

BAR - CLUB - RESTAURANT

Azteca SOUTH BEACH

SMALL PLATES

Chips & salsa *(GF)* salsa verde, salsa roja, 8
- add avocado salsa & mango habanero $2

Guacamole *(GF)* cilantro, lime, jalapeños. 16
made to order : classic or spicy

Famous street corn *(V)* street corn 9
dressing, seasoned queso fresco & cilantro.

Queso fundido *(GF)* serrano chile, rajas, 16
corn chips. add chorizo $3 - add roasted mushrooms $2

Cobia ceviche* *(GF)* cobia, leche de tigre, 20
red onion, fresno pepper, roasted corn, sweet potato, avocado & cilantro.

Shrimp ceviche* *(GF)* shrimp, cucumber, 21
tomato, red onion, cilantro, cucumber lime broth, avocado & fresno pepper.

Tuna tostada* tuna marinated, 22
crispy wonton, guacamole, chipotle mayo.

Nachos matador *(GF)* smoked black beans, 21
chihuahua cheese, mexican crema, guacamole, pico de gallo, pickled jalapeños. add chicken or pork $3 - add smoked brisket $4

Grilled spanish octopus salsa macha 22
verde, escabeche.

TACOS

Meal includes 2 tacos served on flour tortillas with a side of red rice, choice of pinto beans, smoky black beans or refried beans - add avocado salsa & mango habanero $2

	single	meal
BBQ mushroom roasted poblanos, pickled cambray onions, queso blanco, local sweet corn.	7	18
Spicy chicken chile de arbol, achiote chicken, scallion, cotija cheese.	7	18
Gringo ground beef, sour cream, shaved lettuce, pico de gallo.	7	18
Chorizo queso oaxaca, rajas, onion, verde.	7	18
De Birria *(GF)* queso fundido, our famous consommé, white onion.	8	20
Al pastor pork belly, fresh pineapple, cilantro red onion.	7	18
Chicken teriyaki boneless chicken, guacamole, pico de gallo, cabbage, cilantro, sriracha aïoli.	7	18
Crispy fish guacamole, shaved cabbage, chipotle mayo.	7	18
Baja shrimp chipotle mayo, guacamole, shaved cabbage.	8	20
Grilled octopus fennel-apple slaw, epazote aioli, pickled fresno	8	20
Grilled korean beef slow cooked beef ribs, guacamole, cabbage, cilantro, chipotle mayo.	8	20
Carne asada (steak) roasted corn, queso fresco, avocado slice.	9	21

★ soft flour tortilla ★

Combo tacos meal 27
choice of 3 tacos from above

★ contains nuts ★

ENSALADAS

Add Chicken $6, Shrim p $7, Steak $8

The Azteca salad *(GF)* House 17
Vinaigrette, Artisanal Lettuce, Cabbage, Fresh Hearts of Palm, Blood Orange, Red Onions, Pumpkin Seeds, Grilled Corn, Pico De Gallo & Crunchy Tortilla Strips

Street corn caesar Caesar dressing, 18
romaine, grilled corn, sliced avocado, cornbread croutons & queso fresco.

FAJITAS

All fajitas are served with guacamole, sour cream, pico de gallo, monterey jack, caramelized onion, charred tomato, peppers and warm flour tortillas.
Add Chicken $6, Shrimp $7, Steak $8

Farm vegetables	20
Achiote chicken	24
Shrimp	28
Chile rubbed steak*	32
Chicken & shrimp	34
Steak & shrimp*	36

QUESADILLAS

Three cheese chihuahua, queso 17
blanco, monterey jack cheese.

Espinaca y hongos *(V)* spinach, 18
mushrom, goat cheese.

Chorizo chihuahua cheese, queso 19
blanco, house made chorizo.

Chicken achiote marinated 20
chicken, queso blanco.

Brisket monterey jack, salsa roja, 21
pickled red onions.

BURRITOS

served with mexican rice and choice of salsa roja, salsa verde, creamy tomatillo. Choice of pinto beans, smoky black beans or refried beans. Garnished with sour cream, guacamole & pico de gallo.

Farm vegetables	18
Achiote chicken	20
Gringo	20
Carnitas	21
Smoked brisket	22
Shrimp	22

Make it bowl !!

ENCHILADAS

served with mexican rice and choice of salsa roja, salsa verde, creamy tomatillo. Choice or pinto beans, smoky black beans or refried beans. Garnished with sour cream, guacamole & pico de gallo.

