

Margaritas

Muy Flaco, *Tres Agaves Silver*

Agave Nectar, Fresh Squeezed Lime & Orange Juice....163 Calories 9.95

Prickly Pear

All Natural Prickly Pear Puree & 100% Premium Blue Agave Tequila 10.95

Cucombre, *Tanteo Jalapeno Blanco*

Fresh Cucumbers, Infused Jalapeno Tequila, Agave Nectar & Lime Juice 12.95

Toronja, *Tanteo Chipotle Blanco*

Red Grapefruit Juice, Infused Chipotle Tequila, Agave Nectar & Lime Juice 11.95

Grilled Citrus, *Mina Real Mezcal*

Caramelized Fresh Citrus Grilled over Pecan Wood. Cinnamon Sugar Rim. 10.95

Killer Sangarita, *100% Blue Agave*

Tequilla. Frozen "Killer" Margarita and Red Red Wine Sangria.



Tijuana Jack Ass

100% Blue Agave Tequila, Fresh Lime Juice, Jalapeno/Pineapple Puree & Ginger Beer. Shaken then poured into a Copper Mug. 10.95



Sangrias

Georgia Peach Sangria

New Age White Wine, Absolut Peach Vodka, Peach Schnapps, mixed with Oranges, Grapes and Strawberries. 11.95

Red, Red Wine Sangria

Red Wine, Peach Schnapps, Brandy, O.J., Sprite and Cranberry Juice 9.95

Skinny Dip Jargarita

24oz. Hornitos Reposado Margarita, Agave Nectar, Splash of Fresh OJ and a Sunken Cornita. (7oz. Corona) Warning: Tequila Makes your Clothes Fall Off. 13.95.

Keep the Souvenir Jar 15.95

Margaritas

Killer (House)

100% Premium Blue Agave Tequila and Agave Nectar. House Margarita 7.95

Killer Strawberry or Mango

100% Premium Blue Agave Tequila, Mango or Strawberry Puree. Frozen/Sugar Rim. 9.95

Herradura Silver, **Black Pomarita**

Fresh Pomegranate & Lime Juice, Agave Nectar, Black Berries. Sugar Rim 11.95

Cruz Silver, Silver Coin

ASU Alumni Inspired Tequila and Cointreau. *Receive a "Silver Dollar" Back* 12.95

1800 Reposado, Cruz Caddy

Grand Marnier Float. Named after our Founder/Owner Jose Cruz Leyva. 10.95

Patron Silver, Ferrari

Grand Marnier Float. The Boss's Caddy!! 13.95



Moscow Mule

Tito's Handmade Vodka, Fresh Lime Juice & Ginger Beer. Shaken then poured into a Copper Mug 9.95

Appetizers

Chips & Salsa

Salsa, Fire Roasted over Pecan Wood with Tri - Colored Corn Tortilla Chips Complimentary with the purchase of an Entrée. Extra Basket of Chips \$1.95 each.

"Ask About our Salsa Jar Program"

24oz. Blue Adobe Souvenir Jar of Salsa 12.95 Refills \$9.95

Bottomless Basket of Chips & Salsa with Guac, Queso or Dips...

Fresh Guacamole

Avocado, Jalapeno, Tomato, Onion, Lime and Cilantro. Market Price

"Four Corners" Bean Con Queso

Blend of Cheeses & Green Chile hand mashed with Pinto Beans. Pico de Gallo and Sour Cream. 8.95

"Dipity Doo Dah" Platter

Fresh Guacamole, Bean Con Queso and Pico De Gallo. 12.95

Quatro Queso

Cheddar, Jack, Oaxaca and Chihuahua Cheese with Poblano & Anaheim Peppers, Onions and Mushrooms. Red Tortilla Strips. 8.95 Add Chorizo 11.95



"The Original" Lobster Dip

Generous Chunks of Lobster Meat Sautéed with Green Chiles, Fresh Garlic, Spinach, Asiago & Fontina Cheese. Crispy Flour Tortilla Chips. 13.95

Hatch Catch

A sampler of Fired Roasted Shrimp, Crab Cakes & "The Original" Lobster Dip. 19.95

