

QUICKIES

- Fresh Guacamole** 7
Avocado | Jalapeno | Tomato | Onion | Lime | Cilantro
- Four Corner's Bean Dip** 8
Jack | Cheddar | Hatch | Pinto Beans | Pico | Sour Cream
- Dipity Doo Dah** 12
Guacamole | Bean Dip | Mango Salsa
- Margarita Cheese Crisp** 8
Roasted Garlic | Tequila | Lime | Flour Tortilla
Queso Fresco | Pico De Gallo
- Jimmy Crack Corn Crab Cakes** 9
Crab | Hatch | Corn | Oaxaca | Cilantro | Cilantro Tartar
- "The Original" Lobster Con Queso** 13
Lobster | Hatch | Garlic | Spinach | Asiago | Oaxaca

LIGHTEN UP

- Garden Enchilada** 9
Salsa Verde
Sautéed Mushrooms | Spinach | Zucchini | Corn | Carrots
Jack & Cheddar | Avocado | Apple Slaw
- Santa Fe Bay Enchilada** 13
Jalapeno Hollandaise
Blue Corn Tortilla | Halibut | Jack & Cheddar
Red Chile Rice | Sautéed Vegetables
- Blue Bar Bowl** 12
Red Chile Rice | Pecan Grilled Chicken | Avocado
Jack & Cheddar | Sour Cream | Pico De Gallo
- Lobster Tamale** 13
Raspberry Chipotle | Mango Salsa | Sautéed Vegetables
- Lettuce Wrap** 14
Ancho Shrimp or Salmon*
Avocado Slices | Mango Salsa | Cabbage | Fresh Lime

DOUBLE BARREL ENCHILADAS

- Red Chile Rice & Pinto Beans
Red, Green or Christmas
- Cheese or Garden** 10
- Carne Adovada** 12
- Shredded Beef** 13
- Chicken** 13
- Shrimp** 16
- Tenderloin** 17
- Red Chile Rice
& Sautéed Vegetables
- Portabella, Amaretto Mushroom** 14
- Blue Seafood, Cool Salsa Verde** 16
Salmon | Crab | Shrimp
Blue Corn Tortillas
- Blue Lump Crab, Cool Salsa Verde** 19
Blue Corn Tortillas

LAZY TACOS

- Taco | Taco | Cabbage | Pico | Tortilla Strips
Red Chile Rice & Pinto Beans
- Crab Cake** 12
- Mahi Mahi** 16
Mango Salsa
- Ancho Salmon** 15
- Shrimp** 15
Cilantro Tartar Sauce
- Guacamole or Garden** 10
- Carne Adovada** 11
- Chicken** 12
- Shredded Beef** 12
- Tenderloin** 15
Jack & Cheddar | Adobo Sour Cream

KETTLE

- "Hatch Chile" Chicken Corn Chowder** 9
Chicken | Corn | Hatch | Crème Fraiche | Tortilla Strips
Phoenix Magazine: "Best Chowder"
- Red Chile Pork Posole** 9
Roasted Pork | Hominy | Red Chile Broth
Cabbage | Limes | Warm Flour Tortilla
- Territorial Green Chile Pork Stew** 11
Roasted Pork | Hatch Green Chile | Queso Fresco
Potato | Radish | Pine Nuts | Flour Tortilla



- Cruz Kitchen "Signature"** Tenderloin Relleno | Honey Smoked Pork Tamale | Carne Adovada | Flour Tortilla 16
- The "47" Ranch** Shredded Beef Enchilada | Chicken Taco | Carne Adovada Mini Burro 15
- Ocean Front, NM** Lobster Tamale | Raspberry Chipotle | Mango | Shrimp Relleno | Crab Cake Taco 18
- Christmas Stack** Corn Tortillas | Chicken | Jack & Cheddar | Fried Egg* | Red & Green Chile 16
- Carne Adovada** Pork Roast | Adobo Chile | Cilantro | Warm Flour Tortilla 13
- Mini Chimi** Chicken or Beef | Caramelized Onions | Jack & Cheddar | Adobo Sour Cream 10
- Chimichilada** Beef or Chicken Chimi | Portabella Enchilada | Amaretto Mushroom Cream Sauce 15
- Tenderloin Relleno** Anaheim Pepper | Tenderloin | Chorizo | Jack & Cheddar | Panko 9
Choice of Red & Green Chile. Served with Red Chile Rice & Pinto Beans
- Last Night's Meat Loaf** Chorizo Gravy | Hatch Green Chile | Sautéed Vegetables | Green Chile Potato 14
- Chorizo Stuffed Chicken** Hatch | Oaxaca | Amaretto Mushroom Cream Sauce | Green Chile Pot. | Veggies 15
- Ancho Salmon*** Ancho Seasoning | Chipotle Tomato Relish | Green Chile Potato | Sautéed Veggies 16
- Steak* & Fries** 6oz. USDA Choice Beef Tenderloin | French Fries | Sautéed Vegetables 19

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- Hatch Mac** 10
Penne Pasta | Hatch | Asiago
Oaxaca | Shallots | Garlic
Panko | Truffle Oil
- SW Chicken Pasta** 13
Linguini | Chicken | Corn | Beans
Asiago | Pine Nuts | Tomatoes
Chipotle Cream Sauce
- Hatch Garlic Shrimp** 16
Penne Pasta | Black Tiger Shrimp | Cilantro
Green Chile | Tomatoes | Asparagus
Avocado | Tomatillo Cream Sauce

