



**Killer**, 100% Blue Agave Tequila 7.95

Mexican Lime Margarita Recipe.

**Farm Fresh Strawberries,**

Frozen. California Coastal Fresh Strawberries. Sugar Rim. 9.95

**Mango,**

Frozen. India Mango Puree. Sugar Rim. 8.95

**Sangarita,**

Frozen Killer swirled with *Blue Adobe* Sangria. 20oz. 10.95

**Lighten Up,** Tres Generaciones Plata

Organic Tequila, Fresh Squeezed Lime Juice, Splash Fresh OJ and Organic Agave Nectar. Skinny....163 Calories 9.95

**Prickly Pear,** 100% Blue Agave Tequila

Mexican Lime Margarita Recipe and

*Local Pera* Prickly Pear Nectar. 10.95

**Cruz Caddy,** 1800 Reposado

Mexican Lime Margarita Recipe and Grand Marnier Float. 10.95

**Black Pomarita,** Herradura Silver

POMegranate & Fresh Squeezed Lime Juice, Fresh Blackberries and Organic Agave Nectar. Sugar Rim. 10.95

**Cucombre,** Tanteo Jalapeno Blanco

Infused Jalapeno Tequila, Fresh Cucumbers, Fresh Squeezed Lime Juice and Organic Agave Nectar. 11.95

**Silver Coin,** Herradura Silver

Mexican Lime Margarita Recipe and Cointreau Orange Liqueur Float. **Receive a "Silver Dollar" Back.** 12.95

**Ferrari,** Patron Silver

Mexican Lime Margarita Recipe and Grand Marnier Float. 13.95

**Margarita Flight**

Black Pomarita | Prickly Pear | Cucombre 14.95

## Skinny Dip Margarita

Caution: Tequila Makes Your Clothes Fall Off.

24 oz. Souvenir Jar,

Hornitos Reposado Margarita, Splash OJ

Sunken 7oz. Corona and Salted Rim. 15.95 Refills 13.95

**Souvenir Jar also doubles as a Salsa Growler.**

**Great for Parties!**

**Refill 24oz. Salsa Growler for the price of a pint.**

**2 BAG's of Tri Colored Tortilla Chips. 10**

## Sangria Trail

**Georgia Peach Sangria**

New Age White Wine | Absolut Peach Vodka

Peach Schnapps | Splash Soda Water

Oranges, Grapes & Strawberries 20oz. 10.95

**Red, Red Wine Sangria**

Red Wine | California Strawberry Puree | Brandy

Splash Sprite | Oranges, Grapes & Strawberries. 20oz. 9.95

**Moscow Mule,** Titos Handmade Vodka

Fresh Squeezed Lime Juice | Ginger Beer 9.95

**Tijuana Jack Ass,** 100% Blue Agave Tequila

Fresh Squeezed Lime Juice | Jalapeno - Pineapple Puree

Ginger Beer 9.95

**Paloma,** 100% Blue Agave Tequila

SQUIRT | Splash of Fresh Squeezed Lime Juice | Salt 7.95

## APPETIZERS

**Fresh Guacamole**

Avocado, Jalapeño, Tomato, Onion, Lime, Cilantro & Salt Market

**"Four Corners" Bean Con Queso**

Hot Skillet of Hand Mashed Pinto Beans, Jack & Cheddar Cheese, Hatch Green Chile, Chipotle, Pico and Sour Cream. 8.95

**Dipity Doo Dah**

Fresh Guacamole | Bean Con Queso | Mango Salsa 11.95

**"The Original" Lobster Con Queso**

Generous Chunks of Lobster sautéed with Hatch Green Chili, Garlic, Spinach, Chipotle, Asiago and Oaxaca Cheese. 14.95

**Margarita Cheese Crisp**

Local Baked Flour Tortilla, Queso Fresco, Roasted Garlic, Tequila, Fresh Lime and Pico De Gallo. 8.95

