



Azul Tequila

Mexican Cuisine

The treasure of México

www.AzulTequilaNWA.com



@AzulTequilaMexicanCuisine

A person wearing a straw hat and a patterned shirt is riding a dark brown donkey down a dirt path. The donkey is carrying several large, white, spiky agave heads in a metal cage on its back. The path is flanked by rows of blue agave plants. In the background, there are trees and a distant city skyline under a cloudy sky.

Welcome to



Azul Tequila

Mexican Cuisine

Bentonville
100 S.E. Walton
Blvd. Suite 22
Bentonville, AR.
72712

Springdale
960 N. 45th
Springdale, AR.
72762

Bentonville
(Downtown)
111 N. Main Street
Bentonville, AR.
72712

Appetizers

Guacamole

Garnished with pico de gallo and queso cotija. 11.99



Cheese Dip

-Small 9.99

-Large 11.99

-Add pico de gallo or jalapeños .99

- Add seasoned ground beef. 1.99

Bean Dip

Cheese dip with refried beans. 10.99

Azul Tequila Dip Sampler

Bean Dip, guacamole and cheese dip with pico de gallo and chorizo. 15.99

Queso Fundido

Melted mozzarella cheese with chorizo, jalapeño and pico de gallo. 12.99.

Combinations Dinners

Served with rice and refried beans.

Pick (2) 15.99

Pick (3) 16.99

-Add cheese sauce: .99

-Burrito -Street Taco -Enchilada -Sope

Soup and Salads

Tortilla Soup

Chicken broth with crispy tortilla strips, shredded chicken, diced avocado, cilantro, onions and shredded cheese. 5.99

Fajita Taco Salad

Crispy flour tortilla shell filled with lettuce, grilled onions, bell peppers, and cheese sauce. Topped with sour cream, guacamole, diced tomato, and shredded cheese.

- Chicken 16.49

- Beef 16.75

- Shrimp 17.25

Ensalada del Campo

Mixed greens with grilled chicken, carrots, black beans, sliced avocados, shredded cheese, corn kernels, cilantro, crispy tortilla strips, and your choice of Buffalo or BBQ sauce. 15.99

Our food is always 100% fresh and made from scratch on a daily basis.

Thank you for your support!

We are glad you are here!

Taco Salad

Crispy flour tortilla shell filled with cheese sauce, lettuce, ground beef or shredded chicken. Topped with sour cream, guacamole, diced tomato, and shredded cheese. 15.99

Vegetarian Plates

Vegetarian Chimichanga

Chimichanga filled with sautéed onions, bell peppers, mushrooms, served with rice and refried beans. Garnished with lettuce, sour cream, diced tomato. 16.49

Guacamole Enchiladas

3 stuffed guacamole enchiladas with pico de gallo. Topped with cheese sauce. Served with rice and refried beans. 15.99

Vegetarian Fajita

Sautéed onions, bell peppers, mushrooms and California vegetables. Served with rice and refried beans. Garnished with lettuce, sour cream, guacamole and diced tomato. 17.99

Vegetarian Burrito

Burrito filled with sautéed onions, bell peppers and mushrooms. Served with lettuce, diced tomatoes, and sour cream. 15.99

-Add cheese sauce .99

Avocado Tacos

3 fried avocado tacos topped corn kernels, pico de gallo, cabbage and carrots. Served with rice and tomatillo sauce. 15.99

Guacamole



Avocado Tacos



Ensalada del Campo



Azul Tequila Specialties

Chicken

Pollo Fundido

Grilled chicken breast covered with cheese sauce. Garnished with lettuce, guacamole, sour cream and diced tomato. Served with rice and refried beans. 17.49

Pollo Tapatio

Grilled chicken breast topped with ranchero sauce, melted cheese, sliced avocado, jalapeño and sour cream. Garnished with lettuce and tomato. Served with rice and refried beans. 17.99



Sopes

4 sopes bathed in chile guajillo salsa. Topped with refried beans, shredded chicken, lettuce, diced tomato, queso fresco, and sour cream. 15.49

