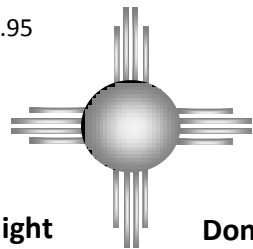


Flaco "Skinny" Margarita

Tres Agaves Silver

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

8.95



Prickly Pear Margarita

Casa Nobles Crystal

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

9.95

Take Flight Margarita

Avion Tequila

Silver, Reposado & Anejo

Avion Silver "Killer" Margarita with a 3/4oz. Tequila Flight

13.95

(Keep the Glass)

Don Culio Margarita

Don Julio Blanco

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

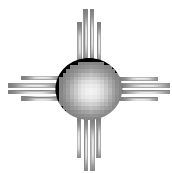
9.95

Georgia Peach Sangria

New Age White Wine, Peach Vodka, Peach Schnapps

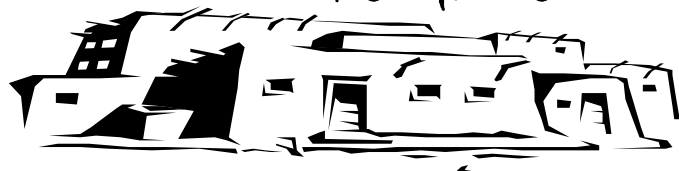
Glass 8.95

Pitcher 24.00



BLUE ADOBE

Santa Fe Grille



A Flavorful Spice! "Killer" Margarita

House Margarita with 100% Blue Agave Silver Tequila & Agave Nectar 6.95
Frozen Margaritas: Strawberry, Prickly Pear and Seasonal Flavors 7.95

Skinny Dip "Signature" Margarita

27oz. Hornitos Reposado Margarita, Agave Nectar, Splash of Fresh OJ and a Sunken Cornito. (7oz. Corona) Warning: Tequila Makes your Clothes Fall Off. Keep the Souvenir Jar. 14.95.

Marg. Refill 12.95

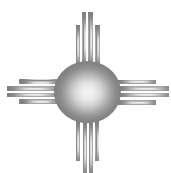
Salsa Refill \$8.95

Agave Mojito

Goldminer Agave Rum, hand crafted in Arizona, Agave Nectar with fresh mint and citrus. 7.95

Killer Sangarita

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



Margatini Kit

Tres Agaves Reposado

Table Side Shaken Margarita with Agave Nectar, Fresh Lime Juice & Splash OJ. Served Up Keep the Shaker!

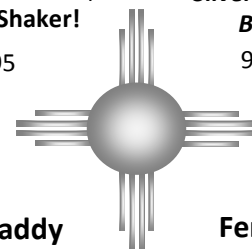
11.95

Silver Coin Margarita

Cruz Silver

ASU Alumni Inspired Tequila, and Cointreau.

Receive a "Silver Dollar" 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

"Hatch Catch" Table Teaser

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

Appetizers

Fire Roasted Salsa & Fresh Tortilla Chips

Complimentary with an entrée. Refills by request.

"Ask About our Salsa Jar Program"

27oz. Jar of Salsa 12.95 Refills \$8.95

Add to your Chips & Salsa

Fresh Guacamole

Jalapeno, Tomato, Onion, Lime and Cilantro 6.95

"Four Corners" Bean Con Queso

Blend of Cheeses & Green Chile hand mashed with Pinto Beans. Pico de Gallo and Sour Cream 5.95

"Area 51" Spinner Dip

Green Chile, Fontina and Cream Cheese Melt Spinach Dip with Flour and Corn Tortillas 7.95

"Dipity Doo Dah" Platter

Guacamole, Bean and Spinach Dip. 12.95

Designer Cheese Crisp

Shredded Jack & Cheddar melted over a Flour Tortilla. 5.95

Add: Chicken, Shredded Beef or Pulled Pork 4.95

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 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

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

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 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.

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

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 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 Crab Cakes & Cilantro Tartar Sauce. 13.95

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

Phoenix Mag. Best Chowder Nov. 2011

Lettuce Wraps

Carne Adovada, Chicken or Shredded Beef

Pico De Gallo, Shredded Jack & Cheddar Cheese and Sour Cream. 9.95

Blackened Shrimp or Salmom

Avocado Slices, Cabbage Nest of Mango Salsa and Fresh Lime. 12.95

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. 16.95

Taos Combo

Honey Smoked Pork Tamale, Tenderloin Relleno & Shrimp Enchilada. 17.95

✦ **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. 14.95 (*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 (All Crab...19.95)

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. 14.95

Santa CaFé One 8.95 Two 14.95

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

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

Enchiladas: Cheese (2), 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. 14.95

Chimichilada

Mini Chicken or Beef Chimi served with a Portabella Mushroom Enchilada with Amaretto Mushroom Cream Sauce. 15.95

✦ **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

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

Lobster Macaroni

Penne Pasta with Green Chile Lobster enveloped in a Creamy Asiago and Fontina Cheese Sauce, Red Peppers Flakes and Truffle Oil . 21.95

✦ **Southwest Chicken Pasta**

Linguini, Chicken, Corn, Beans, Asiago, Pine Nuts and Tomatoes with Chipotle Cream Sauce. 16.95

High Desert Pasta

Linguini, Garlic, Pine Nuts, Tomatoes, Mushrooms, Asiago and Cilantro, tossed with white wine and & olive oil. 13.95

✦ **Last Night’s Meat Loaf**

Traditional Meat Loaf, distinct SW Flavors of Blue Adobe Chorizo and Hatch Chiles. Asiago Green Chile Potato & Sautéed Vegetables. 14.95

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. 19.95

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.

9.95

Don Juan Burger*

Half Pound Beef Patty, topped with a slab of Anaheim Pepper, melted Fontina & Chorizo, cooked to order over a pecan wood grill. Fries.

10.95

Pulled Pork Adobo Sandwich

Fresh Potato Bun topped with Honey Adobo Pork, Creamy Apple Slaw and Fried Onion Strings. Fries 10.95

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

Chicado Melt

Sliced, Fire Roasted Grilled Chicken with a Jack Cheese Melt, 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

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. 17.95

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. 20.95

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. 21.95

✦ **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. 22.95

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