

BLUE CORN BREWERY

APPETIZERS

FLAME ROASTED SALSA & CHIPS \$3.75 **WITH GUACAMOLE** \$8.95

HOUSE MADE SALSA SERVED WITH FRESH BLUE & YELLOW CORN CHIPS **V/GF**

QUESO & CHIPS \$7.5

SPICY MELTED CHEESE SERVED WITH FRESH BLUE & YELLOW CORN CHIPS **V/GF**

SAMPLER \$9.95

TRY ALL 3 – FLAME ROASTED SALSA, QUESO & FRESH GUACAMOLE **V/GF**

BREW HOUSE NACHOS \$10.5

CRISP CORN CHIPS MOUNDED WITH REFRIED BEANS, FRESH JALAPENOS, QUESO, CHEESE, TOMATOES, SOUR CREAM & GUACAMOLE **V/GF**

ADD CHICKEN, BEEF, CARNITAS, CALABACITAS OR CARNE ADOVADA \$2.5

CHICKEN QUESADILLA \$9.95

CHEESE, GREEN CHILE, ROASTED CORN & TOMATOES ON A GRILLED FLOUR TORTILLA WITH SOUR CREAM, SALSA & GUACAMOLE

+ MINI CHIMICHANGAS \$8.95

SHREDDED LOCAL SHORT RIBS AND CHEESE IN FLOUR TORTILLAS CRISP-FRIED WITH SWEET JALAPEÑO SAUCE AND SOUR CREAM

CRAB DIP \$10.95

BLUE CRAB IN MOLTEN CHEESE WITH FLOUR TORTILLA CHIPS FOR DIPPING

HOT WINGS \$9.95

CHOOSE TRADITIONAL HOT SAUCE OR HONEY-CHIPOTLE GLAZE, SERVED WITH CELERY & BLUE CHEESE DRESSING **GF**

CHILE RINGS \$8.95

TEMPURA BATTERED FRESH GREEN CHILE AND LIMES SERVED WITH ROASTED GARLIC AIOLI

+ ALL OUR CHIPS & TORTILLAS ARE LOCALLY PRODUCED. OUR CORN CHIPS ARE GMO-FREE.

SOUPS

GRILLED CORN & CHIPOTLE CUP \$4.5 BOWL \$6.5

GRILLED YELLOW CORN & CHIPOTLE PEPPERS IN A CREAM BASE WITH A CRISPY FLOUR TORTILLA CHIP **V/GF**

+ GREEN CHILE STEW CUP \$4.95 BOWL \$6.95 LUNCH \$8.95

TENDER PORK, POTATOES & POSOLE SIMMERED IN GREEN CHILE **GF**

+ TORTILLA SOUP CUP \$4.5 BOWL \$6.5

RICH CORN AND TORTILLA SOUP WITH SHREDDED CHICKEN AND CHEDDAR CHEESE **GF**

SALADS

ADD GRILLED CHICKEN OR BLACKENED TOFU \$4.95 ADD WILD SALMON OR GRILLED STEAK \$6.95

CAFÉ HOUSE SALAD \$5.25

MIXED GREENS, TOMATO, RADISH, PEPPERONCINIS, CORN TORTILLA STRIPS **V/GF**

SOUTHWESTERN COBB \$10.95

MIXED GREENS, GRILLED CHICKEN, BACON, AVOCADO, BLUE CHEESE, EGG, RADISH & PICO DE GALLO **GF**

+ CAESAR \$8.95

ROMAINE TOSSED IN HOUSE MADE CAESAR DRESSING WITH TOASTED PEPITAS, CROUTONS & SHAVED LOCAL ORGANIC ROMANO **V/GF**

ENSALADA TOSTADA \$10.95

FLOUR TORTILLA SHELL FILLED WITH PINTO BEANS, LETTUCE, TOMATO, CHEESE, SOUR CREAM, GUACAMOLE & SIDE OF SALSA

YOUR CHOICE OF CHICKEN, BEEF, CARNITAS, CARNE ADOVADA, TOFU OR CALABACITAS **V/V/GF**

HOUSE DRESSINGS

GRILLED JALAPENO CILANTRO VINAIGRETTE, BUTTERMILK RANCH, BLUE CHEESE, CAESAR

+ - INDICATE DISHES THAT CONTAIN LOCALLY RAISED/GROWN/PRODUCED INGREDIENTS

V = VEGETARIAN V = AVAILABLE VEGAN – SOME ITEMS, ASK FOR NO CHEESE/SOUR

GF = GLUTEN FREE – SOME ITEMS, ASK TO SUB FLOUR TORTILLA WITH CORN TORTILLA/NO CROUTONS/GF BUN

BLUE CORN BREWERY

NEW MEXICAN SPECIALTIES

+ ENCHILADAS \$10.95

THREE ENCHILADAS SMOTHERED WITH CHILE & CHEESE
SERVED WITH PINTO BEANS & RICE V/GF
ADD CHICKEN, BEEF, CARNITAS, CARNE, TOFU OR CALABACITAS \$3

