

Appetizers

Fire Roasted Salsa & Tri-Colored Tortilla Chips

Complimentary with the purchase of an entrée. Refills by request.

Fresh Guacamole

Great addition to our Award Winning Chips & Salsa. 4.95

Four Corners Bean Con Queso

Blend of Cheeses, Tomatoes, Leeks & Green Chili hand mashed with Pinto Beans. Pico De Gallo & Sour Cream. 4.95

Green Chile Lobster Dip

Generous Chunks of Lobster Meat Sautéed with Green Chiles, Fresh Garlic, Spinach, Asiago & Fontina Cheese. Crispy Flour Tortilla Chips. 9.95

Triple Dipper

Guacamole, Bean Con Queso and Lobster Dip 14.95

Old Family Recipe "Cheese Crisp"

Shredded Jack & Cheddar melted over a Flour Tortilla. 5.95

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. 9.95

Blue Adobe Shrimp Cocktail

Generous Size Shrimp and 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. 9.95

Hatch Catch Sampler

Pecan Grilled Shrimp (4), Mini Crab Cakes (4), and Our Decadent Green Chile Lobster Dip. 17.95

Enchanted Garden

Adobe Salad

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

New Mexican Caesar Salad

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

Silver City Spinach

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

Add to your salad....Chicken 3.95 Ancho Salmon 5.95 Shrimp(4) 5.95 Tenderloin 9.95

Green Chile Corn Chowder

New England meets New Mexico! Sweet Blend of Corn, Green Chiles & Pecan Grilled Chicken Topped with Fried Tortilla Strips. 5.95

Red Chile Pork Posole

A spicy mix of Roasted Pork and Hominy in Red chile Broth. Cabbage, Limes and a warm flour tortilla. 5.95

Soup and Salad

Cup of Chowder or Posole with choice of side salad. 7.95

Chip Chop Salad

Crisp bowl of 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 12.95

BLUE ADOBE

Santa Fe Grille



Mesa, AZ Since 2000

144 N. Country Club 480-962-1000

Scottsdale AZ Since 2004

10885 N. FLW Blvd. 480-314-0550

A Flavorful Spice!

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! 9.95

Pulled Pork Adobo Sandwich

Fresh Potato Bun topped with Honey Adobo Pork, Creamy Apple Slaw and Fried Onion Strings. Fries 8.95

Salmon BLT

Open faced Sopapilla, Ancho Seared Salmon, Maple Bacon and Chipotle Tomato Relish. Fries 10.95

Pecan Grilled Chicken Sandwich

Pecan Grilled Chicken Breast, Jack Cheese, Avocado and Chipotle Tomato Relish on a Potato Bun. Fries 9.95

Chicken Caesar Wrap

Pecan Grilled Chicken breast tossed in Tequila Lime Caesar Dressing, Romaine, Roasted Red Peppers and Asiago, wrapped in a Chipotle Flour Tortilla. Fruit 8.95

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 9.95

Pizzadilla & Pasta

Garlic Shrimp Pizza

House Tossed Dough, Chipotle Shrimp, Cilantro Pesto, Roasted Garlic, Pine Nuts & Fontina Cheese. 11.95

Spicy Chicken Pizza

House Tossed Dough, Pecan Grilled Chicken, Garlic Pesto, Salsa, Pico de Gallo & a blend of Fontina & Asiago Cheese. 9.95

Portabella Pizza

House Tossed Dough, Roasted Garlic Sautéed Portabella Mushrooms, Spinach, Red Peppers and Goat Cheese. 10.95

Southwest Chicken Pasta

Linguini, Pecan Grilled Chicken, Corn, Beans, Asiago, Pine Nuts and Tomatoes with Chipotle Cream Sauce. 13.95

High Desert Pasta

Linguini, Garlic, Pine Nuts, Tomatoes, Mushrooms, Asiago and Cilantro, tossed with white wine & olive oil. 10.95

Chicken Quesadilla

Pecan Grilled Chicken, Hatch Green Chiles, Monterey Jack & Cheddar. Side: Sour Cream & Pico de Gallo 7.95

Shrimp Quesadilla

Pecan Grilled Shrimp, Carmelized Onions, Roasted Red Peppers, Monterey Jack & Cheddar. Side: Sour Cream & Mango Salsa 10.95

Adobe Plates.....add a cup of soup or side salad. 2.95

All Adobe plates are served with Rice and beans.

Carne Adovada

Pork Roast simmered in house seasonings and immersed in our Red Chile Adobo Sauce.

Cilantro Garnish & Flour Tortilla. 11.95

Lazy Tacos

Soft Corn Tortillas with Cabbage, Pico De Gallo, Tortilla Strips and Adobo Sour Cream. *Cilantro Tartar Sauce

Chicken or Shredded Beef 10.95 Ancho Salmon*, Pecan Grilled Shrimp*, Crab Cake* or Tenderloin 12.95

Chimichanga

Caramelized Onions, Jack & Cheddar Cheese, placed in a Large Flour Tortilla, folded, then deep fried to create a light crispy texture, then topped off with Adobo Sour Cream.

