juice, orange liqueur, lime agave	13

Tropical Verde Xicaru Mezcal, Orange liqueur, lime juice, agave, fresh cilantro and pineapple juice	15
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COCKTAILS

LA GRANADA campo bravo tequila, muddled pomegranate & mint, triple sec, lime, agave	15
EL PEPINO herradura blanco, cucumber infused water, triple sec, lime, agave, aquafaba	16
Lavender Princes Gin, St. Germain, pea blossom & lavender syrup, fresh lemon juice	15
SALLY FROM THE VALLEY Martel Vs, rum, pineapple, coconut cream, lime juice & agave	16
EAT A PEACH Svedka vodka, aperitivo, peach, lime, agave	13
EASTERN ATLANTIC four roses bourbon, amaro, orgeat, lime, agave	13

SMOKED OAXACAN AF 400 conejos, mole bitters, smoke	16
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MOCKTAILS N/A

BLACKBERRY SAGE MULE blackberry simple, lime, ginger beer	9
HIBISCUS SPRITZ hibiscus simple, pineapple juice, soda water	8
WATERMELON MOJITO fresh lime, mint topped with watermelon Red bull	10

REFRESCOS

HIBISCUS LIMEADE	5
TOPO CHICO	5
MEXICAN COKE	6
RED BULL	5
Heineken 0.0	6

CERVEZAS

DRAFT	
DOS EQUIS amber or lager, MEX, 16oz	6
ATLANTA HARD CIDER-"TEPACHE" pineapple mexican cider GA	7
SWEETWATER BREWING CO '420' extra pale ale, GA, 16oz	7
THREE TAVERNS 'TANGO ON PONCE' tangerine ipa, GA, 16oz	7

PACKAGED

CREATURE COMFORTS 'ATHENA PARADISO' pineapple lemon gose, GA, 12oz can	7
SCOFFLAW BREWING 'DIRTY BEACHES' tropical wheat, GA, 12oz can	7
NEGRA MODELO dark lager, MEX, 12oz bottle	6
PACIFICO mexican lager, MEX, 12oz bottle	6
CORONA 'LIGHT' bohemian lager, MEX, 12oz bottle	5
CORONA FAMILIAR mexican lager, MEX, 32oz bottle	15
LOS BRAVOS terrapien Mexican-style lager, GA 12oz bottle	6

LOS VINOS

SPARKLING

CAVA BRUT sagura viudas, catalonia 9/42
CAVA BRUT ROSE sagura viudas, catalonia 9/42

PINK

GARNACHA + marqués de cáceres, rioja 10/45
LIQUID GEOGRAPHY dry rose, northeast spain 11/47

WHITE

SAUVIGNON BLANC + gulp/hablo, la mancha 9/52 (ltr)
ALBARIÑO codax 'rias baixas', galicia 10/45
WHITE MALBC- bodega trivento, Argentina 10/50

RED

SYRAH + almanseñas 'andaras aldea', la mancha 9/42
GARNACHA + 'laya', castilla la mancha 11/52
CABERNET SAUVIGNON bodega trivento, Argentina 10/50

