

STARTERS

Fresh Guacamole 9

Avocado | Jalapeño | Tomato | Onion
Lime | Cilantro | Salt

Four Corners Bean Dip 9

Jack | Cheddar | Hatch Green Chile
Mashed Pinto Beans | Pico De Gallo | Sour Cream

Dipity Doo Dah 13

Guacamole | Bean Dip | Mango Salsa

Margarita Cheese Crisp 10

Flour Tortilla | Roasted Garlic | Tequila | Lime
Queso Fresco | Pico De Gallo

Jimmy Crack Corn Crab Cakes 10

Crab | Hatch | Corn | Oaxaca | Cilantro Tartar

Nino Nacho 10

Corn Tortilla Chips | Bean Dip | Jack & Cheddar
Red & Green Hatch Chile | Shredded Beef
Guacamole | Sour Cream | Pico De Gallo

“The Original” Lobster Con Queso 15

Lobster | Hatch Green Chile | Garlic | Spinach
Chipotle | Anaheim | Asiago | Oaxaca

SALADS, RICE BOWL & BURGERS

CHIP CHOP Salad

Ranch Dressing

Blue Adobe’s Version of the Taco Salad.

Bean Con Queso | Crisp Cut Romaine

Guacamole | Jack & Cheddar | Sour Cream
Pico De Gallo | Flour Tortilla Chips.

Shredded Beef, Chicken, Pulled Pork or Garden 15

Salmon, Shrimp, Tenderloin 18

Crab & Shrimp Louie Salad 18

Chipotle 1000 Island

Spring Mix | Blue Lump Crab | Pecan Grilled Shrimp
Asparagus | Tomato | Avocado

Blue Bar Bowl 14

Red Chile Rice | Pecan Grilled Chicken | Avocado
Jack & Cheddar | Sour Cream | Pico De Gallo

BAG Burger* 12

Half Pound | USDA Choice | Pecan Grilled
Cheddar Cheese | Bacon | Potato Bun | French Fries

Hatched Burger* 13

Half Pound | USDA Choice | Pecan Grilled
Hatch Green Chile | Jack Cheese | Fried Egg*
Potato Bun | French Fries



Cruz Kitchen “Signature”

The “47” Ranch

Ocean Front, NM

Christmas Stack

Carne Adovada

Chimichanga

Chimichilada

Spooning Rellenos

Hatch Garlic Shrimp

SW Chicken Pasta

Lobster Macaroni

Raspberry Pork Tenderloin

Last Night’s Meat Loaf

Chorizo Stuffed Chicken

Ancho Salmon *

Santa Fe Bay*

Las Cruces Kabobs*

Jala Holla Steak*

Steak & Portabella*

Tucamcari Tenderloin*

Oscar Medallion*

Land of Enchantment*

Hatch Chicken Corn Chowder

Red Chile Pork Posole

Territorial Green Chile Pork

Adobe Salad

New Mexican Caesar

Tenderloin Relleno | Honey Smoked Pork Tamale | Carne Adovada | Flour Tortilla | Pico 19

Shredded Beef Enchilada | Chicken Taco | Carne Adovada Mini Burro | Pico 18

Lobster Tamale | Raspberry Chipotle | Mango Salsa | Shrimp Relleno | Crab Cake Taco 20

Corn Tortillas | Chicken | Jack & Cheddar | Fried Egg* | Red & Green Hatch Chile | Pico 18

Pork Roast | Adobo Chile | Cilantro | Warm Flour Tortilla | 500 TYMEBYD 16

Chicken or Beef | Caramelized Onions | Jack & Cheddar | Adobo Sour Cream | Pico 16

Chimi Beef or Chicken | Portabella Enchilada | Amaretto Mush. Cream Sauce | Pico 17

Anaheim Pepper | Tenderloin | Chorizo | Jack & Cheddar | Panko | Pico 18

Adobe Plates: Choice of Red & Green Chile or Christmas Style. Served with Red Chile Rice and Pinto Beans.

Penne Pasta | Cilantro | Tomatoes | Asparagus | Avocado | Tomatillo Cream Sauce 22

Chicken | Linguini | Chipotle Cream Sauce | Corn | Beans | Asiago | Pine Nuts | Tomatoes 18

Lobster | Penne Pasta | Oaxaca Cheese | Asiago | Hatch Green Chile | Panko | Truffle Oil 26

Raspberry Chipotle Sauce | Mango Salsa | Grilled Zucchini | Red Chile Maple Mashed 22

Chorizo Gravy | Hatch Green Chile | Sautéed Vegetables | Green Chile Potato 17

Hatch | Oaxaca | Amaretto Mushroom Cream Sauce | Green Chile Potato | Sautéed Veg. 18

Ancho Seared Salmon | Chipotle Tomato Relish | Green Chile Potato | Sautéed Vegetables 19

Ancho Seared Halibut | Jalapeño Hollandaise | Red Chile Shrimp Enchilada | Rice | Veggies. 23

