

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

Local 48 Cheese Curds 9

Arizona Farm's Curds | Panko Breading
Finely Diced Jalapeno

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

Blue Seafood Enchiladas

A Christmas Stacked Enchiladas

D Ocean Front, NM

O Double Barrel Enchiladas

B Lazy Tacos, by Land

E Lazy Tacos, by Sea

Carne Adovada

Chimichanga

Chimichilada

Spooning Rellenos

Hatch Garlic Shrimp

SW Chicken Pasta

B Lobster Macaroni

L Raspberry Pork Tenderloin

U Last Night's Meat Loaf

E Chorizo Stuffed Chicken

Ancho Salmon*

Santa Fe Bay*

Las Cruces Kabobs*

S

T Jala Holla Steak*

E Steak & Portabella*

A Tucumcari Tenderloin*

K Oscar Medallion*

S Land of Enchantment*

Hatch Chicken Corn Chowder

S Red Chile Pork Posole

& Territorial Green Chile Pork

S Adobe Salad

New Mexican Caesar

Adobe Plates represent Traditional New Mexican and Mexican Favorites.

Chef Jose Cruz Leyva's Signature Entrée. Panko Breaded Beef Tenderloin Relleno, Smoked Pork Tamale and (500 TYMEBYD) Carne Adovada. 19

New Mexico. The 47th State in the Union. House Made Shredded Beef Enchilada, Pecan Grilled Chicken Taco and Carne Adovada Burro 18

Blue Corn Tortilla Enchiladas filled with Ancho Salmon, Pecan Grilled Shrimp and Blue Lump Crab. Cool Salsa Verde on the side. 19

Pecan Grilled Chicken Enchiladas, New Mexican Style. Corn Tortillas layered with Jack & Cheddar, Red & Green Chile, Fried Egg and Pico De Gallo 18

Raspberry Chipotle Lobster Tamale, Shrimp Relleno and Crab Cake Taco with a Cilantro Tartar Sauce. 20

Traditional White Corn Tortilla Enchiladas. Choices: Jack & Cheddar 13, Garden 14, Shredded Beef, Carne Adovada or Pecan Grilled Chicken 15

Corn Tortillas, Cabbage, Adobo Sour Cream and Pico De Gallo with your choice of Guac or Garden 13, Chicken, Shredded Beef or Carne Adovada 15

Corn Tortillas, Cilantro Tartar Sauce, Cabbage and Pico De Gallo with your choice of Crab Cake 16, Ancho Salmon, Shrimp or Mahi 19

500TYMEBYD Pork Roast simmered in house seasonings and immersed in our Red Chile Adobo Sauce. Cilantro Garnish and Flour Tortilla 16

Deep Fried Chicken or Shredded Beef Burro with Caramelized Onions and Jack & Cheddar. Topped with Adobo Sour Cream and Pico De Gallo 16

Deep Fried Mini Beef or Chicken Burro along side a Portabella Mushroom Enchilada dosed with Amaretto Mushroom Cream Sauce. 17

Fire Roasted Anaheim Peppers stuffed with Beef Tenderloin, Chorizo, Jack and Cheddar Cheese. Panko, lightly fried then finished in oven. 18

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

Blue Plates represent Southwestern Cuisine typically found in the Four Corner States.

Penne Pasta enveloped with Tomatillo Cream Sauce, Cilantro, Tomatoes, Asparagus and Avocado 22

Linguini, Chicken, Corn, Beans, Asiago, Pine Nuts and Tomatoes tossed with Chipotle Cream Sauce in a Warm Flour Tortilla. 18

Penne Pasta and Green Chile Lobster pan tossed in a Creamy Asiago & Fontina Cheese Sauce, Red Pepper Flakes and Truffle Oil 26

Iowa Pork Tenderloin Medallions topped with Raspberry Chipotle and Mango Salsa. Pecan Grilled Zucchini and Red Chile Mashed Potatoes. 22

We never sell it the day we make it. Traditional Meatloaf, Distinct Southwest Flavors within Blue Adobe Chorizo and Hatch Chile. 17

Chicken Breast stuffed with Hatch Green Chile, Fontina Cheese, Chorizo and Amaretto Mushroom Cream Sauce. Green Chile Potato & Veg. 18

Fresh Salmon seared with house seasonings and topped with Chipotle Tomato Relish. Green Chile Potato & Sautéed Vegetables. 19

Ancho Seared Halibut topped with Jalapeno Hollandaise side by side with a Red Chile Shrimp Enchilada. Sautéed Vegetables and Rice. 23

Skewered Salmon*, Shrimp & Halibut, Anaheim Green Chiles and Red Onions. Jalapeno Hollandaise, Red & Green Chile over Beans, Rice & Veg. 26

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

Beef Tenderloin Filet topped with JALapeno HOLLAndaise. Served with a Red or Green Chile Shrimp Enchilada, Red Chile Rice and Beans. 24

Portabella Mushroom Enchilada topped with Amaretto Mushroom Cream Sauce and Beef Tenderloin Filet. Sautéed Vegetables 25

Jalapeno Hollandaise Beef Tenderloin Filet served with Chipotle Pasta, Green Chile Potato and Sautéed Vegetables. 27

Oscar Style Beef Tenderloin Filet with Blue Lump Crab, Jalapeño Béarnaise and Red Tortilla Strips. Asparagus and Chipotle Pasta 28

Twin Shrimp and Beef Tenderloin Filet topped with Jalapeño Hollandaise. Red Chile Chicken Enchilada, Green Chile Potato & Sautéed Veg. 29

Hatch Chicken Corn Chowder Pecan Grilled Chicken | Corn | Hatch Green Chile | Sour Cream | 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

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 Oñate

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

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

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

Margarita Flight

Cucombre | Prickly Pear | Cruz Caddy 15

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

Sangria Trail

Red, Red Wine Sangria

Red Wine | Peach Schnapps | Brandy
OJ | Sprite | Cranberry Juice
20oz. 10

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

Paloma, 100% Blue Agave Tequila
SQUIRT | Lime | Salt 8

Georgia Peach Sangria

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

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

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

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

With the purchase of a Blue Plate, enjoy a complimentary Side Salad, Corn Chowder or Red Chile Pork Posole and finish with a complimentary Crème Brulee.

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.

Brunch Menu

Saturday & Sunday from 10am - 2pm

Huevos Rancheros

The Nebraskan

Hatched & Stuffed Sopapilla

Breakfast Nachos

Breakfast Burrito

Sweet Cream Sopapilla

(Regular Menu Offered)