Navidachos

Nachos....Santa Fe Christmas Style. Corn Tortilla Chips, Bean Con Queso, Jack, Cheddar, Red & Green Hatch Chili and Shredded Beef. Guacamole, Sour Cream and Pico de Gallo 12.95

Zesty Shrimp Cocktail

Not to be missed....Cabbage Nest topped with Zesty Blue Adobe Cocktail Sauce and Pico De Gallo. 12.95

Jimmy Crack Corn Crab Cakes

Crab mixed with Green Chili, Corn, Fontina Cheese and Cilantro, dipped and rolled in Panko Bread Crumbs. Cilantro Tartar Sauce. 9.95

Chicken Quesadilla

Pecan Grilled Chicken, Hatch Green Chiles, Monterey Jack & Cheddar. Side: Sour Cream & Pico de Gallo 11.95

Shrimp Quesadilla

Pecan Grilled Shrimp, Caramelized Onions, Roasted Red Peppers, Monterey Jack & Cheddar. Side: Sour Cream & Mango Salsa 13.95

Enchanted Garden

Adobe Salad

Spring Mix tossed with Orange Chipotle Vinaigrette, Goat Cheese, Roasted Red Peppers Fried Tortilla Strips. 7.95

New Mexican Caesar Salad

Romaine Lettuce tossed with Tequila Lime Dressing, Asiago Cheese, Roasted Red Peppers and Fried Tortilla Strips. 7.95

Silver City Spinach

Spinach Leaves tossed with Raspberry Vinaigrette, Gorgonzola Cheese, Strawberries, Roasted Pine nuts and Fried Tortilla Strips. 7.95

Add to your salad!

Pecan Grilled Chicken 4.95

*Ancho Salmon** 7.95

Shrimp 7.95

Chip Chop Salad

Blue Adobe's Version of the Taco Salad. Crisp chopped Romaine tossed with Ranch Dressing. Bean Con Queso, Guacamole, Sour Cream, Pico De Gallo and Cheddar and Jack. Flour Tortilla Chips.

Shredded Beef, Chicken, Pulled Pork or Enchanted Veggies 13.95

Crispy Catch Salad

Spring Mix tossed with Orange Chipotle Vinaigrette, Goat Cheese, Roasted Red Peppers Crab Cakes, Cilantro Tartar Sauce and Fried Tortilla Strips. 14.95

Red Chile Pork Posole

A spicy mix of Roasted Pork and Hominy in Red Chile Broth. Topped with Cabbage and a Lime. Warm Flour Tortilla. 8.95



Green Chile Chicken Corn Chowder

New England meets New Mexico! Sweet Blend of Corn, Green Chiles & Pecan Grilled Chicken topped with Fried Tortilla Strips. 8.95

Phoenix Magazine: Best Chowder Nov. 2011

Lettuce Wraps

Carne Adovada, Chicken or Shredded Beef

Pico De Gallo, Shredded Jack & Cheddar Cheese and Sour Cream. 11.95

Blackened Shrimp or Salmon*

Avocado Slices, Cabbage Nest of Mango Salsa and Fresh Lime. 13.95

Adobe Plates *Traditional New Mexican Plates and Mexican Favorites.*

All Adobe plates are served with Rice and beans.

✦ **Cruz Kitchen “Signature”**

Tenderloin Relleno, Smoked Pork Tamale and Carne Adovada. 17.95

✦ **Taos Combo**

Honey Smoked Pork Tamale, Tenderloin Relleno & Shrimp Enchilada. 18.95

The “47” Ranch

Shredded Beef Enchilada, Chicken Taco & Carne Adovada Burro. 16.95

Christmas Stack

Pecan Grilled Chicken, New Mexican Style! Corn Tortillas Stacked with Jack & Cheddar, and Red & Green Hatch Chile...Christmas Style. Topped off with a Fried Egg and Pico De Gallo. 16.95

Double Barrel Enchiladas

Traditional Rolled Enchiladas. Corn Tortillas, Jack & Cheddar Cheese and your choice of Pecan Grilled Chicken, Shredded Beef, Carne Adovada, Garden or Cheese. Pico De Gallo on top. 13.95 Shrimp or Tenderloin 17.95

Blue Seafood Enchiladas

Blue Corn Tortilla Enchiladas filled with Salmon, Shrimp and Fresh Catch with Cool Salsa Verde on the side. 17.95 (All Crab...23.95)

Lazy Tacos (Soft Corn Tortillas)

Chicken, Shredded Beef, Carne Adovada, Guacamole or Enchanted Veggies.

