

## MARGARITAS

### Cava Margarita 9

Lunazul Reposado, house lime mix add...caramelized pineapple, guava, prickly pear, mango, or strawberry 10.5

### Margarita Botanica 14.5

Milagro Silver Tequila, fresh lime juice, basil, chartreuse & agave nectar. AWARD WINNER!

### Original Rita 16

el Jimador Reposado, fresh lime & Cointreau 13  
upgrade to Don Julio Blanco

### Cadillac 12.5

Lunazul Reposado, house lime mix, OJ, Grand Marnier

### Skinny Chica 14

Milagro Silver, freshly squeezed lime & agave nectar

### Cilantro & Jalapeño 13

Lunazul Reposado, lime, jalapeños, tajin chile rim

### Strawberry Basil Rita 13

Lunazul Blanco, strawberry, muddled lime & organic basil, lime juice

### Ultimate Margarita 15

Cazadores Reposado, muddled lime & Orange, Grand Marnier

## SPECIALTY COCKTAILS

### Mojito 11

Bacardi Superior Rum, triple sec, fresh mint, lime  
add...caramelized pineapple, guava, prickly pear, mango, or strawberry 12.5

### Mula Mexicana 12

el Jimador Reposado, lime juice, ginger beer, Framboise float

### Amore de Oaxaca 12.5

jalapeño, mezcal, Italian liquor, lime, caramelized pineapple

### Mango Enchilado 12

Lunazul Blanco, lime juice, mango, agave nectar, jalapeño, tajin rim

### El Borracho 12

Mezcal, cucumber, lime juice, simple syrup, cerveza modelo

### Chalupa Ahumada (Smoky Boat) 15

Lunazul Blanco, Mezcal Joven, lime, passion Fruit, blood orange, Cointreau

### Red or White Sangria 11

freshly squeezed marinated fruits in wine

### Raspberry Bourbon Mojito 13

Bourbon, lime, mint, raspberries

### Oaxaca Kissed Old Fashoined 14

Añejo Tequila, cherry, agave nectar, Mezcal

## VINO/WINE

### ROJO/RED

#### House Red

glass 9 / bottle 34

#### Elemental Substance , Cabernet, WA

glass 12 / bottle 46

#### Block & Row, Merlot, WA

glass 11 / bottle 42

#### Conundrum Red Blend, CA

glass 13 / bottle 50

### BLANCO/WHITE

#### House White

glass 9 / bottle 36

#### Michael David Sauvignon Blanc, Lodi, CA

glass 12 / bottle 46

#### Mimi, Chardonnay, WA

glass 12 / bottle 46

#### Maryhill, Pinot Gris, WA

glass 10.5 / bottle 40

## CERVEZA/BEER

### DRAFT

Mac & Jack's 7.5

Dos XX Amber 7.5

Modelo Especial 7.5

Space Dust IPA 8.75

2 "Rotating Handles" 7.5

### BOTTLE

Corona 6.5

Corona Light 6.5

Pacifico 6.5

Tecate 6.5

Coors light 6.5

Stella Artois 6.5

Heineken 6.5

Angry Orchard 6.5

## NON-ALCOHOLIC BEVERAGES

### Coca-Cola products

Aguas Frescas (Horchata, Jamaica)

Iced Tea

### Flavored Limonadas

(guava, pineapple, prickly pear, mango, strawberry)



Modern Mexican Food & Drink - Woodinville Wine Country

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CAVAZUL.NET

## ANTOJITOS / APPETIZERS

- Chips & Salsa Trio** 3.5  
corn chips, salsa colorada, salsa verde/habanero, pico de gallo
- Zihuantanejo Ahi Tuna Ceviche** 16  
seared rare spiced rubbed ahi tuna carpaccio, sweet & hot peppers, pickled red onions, chimichurri
- Guacamole** 8  
mashed Hass avocados, lime, cilantro, onion, tomato, chile tostados
- Cava Nachos** 12  
tres quesos, black beans, tomatoes, green onion, corn, jalapeños, pickled red onions, guacamole, Mexican crème  
add shredded beef OR chicken tinga 4  
add asada steak 6
- Grilled Jalapeños** 12  
grilled jalapeños, goat cheese & leeks, Smoked bacon, avocado & cilantro-lime crème

