





# LUNCH



menu



## • BOTANAS •



### APPETIZERS



**Stuffed Avocado**.....\$8.50  
  Perfectly ripened avocado with your choice of creamy shrimp or creamy chicken salad



**Guacamole**.....\$6.50  
  Made fresh daily! An absolute MUST HAVE!

**Killer Nachos**.....\$10.50  
  Chorizo, chile verde, beans & *The Works*  
Topped with bell peppers, onions & black olives



**Veggie Nachos**.....\$9.50  
  Corn tortilla wedges smothered with black beans, cheese, sour cream, guacamole, jalapeños, tomatoes, bell peppers, onions & black olives



**Rajas de Chile con Queso**..... \$8.99  
  Roasted poblano pepper strips, onions, melted cheese, avocado slices & corn tortillas


**Chile con Queso**.....\$7.99  
  Poblano peppers, onions, jalapeños in a creamy queso served with corn tortillas or corn chips


**Chori Queso**.....\$7.99  
  White melted cheese with Mexican sausage and corn tortillas

**Chicken Wings a la Blue Iguana**..... \$8.50  
  Served with carrots, celery and Blue Cheese dressing

**Hongas a la Blue Iguana**.....\$8.50  
  Sautéed mushrooms with onions, peppers, crushed red chile, spices and a splash of white wine

**Encurtidos**.....\$9.50  
  Famous Blue Iguana jalapeños stuffed with shrimp, cheese, sour cream & spices, cooked in egg batter, tomato sauce, served with guacamole


**Jalapeño Rancheros**.....\$9.99  
 Roasted jalapeños stuffed with cheese and wrapped with bacon, served with guacamole

**Fried Coconut Shrimp & Calamari**....\$8.99  
 Served with special spicy sauce



## • TOSTADAS (2) •

*Two flat hard shell corn tortillas served with queso fresco, sour cream, cabbage and pico de gallo*

**Beef, Ground Beef, Chicken**,..... \$11.50  
 Chile Verde, or Tinga

## • SIDE ORDERS •


Guacamole (small) .....\$4.00  
Sour Cream..... \$1.50  
Rice .....\$2.00  
Pico de Gallo..... \$1.50  
Beans .....\$2.00  
*The Works* .....\$4.00  
Flour Tortillas ..... \$1.00  
Jalapeños ..... \$1.00  
Avocado Slices.....\$2.50  
Side of Mole (6 oz).....\$5.00  
Side of Fries.....\$3.00


\*\*\*Consumer Advisory: Thoroughly cooking foods of animal such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Please consult your physician or public health official for further information





## • ENSALADAS •

*All salads served with Blue Iguana Ranch House Dressing*

**Ensalada Verde**.....\$5.50  
 House dinner salad topped with bell peppers, black olives and onions

**Taco Salad**..... \$11.50  
 Grilled steak, grilled chicken, shredded beef or ground beef, bell peppers, black olives, onions and guacamole served in a flour tortilla shell

**Shrimp Salad**.....\$12.50  
 Fresh greens, bell peppers, black olives, onions, topped with 10 large grilled seasoned shrimp

**Mahi Salad**.....\$12.50  
 Fresh greens, bell peppers, black olives, onions, topped with grilled Mahi-Mahi

**Blue Iguana Salad**  
 **with Salmon**..... \$13.50  
**with Chicken**..... \$12.50  
Seared salmon or chicken with fresh lettuce, cherry tomatoes, cucumbers, croutons, mango chipotle salsa & tropical mango vinaigrette dressing

## • TAMALES (2) •


*Homemade tamales served with side of mole verde, enchilada sauce, rice and beans*

**Beef, Chicken, Pork**.....\$10.50  
or Cheese & Jalapeños

## • QUESADILLAS •


*Corn or flour tortillas stuffed with our blend of cheese served with the works on the side*


