



Blue Corn Café

Dinner

(\$15 per person)

All Day Restaurant Week Menu

For Restaurant Week Participants we are offering \$1 off of our Hand Crafted Beers

Choice of Soup

Corn Chipolte Chowder -

Green Chile Stew -

Tortilla Soup -

House salad -

Entree

Enchiladas - Three enchiladas, two blue corn and one yellow corn rolled with your choice of filling (cheese, calabacitas, beef, or chicken) and smothered with chile and cheese. Served with Spanish rice and pinto beans.

Carne Adovada - slow simmered pork cubes in red chile, served with pinto beans, rice and flour tortillas

Luis's Green Chile Mac-N- Cheese - Four cheese sauce with chopped green chile, tossed with cavatappi pasta and grilled chicken. Served with garlic toast.

Blue Corn Tacos - Three crispy blue corn shells filled with ground beef, chicken, pinto beans, or calabacitas and garnished with lettuce, cheese, and tomatoes. Served with Spanish rice, pinto beans, and flame roasted salsa.

Fish and Chips - Deep fried beer battered fish fillets. Served with fries, jicama slaw, and green chile tartar sauce.

Dessert

Tequila Lime Tart - Served with lime whipped cream and crumbled pine nut brittle

Chocolate Chimichanga - Topped with White Chocolate and Raspberry Sauce

Blue Corn Café

133 West Water Street

(505) 984-1800

<http://www.bluecorncafe.com>



Blue Corn Café

Lunch

(\$15.00 per person)

Same menu as above

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