Pollo a las Brasas

Broiled chicken breast marinated with ranchero sauce. Served with rice, refried beans, chile toreado and tortilla soup. 17.99

Chabelita Special

(STEVEN SPECIAL)

Grilled chicken or steak on a bed of rice covered with cheese sauce. Served with a side of grilled bell peppers and onions. 16.49

Tacos, Beef, Pork and more

Cantina Tacos

3 Flour tortillas with grilled chicken topped with black beans, corn kernels, fried onions, pico de gallo, and Thousand Island dressing. Served with rice, and refried beans. 16.99

Tacos de Asada

3 Flour tortillas filled with grilled steak or chicken, topped with pico de gallo. Served with rice, refried beans, and side of tomatillo sauce. 16.99

Tacos de Carnitas

3 Corn tortillas filled with homemade carnitas. Topped with cilantro, diced onions, limes wedges and radishes. Served with rice, refried beans and tomatillo sauce. 16.99

Tacos al Pastor

5 mini corn tortillas filled with roasted marinated pork* with grilled pineapple. Topped with fresh cilantro and red onions. Served with radishes, tomatillo sauce, and lime wedges. 16.99

Street Tacos

5 Mini corn tortillas, filled with grilled steak or chicken. Topped with fresh cilantro, radishes and red onions. Served with tomatillo sauce and lime wedges. 16.99

Chilaquiles

A very traditional Mexican dish made with corn tortillas cut in quarters and lightly fried. Bathed in chile guajillo salsa, and topped with queso cotija, sautéed onions, sour cream, and eggs. Served with rice and refried beans. 16.49

Carnitas

Homemade carnitas, served with rice, refried beans, chiles toreados and tortilla soup. 17.99

Guiso en Salsa Verde

Pork* topped with tomatillo sauce and cilantro. Served with rice and refried beans. 15.99

Chile Rellenos (Poblanos)

Poblano pepper stuffed with cheese, topped with ranchero sauce. Served with rice and refried beans. 15.99
-Add cheese sauce: 0.99
-Add Ground beef: 1.99

Flautas

Deep fried corn tortillas stuffed with shredded chicken. Topped with lettuce, sour cream, pico de gallo, queso cotija and a side of tomatillo. 15.49

Birria

Traditional Jalisco style Birria. Served with rice and side of cilantro, diced onions and lime wedges. Exquisite savory dish full of culture and tradition. 19.99

Quesabirrias

5 mini birria quesadillas served with consome, cilantro, onions, limes and radishes. 16.99

Tacos de Birria

5 mini corn tortillas filled with homemade Birria. Topped with cilantro and red onions. Served with a side of birria consome, radishes and lime wedges. 16.99

Huevos con Chorizo

Scrambled eggs with chorizo. Served with rice and refried beans. 14.99

Carne con Chile

Grilled steak served with ranchero-tomatillo sauce and cilantro. Served with rice and refried beans. 15.49

Molcajete

Volcanic stone bowl with steak, chicken, shrimp and chorizo in molcajete sauce. Served with nopal, chile toreado and cebollita Cambray. Accompanied with refried beans, rice, lettuce, homemade guacamole, sour cream and pico de gallo. 26.99

FOR PARTIES OF 8 OR MORE 18% GRATUITY WILL BE ADDED

Tacos al Pastor



Quesabirrias



Molcajete



Steaks

Carne Asada

10oz. lip-on steak, served with rice, refried beans and tortilla soup. Accompanied with cheese quesadilla, nopal, cebollitas, jalapeño toreado, chorizo, limes and radishes. 27.99

Steak Mexicano

10oz. steak cooked with onions, bell peppers, fresh jalapeños and tomatoes. Served with rice and refried beans. 23.99

Azul Tequila

10 oz. lip-on steak, shrimp and scallops. Served with rice, refried beans and tortilla soup. Accompanied with nopal, cebollitas, jalapeño toreado, chorizo, limes and radishes. 26.99

Atlas Steak

10oz. steak topped with grilled mushrooms and onions, smothered with melted cheese. Served with rice, refried beans and California vegetables. 25.99

Fajitas

All grilled and served sizzling with bell peppers and onions. Garnished with homemade guacamole, sour cream, pico de gallo, lettuce and tortillas. Served with rice and refried beans.