**Jimmy Crack Corn Crab Cakes**

Four, Crispy Crab Cakes, Hatch Green Chile, Corn, Oaxaca Cheese and Cilantro Tartar Sauce. 10.95

**Navidachos**

Tri-Colored House Made Tortilla Chips, Bean Con Queso, Red & Green Hatch Chile, Shredded Beef, Fresh Guacamole, Jack & Cheddar Cheese, Sour Cream and Pico De Gallo. 11.95

**Local 48 Cheese Curds**

Arizona Farm's Jalapeno Curds lightly breaded with Panko. Hatch Green Chili Ranch. 9.95

## HANDHELD

**Chicken or Tenderloin Quesadilla**

Hatch Green Chile, Monterey Jack and Cheddar Cheese. Sour Cream and Pico De Gallo.

Pecan Grilled Chicken 12.95 Pecan Grilled Tenderloin 14.95

**Shrimp or Salmon\* Lettuce Wrap**

Ancho Seared Shrimp or Salmon\*....

Avocado, Mango Salsa, Shredded Cabbage and Limes. 14.95

**Pulled Pork Adobo**

Pulled Pork Adobo drizzled with Honey then topped with Apple Slaw and Onion Strings on a Potato Bun. French Fries. 10.95

**BAG Burger\***

Blue Adobe Grille House Burger. Phoenix Magazine's Top 10! Half Pound USDA Choice cooked over Pecan Wood and topped with Cheddar & Bacon on a Potato Bun. French Fries. 11.95

**Hatched Chile Burger\***

Best Burger in Town! Half Pound USDA Choice, cooked over Pecan Wood with Monterey Jack, Hatch Green Chile and topped with a Fried Egg\* on a Potato Bun. French Fries. 13.95

**Portabella Wrap**

Sautéed Portabella Mushrooms, Avocado, Oaxaca Cheese, Cilantro Pesto, Chipotle Tomato Relish and Fresh Spring Mix wrapped in a Chipotle Flour Tortilla. Fresh Fruit. 11.95

## LIGHTEN UP

**Cheeeze Relleno**

Anaheim Pepper Roasted over pecan wood, peeled and stuffed with Cheddar and Monterey Jack Cheese. Egg washed and crusted with Panko Bread Crumbs. Rice and Vegetables. 9.95

**Santa Fe Bay Enchilada**

Blue Corn Tortilla filled with Ancho Halibut and Jack & Cheddar. Topped with Jalapeno Hollandaise. Rice & Vegetables. 12.95

**VEG ANchilada**

Corn Tortilla filled with Portabella Mushrooms and topped with Salsa Verde. Avocado Slaw Cup & Sautéed Vegetables. 9.95

**Blue Bar Bowl**

Pecan Grilled Chicken, Avocado, Jack & Cheddar Cheese, Sour Cream and Pico De Gallo over Red Chile Rice. 12.95

**Lobster Tamale**

Imagine Lobster Con Queso surrounded by White Corn Masa and topped off with Raspberry Chipotle and Mango Salsa. Red Chile Rice & Sautéed Vegetables. 13.95

