

AZUL
RÍO de los
MUERTOS
Cocktail List

BLOOD RIVER \$16

Jose Cuervo Tradicional Silver Tequila, Triple Sec, Lime Juice, Coconut Puree, Grenadine, Chamoy, Black Salt

VIUDA NEGRA (BLACK WIDOW) \$17

Three Olives Vodka, Midori, Coconut, Lime & Pineapple Juice, Activated Charcoal

MUERTO MULE \$18

Hennessy Cognac, Apple Cider, Cinnamon Syrup, Lime Juice, Ginger Beer

DON DRACULA \$17

Don Julio Blanco, Elderflower Liqueur, Pomegranate Juice, Agave Syrup

CHAI LATTE MARTINI \$17

Three Olives Vodka, Chai, Almond Milk Liqueur, Cinnamon Syrup

NIGHTMARE ON ELSTON \$18

400 Conejos Mezcal, Black Cherry Puree, Lime Juice, Tajin

HOCUS POCUS \$250 (SERVES 6+)

Mango Margarita made with Centenario Tequila.

Served in a large cauldron for the table, and individual cauldrons for each witch.

EL DIABLO (SHOT) \$11

Devil's Reserve Tequila, Apple Pucker, Kiwi, Tajin, Chamoy

DEVIL SANGRIA \$16

Cabernet, Triple Sec, Maple Syrup, Cinnamon, Apple, Pears, Pineapple

ANGEL SANGRIA \$16

Chardonnay, Pear Liqueur, Hard Apple Cider, Cinnamon, Apples, Pineapple, Pears

Bites

Dead Man's Catch

lime-cured shrimp ceviche, diced cucumber, hass avocado, jalapeño, onion, tomato, cilantro, tostadas - 16.5 GF

Guac of the Living Dead

ripe hass avocado, lime, cilantro, jalapeño, red onion, aioli, tortilla chips - 14

Chips from the Crypt

housemade fire-roasted salsa, tortilla chips - 8

Not Candy Corn

elote, fire-roasted corn on the cob, chipotle aioli, cotija cheese, butter, tajin, lime - 11 for 3 pieces

Monster Empanadas

lobster claw & tail meat, chihuahua cheese, pastry dough; served with chipotle aioli - 10 each

Ready or Nachos

choose chicken, shrimp or steak; cheese, guacamole, sour cream, jalapeño, lettuce, tomato, onion, tortilla chips - 15

Tentacles of Terror

calamares flash fried; served with grilled lemon, chipotle aioli - 18

The Witch's Caldron

chicken pozole verde, pulled chicken hominy soup, tomatillo & pepper broth; served with onions, cilantro, cabbage, avocado, lime, tortilla chips - 18 bowl, 10 cup

Taco Obsession

Tacos are served with onion, cilantro housemade fire-roasted salsa on corn tortillas, unless noted.

Price listed is per taco; add a side of rice and beans for 5

Steak

grilled marinated skirt steak - 5.5 per taco GF

Jerk Chicken

grilled marinated chicken thigh, mango salsa - 5.5 GF

Shrimp

grilled marinated shrimp, hass avocado, red cabbage, chipotle aioli, flour tortilla - 6.5

Vegan

soy chorizo, potato, red onion, jalapeño - 5 VGN

Handheld Horror Story

Hot Dogs of the Dead

mini sonora hot dogs, bacon, grill red & green pepper, aioli, ketchup, mustard, mini hot dog buns - 10 for three

Monster Roll

lobster claw & tail meat, chipotle aioli, celery, avocado, new england bun - 12 each

Slider Things

mini burgers, roasted jalapeño, guacamole, cheese, brioche bun - 15 for 3

The Good, The Bad, & The Hungry

azul cowboy burger, 5 oz patty, cheddar cheese, bacon, golden onion rings, house big sauce, spicy aioli, brioche bun; served with waffle fries - 15

Rest in Beef

smash burger, two 3 oz patties, american cheese, lettuce, tomato, caramelized onion, sesame bun; served with waffle fries - 15

The Last Bite

Churros & Villains

churros, caramel and chocolate drizzle; served with cinnamon ice cream - 12

The Devil Inside

molten chocolate cake, bittersweet dark chocolate, fresh berries, cinnamon ice cream, chocolate sauce - 12



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Available V - Vegetarian VGN - Vegan GF - Gluten Free