Shrimp 19.99

Seafood Fajita

Shrimp, tilapia and grilled scallops. 22.99

Azul Tequila Grill

Steak, chicken, shrimp, sausage and chorizo. 21.99

Razorback Fajita

Beef, chicken and shrimp.

Single 19.49

Double 37.99

Chicken or Beef

-Add chorizo: 1.99

Single 18.49

Double 35.99

Chimichangas

All served with rice and refried beans. Garnished with lettuce, sour cream, diced tomato. Topped with cheese sauce.

Nachos

All served with refried beans, mozzarella cheese, jalapeños, pico de gallo, sour cream, black beans, cheese sauce and homemade guacamole.

Chicken

Shredded chicken. 15.99

Beef

Grilled steak and refried beans inside. 15.99

Shrimp

Cooked with mushrooms, bell peppers and onions. 16.99

Nachos Supreme

Ground beef and shredded chicken. 16.49

Shrimp Nachos

Bell peppers and onions. 17.49

Fajita Nachos

Grilled steak or chicken, bell peppers and onions. 16.99

Carne Asada



Cocktail de Camaron



Fajitas





Seafood

Fish Tacos

3 corn tortillas topped with cilantro, red cabbage, corn kernels and carrots. Served with side of alioli sauce and rice. 16.99

Shrimp Tacos

3 corn tortillas topped with cilantro, red cabbage, corn kernels and carrots. Served with side of alioli sauce and rice. 16.99

Tilapia Mexicana

Fresh tilapia* fillet sauteed with grilled tomatoes, onions and bell peppers. Served with California vegetables and rice. 16.99

Ceviche

Fresh tilapia* diced with onions, tomatoes, cilantro, fresh jalapeño, lime juice and sliced avocado. Served with chips or crackers. 18.99

Mole con Salmon

Our unique house signature dish.

Grilled Salmon with a base of homemade mole** sauce topped with steamed with rice, and black beans. Sprinkled with sesame seeds and platano macho. 18.99

Coctel de Camaron

Juicy shrimp with pico de gallo, clamato juice and fresh lime. Topped with avocado slices. Served with chips or crackers. 17.99

Camarones a la Diabla

Juicy shrimp cooked with our diablo sauce, garnished with lettuce, guacamole, sour cream and pico de gallo. Served with California vegetables, and rice. 17.49

NOTICE: Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain conditions.

**Our mole sauce is made with peanuts.*



Burritos and Enchiladas

Carnitas Burrito

12" flour tortilla filled with rice, refried beans, onions, cilantro, guacamole, sour cream, tomatillo sauce, and home made carnitas. Served French fries. 15.99

Burrito del Norte

Flour tortilla stuffed with ground beef or shredded chicken, topped with guajillo sauce, lettuce, tomato and sour cream. Served with rice and refried beans. 15.99
-Add cheese sauce: \$.99

Burrito Azul Tequila

Grilled steak or chicken cooked with onions, French fries, mushrooms, chorizo, and refried beans. Served with rice, lettuce, diced tomato and sour cream. Topped with cheese sauce. 17.99

Burrito California

12" flour tortilla with grilled steak or chicken, cooked with onions, bell peppers, rice, and refried beans. Topped with cheese sauce and pico de gallo. 17.99

Burrito Fajita

12" Flour tortilla stuffed with grilled steak or chicken cooked with onions, and bell peppers. Garnished with lettuce, sour cream and tomato. Served with rice and refried beans. 15.99
-Add cheese sauce: \$.99

Enchiladas Azul Tequila

3 rolled corn tortillas filled with shredded chicken. Topped with mole, cilantro and red sauce. Served with rice and refried beans. 17.49

Mole Enchiladas

Our unique house signature dish.