**Queso**..... \$8.50  
Cheese Quesadilla

**Rajas**..... \$9.50  
 Roasted poblano strips & cheese

**Hongos**..... \$9.50  
Sautéed mushrooms, bell peppers, onions & cheese


**Chicken**..... \$9.99  
Seasoned chicken marinated in chipotle & orange juice

**Beef**..... \$9.99  
 Shredded Beef in tomato sauce

**Steak**..... \$10.99  
 Grilled sirloin strips and cheese

## • MOLCAJETE •

*Serves 2 persons*


**Molcajete**.....\$32.50  
 Grilled steak, chicken, shrimp, chiles & cactus in tomatillo sauce & panela cheese. Served in a Molcajete stone bowl





*The Works* Guacamole, sour cream & pico de gallo  
 *House Specialties*  *Gluten Free*  *Spicy*



## • TACOS (2) •



*Served with corn tortilla, rice & beans*  
(FLOUR TORTILLA ALSO AVAILABLE FOR \$1.00)  
*Garnished with avocado salsa, cabbage, pico de gallo and queso fresco*



**Beef**..... \$10.99  
 Seasoned shredded beef


**Ground Beef**..... \$10.99  
 Mexican style ground beef



**Chicken**..... \$10.99  
 Tender chicken cooked with spices & tomato sauce



**Chorizo con Papas**..... \$10.99  
  Spicy pork sausage & potatoes


**Carnitas**.....\$11.75  
  Slow roasted tender pork


**Tinga**.....\$11.75  
  Slow roasted pork with spices & marinated chipotle peppers and red chiles

**Asada**..... \$12.50  
 Charbroiled sirloin

**Don Manuel**.....\$12.50  
  Grilled sirloin strips with spicy chorizo


**Chorizo, Shrimp & Pineapple**.....\$12.50  
  An incredible combination, a must try

**Flautas (3)**.....\$11.75  
 Traditional rolled crispy tacos with shredded beef or chicken

**Pastor Tacos**.....\$12.50  
 Tender pork marinated with guajillo chiles and pineapple juice

## • BURRITOS •

*A large flour tortilla packed with the meat of your choice & served with rice, beans & the works on the side*


**Carnitas**..... \$11.50  
 Slow roasted tender pork

**Chile Colorado**.....\$12.50  
Tender chunk pork in chile colorado sauce


**Beef**..... \$11.50  
Seasoned shredded beef, smothered with española sauce

**Ground Beef**..... \$11.50  
Mexican style ground beef


**Chicken**..... \$11.50  
Tender chicken cooked with spices and tomato sauce, smothered with española sauce

**Tinga**..... \$11.50  
 Slow roasted pork marinated with chipotle pepper

**Asada**..... \$11.50  
Charbroiled sirloin


**Chile Verde**..... \$11.50  
 Diced pork cooked in green chiles, tomatillo and cilantro

**Burrito Ahogado**.....\$12.50  
With your choice of chile verde, shredded chicken, or shredded beef smothered with chile colorado and melted cheese

**Burrito Grande (5 pounds)**.....\$15.99  
 Beef, chile verde, chicken, rice and beans inside 3 large flour tortillas, smothered with española sauce and melted cheese (If you eat it all dessert is FREE)

## • BURGERS •

*Served with steak potatoes*

**Blue Iguana Burger**..... \$11.50  
 Our special burger topped with egg battered chile relleno, stuffed with cheese

**Acapulco Burger**..... \$10.99  
Our special burger with thinly sliced ham, bacon & pineapple

**Build Your Own Burger**..... \$10.99  
Includes one choice of the following:  
•Monterey Jack Cheese •Bacon •Sautéed Mushrooms  
•Guacamole •Sautéed Onions with Jalapeño  
— Any additional item \$1 —



# LUNCH

menu

The Works Guacamole, sour cream & pico de gallo  
House Specialties GF Gluten Free Spicy

Made in-house

## MOLES

### PRE-HISPANIC FOOD

IMPERIAL AZTEC CUISINE & MONTEZUMAS TABLE  
"Mole" is a traditional sauce originally used in Mexican cuisine. Each "Mole" can consist of at least 15-20 different ingredients and take several hours to prepare. "Mole" is an ancient dish, which originates in the lands of Anahuac where it used to be a main dish at the Aztec emperor's table. The origin of the "Mole" comes from the Nahuatl word "mulli" or "mulli".

