



# BLUE ADOBE SANTA FE GRILLE

The one thing that separates Blue Adobe from the pack is our ability to deliver spice while maintaining incredible flavor. We refer to this simultaneous combination of flavor and spice as a "Sensational Crave". Chef Jose Cruz Leyva (Our Chef & Founder) is simply the best flavor profile chef I have worked with in my over 25 years in the industry. Our guests do not just simply dine .... they come in to get their fix. Michael Savoie

Blue Adobe Santa Fe Grille "Best Mexican Restaurant, Scottsdale"  
2012... AZ CENTRAL's "Critics Pick"

## Muy Flaco, Tres Agaves Silver

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

## Prickly Pear, 100% Blue Agave Tequila

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

Tequila. Frozen "Killer" Margarita and Red Red Wine Sangria. 9.95

## Margaritas

### 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

## 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 Tequilla 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

## Sangrias

### Georgia Peach Sangria, Absolut Peach Vodka

New Age White Wine, 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

**Moscow Mule, Tito Handmade Vodka, Fresh Lime Juice & Ginger Beer. Shaken then poured into a Copper Mug 9.95**

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

## Appetizers

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



### "Four Corners" Bean Con Queso

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

### "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

### Quarto Queso

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

### Jimmy Crack Corn Crab Cakes

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

### Kitchen Side Guacamole

Prepared daily under the watchful eyes of the Chef/Owner Jose Cruz Leyva. Avocado, Jalapeno, Tomato, Onion, Lime and Cilantro. Market Price

### Zesty Shrimp Cocktail

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

### "Dipity Doo Dah" Platter

Kitchen Side Guacamole, "Four Corner" Bean Con Queso and Pico De Gallo. 12.95

### Hatch Catch

A sampler of Fired Roasted Shrimp, Crab Cakes Cilantro Tartar Sauce & "The Original" Green Chile Lobster Dip. 19.95

## Enchanted Garden

### 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



### Red Chile Pork Posole

A spicy mix of Roasted Pork, Hominy, Onion and Bay Leaves in Red Chile Broth. Cabbage, Limes and a warm flour tortilla. 8.95



### Green Chile Corn Chowder

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

### New Mexican

#### Chicken Caesar Salad

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

Pecan Grilled Chicken 12.95



### Adobe\*

#### Salmon Salad

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

Ancho Seared Salmon 15.95

### Silver City Shrimp

#### Spinach salad

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

Pecan Grilled Tiger Shrimp 16.95

## **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

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## **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 Adobe Chorizo Gravy and Hatch Chiles. Asiago Green Chile Potato & Sautéed Vegetables. 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. 18.95

### **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

## ***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 enchiladas 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.

### **New Mexican Emblem** - ✦

Represents menu items that made Blue Adobe “Santa Fe” Grille Famous since June of 2000. The Emblem also represents items indigenous to New Mexico.

## ***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

### **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 12.95

### **Garlic Shrimp Pizza**

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

## ***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.**