3 rolled corn tortilla filled with shredded chicken. Topped with mole** sauce, sour cream and garnished with sesame seeds. Served with rice and refried beans. 16.99

Enchiladas Creamy Jalapeno

3 rolled corn tortilla filled with shredded chicken. Topped with cream cheese jalapeno sauce. Served with rice and refried beans. 16.49

Enchiladas Suizas

3 rolled corn tortillas filled with shredded chicken. Topped with tomatillo cream sauce, Swiss cheese and sour cream. Served with rice, refried beans and garnished with cilantro. 16.49

Enchiladas de Mar

3 enchiladas filled with shrimp, and pico de gallo. Topped with cheese sauce. Served with rice and refried beans. 16.49

Enchiladas al Cilantro

3 rolled corn tortillas filled with shredded chicken. Topped with cilantro sauce. Served with rice and refried beans. 16.49

****NOTICE: Our mole sauce is made with peanuts.**



Enchiladas al cilantro



Mole enchiladas

Quesadillas

Served with rice and refried beans.

Mushroom 11.99	Veggie 11.99	Chorizo 12.99
Chicken 13.99	Beef 13.99	Shrimp 14.99

Quesadilla Fajita

Flour tortilla with fajita steak or chicken, bell peppers and onions. Served with rice and beans. 15.99

A la Carta

Side Orders

Crunchy Taco 3.99	Enchiladas: 3.49 -Ground Beef -Shredded Chicken -Add cheese sauce: \$.99	Refried Beans 3.99	Sour Cream 1.49
Soft Taco 3.99	Sope 3.99	Black Beans 3.99	Jalapeño .99
Burritos: -Ground Beef 8.99 -Shredded Chicken 8.99		Rice 3.99	Shredded Cheese 1.99
		Pico de Gallo 1.99	Tomatillo Sauce .99
		Chile Tostitos (3) 1.49	Tortillas (3) .99
			Sliced Avocados 1.99

Kids Menu

8.99 (Small drink included)

#1- Burrito and Taco.

#2- Taco, Mexican rice and refried beans.

#3- Enchilada, Mexican rice and refried beans.

#4- Cheese quesadilla, Mexican rice and refried beans.

#5- Burrito, Mexican rice and refried beans.

#6- Chicken nuggets and french fries.



For kids under 10



Desserts

Chocoflan	7.99
Sopapillas	3.99
Churros	4.99

Beverages

- ◆ PEPSI
- ◆ DIET PEPSI
- ◆ DR. PEPPER
- ◆ DIET DR. PEPPER
- ◆ MOUNTAIN DEW
- ◆ STARRY
- ◆ LEMONADE
- ◆ ICED TEA



Flavored Water NO REFILLS.

- ◆ HORCHATA
- ◆ JAMAICA



(SPRINGDALE LOCATION ONLY)

- ◆ GRAPEFRUIT

Chocoflan





Our Story

*After hard work and perseverance the Cortes family was able to accomplish one of its greatest dreams:
Azul Tequila opened its doors November 18, 2013.*

*The Cortes family grew up always with fresh ingredients in homemade and delicious food on its table.
They want you to feel as if you were at their own dining table by sharing this tradition with you.*

*They had a vision to share a portion of Jalisco, Mexico with you.
This outstanding family restaurant is committed to providing authentic Mexican hospitality with
a rustic atmosphere as if you were in a pueblito in Jalisco. That is why we
worked diligently on decorating the restaurant installations paying attention to every detail.
The same passion and attention to detail is found in the Cortes family recipes,
serving you the best most delightful, colorful, ingredients and freshness in every dish.*

*Our fantastic team is committed not only to offer the best quality ingredients and atmosphere,
but also committed to providing friendly and capable staff that delivers an enjoyable environment.*

*We want to be your favorite family dining location full of happiness,
memories and the great taste of Azul Tequila
Mexican Cuisine.*

#TodosSomosAzulTequila