



Margaritas

- Killer,** 100% Blue Agave Tequila 9
Mexican Lime Margarita Recipe.
- Farm Fresh Strawberries,**
Frozen. California Coastal Fresh Strawberries. Sugar Rim. 11
- Mango,**
Frozen. India Mango Puree. Sugar Rim. 10
- Sangarita,**
Frozen Killer swirled with *Blue Adobe* Sangria. 20oz. 12

- Lighten Up,** Tres Generaciones Plata
Organic Tequila, Fresh Squeezed Lime Juice, Splash Fresh OJ
and Organic Agave Nectar. Skinny....163 Calories. 11

- Prickly Pear,** 100% Blue Agave Tequila
Mexican Lime Margarita Recipe and
Local Pera Prickly Pear Nectar. 12

- Cruz Caddy,** 1800 Reposado
Mexican Lime Margarita Recipe and Grand Marnier Float. 12

- Black Pomarita,** Herradura Silver
*POM*egranate & Fresh Squeezed Lime Juice, Fresh Blackberries
and Organic Agave Nectar. Sugar Rim. 13

- Cucombre,** Tanteo Jalapeno Blanco
Infused Jalapeno Tequila, Fresh Cucumbers, Fresh Squeezed
Lime Juice and Organic Agave Nectar. 14

- Silver Coin,** Herradura Silver
Mexican Lime Margarita Recipe and **Cointreau** Orange Liqueur
Float. ***Receive a “Silver Dollar “ Back.*** 14

- Ferrari,** Patron Silver
Mexican Lime Margarita Recipe and Grand Marnier Float. 16

- Margarita Flight**
Black Pomarita | Prickly Pear | Cucombre 15

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. 16 Refills. 14

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. 12

Sangria Trail

- Georgia Peach Sangria**
New Age White Wine | Absolut Peach Vodka
Peach Schnapps | Splash Soda Water
Oranges, Grapes & Strawberries. 20oz. 13
- Red, Red Wine Sangria**
Red Wine | *California* Strawberry Puree | Brandy
Sprite | Oranges, Grapes & Strawberries. 20oz. 11
- Moscow Mule,** Titos Handmade Vodka
Fresh Squeezed Lime Juice | Ginger Beer 11
- Tijuana Jack Ass,** 100% Blue Agave Tequila
Fresh Squeezed Lime Juice | Jalapeno - Pineapple Puree
Ginger Beer 12
- Paloma,** 100% Blue Agave Tequila
SQUIRT | Splash of Fresh Squeezed Lime Juice | Salt 9

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. 10

- Dipity Doo Dah**
Fresh Guacamole | Bean Con Queso | Mango Salsa 14

- “The Original” Lobster Con Queso**
Generous Chunks of Lobster sautéed with Hatch Green Chili,
Garlic, Spinach, Chipotle, Asiago and Oaxaca Cheese. 18

- Pecan Roasted Hummus**
Pecan Roasted Chiles blended with Pinto Beans, Fresh Garlic
and Queen Creek Olive Oil. Sliced Seasonal Vegetables. 10

- Jimmy Crack Corn Crab Cakes**
Four, Crispy Crab Cakes, Hatch Green Chile, Corn, Oaxaca
Cheese and Cilantro Tartar Sauce. 12

- Local 48 Cheese Curds**
Arizona Farm’s Jalapeno Curds lightly breaded with Panko.
Hatch Green Chili Ranch. Fresh Jalapeno. 13

HANDHELD

- Chicken or Tenderloin Quesadilla**
Hatch Green Chile, Monterey Jack and Cheddar Cheese.
Sour Cream and Pico De Gallo.
Pecan Grilled Chicken 14 Pecan Grilled Tenderloin 16

- 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. 15

- Shrimp or Salmon* Lettuce Wrap***
Ancho Seared Shrimp or Salmon*....
Avocado, Mango Salsa, Shredded Cabbage and Limes. 16

- Pulled Pork Adobo**
Pulled Pork Adobo drizzled with Honey then topped with Apple
Slaw and Onion Strings on a Potato Bun. French Fries. 13

- 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. 12

- 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. 14

- 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. 13

LIGHTEN UP

- Solo Kabob**
Skewered Salmon*, Shrimp & Halibut, Anaheim Green Chiles &
Red Onions lightly drizzled with Red & Green Chile and Jalapeno
Hollandaise. Rice and Vegetables. 16

- Santa Fe Bay Enchilada**
Blue Corn Tortilla filled with Ancho Halibut, Jack & Cheddar.
Topped with Jalapeno Hollandaise. Rice & Vegetables. 15

- VEG ANchilada**
Corn Tortilla filled with Portabella Mushrooms and topped with
Salsa Verde. Sliced Avocado & Sautéed Vegetables. 12

- Blue Bar Bowl**
Pecan Grilled Chicken, Avocado, Jack & Cheddar Cheese,
Sour Cream and Pico De Gallo over Red Chile Rice. 15

- 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. 15

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Hatch Chicken Corn Chowder Sweet Blend of Corn, Hatch Chile & Pecan Grilled Chicken. Garnished with Sour Cream & Fried Tortilla Strips. 6/9

Red Chile Pork Posole Spicy mix of Roasted Pork, Hominy, Onion, Bay Leaves in a Red Chile Broth. Cabbage, Lime and warm Flour Tortilla. 6/9

Territorial Green Chile Pork Stew Roasted Pork, Potato and Hatch Green Chile. Queso Fresco, Radish, Pine Nuts and a warm Flour Tortilla. 7/10