- Black Bean Hummus** 11  
fried green plantains, corn chips, black bean hummus, cilantro
- Quesadilla** 10  
tres quesos, salsa fresca, pickled red onion, Avocado-lime crème  
add chicken tinga OR garlic spinach, grill asparagus, mushrooms 4  
add asada steak 6
- Masa Crusted Calamari** 14.5  
pickled jalapeños, red onion & red bell pepper, lemon-scallion aioli, ancho-tomato sauce
- Warm Jalapeño Cheese Dip** 10.5  
spicy chile dusted tortilla chips  
add chorizo 2.5
- Huaraches y Tinga** 16  
Mexican mesa flat bread, black bean mash, jicama slaw, chicken tinga, ranchera sauce, monterey cheese, cilantro-lime crème

## ENSALADAS Y /SOUPS & SALADS

- Calamari Salad** 16  
flash fried calamari, spicy salsa verde, shredded lettuce, jicama slaw, crisp tortilla strips
- Grilled Steak Salad\*** 20  
romaine, tomatoes, avocado, corn, roasted poblano pepper, radish, pumpkin seeds, cotija, creamy cilantro-lime dressing
- Avocado Chicken Salad** 18  
romaine, spinach, roasted corn, bacon, green onion, cilantro, olive oil-lemon juice dressing  
chiles secos, achiote grilled chicken
- Manzana Salad** 13.5  
honey crisp apples, romaine lettuce, pepitas, raisins, prickly pear vinaigrette, queso fresco  
add achiote grill chicken 4  
add grilled steak 6
- Tortilla Soup** 17 bowl 9.5 cup  
grilled achiote chicken, homemade chicken broth, avocado, cilantro, tomato, onion, jack cheese, tortilla strips
- Traditional Pozole** 17  
pork loin, hominy, cabbage, onions, jalapeños, oregano

## TACOS (grilled | choose two sides for your meal)

- Machaca Shrimp** 17  
smashed spiced rubbed shrimp, ranchera sauce, jicama slaw, egg crepes, cilantro-lime crème, salsa fresca
- Fried Chicken** 16  
fried chicken breast, jicama slaw, Mexican bulldog sauce, avocado crema, salsa fresca
- Pulled Chicken Tinga** 17  
chicken tinga, crème blanca, green onion, cotija 17
- Fish Tacos** 17  
grilled OR crispy, aioli, avocado, cilantro-jicama slaw
- Tacos de Birria** 17  
slow braised beef, ancho chile, guajillo, oaxaca cheese, cilantro, onion, lime
- Pork Carnitas** 16  
cilantro, onion, salsa verde
- Carne Asada** 18  
CAB Prime grilled steak, cilantro, onion, salsa verde

## TORTAS / SANDWICHES

served on ciabatta roll with spicy chili dusted fries

- Grilled Chicken Torta** 17  
achiote chicken breast, bacon, jack cheese, lemon-scallion aioli, cilantro-jicama slaw, tomatoes, pickled red onion, guacamole
- Asada Torta** 18  
CAB grilled steak asada, lettuce, jack cheese, mayonnaise, jalapeños, avocado-crema, tomato
- Pork Carnitas Torta** 16  
lettuce, jack cheese, jalapeños, avocado-lime crema, tomato

## FAJITAS

- grilled peppers & onions, jack cheese, Mexican crème, guacamole & warm tortillas served with black beans & Spanish rice.
- CAB Marinated Steak Prawn Fajitas** 23
- Grilled Achiote Chicken Grilled Vegetables** 21 19

