

**Flaco "Skinny"
Margarita**

Tres Agaves

Agave Nectar and
Fresh Squeezed
Orange & Lime
Juice. 163 Calories

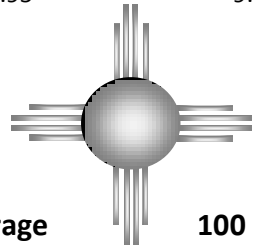
7.95

**Don Culio
Margarita**

Don Julio Blanco

Cucumbers and a
Hint of Jalapeno.
Agave Nectar,
Fresh Lime Juice

9.95



**Entourage
Margarita**

Avion Reposado

Made famous on HBO
with a Midori Float
.....Turtle Style

and you keep the glass!

9.95

**100 Year
Margatini**

Centenario Plata

Arizona 1914—2014
Cointreau,
Fresh Squeezed
Orange & Lime
.....Served Up

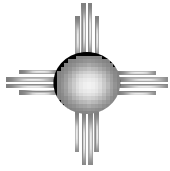
10.95

Georgia Peach Sangria

New Age White Wine, Peach Vodka,
Peach Schnapps

Glass 8.95

Pitcher 24.00



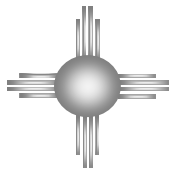
Last Rights Margarita

Tres Generations Anejo

Aged Tequila, Fresh Strawberries & Juice and Agave
Nectar. Whipped Cream and Short Cake Garnish 10.95

KILLER SANGARITA

18oz. Frozen Killer Margarita with Strawberry Puree and Sangria Float 8.95



**Prickly Pear
Margarita**

Casa Nobles Crystal

Scottsdale's
All Natural Prickly
Pear Syrup with
Casa Nobles Crystal
Organic Tequila

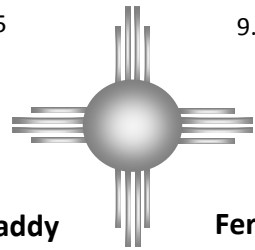
9.95

**Silver Coin
Margarita**

Cruz Silver

ASU Alumni
Inspired Tequila,
and "Coin"reau
**Receive a
Silver Coin Back**

9.95



**Cruz Caddy
Margarita**

1800 Reposado

Gran Marnier Float
Named after our
Chef/Founder

Jose Cruz Leyva

8.95

**Ferrari
Margarita**

Patron Silver

The Boss's Caddy
Gran Marnier
Float

11.95

Red, Red Wine Sangria

Red Wine, Brandy, Triple Sec,
Strawberry Puree

Glass 6.95

Carafe 21.00

Appetizers

Fire Roasted Salsa & Fresh Tortilla Chips

Complimentary with an entrée. Refills by request.

"Ask About our Salsa Jar Program"

24oz. Jar of Salsa 12.95 Refills \$8.95

Add to your Chips & Salsa....

"4 Corners" Bean Con Queso 5.95

"Old Family Recipe" Cheese Crisp 5.95

"Fresh" Guacamole 6.95

"Area 54" Spinach Dip 7.95

Dipity Doo Dah 12.95

Guacamole, Bean Con Queso and Spinach Dip.

Navidachos

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

Zesty Shrimp Cocktail

Not to be missed....Generous Size Shrimp
and Zesty Blue Adobe Cocktail Sauce. 10.95

Jimmy Crack Corn Crab Cakes

Crab mixed with Green Chili, Corn and Cilantro,
dipped and rolled in Panko Bread Crumbs.
Cilantro Tartar Sauce. 8.95

Hatch Catch

A sampler of Fired Roasted Shrimp, Crab Cakes
and Green Chile Lobster Dip. 17.95

Chicken Quesadilla

Pecan Grilled Chicken, Hatch Green Chiles,
Monterey Jack & Cheddar.

Side: Sour Cream & Pico de Gallo 8.95

Shrimp Quesadilla

Pecan Grilled Shrimp, Caramelized Onions, Roasted
Red Peppers, Monterey Jack & Cheddar.

Side: Sour Cream & Mango Salsa 11.95

Lettuce Wraps

Carne Adovada, Chicken or Shredded Beef

Pico De Gallo, Shredded Jack & Cheddar Cheese
and Sour Cream. 8.95

Blackened Shrimp or Salmon...Avocado

Slices, Cabbage Nest of Mango Salsa
and Fresh Lime. 11.95

Blue Adobe "Santa Fe" Grille

Scottsdale

*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 ever worked with in
my 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 "Valley's Best Restaurant"

7 Years in a Row... Phoenix Magazine

The New Mexican Difference

Pecan Grille- This is considered a pivotal ingredient in Santa
Fe Cuisine. New Mexico's is the third largest provider of pecan
wood in the nation behind Texas and Georgia.