Chihuahua cheese *(GF)*	18
Achiote chicken	20
Carnitas	20
Smoked brisket	22
Shrimp	23
Lobster	34

LARGE PLATES

Market fish* ... please inquire! mkt

Chile rubbed carne asada* 22
churrasco, mexican rice, smoky black beans.

Prime NY strip steak* 10oz 39
served with any sides.

Vegetarians our chef is happy to mkt
prepare something especially for you.

SIDES

Farm vegetables *(GF)*	5.5
Refried beans	5.5
Smoked black beans *(GF)*	5.5
Mexican rice *(GF)*	5.5
Rice & beans *(GF)*	5.5
Sweet plantains *(V)*	5.5
French fries *(GF)*	5.5
Sweet potatoes fries *(GF)*	6.5

Signature Items *(V)* Vegetarian *(GF)* Gluten Free

GRINGOS IN MEXICO

BBQ bacon cheddar burger * 22
applewood smoked bacon, rum bbq sauce, garlic aioli.

Grilled chicken & avocado 20
swiss cheese, lettuce, tomato, mayo, onion, brioche bun.

Classic cheeseburger * 21
the best in Mexico !

Shrimp scampi spaghettis 33
Jumbo shrimp, white wine & garlic herb, pink seafood creamy sauce.

Spicy chicken bowl Roasted 25
pasilla, street corn, chipotle sauce, cilantro, fried rice.

Shrimp fried rice Onions, egg, 30
vegetables with our special sauce.
... Add lobster +$20

Baby back ribs & BBQ sauce 26
24h low temperature cooked ribs

Mac & cheese 25
Chicken, candied bacon, wild mushrooms, cheddar, parmesan, truffle oil.

Before placing your order, please inform your server of any food allergy or dietary restriction. Not all ingredients are listed on the menu, and our dishes are prepared in a kitchen that handles nuts, shellfish, dairy, eggs, gluten and other allergens, so we cannot guarantee that any item is completely free of a given allergen. Items marked with an asterisk contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% service charge is added to every check and is distributed in full to our team.
The prices on this menu are credit card prices. When you pay with cash, you receive a 4% discount.




Azteca
SOUTH BEACH




MARGARITAS

all margaritas are proudly served with Santoro traditional & cold press juices.

The classic 18
Tequila blanco, fresh lime, agave nectar, house lime bitters. add extra 400 conejos mezcal $3.

50/50 19
400 conejos mezcal, Tequila blanco, fresh lime, agave.

Watermelon-jalapeno 19
Tequila blanco watermelon juice, jalapeno fresh lime, smoked sea salt.

Blood orange 19
Tequila blanco, fresh lime, agave, blood orange-hibiscus amaro.

Guava-habanerox 19
Reposado tequila, habanero agave, fresh lime, guava nectar.

Pineapple-coconut 19
Tequila blanco, fresh pineapple, coconut, toasted coconut salt.

Passion fruit 19
Tequila blanco, passion fruit cordial, vanilla agave, firewater bitters.

Strawberry 19
Tequila blanco, fresh strawberry, fresh lime, cocchi rosa.

Apple pie 19
Apple jacks tequila, fall apple mix, cinnamon, fresh lime.

Cucumber 19
400 conejos mezcal, cucumber, fresh lime, verde poblano cordial.

Banana 19
Reposado tequila, banana peel demerara, lime, ripe banana, chocolate salt.

Kiwi 19
Tequila blanco, kiwi, fresh lime, agave nectar.

Hibiscus-guava 19
Reposado tequila, mezcal, guava, lime spice hibiscus syrup.

Pomegranate 19
Reposado tequila, pomegranate, pineapple, kaffir-pina syrup, raspberry dust.

Smoked pineapple 19
400 conejos mezcal, fresh pressed pineapple, vanilla agave.

Spicy avocado 19
Tequila blanco, combier orange, ripe avocado, jalapeno, fresh lime.

Make it shot $10 *....or large* $36

COCKTAILS

Watermelon Sangria 18
rosé, watermelon juice, elderflower, fresh lime, sparkling rosé.

Michelada 17
michelada mix, clamato juice, tecate cerveza, michi salt, tamarind candy straw.

The Mezcal Negroni... try it ! 18

Reposado old fashionned... 20

Easy Tiger 18
blanco tequila, ginger, honey, lemon

Pornstar in Jalisco 19
reposado tequila, passion fruit, fresh lime, vanilla demerara, prosseco.