(IF YOU ARE ALLERGIC TO ANY NUTS, PLEASE BE CAREFUL WITH OUR MOLES)

Comes with your choice of  
Chicken, Turkey or Pork Chops  
served with rice, beans & corn or flour tortillas

Verde .....\$15.99  
GF Green veggies, jalapeños, avocado, pumpkin seeds & spices

Amarillo.....\$15.99  
GF Almonds, veggies & Habanero Chiles

Negro .....\$15.99  
GF Dark chile ancho, peanuts, chocolate, banana, anise seeds & fennel seeds

Poblano .....\$15.99  
GF Red chiles, peanuts, pecans, cinnamon & chocolate

De Almendras ..... \$16.50  
GF Original Blue Iguana mole with almonds, spices and milk

Pipian ..... \$15.99  
GF Pumpkin seeds, corn, red chiles and spices

## COMBINACIONES

Sorry, no substitutions

Blue Iguana .....\$15.99  
GF Cheese enchilada, chile relleno, beef taco, and beef flauta

Tapatio..... \$14.99  
GF Cheese enchilada, chile relleno, beef flauta, guacamole, sour cream, rice and beans

Mexicano .....\$15.50  
GF A small chile verde Burrito, beef tostada, beef taco, rice and beans

Poblano Plate .....\$15.50  
GF One cheese enchilada, beef tostada, tinga taco, and guacamole

## VEGETARIAN

All vegetarian dishes served with rice & black beans

Chimichanga ..... \$11.50  
Filled with roasted vegetables topped with ranchera sauce, melted cheese and the works

Veggie Combo .....\$13.50  
GF Ranchera enchilada, chile relleno & roasted veggie taco

Chiles Rellenos .....\$12.50  
Two Anaheim roasted peppers stuffed with cheese cooked in egg batter

Enchiladas Poblanas ..... \$11.99  
GF Two cheese enchiladas smothered with mole poblano, cheese blend, sour cream & avocado slices

Enchiladas Rancheras ..... \$11.50  
GF Two cheese enchiladas smothered in our ranchera sauce, topped with sautéed mushrooms, veggies & melted cheese

Rice and Avocado Enchiladas ..... \$11.50  
GF Two rice and avocado enchiladas smothered with ranchera sauce and melted cheese

Enmoladas Enchiladas ..... \$11.99  
GF 3 bean enchiladas smothered in mole negro, our cheese blend and sweet pickled red onions

Blue Iguana Tacos..... \$10.99  
GF Black beans, cabbage, avocado sauce, pico de gallo & queso fresco

Veggie Tacos .....\$10.50  
GF Roasted veggies, cabbage, avocado sauce, pico de gallo & queso fresco

Hongos Tacos .....\$10.75  
GF Sautéed mushrooms, pepper, onions, cabbage, avocado sauce, pico de gallo and queso fresco

Veggie Fajitas.....\$14.50  
GF Roasted vegetables, onion, bell peppers & tomatoes

Bean and Cheese Burrito ..... \$9.99  
Filled with refried beans and cheese blend served with the works

Veggie Burrito ..... \$10.99  
Filled with roasted vegetables served with the works

## MARISCOS

### SEAFOOD

Served with corn tortillas, rice & beans  
(FLOUR TORTILLA ALSO AVAILABLE)

Shrimp Sonora.....\$15.50  
GF Ten large shrimp sautéed in a garlic butter sauce

Camarones a la Iguana .....\$15.50  
GF Ten large shrimp sautéed then simmered in a spicy red chile sauce

Camarones en Mole.....\$16.50  
GF Ten large sautéed shrimp served in your choice of mole sauce

Seafood Enchilada..... \$14.99  
Scallop, shrimp and mahi-mahi topped with white creamy sauce on a flour tortilla

Seafood Chimichanga ..... \$14.99  
Shrimp & mahi mahi in a creamy sauce

Shrimp Fajitas..... \$16.50  
GF Ten large grilled seasoned shrimp with tomatoes, onions and bell peppers