- Hatch Chicken Corn Chowder** Sweet Blend of Corn, Hatch Chile and Pecan Grilled Chicken. Garnished with Sour Cream & Fried Tortilla Strips. 6/9
- Red Chile Pork Posole** A spicy mix of Roasted Pork, Hominy, Onion, Bay Leaves in a Red Chile Broth. Cabbage, Lime and a warm Flour Tortilla. 6/9
- A Territorial Green Chile Pork** Roasted Pork, Potato and Hatch Green Chile. Queso Fresco, Radish, Pine Nuts and a warm Flour Tortilla 7/10
- D Adobe Salad** Spring Mix tossed with Orange Chipotle Vinaigrette, Goat Cheese and Roasted Red Peppers. Fried Tortilla Strips 8/10
- D New Mexican Caesar** Romaine Lettuce tossed with Tequila Lime Caesar, Asiago Cheese and Roasted Red Peppers. Fried Tortilla Strips 8/10
- Add to your salad.....Pecan Grilled Chicken 5 Ancho Salmon\* 8 Pecan Grilled Shrimp (5) 8
- O Crab Cake Louie** Spring Mix tossed with Chipotle 1000 Island. "JCC" Crab Cakes, Pecan Grilled Shrimp, Asparagus, Tomato and Avocado. 18
- N Chip Chop Salad** Blue Adobe's Version of the Taco Salad. Crisp Chopped Romaine Lettuce tossed with Ranch Dressing. Take Deep Bites! Bean Con Queso layered on bowl bottom and topped with Guacamole, Sour Cream, Pico De Gallo and Jack & Cheddar Cheese. Flour Tortilla Chips.
- Choice of: Shredded Beef, Chicken, Carne Adovada or Enchanted Veggies 14 Salmon\*, Pecan Grilled Shrimp or Tenderloin 17

**A D O B E P L A T E S** represent Traditional New Mexican and Mexican Favorites.

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

**Cruz Kitchen "Signature"**

- Panko Breaded Beef Tenderloin Relleno with Chorizo, Smoked Pork Tamale and (500 TYMEBYD) Carne Adovada. 18
- The "47" Ranch** House Made Shredded Beef Enchilada, Pecan Grilled Chicken Taco and Carne Adovada Burro. 16
- Blue Seafood Enchiladas** Blue Corn Tortillas filled with Jack & Cheddar, Ancho Salmon, Pecan Shrimp & Blue Lump Crab. Baked in Salsa Verde. 17
- Christmas Stacked Enchiladas** Pecan Grilled Chicken Enchiladas, New Mexican Style.
- Corn Tortillas layered with Jack & Cheddar, Red & Green Chile, Fried Egg and Pico De Gallo. 17
- A Ocean Front, NM** Raspberry Chipotle Lobster Tamale and Shrimp Relleno with Mango Salsa. Crab Cake Taco with a Cilantro Tartar Sauce. 19
- D Double Barrel Enchiladas** Traditional Rolled White Corn Tortilla Enchiladas.
- Choices: Jack & Cheddar 13 Garden 14 Shredded Beef, Carne Adovada or Pecan Grilled Chicken 15
- O Portabella Barrel Enchiladas** Portabella Mushroom Enchiladas doused with Amaretto Mushroom Cream Sauce. Sautéed Veg. and Rice. 18
- B Lazy Tacos, by Land** Corn Tortillas, Cabbage, Jack & Cheddar Cheese, Adobo Sour Cream and Pico De Gallo.
- Choices: Guacamole or Garden 13 Chicken, Shredded Beef or Carne Adovada 15 Tenderloin 17
- E Lazy Tacos, by Sea** Double Layer Corn Tortillas, Cilantro Tartar Sauce and Cabbage.
- Crab Cake with Mango Salsa 16 Ancho Salmon or Shrimp with Pico De Gallo 17 Ancho Mahi Mahi with Mango Salsa 18
- Carne Adovada** 500TYMEBYD
- Pork Roast simmered in house seasonings and immersed in our Red Chile Adobo Sauce. Cilantro Garnish and Flour Tortilla 16
- Honey Smoked Pork Tamales** Husk hand filled with Red Chile Masa, Carne Adovada and Steamed to create a Tender, Sweet & Savory bite. 16
- Chimichanga** Deep Fried Chicken or Shredded Beef Burro with Caramelized Onions, Jack & Cheddar. Adobo Sour Cream and Pico De Gallo 16
- Rojo Tenderloin Burro** Tenderloin, Avocado, Hatch Green Chiles, Cilantro and Queso Fresco smothered with Hatch Red Chile & Pico. 17
- Chimichilada** Mini Beef or Chicken Chimichanga along side a Portabella Mushroom Enchilada doused with Amaretto Mushroom Cream Sauce. 17
- Spooning Rellenos** Fire Roasted Anaheim Peppers, Panko Breaded, lightly fried then finished in oven.
- Choices: Jack & Cheddar Cheese 15, Pecan Grilled Shrimp 18, Tenderloin with Chorizo 18