Kabob: Salmon | Shrimp | Halibut | Anaheim | Red Onion

Jalapeño Hollandaise | Red & Green Chile | Red Chile Rice | Pinto Beans | Flour Tortilla 26

Jalapeño Hollandaise | Red or Green Chile Shrimp Enchilada | Rice & Beans 24

Portabella Mushroom Enchilada | Amaretto Mushroom Cream Sauce | Sautéed Vegetables 25

Jalapeño Hollandaise | Chipotle Pasta | Green Chile Potato | Sautéed Vegetables 27

Blue Lump Crab | Jalapeño Béarnaise | Red Tortilla Strips | Asparagus | Chipotle Pasta 28

Pecan Grilled Shrimp | Jalapeño Hollandaise | Red Chile Chicken Enchilada

Green Chile Potato | Sautéed Vegetables 29

All Steaks are Pecan Grilled, 6 ounce, USDA Choice Beef Tenderloin

Pecan Grilled Chicken | Corn | Hatch Green Chile | Crème Fraiche | Tortilla Strips 10

Roasted Pork | Hominy | Red Chile Broth | Cabbage | Limes | Warm Flour Tortilla 10

Roasted Pork | Potato | Hatch Green Chile | Radish | Queso Fresco | Pine Nuts | Flour Tortilla 12

Orange Chipotle Vinaigrette | Spring Mix | Goat Cheese | Red Peppers | Fried Tortilla Strips 10

Tequila Lime Caesar | Romaine | Asiago Cheese | Red Peppers | Fried Tortilla Strips 10

DOUBLE BARREL ENCHILADAS

Two Corn Tortilla Enchiladas

Jack & Cheddar Cheese 13

Garden 14

Shredded Beef 15

Carne Adovada 15

Chicken, Pecan Grilled 15

Tenderloin, Pecan Grilled 19

Shrimp, Pecan Grilled 19

Hatch Red or Green Chile or Christmas Style

Served with Red Chile Rice & Pinto Beans

Portabella 16

Amaretto Mushroom Cream Sauce

Blue Seafood 19

Cool Salsa Verde & Blue Corn Tortillas

Blue Lump Crab 23

Cool Salsa Verde & Blue Corn Tortillas

Halibut* 22

Jalapeño Hollandaise & Blue Corn Tortillas

Served with Red Chile Rice & Sautéed Vegetables.

LAZY TACOS, by Land

Taco | Taco

Double Layered Corn Tortilla with

Jack & Cheddar Cheese, Cabbage, Pico De Gallo,

Adobo Sour Cream and Tortilla Strips.

Guacamole or Garden 13

Chicken, Pecan Grilled 16

Shredded Beef 16

Carne Adovada 15

Tenderloin, Pecan Grilled 19

LAZY TACOS, by Sea

Taco | Taco

Double Layered Corn Tortilla with

Cilantro Tartar Sauce, Cabbage, Pico De Gallo,

and Tortilla Strips.

Shrimp, Pecan Grilled 19

Ancho Salmon* 19

Crab Cake, Mango Salsa 16

Mahi Mahi*, Mango Salsa 20

All Tacos Served with Rice & Beans

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Items on our menu cooked to order. *Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.



An American Grille influenced by the Flavors of Santa Fe. Pecan Wood, Hatch Valley Chiles and Chef Jose Cruz Leyva's Scratch Kitchen are the Essential Ingredients that we refer to as A FLAVORFUL SPICE. We define a flavorful spice as the ability to deliver multiple spices while maintaining Incredible Flavor. Our Mission is to Set The Table with Innovation, Kindness and Value.

The New Mexican Difference

Pecan Grille - This is considered a pivotal ingredient In Santa Fe Cuisine. New Mexico is the third largest provider of pecan wood in the nation behind Texas and Georgia.

Stacked Enchiladas - With its origins in Taos, NM, this form of enchilada is layered corn tortillas, non fried, and traditionally served with a fried egg on top.

Roasting Peppers - Blackening peppers over pecan wood, sweat, peel, de-vein and seed. This process makes the flavors more aromatic.

Fire Roasted Salsa - Tomatoes and Onions are blackened over pecan wood which contributes to its dark and earthy richness.

Hatch Chile - Hatch, NM is considered the Chile Capitol of the world. Hatch Green Chiles are the defining ingredient of New Mexican food.

Chimichanga - An accidental delight. The namesake comes from an expletive uttered when a cook dropped a burrito into a fryer by accident.

Christmas - This is a term used when guests request red and green chiles. The difference between red and green chiles is the degree of ripeness when picked. Green Chilies are picked ripe and Red Chiles are left on the vine to dry.

Rellenos - Anaheim Peppers are the mild cousin of the New Mexican Green Chile. Best roasted over pecan wood, peeled and stuffed with a mixture of Cheddar and Monterey Jack. Egg washed and crusted with Panko Bread Crumbs. The Anaheim Chile was introduced to New Mexico by the founder of Santa Fe. Don Juan de Onate

Tamale - Red Chile Masa made with Hominy and Carne Adovada wrapped in corn husks. Tamales were developed as a portable ration used by war parties in the ancient Americas.