Espresso Martini tequila or vodka 19

Mexican or Jamaican tiki 20
reposado tequila or brugal 1888 rum mango, passion fruit, coco... Flamed !

Brugal Mojito classic or fresh fruits. 19

Brugal Daïquiri classic or fresh fruits. 19

Brugal Pina colada... frozen or not ! 19

Caïpirinha classic or fresh fruits. 18

FRESH FRUIT COLLINS
by Tito's

	sml	lg
	18	34

Strawberry
Tito's vodka, strawberries, lemon, soda.

Mango
Tito's vodka, mango, lemon, soda.

Lychee
Tito's vodka, lychee, lemon, soda.

Cucumber
Tito's vodka, cucumber, lemon, soda.

Ultimate raspberry
Tito's vodka, chambord, raspberry, lemon.

Pineapple
Tito's vodka pineapple, lemon, soda.

Coffee tequila 12
dark roast coffee, vanilla bean, cinnamon.

Banana tequila 12
reposado tequila, banana peel demerara.

CERVEZAS

DRAFT

	sml	lg
Azteca 2.0 Fiesta loca. Lager. Abv 4,5%	8.5	17
Dos equis Cerveceria Cuauhtémoc. Lager. Abv 4,5%	8.5	17
Yuengling American lager. Abv 4,5%	8.5	17
Lagunitas IPA Lagunitas. IPA. Abv 6,2%	9.5	19

BOTTLES & CANS

Tecate 7.5
Cerveceria Cuauhtémoc. Lager. Abv 4,5%

Corona light 8.5
Grupo Modelo. Light lager. Abv 4,1%

Corona 8.5
Grupo Modelo. Lager. Abv 4,6%

Pacifico 8.5
Grupo Modelo. Lager. Abv 4,6%

Modelo especial 9.5
Grupo Modelo. Lager. Abv 4,4%

Modelo negra 9.5
Grupo Modelo. Dunkel style lager. Abv 5,3%

EL VINO

BLANCO

	glass	bottle
Pinot grigio Bollini, Trentino, Italy	13	50
Sauvignon blanc Yealands, NZ	12	44
Rose Maison Aix, Provence, France	13	50
Sauvignon blanc S. Simeon, Monterey	14	52
Chardonnay Madalena, Monterey, CA	12	44
Chardonnay Juggernaut, Sonoma coast	15	54

BUBBLES

	glass	bottle
Prosseco Zonin, Veneto, Italy	9.5	42
Taittinger Brut, France	19	120

TINTO

	glass	bottle
Pinot noir Diora, Monterey	13	50
Malbec Salentein, Mendoza	13	50
Merlot Maddalena, Paso Robles	14	52
Cabernet San Simeon, Paso Robles	14	52
Cabernet The Criti, Napa	16	58

MOCKTAILS

	sml	lg
Exotic smoothie pineapple, orange, banana.	13	20
Mango tango smoothie orange, mango, banana.	13	20
Passionart smoothie passion, strawberry, banana.	13	20
Bottle of still or sparkling 1L		10.5
Local handcrafted soda		5.5
Juices watermelon, pineapple, orange...		8.5
Mexican coke		9.5

SANGRIAS

Sangria roja Pisco la Caravedo, cointreau, spanish red blend, fruit. 16

Sangria blanca White wine, elderflower, peach, seasonal berries. 16

TEQUILA
CRISTALINO FLIGHT

all flights consist of three 1oz pour $59

1800 Añejo Cristalino 16
Meticulously filtered to crystal clear clarity while retaining the depth and complexity of Añejo along with the silky smoothness of a Claro.

Maestro Dobel Cristalino 18
The Cristalino tequila has a mild oak aroma with a touch of vanilla. It has a citrus and prickly pear flavor with a smooth, crisp, clean finish.

Gran Centenario Cristalino 27
Meticulous filtration through Mexican silver. The result is an exceptionally balanced tequila of flawless clarity and smoothness.