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.

Christmas - This is a term used when guests request red and
green chile. 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.

Stacked Enchiladas - With it's origins in Taos, NM, this
form of enchiladas is layered corn tortillas, non fried, and
traditionally served with a fried egg on top.

Rellenos - Anaheim Pepper 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 NM 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.

Chimichanga - An accidental delight. The namesake comes
from an expletive uttered when a cook dropped a burrito into a
fryer by accident. Do your own research from here. :)

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.

Enchanted Garden

Adobe Salad

Spring Mix tossed with Orange Chipotle
Vinaigrette, Goat Cheese, Roasted Red Peppers
Fried Tortilla Strips. 5.95/7.95

New Mexican Caesar Salad

Romaine Lettuce tossed with Tequila Lime Dressing,
Asiago Cheese, Roasted Red Peppers
and Fried Tortilla Strips. 5.95/7.95

Silver City Spinach

Spinach Leaves tossed with Raspberry Vinaigrette,
Gorgonzola Cheese, Strawberries
and Roasted Pine nuts. 6.95/8.95

Add to your salad....

Pecan Grilled Chicken 4.95

Ancho Salmon or Shrimp 6.95

Chip Chop Salad

Crisp chopped Romaine tossed with Ranch
Dressing. Bean Con Queso, Guacamole, Sour Cream,
Pico De Gallo and Shredded Cheddar and Jack.
Flour Tortilla Chips.

Shredded Beef, Chicken or Pulled Pork

10.95/12.95

Crispy Catch Salad

Spring Mix tossed with Orange Chipotle
Vinaigrette, Goat Cheese, Roasted Red Peppers
Crabs Cakes & Cilantro Tartar Sauce. 12.95

Red Chile Pork Posole

A spicy mix of Roasted Pork and Hominy
in Red Chile Broth. Cabbage, Limes
and a warm flour tortilla. 6.95

Green Chile Corn Chowder

New England meets New Mexico! Sweet Blend of
Corn, Green Chiles & Pecan Grilled Chicken
topped with Fried Tortilla Strips. 6.95

Soup and Salad

Cup of Pork Posole or Chicken Corn Chowder
Spinach, Adobe or Caesar Side Salad

7.95

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. 15.95

Taos Combo

Honey Smoked Pork Tamale, Tenderloin Relleno & Shrimp Enchilada. 16.95

✦ Stacked Enchiladas

Chicken, Shredded Beef or Carne Adovada Enchiladas, New Mexican Style!. Corn Tortillas Stacked and smothered in Red or Green Chile or, Christmas Style. 13.95 (*True Blue New Mexicans add a Fried Egg on top. \$1.25*)

Enchanted Garden Enchiladas

Corn Tortillas filled with Sautéed Mushrooms, Spinach, Zucchini, Corn, Onions and Mixed Cheese. 12.95

Blue Seafood Enchiladas

Blue Corn Tortilla Enchiladas filled with Salmon, Shrimp and our Fresh Catch with Cool Salsa Verde on the side. 15.95

Lazy Tacos (Ask About Taco Tuesday?)

Chicken, Shredded Beef, Carne or Tenderloin in Soft Corn Tortillas. Cheese, Cabbage, Pico, Tortilla Strips and Adobo Sour Cream. 11.95

Ancho Salmon, Shrimp or Crab Cake in Soft Corn Tortillas. Cabbage, Pico, Tortilla Strips and Cilantro Tartar Sauce. 13.95

Santa CaFé One 8.95 Two 13.95

Favorites: Smoked Pork Tamale, Carne Adovada, Mini Chicken or Shredded Beef Burro

Tacos: Chicken, Shredded Beef, Tenderloin ,Crab Cake, Shrimp or Salmon

Enchiladas: Cheese, Chicken, Shredded Beef, Carne or Garden

Silver Dollar*: Seafood, Shrimp, or Portabella Enchilada Tenderloin or Shrimp Relleno Lobster Tamale (Add \$1 per item*)

✦ Carne Adovada

Pork Roast simmered in house seasonings and immersed in our Red Chile Adobo Sauce. Cilantro Garnish & Flour Tortilla. 13.95

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. Topped off with Adobo Sour Cream. Red or Green Chile on the side. 13.95

Chimichilada

Mini Chicken or Beef Chimi served with a Portabella Mushroom Enchilada with Amaretto Mushroom Cream Sauce. 14.95

✦ Spooning Rellenos

Fire Roasted Anaheim Peppers filled with Beef Tenderloin, Chorizo, Jack & Cheddar. 15.95