Chicken or Shredded Beef Mini 10.95 Regular 13.95

Stacked Enchiladas

Enchiladas, New Mexican Style!.Corn Tortillas stacked on top of each other smothered in Red or Green Chile.....

Or, Christmas Style: Red & Green Chile

True Blue New Mexicans add a Fried Egg on top. \$1.25

Chicken, Shredded Beef, Carne Adovada Double \$10.95 Triple \$12.95

Pecan Grilled Shrimp or Tenderloin Double \$12.95 Triple \$14.95

Blue Seafood Enchiladas

Blue Corn Tortilla Enchiladas filled with Halibut, Salmon & Shrimp then topped with Salsa Verde. 14.95

Enchanted Garden Enchiladas

Corn Tortillas filled with Sautéed Mushrooms, Spinach, Red & Green Bell Peppers, Zucchini, Corn, Onions and Mixed Cheese. 10.95

Chimichilada

Mini Chicken or Beef Chimi served with a Portabella Mushroom Enchilada smothered with

Amaretto Mushroom Cream Sauce. 14.95

Cruz Kitchen

Tenderloin Relleno, Smoked Pork Tamale. 12.95

Spooning Rellenos

Fire Roasted Anaheim Peppers, peeled, then filled with Beef Tenderloin, Chorizo, Jack & Cheddar. 14.95

Cheese Rellenos! 11.95 Shrimp Rellenos stuffed with Fontina Cheese! 14.95

Taos Combo

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

Santa CaFé

Smoked Pork Tamale.....Carne Adovada.....Chicken or Shredded Beef Taco

Chicken, Shredded Beef, Garden or Cheese Enchilada,.....Chicken or Shredded Beef Burro

Choose Two 10.95 Choose Three 13.95

Blue Plates.....add a cup of soup or side salad. 2.95

Chorizo Stuffed Chicken

Pecan Roasted Chicken Breast stuffed with Green Chiles, Fontina Cheese and Chorizo, smothered with an

Amaretto Mushroom Cream Sauce. Green Chile Potato & Sautéed Vegetables. 14.95

Last Night's Meat Loaf

A Traditional Meat Loaf with distinct Southwestern Flavors of Blue Adobe Chorizo and Hatch Chiles. Buttery

Potato Pancake and Sautéed Vegetables. Single Loaf 9.95 Double Loaf 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

Ancho Chile Rubbed Salmon

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

Green Chile Potato & Sautéed Vegetables. 15.95

Shrimp Cocktail Relleno

Fire Roasted Anaheim Pepper, Peeled then filled with Pecan Grilled Shrimp & Fontina Cheese,

lightly dipped in an egg batter, rolled in Japanese Bread Crumbs and deep fried. Placed on Cool Plate of

Shrimp Cocktail Sauce and topped with Corn Mango Salsa. Red Chile Rice & Sautéed Vegetables. 11.95

Ocean Front, New Mexico

Shrimp Cocktail Relleno on a painted plate of Shrimp Cocktail Sauce, Lobster Tamale

with Mango Salsa & Raspberry Chipotle. Red Chile Rice. 16.95

Las Cruces Lobster Tamales

Twin Lobster Tamales with Mango Salsa & Raspberry Chipotle. Maple Red Chile Mashed Potatoes

and Sautéed Vegetables. 17.95

Land of Enchantment*

Choice Beef Tenderloin Medallion 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. 19.95

Oscar Medallion*

Choice Beef Tenderloin Medallion 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. 19.95

Tucamcari*

Choice Beef Tenderloin Medallion grilled to order over pecan wood, topped with Jalapeño Hollandaise.

Served with Chipotle Pasta, Green Chile Potato and Sautéed Vegetables. 18.95

Steak & Portabella*

Beef Tenderloin Medallion grilled over pecan wood and a Portabella Mushroom Enchilada

with Amaretto Mushroom Cream Sauce. Sautéed Vegetables. 17.95

Blue Adobe Santa Fe Grille

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". Our guest do not just simply dinethey come in to get their fix.

Blue Adobe Santa Fe Grille "Valley's Best Restaurant" 7 Years in a Row".Phx.Magazine

The New Mexican Difference

Pecan Grill - 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 sauce. The difference between red and green chiles is the degree of ripeness when picked.

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. ☺

Uno Santa Fe

"Lighten Up"

Choose one of the following items:

Lobster Tamale
Shrimp Enchilada
Portabella Enchilada
Seafood Enchilada
Shrimp Relleno
Tenderloin Relleno
Cheese Relleno
Shrimp Taco
Crispy Catch Taco
Ancho Salmon Taco

"Any" Santa Café Single Item

Rice & Beans. \$8.95

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