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ARE YOU A REAL CHINGON ?
TRY A MILLIONAIRE MARGARITA



Fresh lime juice, organic agave nectar, grand Marnier cuvée du centenaire 100. Choose your Tequila below. +$3

SILVER/BLANCO

	1,5oz
1800	17
1800 Coconut	18
7 Leguas	19
Altos	19
Arette	19
Arette artisinal	21
Artenom 1123	24
Avion	19
Casa Dragones blanco	35
Casa Dragones joven7	83
Casamigos	21
Cazadores	17
Cincoro	24
Clase Azul	34
Codigo	21
Corralejo	19
Don Julio	17
El Jimador	18
El Tesoro	19
Espolon	17
Fortaleza	29
G4	19
Gran Centenario	19
Herradura	18
Hiatus	19
Luna Azul	17
Maestro Dobel	19
Milagro	17
Milagro Select	19
Ocho	21
Partida	17
Patron	21
San Matias	21
San Matias blanco reserva	29
Tapatio 110 proof	31
Tapatio	21
Tequila 512	23
Teremana	20
Volcan	21

REPOSADO

	1,5oz
1800	20
7 Leguas	23
Altos	23
Arette	23
Arette artisinal	26
Artenom 1414	30
Avion	23
Casamigos	25
Cazadores	20
Cincoro	36
Chamucos	23
Clase Azul	46
Codigo	26
Codigo Rose	26
Corazon	23
Corralejo	23
Don Julio	23
Don Julio Primavera	32
El Jimador	23
El Tesoroa	23
Espolon	23
Fortaleza	36
G4	23
Gran Centenario	21
Herradura	23
Hiatus	26
Luna Azul	20
Maestro Dobel Diamante	24
Milagro	20
Milagro Select	23
Ocho	26
Partida	20
Patron	24
Patron el Alto	36
San Matias	26
Tapatio	26
Tequila 512	26
Teremana	23
Volcan	25

AÑEJO

	1,5oz
1800	25
1800 Cristalino	27
7 Leguas	30
Altos	30
Arette	30
Arette artisinal	32
Artenom 1146	41
Avion	32
Casamigos	30
Cazadores	25
Cincoro	50
Clase Azul	98
Codigo	32
Codigo Barrel Strength	36
Corazon	27
Corazon french oak	38
Corralejo	30
Don Julio	26
Don Julio 70 year	32
El Jimador	27
El Tesoro	30
Espolon	26
Fortaleza	48
G4	36
Gran Centenario	24
Gran Centenario Cristalino	37
Herradura	30
Hiatus	33
Milagro	25
Ocho	32
Partida	27
Patron	35
San Matias	32
San Matias anniversary	141
San Matias Cristalino	27
Tapacio	31
Tequila 512	31
Teremana	27
Volcan Cristalino	34

MEZCALS

	1,5oz
400 Conejos	17
Alipus ensamble	23
Alipus Santa Ana 20th	29
Bruxo	21
Casamigos	29
Clase Azul Guerrerro	83
Clase Azul Durango	83
Creyente	17
Del Maguey Chichicapa	29
Del Maguey Las Milpas	23
Del Maguey Madrecuixe	29
Del Maguey Mineiro	23
Del Maguey Tobala	29
Del Maguey Vida	17
El Jolgorio Barril	30
El Jolgorio Pechuga	36
El Jolgorio Tobala	29
El Jolgorio Madrecuixe	25
El Jolgorio Tepeztate	30
El Silencio black	17
El Silencio joven	23
Ilegal joven	19
Ilegal reposado	25
Ilegal anejo	40
Los Nahuales joven	19
Los Nahuales reposado	23
Los Nahuales anejo	32
Los Vecinos Espadin	15
Los Vecinos Ensamble	19
Los Vecinos Tobala	29

EXTRA AÑEJO & PREMIUM

	1,5oz
Avion 44	46
Cazadores	29
Cincoro	294
Clase Azul Gold	189
Clase Azul Ultra	368
Codigo Origen	80
Cuervo Reserva de la Familia	46
Don Julio 1942	46
Fuenteseca 7 years	37
Fuenteseca 8 years	48
Fuenteseca 11 years	74
Fuenteseca 15 years	95
Fuenteseca 18 years	105
Fuenteseca 21 years	210
Gran Patron Platinum	65
Herradura Suprema	75
Herradura Ultra	30
Patron Roca	36
San Matias	27
Rey Sol	65
Tapatio Excelencia	37
Tears of Llorona	59

SOTOL & RAICILLA

	1,5oz
Derrumbes San Luis Potosi	26
Derrumbes Tamaulipas	19
La Venenosa Raicilla Angustilfolia	31
La Venenosa Raicilla Maximiliana	21
Las Perlas Raicilla	27
Sotol la Higuera Cedrosanum	17
Sotol la Higuera Leiophyllum	17
Mezcales de Leyenda Puebla	31
Mezcales de Leyenda Guerrero	31
Mezcales de Leyenda San Luis Potosi	31
Mezcales de Leyenda Durango	31

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