MARGARITAS

Killer, 100% Blue Agave Tequila
BAG Margarita Mix | Salt 8

Killer Strawberry, 100% Blue Agave Tequila
Frozen | Strawberry Puree | Sugar Rim 10

Killer Mango, 100% Blue Agave Tequila
Frozen | Mango Puree | Sugar Rim 10

Black Pomarita, Herradura Silver
Pomegranate | Lime Juice | Agave Nectar
Black Berries | Sugar Rim 12

Silver Coin, Cruz Silver
ASU Inspired | BAG Margarita Mix | Cointreau | Salt
Receive a "Silver Dollar" Back 13

Margarita Flight
Cuombre | Prickly Pear | Cruz Caddy 15

MARGARITAS

Cruz Caddy, 1800 Reposado
BAG Margarita Mix | Grand Marnier Float | Salt 11

Ferrari, Patron Silver
BAG Margarita Mix | Grand Marnier Float | Salt 14

Lighten Up, Tres Agaves Silver
Agave Nectar | Lime Juice | Splash OJ | Salt 10
Skinny....163 Calories

Prickly Pear, 100% Blue Agave Tequila
BAG Margarita Mix | Prickly Pear Puree | Salt 11

Cuombre, Tanteo Jalapeno Blanco
Infused Jalapeno Tequila | Cucumber
Agave Nectar | Lime Juice | Salt 13

Not A MARG...Paloma, 100% Blue Agave Tequila
SQUIRT | Lime | Salt 8

Skinny Dip Margarita, Hornitos Reposado

24oz Margarita | Agave Nectar | Splash OJ | 7oz. Corona | Souvenir Jar 16
Skinny Dip Refills 14

Souvenir Jar also doubles as a Salsa Growler. Great for Parties!
Refill 24oz. Salsa Growler for the price of a pint plus 2 BAG's of Tri Colored Tortilla Chips. 10

S **Killer Sangarita**, 100% Blue Agave Tequila.
Frozen Killer Margarita | BAG Sangria
Lime Wheel | 20oz. 11

A **Georgia Peach Sangria**
New Age White Wine | Absolut Peach Vodka
Peach Schnapps | Oranges | Grapes
Strawberries | 20oz. 12

G **Red, Red Wine Sangria**
Red Wine | Peach Schnapps | Brandy | OJ
Sprite | Cranberry Juice | 20oz. 10

R **Moscow Mule**, Titos Handmade Vodka
Fresh Lime Juice | Ginger Beer 10

I **Tijuana Jack Ass**, 100% Blue Agave Tequila
Fresh Lime Juice | Jalapeno - Pineapple Puree
Ginger Beer 11

D **Coors Light**, American Lager 4.95
Aged slowly for that legendary ice cold, easy drinking taste.

R **Modelo Especial**, Mexican Style Pilsner 5.95
Well balanced taste, light hop character and crisp finish.

A **Blue Moon**, Belgium White Wheat 5.95
Valencia Orange Peel inspired by Flavorful Belgian Wits.

F **Dos XX Amber** 5.95
A traditional Vienna style Amber lager with a rich, big flavor.

T **Negra Modelo**, Medium Bodied Lager 5.95
Caramel Sweet & Dark Chocolate create a smoothe balance.

& **Domestic Bottles** 4.75
Budweiser | Bud Light | Miller Light | Michelob Ultra

B **Premium Bottles** 5.25
Corona | Corona Light | Dos XX Lager | Pacifico
Kiltlifter | Lagunitas IPA | Heineken | Victoria
St. Pauli NA | Angry Orchard Hard Apple Cider

Promotions @ The Blue!

Sunday Cruz

\$2.00 off Cruz Caddy Margarita & Cruz Kitchen Signature Entrée.

Margarita Monday

\$2.00 off all Margaritas

Taco Tuesday

\$7.95 Lazy Tacos
Chicken, Shredded Beef, Carne Adovada, Garden, Guacamole or Crab Cake. Rice & Beans

Wine Down Wednesday

\$10 off Wine Bottles with the purchase of (2) Entrees.

True Blue Thursday

Complimentary Posole or Chowder with the Purchase of a Blue Plate

Fish n Chips Friday

3 Pieces Icelandic Cod | Fries | Apple Slaw
Cilantro Tartar Sauce | Green Chile Corn Fritters

Steak Out Saturday

Complimentary Crème Brulee with the purchase of a Pecan Grilled Steak.

Live Acoustic Music

Thursday, Friday & Saturday Night

Brunch Menu

Saturday & Sunday from 10am - 2pm

Huevos Rancheros

The Nebraskan

Hatched & Stuffed Sopapilla

Breakfast Nachos

Breakfast Burrito

Sweet Cream Sopapilla

(Regular Menu Offered)