## ENCHILADAS (choose two sides for your meal)

- Shrimp Veracruzana** 18  
spiced shrimp, black bean hummus, Veracruz sauce, jack cheese, cilantro-lime crème, avocado
- Chicken Mole Rojo** 17  
chicken breast, jack cheese, black bean hummus, avocado, red mole sauce, avocado crema, tomato
- Traditional Enchiladas** 16  
traditional sauce, cheddar cheese, choice of chicken tinga OR shredded beef
- Enchiladas Blancas** 17.5  
crema blanca, salsa verde, green onions, chicken tinga
- Enchiladas Verdes (veggie)** 16.5  
grilled asparagus, garlic spinach, grilled mushrooms, tomatillo salsa, crema blanca, green onion

## TRADITIONAL/TRADICIONAL

(choose two sides for your meal)

- Chile Relleno** 17  
tres quesos, salsa roja, avocado-lime crema, pickled red onion, cotija
- Vegetarian Sopes** 16  
fried masa rounds cakes, black bean humus, shredded lettuce, curtido pickle, queso fresco cheese.  
add pork carnitas OR chicken tinga 3
- Chimichanga** 18  
crisp flour tortilla, jalapeño cheese, crema blanca sauce, crema Mexicana, guacamole, chicken tinga OR shredded beef

## BURRITOS

- Seafood** 18.5  
flour tortilla, Spanish rice, pinto beans, shrimp, white fish, crema blanca, ranchera sauce, salsa fresca  
choice of 1 side
- Macho Burrito** 17  
choice of chicken tinga, shredded beef, traditional sauce, Spanish rice, refried beans, cheddar cheese, lettuce, tomatoes, onions, guacamole, sour cream
- California Burrito** 17.5  
grilled chicken, roasted corn, black beans, tomato, green and red pepper, Spanish rice, onion, avocado, choice of 1 side
- Asado Veggie Burrito** 15.5  
roasted, zucchini, carrots, cauliflower, green & red pepper, onion, black beans, Spanish rice, green tomatillo salsa, pico de gallo  
add achiote grilled chicken 4  
add grilled asada steak 6

## ENTRADAS/ ENTRÉES

- Chicken Tinga Bowl** 18.5  
Spanish rice, black beans, pulled chicken tinga, curtido, ranchera sauce, cilantro-lime crème, salsa fresca
- Pork Carnitas de Cerdo** 19  
onions, cilantro, salsa verde, tortillas
- Ahi Tuna Veracruzana** 27  
pan roasted albacore tuna, Spanish rice, black beans, Veracruz sauce, brussels sprouts
- Carne Asada & Garlic Prawns\*** 28  
certified Angus prime grilled skirt steak, mushrooms, salsa roja, guacamole, grilled green onions
- Chicken Mole Rojo** 22  
roasted semi deboned half chicken, Spanish rice, black beans, red mole sauce, curtido, brussels sprouts
- Traditional Carne Asada\*** 26  
CAB prime grilled steak, guacamole, green onions, refried beans, Spanish rice, pico de gallo, tortillas
- Arroz con Pollo** 20.5  
chicken breast, mushrooms, onions, peppers, tomatoes, avocado, Spanish rice, jack cheese {not served with beans}
- Baja Shrimp Bowl** 17  
spiced rub shrimp, Spanish rice, black beans, curtido, ranchera sauce, cilantro-lime crème, salsa fresca Mexican
- Mexican Stir Fry** 20.5  
chicken breast, cauliflower, carrots, zucchini mushrooms, Spanish rice, monterey jack cheese {not served with beans}
- Shrimp Salsa Verde** 23  
large shrimp, creamy tomatillo sauce, Spanish rice, black beans, jicama slaw, cilantro-lime crème, salsa fresca

## AL LADO/SIDES

- Beer Braised Whole Black Beans Spicy Chile Dusted Fries Fried green plantains** Add 2.5
- Refried Pinto Beans Roasted Mexican Corn (Mexican crème, cotija, Nuevo Mexico chile)** Add 2
- Black Bean Hummus Garnish Brussels Sprouts (cotija, cilantro, seasoning)** Add 3
- Spanish Rice Grilled Asparagus Cilantro-Jicama Slaw** Add 4

\*Consuming raw or undercooked foods could be potentially hazardous to your health. Not all ingredients are listed in menu descriptions. Please ask your server if you have any concerns.