+ BLUE CORN'S BIG BURRITO \$10.95

AN EXTRA-LARGE TORTILLA ROLLED WITH REFRIED PINTO BEANS,
CHEDDAR & JACK CHEESES, LETTUCE & TOMATO, SMOTHERED
WITH CHILE & CHEESE SERVED WITH RICE V
ADD CHICKEN, BEEF, CARNITAS, CARNE, TOFU OR CALABACITAS \$2.5

+ BLUE CORN TACOS \$11.95

THREE CRUNCHY HOUSE MADE BLUE CORN SHELLS FILLED WITH
GROUND BEEF, CHICKEN, CARNITAS, CARNE, TOFU, REFRIED
PINTO BEANS OR CALABACITAS, GARNISHED WITH LETTUCE, CHEESE &
TOMATO, SERVED WITH PINTO BEANS, RICE & SALSA V/V/GF

+ CHIMICHANGA \$11.95

CHEESE & CHOICE OF CHICKEN, BEEF OR CARNITAS, CARNE,
TOFU OR CALABACITAS IN A CRISP FRIED FLOUR TORTILLA, SERVED
WITH PINTO BEANS, RICE, SOUR CREAM, GUACAMOLE & CHILE V

+ CARNE ADOVADA \$12.95

SLOW SIMMERED PORK CUBES IN RED CHILE COLORADO,
SERVED WITH PINTO BEANS, RICE & FLOUR TORTILLAS **GF**

+ NEW MEXICAN COMBINATIONS

#1: CHICKEN ENCHILADA, BEEF TACO & CHILE RELLENO SERVED WITH PINTO BEANS & RICE \$12.95

#2: CHEESE ENCHILADA, CALABACITAS TAMALES & CHILE RELLENO SERVED WITH PINTO BEANS & RICE \$12.95 **V**

#3: BEEF ENCHILADA, BEEF TACO & RED CHILE PORK TAMALES WITH PINTO BEANS & RICE \$12.95 **GF**

FAJITAS

SERVED SIZZLING WITH GRILLED ONIONS & BELL PEPPERS, WARM FLOUR TORTILLAS, FLAME ROASTED SALSA,
SOUR CREAM, GUACAMOLE, LETTUCE & CHEESE

GRILLED CHICKEN \$14.95 GRILLED STEAK \$16.95 BLACKENED TOFU \$14.95 **V** GRILLED STEAK & CHICKEN \$16.95

SERVED UNTIL 3PM

HUEVOS RANCHEROS \$9.75

BLUE CORN TORTILLAS WITH EGGS, CHILE & CHEESE, SERVED
WITH PINTO BEANS & A FLOUR TORTILLA **V**

+ CHILES RELLENOS \$10.95

ANAHEIM CHILES STUFFED WITH LOCAL, ORGANIC ASADERO
CHEESE, BATTERED, FRIED AND SMOTHERED WITH CHILE
SERVED WITH PINTO BEANS & RICE **V**

+ CARNITAS BURRITOS \$11.95

TWO ROLLED FLOUR TORTILLAS STUFFED WITH SHREDDED PORK,
TOPPED WITH RED OR GREEN CHILE & CHEESE WITH REFRIED
PINTO BEANS, SOUR CREAM & PICO DE GALLO

+ NAVAJO TACO \$11.5

TOPPED WITH PINTO BEANS, RED OR GREEN CHILE, CHEESE,
LETTUCE, TOMATO, GUACAMOLE & SOUR CREAM V
ADD CHICKEN, BEEF, CARNITAS, CARNE, TOFU OR CALABACITAS \$2.5

+ TAMALES \$10.95

RED CHILE PORK OR CALABACITAS TAMALES, TOPPED
WITH CHILE & CHEESE V/GF

+ NEW MEXICAN SHEPHERD'S PIE \$13.95

GROUND BEEF, CALABACITAS & SMASHED POTATOES WITH
GREEN CHILE & CHEESE BAKED IN A SKILLET **GF**

BREAKFAST BURRITO \$9.95

SCRAMBLED EGGS, BACON, CHEESE & HOME FRIES WRAPPED IN
A FLOUR TORTILLA, TOPPED WITH CHEESE & CHILE, SERVED WITH
PINTO BEANS