Mixed Cheese, Cabbage, Pico De Gallo, Tortilla Strips & Adobo Sour Cream. 14.95

Ancho Salmon*, Shrimp or Crab Cake. Cabbage, Pico de Gallo, Tortilla Strips and Cilantro Tartar Sauce. 17.95

✦ **Carne Adovada**

Pork Roast simmered in house seasonings and immersed in our Red Chile Adobo Sauce. Cilantro Garnish & Flour Tortilla. 15.95

Chimichanga

Chicken, or Shredded Beef Chimi with Caramelized Onions, Jack & Cheddar Cheese, placed in a Large Flour Tortilla, folded, then deep fried to create a light crispy texture on top of a Painted Plate of Red & Green Chile. Topped: Adobo Sour Cream and Pico de Gallo. 14.95

Chimichilada

Mini Chicken or Beef Chimi served with a Portabella Mushroom Enchilada with Amaretto Mushroom Cream Sauce. 16.95

✦ **Spooning Rellenos**

Fire Roasted Anaheim Peppers filled with Beef Tenderloin, Chorizo, Jack & Cheddar. 17.95

Blue Plates *Southwestern Cuisine found typically in the Four Corners States.*

✦ **Chorizo Stuffed Chicken**

Chicken Breast stuffed with Green Chiles, Fontina Cheese and Chorizo, smothered with an Amaretto Mushroom Cream Sauce. Green Chile Potato & Sautéed Vegetables. 17.95

Raspberry Chipotle Pork Tenderloin

Iowa Pork Tenderloin Medallions on a painted plate of Raspberry Chipotle and topped with Mango Salsa. Served with Grilled Zucchini and Red Chili Maple Mashed Potatoes. 20.95

Lobster Macaroni

Penne Pasta with Green Chile Lobster in a Creamy Asiago and Fontina Cheese Sauce, Red Peppers Flakes and Truffle Oil. 25.95

✦ **Southwest Chicken Pasta**

Linguini, Chicken, Corn, Beans, Asiago, Pine Nuts and Tomatoes with Chipotle Cream Sauce. 18.95

High Desert Pasta

Linguini, Garlic, Pine Nuts, Tomatoes, Mushrooms, Green Chiles, Asiago and Cilantro, tossed with white wine and olive oil. 15.95

✦ **Last Night’s Meat Loaf**

Traditional Meat Loaf, distinct SW Flavors of Blue’s Chorizo Gravy and Hatch Chiles. Asiago Green Chile Potato & Sautéed Veggies. 16.95

Santa Fe Bay (Fresh Catch)

Ancho Seared Seasonal Catch topped with Jalapeño Hollandaise side by side with a Red Chile Shrimp Enchilada. Sautéed Vegetables & Rice. Market Price

Shrimp Cocktail Relleno

Fire Roasted Anaheim Pepper, Peeled then filled with Shrimp & Fontina Cheese. Plate painted with Cocktail Sauce and Relleno topped with Mango Salsa. Sautéed Vegetables. 15.95

✦ **Ancho Chile Rubbed Salmon***

Fresh Salmon seared with house seasonings and topped with Chipotle Tomato Relish. Green Chile Potato & Sautéed Vegetables. 19.95

Ocean Front, New Mexico

Shrimp Cocktail Relleno on a painted plate of Shrimp Cocktail Sauce, Lobster Tamale with Mango Salsa & Raspberry Chipotle. Sautéed Vegetables. 18.95

Las Cruces Kabobs

Salmon*, Shrimp and Our Fresh Catch skewered with Anaheim Green Chiles and Red Onions, with a drizzling of Jalapeno Hollandaise, Red and Green Chile Sauce served over Red Chile Rice, Pinto Beans and Sautéed Vegetables. 23.95

Enchanted Garden Enchiladas

Corn Tortillas filled with Sautéed Mushrooms, Spinach, Zucchini, Corn, Carrots, Mixed Cheese and Salsa Verde. Avocado Garnish 16.95

A Handful

✦ **Blue Adobe Burger***

Phoenix Magazine’s Top 10!