Classic Seafood Fajitas .....\$17.99  
GF Grilled shrimp, calamari steak, mahi-mahi, mussels, clams and grilled vegetables

Shrimp Quesadilla ..... \$10.99  
Grilled seasoned shrimp and cheese (rice & beans not included)

Fish Tacos..... \$12.50  
GF Grilled mahi-mahi topped with cabbage, avocado sauce, pico de gallo & queso fresco

Shrimp Tacos ..... \$12.50  
GF Sautéed shrimp topped with cabbage, avocado sauce, pico de gallo & queso fresco

Calamari Tacos ..... \$12.50  
GF Grilled calamari steak served with cabbage, avocado sauce, pico de gallo & queso fresco

## FAJITAS

Served on hot sizzling skillet with black beans, rice, corn tortillas & the works  
(FLOUR TORTILLA AVAILABLE)

Steak ..... \$16.99  
GF Grilled with tomatoes, onions & bell peppers

Chicken .....\$16.50  
GF Grilled with tomatoes, onions & bell peppers

Chicken and Steak ..... \$16.99  
GF Grilled with tomatoes, onions & bell peppers

Combo ..... \$16.99  
GF Grilled steak, chicken & shrimp with tomatoes, onions & bell peppers

Gringas..... \$16.99  
GF Steak, bell peppers, onions, tomatoes & pineapple

## CHIMICHANGAS

Deep fried burrito smothered  
with española sauce and melted cheese  
served with rice, beans & the works on the side

Chile Verde .....\$12.99  
GF Diced pork cooked in green peppers, tomatillo and cilantro

Beef ..... \$11.99  
Shredded beef cooked with spices and tomato sauce

Ground Beef ..... \$11.99  
Mexican style ground beef

Chicken ..... \$11.99  
Shredded chicken cooked with spices & tomato sauce

Tinga..... \$11.99  
GF Slow roasted pork with spices and guajillo peppers

## ENCHILADAS

Traditional style in a corn tortilla with our famous enchilada sauce served with rice & beans

Cheese (2) ..... \$10.99  
Cheese enchiladas smothered with enchilada sauce

Chile Verde (2).....\$12.50  
GF Chile verde enchiladas smothered with chile verde sauce

Chicken (2)..... \$11.99  
Shredded chicken cooked with spices and tomato sauce

Beef (2) ..... \$11.99  
Shredded beef cooked with spices and tomato sauce

Ground Beef (2)..... \$11.99  
Mexican style ground beef

Enchiladas Suizas (2) .....\$12.99  
GF Shredded chicken, sour cream sauce with Mole Poblano, cheese and avocado slices

Enchiladas Verdes (2)..... \$12.99  
GF Chicken, sour cream with Mole Verde and pico de gallo

Enchiladas Entomatadas (2).....\$12.50  
GF Chicken, sour cream topped with salsa española and jalapeño

Enchiladas Amarillas (2) .....\$12.99  
GF Carnitas topped with mole amarillo, cheese, pico de gallo and sour cream



Puntas

## MEATS

Served with corn tortillas, rice & beans  
(FLOUR TORTILLA ALSO AVAILABLE)

Carnitas Platter.....\$13.99  
GF Slow roasted tender pork, pico de gallo and guacamole

Chile Verde .....\$13.99  
GF Diced pork cooked in green chiles, tomatillo and cilantro

Chile Colorado .....\$13.99  
GF Tender diced pork in guajillo peppers

Tinga Poblana .....\$13.99  
GF Slow roasted pork with spices & red chiles

Steak a la Ranchera..... \$15.99  
GF 10oz. New York Steak flame broiled and served in ranchera sauce & potatoes

Carne Asada a la Tampiqueña ..... \$16.50  
10oz. New York Steak flame broiled, served with one cheese enchilada, guacamole & beans  
Add sautéed mushrooms .....\$2.00

Puntes de Filete ..... \$16.50  
GF Grilled sirloin or chicken strips with bacon, onions, serrano peppers served with Mole de Almendra

Steak Encebollado ..... \$15.99  
GF 10oz. New York Steak, flame broiled and topped with spices and grilled onions  
Add sautéed mushrooms .....\$2.00