Adobe Salad Spring Mix tossed with Orange Chipotle Vinaigrette, Goat Cheese and Roasted Red Peppers. Fried Tortilla Strips. 8/11

New Mexican Caesar Romaine Lettuce tossed with Tequila Lime Caesar, Asiago Cheese and Roasted Red Peppers. Fried Tortilla Strips. 8/11

Add to your salad.....Tossed Pecan Grilled Chicken 6 Ancho Salmon & Mahi Mahi* 9 Pecan Grilled Shrimp (5) 10

Crab Cake Louie Spring Mix tossed with Chipotle 1000 Island. “JCC” Crab Cakes, Pecan Grilled Shrimp, Asparagus, Tomato and Avocado. 18

Chip Chop Salad Blue Adobe’s Version of the Taco Salad. Crisp Chopped Romaine Lettuce tossed with Hatch 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 16 Salmon*, Pecan Grilled Shrimp or Tenderloin 19

***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 unless otherwise noted.

Cruz Kitchen “Signature”

Panko Breaded Beef Tenderloin Relleno with Chorizo, Smoked Pork Tamale and (500 TYMEBYD) Carne Adovada. 19

The “47” Ranch House Made Shredded Beef Enchilada, Pecan Grilled Chicken Taco and Carne Adovada Burro. 18

Blue Seafood Enchiladas Blue Corn Tortillas with Jack & Cheddar, Salmon, Mahi, Tomatillos, Jalapenos and Pecan Grilled Shrimp. Salsa Verde. 18

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. 18

Ocean Front, New Mexico Raspberry Chipotle Lobster Tamale and Shrimp Relleno with Mango Salsa. 18

Double Barrel Enchiladas Traditional Rolled White Corn Tortilla Enchiladas. Lettuce and Pico De Gallo.

Choices: Jack & Cheddar 14 Garden 15 Shredded Beef, Carne Adovada or Pecan Grilled Chicken 17

Portabella Barrel Enchiladas Portabella Mushroom Enchiladas doused with Amaretto Mushroom Cream Sauce. Sautéed Veg. and Rice. 18

Lazy Tacos, by Land Corn Tortillas, Cabbage, Jack & Cheddar Cheese, Adobo Sour Cream, Pico De Gallo and Tortilla Strips.

Choices: Guacamole or Garden 13 Chicken, Shredded Beef or Carne Adovada 15 Tenderloin 18

Lazy Tacos, by Sea Double Layer Corn Tortillas, Cilantro Tartar Sauce, Cabbage and Tortilla Strips.

Crab Cake with Mango Salsa 16 Ancho Salmon or Shrimp with Pico De Gallo 18 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

Surf & Turf Tamale Red Chile Pork Tamale & Hatch Chile Lobster Tamale with Oaxaca & Chihuahua Cheese. Sautéed Vegetables and Rice. 18

Chimichanga Deep Fried Chicken or Shredded Beef Burro with Caramelized Onions, Jack & Cheddar. Adobo Sour Cream and Pico De Gallo. 17

Rojo Tenderloin Burro Tenderloin, Avocado, Hatch Green Chiles, Cilantro and Queso Fresco smothered with Hatch Red Chile & Pico. 18

Verde Pork Burro Roasted Pork, Potato, Hatch Green Chile and Oaxaca topped with Green Chile and Queso Fresco. Bean Con Queso & Rice. 16

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.

Single/Spooning: Jack & Cheddar Cheese with Pico. 10/15 Pecan Grilled Shrimp with Mango Salsa. 12/19 Tenderloin & Chorizo with Pico. 12/19

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

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

Hatch Garlic Shrimp Pasta Penne Pasta enveloped with Shrimp, Hatch, Tomatillo Cream Sauce, Cilantro, Tomatoes, Asparagus and Avocado. 23

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. 29

Raspberry Pork Tenderloin Iowa Pork Tenderloin Medallions topped with Raspberry Chipotle and Mango Salsa.

Pecan Grilled Zucchini & Maple Green Chile Potato. 24

Last Night’s Meat Loaf *We never sell it the day we make it.* Traditional Meatloaf, Distinct SW Flavors, Chorizo Gravy, Sautéed Veg. & Asiago Potato Pancake. 17

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. 18

Ancho Salmon* Fresh Salmon seared with house seasonings and topped with Chipotle Tomato Relish.

Green Chile Potato & Sautéed Vegetables. 20

Santa Fe Bay* Ancho Seared Halibut topped with Jalapeno Hollandaise side by side with a Red Chile Shrimp Enchilada.

Sautéed Vegetables and Rice. 27

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. 29

***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 21

Jala Holla Steak* Beef Tenderloin Filet topped with **JAL**Apeno **HOLL**andaise.

Served with a Red or Green Chile Shrimp Enchilada, Red Chile Rice and Pinto Beans. 25

Steak & Portabella* Beef Tenderloin Filet & Portabella Enchilada both with Amaretto Mushroom Cream Sauce. Onion Strings and Sautéed Veg. 25

Tucumcari Tenderloin* Jalapeño Hollandaise Beef Tenderloin Filet served with Chipotle Pasta,

Green Chile Potato and Sautéed Veg. on a Warm Flour Tortilla. 27

Oscar Medallion*

Beef Tenderloin Filet with Blue Lump Crab, Jalapeño Béarnaise and Red Tortilla Strips. Pecan Grilled Asparagus and Chipotle Pasta. 29

Land of Enchantment* Beef Tenderloin Filet topped with Twin Pecan Grilled Shrimp and Jalapeño Hollandaise .

Red Chile Chicken Enchilada, Green Chile Potato & Sautéed Vegetables. 31