Half Pound Beef Patty, Cheddar and Bacon, cooked to order over a pecan wood grill. Fries.

11.95

Don Juan Burger*

Half Pound Beef Patty, topped with a slab of Anaheim Pepper, melted Fontina & Chorizo, cooked to order over a pecan wood grill. Fries.

12.95

Pulled Pork Adobo Sandwich

Fresh Potato Bun topped with Honey Adobo Pork, Apple Slaw and Onion String Garnish. Fries 11.95

Salmon BLT*

Open faced Sopapilla, Ancho Seared Salmon, Maple Bacon and Chipotle Tomato Relish. Fries 15.95

AZ Republic’s Top 20 Sandwich June 2010

Chicado Melt

Sliced, Fire Roasted Grilled Chicken with a Jack Cheese Melt, Avocado and Chipotle Tomato Relish on a Potato Bun. Fries 10.95

Chicken Caesar Wrap

Pecan Grilled Chicken, Romaine Lettuce tossed with Tequila Lime Caesar Dressing, Roasted Red Peppers Tortilla Strips and Asiago, wrapped in a Chipotle Flour Tortilla. Fruit 11.95

Salmon Wrap*

Ancho Seared Salmon tossed in Spring Mix, Goat Cheese, Roasted Red Peppers, Tortilla Strips and Orange Chipotle Vinaigrette, wrapped in a Chipotle Flour Tortilla. Fruit 13.95

Barb Fire Pizza

House Tossed Dough, BBQ Sauce Pecan Grilled Chicken, Garlic Puree, and a blend of Fontina & Smoked Gouda Cheese with Thin Sliced Red Onions and Jalapenos. 12.95

Garlic Shrimp Pizza

House Tossed Dough, Shrimp, Chipotle Paste, Cilantro Pesto, Roasted Garlic, Pine Nuts & Fontina Cheese. 14.95

Spicy Chicken Pizza

House Tossed Dough, Chicken, Garlic Pesto, Salsa, Pico de Gallo and a blend of Fontina & Asiago Cheese. 12.95

Portabella Pizza

House Tossed Dough, Roasted Garlic Sautéed Portabella Mushrooms, Spinach, Roasted Red Peppers Fontina and Goat Cheese. 13.95

From our Pecan Wood Grill

All of our steaks are 6oz USDA Choice

Jala Holla Steak*

Fire Roasted Beef Tenderloin Filet, topped with Jalapeno Hollandaise. Red or Green Chile Shrimp Enchilada, rice and beans. 21.95

✦ **Steak & Portabella***

Beef Tenderloin Filet grilled over pecan wood and a Portabella Mushroom Enchilada with Amaretto Mushroom Cream Sauce. Sautéed Vegetables. 23.95

Tucumcari Tenderloin*

Beef Tenderloin Filet grilled to order over pecan wood, topped with Jalapeño Hollandaise. Served with Chipotle Pasta, Green Chile Potato and Sautéed Vegetables. 25.95

Oscar Medallion*

Beef Tenderloin Filet grilled to order over pecan wood, topped with Blue Crab Meat dressed with Jalapeño Béarnaise and a dash of Red Tortilla Strips. Asparagus and Chipotle Pasta. 26.95

✦ **Land of Enchantment***

Beef Tenderloin Filet grilled to order over pecan wood, topped with a Twin Chipotle Shrimp dressed with Jalapeño Hollandaise. Served with a Chicken Enchilada smothered with Red Chile Sauce, Green Chile Potato and Sautéed Vegetables. 27.95

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