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. 16.95

Lobster Macaroni

Penne Pasta with Green Chile Lobster enveloped in a Creamy Asiago and Fontina Cheese Sauce, Red Peppers Flakes and Truffle Oil . 19.95

✦ Southwest Chicken Pasta

Linguini, Chicken, Corn, Beans, Asiago, Pine Nuts and Tomatoes with Chipotle Cream Sauce. 15.95

High Desert Pasta

Linguini, Garlic, Pine Nuts, Tomatoes, Mushrooms, Asiago and Cilantro, tossed with white wine and & olive oil. 12.95

Last Night’s Meat Loaf

Traditional Meat Loaf, distinct SW Flavors of Blue Adobe Chorizo and Hatch Chiles. Asiago Green Chile Potato & Sautéed Vegetables. 13.95

✦ 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 Rellenos

Twin Fire Roasted Anaheim Pepper, Peeled then filled with Shrimp & Fontina Cheese. Placed on Cool Plate of Shrimp Cocktail Sauce and topped with Corn Mango Salsa. 15.95

✦ Ancho Chile Rubbed Salmon

Fresh Salmon seared with house seasonings and topped with Chipotle Tomato Relish. Green Chile Potato & Sautéed Vegetables. 17.95

Ocean Front, New Mexico

Shrimp Cocktail Relleno on a painted plate of Shrimp Cocktail Sauce, Lobster Tamale with Mango Salsa & Raspberry Chipotle. Sautéed Vegetables. 15.95

Las Cruces Kabobs

Salmon, Shrimp and Our Fresh Catch skewered with Anaheim Green Chiles and Red Onions , with a drizzling of Jalapeno Hollandaise and Red & Green Chile Sauce served over Red Chile Rice, Pinto Beans and Sautéed Vegetables. 18.95

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. 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. Green Chile Optional! 10.95

Pulled Pork Adobo Sandwich

Fresh Potato Bun topped with Honey Adobo Pork, Creamy Apple Slaw and Fried Onion Strings. Fries 9.95

✦ Salmon BLT

Open faced Sopapilla, Ancho Seared Salmon, Maple Bacon and Chipotle Tomato Relish. Fries 12.95

AZ Republic’s Top 20 Sandwich June 2010

Fire Roasted Chicken Sandwich

Grilled Chicken over pecan wood with Jack Cheese, Avocado and Chipotle Tomato Relish on a Potato Bun. Fries 9.95

Chicken Caesar Wrap

Chicken breast tossed in Tequila Lime Caesar Dressing, Romaine, Roasted Red Peppers and Asiago, wrapped in a Chipotle Flour Tortilla. Fruit 9.95

Salmon Wrap

Ancho seared Salmon tossed in Spring Mix, Goat Cheese, Roasted Red Peppers and Orange Chipotle Vinaigrette, wrapped in a Chipotle Flour Tortilla. Fruit 11.95

Garlic Shrimp Pizza

House Tossed Dough, Chipotle Shrimp, Cilantro Pesto, Roasted Garlic, Pine Nuts & Fontina Cheese. 12.95

Spicy Chicken Pizza

House Tossed Dough, Chicken, Garlic Pesto, Salsa, Pico de Gallo and a blend of Fontina & Asiago Cheese. 10.95

Portabella Pizza

House Tossed Dough, Roasted Garlic Sautéed Portabella Mushrooms, Spinach, Roasted Red Peppers Fontina and Goat Cheese. 11.95

Barb Fire Pizza

BBQ Fire Roasted Chicken, Garlic Puree, and a blend of Fontina & Smoke Gouda Cheese with Thin Sliced Red Onions and Jalapenos. 10.95

“Queso Flats” Pizza

Cheese Crisp...Jack & Cheddar melted over a Flour Tortilla. 5.95

Add on.....Chicken, Shredded Beef or Pulled Pork 4.95

From our Pecan Wood Grill

All of our steaks are 6oz USDA Choice

✦ 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. 21.95

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. 20.95

Steak & Portabella*

Beef Tenderloin Filet grilled over pecan wood and a Portabella Mushroom Enchilada with Amaretto Mushroom Cream Sauce. Sautéed Vegetables. 18.95

✦ Tucamcari Tenderloin*

Beef Tenderloin Filet grilled to order over pecan wood, topped with Jalapeño Hollandaise. Served with Chipotle Pasta, Green Chile Potato and Sautéed Vegetables. 19.95

Jala Holla Steak

Fire Roasted Beef Tenderloin Filet, topped with Jalapeno Hollandaise. Red or Green Chile Shrimp Enchilada, rice and beans. 17.95

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