




BLUE ADOBE
SANTA FE GRILLE

Monday - Friday 3 - 6pm
Weekends: Open - 4pm
Bar & Patio Only!



Margaritas

Killer Margarita,

100% Premium Blue Agave Tequila,
& Agave Nectar. House Margarita **5**

Frozen Killer,

(Strawberry or Mango)

100% Premium Blue Agave Tequila,
& Agave Nectar. House Margarita **6**

Muy Flaco, *Tres Agaves Silver*

Agave Nectar, Fresh Squeezed Lime &
Orange Juice....163 Calories **6**

Cruz Caddy, *1800 Reposado*

Grand Marnier Float. Named after
our Founder Jose Cruz Leyva. **7**

Sangrias & Vines

Killer Sangarita

Frozen "Killer" Margarita and
Red Red Wine Sangria **7**

Red Red Wine, Sangria

Red Wine, Peach Schnapps, Brandy,
O.J., Sprite and Cranberry Juice. **7**

Georgia Peach Sangria

New Age White Wine, Absolut Peach
Vodka, and Peach Schnapps. **8**

Copper Mug

Moscow Mule

Titos Vodka, Fresh Lime Juice & Ginger
Beer Shaken then poured into a Cop-
per Mug **7**

Tijuana Jack Ass

100% Pure Agave Tequila,
Fresh Lime Juice, Jalapeno/Pineapple
Puree & Ginger Beer. Shaken then
poured into a Copper Mug **8**

Make It Quick

Fresh Guacamole

Jalapeno, Tomato, Onion, Lime
Avocado and Cilantro. **5**

"Four Corners" Bean Con Queso

Blend of Cheeses & Green Chile,
Hand Mashed with Pinto Beans.
Pico de Gallo and Sour Cream. **6**

"Dipity Doo Dah" Platter

Fresh Guacamole, Bean Con Queso
and Pico De Gallo. **7**

Nino 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 **7**

Crab Cakes Street Tacos

Crab mixed with Green Chili, Corn and Cilantro,
dipped and rolled in Panko Bread Crumbs.
Cilantro Tartar Sauce. **7**

Blue Bar Bowl

Red Chile Rice topped with Pecan Grilled
Chicken, Jack & Cheddar, Pico De Gallo,
Sour Cream and Sliced Avocado. **8**

Calamari Filets

Calamari Filets with a Sweet & Spicy Red Pepper
Glaze Drizzle and topped with Mango Salsa. **9**

Enchanted Garden

Adobe Salad

Spring Mix tossed with Orange Chipotle
Vinaigrette, Goat Cheese, Roasted Red Peppers
and Fried Tortilla Strips. **5**

New Mexican Caesar Salad

Romaine Lettuce tossed with Tequila Lime
Dressing, Asiago Cheese, Roasted Red Peppers
and Fried Tortilla Strips. **5**

Silver City Spinach

Spinach Leaves tossed with Raspberry
Vinaigrette, Gorgonzola Cheese,
Strawberries and Roasted Pine nuts. **5**

Red Chile Pork Posole

A spicy mix of Roasted Pork and Hominy
in Red Chile Broth. Cabbage, Limes
and a warm flour tortilla. **5**

Green Chile Corn Chowder

New England meets New Mexico! Sweet Blend
of Corn, Green Chiles & Pecan Grilled Chicken
topped with Fried Tortilla Strips. **5**

Draft Pints

American Lager , **Coors Light**

Aged slowly for that legendary ice
cold, easy drinking taste. **3**

Mexican Style Pilsner, **Modelo Especial**

Well balanced taste, light hop
character and crisp finish. **4**

Belgium White Wheat, **Blue Moon**

Valencia Orange Peel inspired by
Flavorful Belgian Wits. **4**

Vienna Style Lager, **Dos XX Amber**

A traditional Vienna style Amber
lager with a rich, big flavor. **4**

Medium Bodied Lager, **Negro Modelo**

Caramel sweetness & dark chocolate
balance out this smooth beer. **4**

Vintner's Pour

Eight(8) Ounce Pour

House

Chardonnay 6

Montpellier/California

Merlot 6

Montpellier/California

Cabernet 6

Montpellier/California

Premium

Pinot Grigio 7

Pighin, Italy

Sauvignon Blanc 7

Kendall Jackson Avant , California

Chardonnay 8

Kendall Jackson, California

Pinot Noir 8

Mark West, California

Zinfandel 8

Layer Cake Primitivo, Italy

Malbec 8

Mountain Door, Argentina

Red Wine Blend 8

Project Paso Robles