SOPAIPILLAS AVAILABLE UPON REQUEST

BLUE CORN BREWERY

BREW HOUSE SPECIALTIES

STOUT STEAK \$16.95

OATMEAL STOUT & MOLASSES MARINATED BISTRO TENDER GRILLED TO ORDER, SLICED AND SERVED WITH SWEET POTATO MASHERS, ROASTED PEPPERS & GREEN BEANS AND CHILE BUTTER **GF**

GRILLED WILD ALASKAN SALMON \$15.95

PEPITAS-CRUSTED AND SEARED WITH ROSEMARY & TOMATO ORZO AND ROASTED GARLIC GREEN BEANS

BEER BATTERED FISH & CHIPS \$13.95

COD FILLETS DIPPED IN OUR ATALAYA AMBER ALE BATTER WITH HOUSE MADE JICAMA SLAW, TARTAR SAUCE & FRIES

GREEN CHILE BACON MAC & CHEESE \$12.95

FIVE CHEESE SAUCE & ELBOW PASTA SERVED WITH A SIDE CAESAR SALAD & TEXAS TOAST

THE BCB FRIED CHICKEN \$13.95

BUTTERMILK BONE-IN CHICKEN BREAST BREADED & CRISP FRIED WITH GREEN BEANS, MASHED POTATOES AND ROASTED RED CHILE GRAVY

RIBS & CHICKEN BASKET \$15.95

BEER-BRAISED ST. LOUIS RIBS, GOLDEN-FRIED CHICKEN TENDERS, FRIES AND JICAMA SLAW WITH HONEY-CHIPOTLE AND NEW MEXICAN BBQ

✦ MEMO'S BREWHOUSE TACOS \$14.95

KYZER FARMS LOCAL PORK PASTOR-MARINATED, GRILLED IN CORN TORTILLAS WITH QUESO FRESCO, SALSA DIABLO AND SERVED WITH POSOLE

BURGERS & SANDWICHES

✦ BREWERY BURGER \$9.95

HAND PATTIED NEW MEXICAN RAISED BEEF, GRILLED & SERVED ON A BRIOCHE BUN

✦ BLACK & BLUE BURGER \$12.5

RED CHILE BLACKENED LOCAL BEEF PATTY TOPPED WITH CRISP SMOKEHOUSE BACON AND MELTED BLUE CHEESE

BLACK BEAN BURGER \$9.95

BLACK BEAN PATTY WITH BROWN RICE, TOMATO, EGG WHITES, GREEN CHILE & SPICES **V**

HONEY CHIPOTLE CHICKEN SANDWICH \$10.95

HONEY CHIPOTLE BASTED CHICKEN BREAST TOPPED WITH CARAMELIZED ONIONS & JACK CHEESE ON A BRIOCHE BUN & SIDE OF HONEY CHIPOTLE SAUCE

✦ TRIPLE CHILE STEAK SANDWICH \$13.95

LOCAL, GRASS-FINISHED SIRLOIN GRILLED ON A HOAGIE ROLL WITH SRIRACHA MAYO, ROASTED GREEN CHILE, CARAMELIZED ONIONS, AND PEPPER CHEESE

✦ THE BCB GREEN CHILE CHEESE BURGER \$13.95

GRILLED LOCAL BEEF WITH JALAPEÑO AMERICAN CHEESE, GREEN CHILE, GRILLED TOMATOES & BACON ON GRILLED TEXAS TOAST

✦ TORTILLA BURGER \$11.5

GRILLED LOCAL BEEF WRAPPED IN A FLOUR TORTILLA, SMOTHERED WITH CHEESE & RED OR GREEN CHILE

✦ CHORIZO BURGER \$10.95

HOUSE-MADE KYZER FARMS PORK CHORIZO PATTY ON A POTATO ROLL WITH AVOCADO CREMA, LETTUCE AND TOMATO. SERVED WITH CHOICE OF SIDE
ADD A FRIED EGG \$1.25

TURKEY BURGER \$9.95

ALL NATURAL GROUND WHITE TURKEY MEAT

ADD CHEDDAR, JACK, JALAPEÑO AMERICAN, BLEU CHEESE, SMOKEHOUSE BACON, GUACAMOLE, GREEN CHILE, GRILLED ONIONS, AVOCADO, JALAPEÑOS, FRIED EGG \$1.25 EACH

ALL BURGERS & SANDWICHES SERVED WITH CHOICE OF HOUSE-MADE CHIPS, FRIES, SMASHED POTATOES, JICAMA LIME SLAW OR CALABACITAS
SUB A CAESAR SALAD, HOUSE SALAD OR A SIDE OF CHILE RINGS \$3 SUB GLUTEN FREE BUN \$1