SALADS

- Adobe, Orange Chipotle Vinaigrette**
Fresh Spring Mix | Goat Cheese | Roasted Red Peppers
Fried Tortilla Strips. 9
- New Mexican Caesar, Tequila Lime Caesar**
Crisp Cut Romaine | Asiago Cheese
Roasted Red Peppers | Fried Tortilla Strips. 9

.....Add On.....
Chicken 4 **Ancho Salmon*** 7 **Shrimp** 7
- Crab & Shrimp Louie, Chipotle 1000 Island**
Spring Mix | Blue Lump Crab | Pecan Grilled Shrimp
Asparagus | Tomato | Avocado 16
- CHIP CHOP Salad, Ranch**
Blue Adobe's Version of the Taco Salad.
Bean Con Queso | Crisp Cut Romaine | Guacamole | Jack
Cheddar | Sour Cream | Pico | Flour Tortilla Chips
- Shredded Beef, Chicken, Pulled Pork
or Enchanted Veggies** 13
Salmon, Shrimp, Tenderloin 16

HANDFUL

Chicken Quesadilla	Shrimp Quesadilla	BAG Burger*	Hatched Burger*	Pulled Pork	Chicado Melt	Ancho Salmon* Wrap	Chicken Caesar Wrap	Portabella Wrap
Pecan Grilled.. Chicken	Pecan Grilled.. Shrimp	Pecan Grilled.. Half Pound	Pecan Grilled.. Half Pound	<i>Stuffed Sopapilla</i> Adobo Chile	Pecan Grilled.. Chicken	Spring Mix Orange Chipotle..	Pecan Grilled Chicken Crisp Cut Romaine	Portabella Mushrooms Avocado
Hatch Green Chile Monterey Jack	Caramelized Onions Red Peppers	USDA Choice Cheddar	USDA Choice Jack Cheese & Green Chile	Honey Apple Slaw	Monterey Jack Avocado	Vinaigrette Goat Cheese & Red Peppers	Tequila Lime Caesar Asiago & Red Peppers	Oaxaca Cheese Spring Mix & Cilantro Pesto
Cheddar Sour Cream	Monterey Jack & Cheddar Sour Cream	Bacon Potato Bun	Fried Egg* Potato Bun	Red Peppers Onion Crisp	Tomato Relish <i>Lettuce Wrap</i>	Tortilla Strips Chipotle Flour Tortilla	Tortilla Strips Chipotle Flour Tortilla	Chipotle Tomato Relish Chipotle Flour Tortilla
Pico De Gallo 12	Mango Salsa 14	French Fries 11	French Fries 12	French Fries 12	French Fries 10	Fruit 14	Fruit 12	Fruit 12

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 7

Killer Strawberry, 100% Blue Agave Tequila
Frozen | Strawberry Puree | Sugar Rim 9

Killer Mango, 100% Blue Agave Tequila
Frozen | Mango Puree | Sugar Rim 9

Black Pomarita, Herradura Silver
Pomegranate | Lime Juice | Agave Nectar
Black Berries | Sugar Rim 11

Silver Coin, Cruz Silver
ASU Inspired | BAG Margarita Mix | Cointreau | Salt
Receive a "Silver Dollar" Back 12

Margarita Flight
Cucombre | Prickly Pear | Cruz Caddy 15

MARGARITAS

Cruz Caddy, 1800 Reposado
BAG Margarita Mix | Grand Marnier Float | Salt 10

Ferrari, Patron Silver
BAG Margarita Mix | Grand Marnier Float | Salt 13

Lighten Up, Tres Agaves Silver
Agave Nectar | Lime Juice | Splash OJ | Salt 9
Skinny....163 Calories

Prickly Pear, 100% Blue Agave Tequila
BAG Margarita Mix | Prickly Pear Puree | Salt 10

Cucombre, Tanteo Jalapeno Blanco
Infused Jalapeno Tequila | Cucumber
Agave Nectar | Lime Juice | Salt 12

Not A MARG...Paloma, 100% Blue Agave Tequila
SQUIRT | Lime | Salt 7

Skinny Dip Margarita, *Hornitos Reposado*

24oz Margarita | Agave Nectar | Splash OJ | 7oz. Corona | Souvenir Jar 15
Skinny Dip Refills 13

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. 10

A **Georgia Peach Sangria**
New Age White Wine | Absolut Peach Vodka
Peach Schnapps | Oranges | Grapes
Strawberries | 20oz. 11

N **Red, Red Wine Sangria**
Red Wine | Peach Schnapps | Brandy | OJ
Sprite | Cranberry Juice | 20oz. 9

G **Moscow Mule**, Titos Handmade Vodka
Fresh Lime Juice | Ginger Beer 9

R **Tijuana Jack Ass**, 100% Blue Agave Tequila
Lime Juice | Jalapeno - Pineapple Puree
Ginger Beer 10

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 Mexican 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
\$2.00 off Cruz Kitchen Signature Entree

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) Pacific Coast 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)