**B L U E P L A T E S** represent Southwestern Cuisine typically found in the Four Corner States.

- Hatch Garlic Shrimp Pasta** Penne Pasta enveloped with Tomatillo Cream Sauce, Cilantro, Tomatoes, Asparagus and Avocado. 20
- SW Chicken Pasta** Linguini, Chicken, Corn, Beans, Asiago, Pine Nuts and Tomatoes tossed with Chipotle Cream Sauce in a Warm Flour Tortilla. 16
- Lobster Macaroni** Penne Pasta and a Generous Catch of Lobster pan tossed in a Creamy Asiago & Oaxaca and Chihuahua Cheese Sauce, Hatch Green Chiles, Red Pepper Flakes and Truffle Oil 26
- Raspberry Pork Tenderloin** Iowa Pork Tenderloin Medallions topped with Raspberry Chipotle and Mango Salsa.
- B Pecan Grilled Zucchini and Red Chile Mashed Potatoes.** 21
- L Last Night's Meat Loaf** We never sell it the day we make it. Traditional Meatloaf, Distinct SW Flavors, Chorizo, Sautéed Veg. and Asiago Potato Pancake. 16
- U Chorizo Stuffed Chicken** Chicken Breast stuffed with Hatch Green Chile, Oaxaca Cheese, Chihuahua Cheese and House made Chorizo, then smothered in an Amaretto Mushroom Cream Sauce. Green Chile Potato & Sautéed Vegetables. 17
- E Ancho Salmon \*** Fresh Salmon seared with house seasonings and topped with Chipotle Tomato Relish.
- Green Chile Potato & Sautéed Vegetables. 18
- Santa Fe Bay\*** Ancho Seared Halibut topped with Jalapeno Hollandaise side by side with a Red Chile Shrimp Enchilada. Sautéed Vegetables and Rice. 21
- Las Cruces Kabobs\*** Skewered Salmon\*, Shrimp & Halibut, Anaheim Green Chiles and Red Onions. Kabobs are topped with Jalapeno Hollandaise, Red & Green Chile over Pinto Beans, Red Chile Rice & Sautéed Vegetables on a Flour Tortilla. 26
- S T E A K S** are Pecan Grilled, 6 ounce, USDA Choice Beef Tenderloin.
- Steak & Fries\*** Beef Tenderloin Filet topped with Jalapeno Hollandaise, Ancho Seasoned Fries with Melted Jack & Cheddar. Hatch Green Chile. 19
- Jala Holla Steak\*** Beef Tenderloin Filet topped with JALApeno HOLLAndaise.
- Served with a Red or Green Chile Shrimp Enchilada, Red Chile Rice and Pinto Beans. 23
- S Steak & Portabella\*** Beef Tenderloin Filet, Portabella Enchilada with an Addictive Amaretto Mushroom Cream Sauce. Sautéed Vegetables. 24
- T Steak Las Cruces\*** Beef Tenderloin Filet, Las Cruces Kabob topped with Jalapeno Hollandaise over Pinto Beans, Rice and Sautéed Vegetables. 26
- E Tucumcari Tenderloin\*** Jalapeño Hollandaise Beef Tenderloin Filet served with Chipotle Pasta,
- A Green Chile Potato and Sautéed Vegetables on a Warm Flour Tortilla.** 26
- K Oscar Medallion\***
- S Beef Tenderloin Filet with Blue Lump Crab, Jalapeño Béarnaise and Red Tortilla Strips.** Pecan Grilled Asparagus and Chipotle Pasta. 27
- Land of Enchantment\*** Beef Tenderloin Filet topped with Twin Pecan Grilled Shrimp and Jalapeño Hollandaise .
- Red Chile Chicken Enchilada, Green Chile Potato & Sautéed Vegetables. 28