



DINNER


• menu •


• BOTANAS •


APPETIZERS


Stuffed Avocado.....\$11.75
 **GF** Perfectly ripened avocado with your choice of creamy shrimp or creamy chicken salad


Guacamole..... \$9.00
 **GF** Made fresh daily! An absolute MUST HAVE!


Killer Nachos.....\$14.99
 Chorizo, chile verde, beans & *The Works* Topped with bell peppers, onions & black olives


Veggie Nachos.....\$13.99
 Smothered with black beans, cheese, sour cream, guacamole, jalapeños, tomatoes, bell peppers, onions and black olives


Rajas de Chile con Queso.....\$13.50
 **GF** Roasted poblano pepper strips, onions, melted cheese, avocado slices & corn tortillas


Chile con Queso.....\$10.75
 **GF** Poblano peppers, onions, jalapeños in a creamy queso served with corn tortillas or corn chips (Blend of yellow cheese for dipping)

Chori Queso.....\$10.99
 **GF** Monterey Jack cheese with Mexican sausage and corn tortillas (To be made taco style)

Chicken Wings a la Blue Iguana.....\$13.50
 Served with carrots, celery and Blue Cheese dressing

Hongos a la Blue Iguana.....\$12.99
 **GF** Sautéed mushrooms with onions, peppers, crushed red chile, spices and a splash of white wine

Encurtidos..... \$13.75
 Famous Blue Iguana jalapeños stuffed with shrimp, cheese, sour cream & spices, cooked in egg batter, house tomato sauce, served with guacamole

Jalapeño Rancheros..... \$13.75
 Roasted jalapeños stuffed with cheese and wrapped with bacon, served with guacamole

Fried Coconut Shrimp & Calamari... \$13.75
 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,.....\$14.25
GF Chile Verde, or Tinga

• SIDE ORDERS •

Chips and Salsa.....\$7.50
Guacamole (small).....\$6.00
Sour Cream.....\$2.00
Rice.....\$4.00
Pico de Gallo.....\$2.50
Beans.....\$4.00
The Works.....\$5.00
Flour and Corn Tortillas.....\$2.50
Jalapeños.....\$1.50
Avocado Slices.....\$3.50
Side of Mole (6 oz).....\$8.00
Side of Fries.....\$4.00


*****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.....\$8.75
GF House dinner salad topped with bell peppers, black olives and onions

Taco Salad.....\$16.50
 Grilled steak, grilled chicken, shredded beef or ground beef, bell peppers, black olives, onions and guacamole served in a flour tortilla shell

Shrimp Salad..... \$17.75
GF Fresh greens, bell peppers, black olives, onions, topped with 10 large grilled seasoned shrimp

Mahi Salad..... \$17.75
GF Fresh greens, bell peppers, black olives, onions, topped with grilled Mahi-Mahi

Blue Iguana Salad
 **with Salmon.....\$17.99**
with Chicken.....\$16.75

Seared salmon or chicken with fresh lettuce, cherry tomatoes, cucumbers, onions, black olives, bell peppers, mango chipotle salsa and tropical mango vinaigrette dressing

• TAMALES (2) •


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

Beef, Chicken, Pork..... \$14.99
or Cheese & Jalapeños

• QUESADILLAS •


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


Queso.....\$12.99
Cheese Quesadilla

Rajas.....\$13.99
 Roasted poblano strips & cheese

Hongos.....\$13.99
Sautéed mushrooms, bell peppers, onions & cheese


Chicken.....\$14.25
Seasoned chicken marinated in chipotle & fresh orange juice

Beef.....\$14.25
 Shredded Beef in house tomato sauce

Steak.....\$15.50
 Grilled sirloin strips and cheese

• MOLCAJETE •

Serves 2 persons

Molcajete.....\$38.50
 **GF** Grilled steak, chicken, shrimp, cactus and bacon wrapped jalapenos stuffed with cheese in tomatillo sauce and panela cheese. Served in a Molcajete stone bowl



Molcajete

The Works Guacamole, sour cream & pico de gallo
 **House Specialties** **GF** *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


Beef.....\$15.25
GF Seasoned shredded beef

Ground Beef.....\$15.25
GF Mexican style ground beef


Chicken.....\$15.25
GF Tender chicken cooked with spices & house tomato sauce

Chorizo con Papas.....\$15.25
 **GF** Spicy pork sausage & potatoes

Carnitas.....\$15.75
 **GF** Slow roasted tender pork

Tinga.....\$15.75
 **GF** Slow roasted pork with marinated chipotle peppers, red chiles and spices

Asada.....\$16.25
GF Charbroiled sirloin

Don Manuel.....\$16.25
 **GF** Grilled sirloin strips with spicy chorizo


Chorizo, Shrimp & Pineapple.....\$16.25
 **GF** An incredible combination, a must try

Flautas (3).....\$15.25
GF Traditional rolled crispy tacos with shredded beef or chicken

Pastor Tacos.....\$16.25
GF Tender pork marinated with guajillo chiles and fresh pineapple juice

• BURRITOS •

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


Carnitas.....\$15.75
 Slow roasted tender pork

Chile Colorado.....\$16.25
Tender diced pork in guajillo peppers


Beef.....\$15.75
Seasoned shredded beef, smothered with española sauce

Ground Beef.....\$15.75
Mexican style ground beef


Chicken.....\$15.75
Tender chicken cooked with spices and house tomato sauce, smothered with española sauce

Tinga.....\$15.75
 Slow roasted pork with marinated chipotle peppers, red chiles and spices

Asada.....\$15.99
Charbroiled sirloin


Chile Verde.....\$16.25
 Slow roasted tender pork cooked in green chiles, tomatillo and cilantro

Burrito Ahogado.....\$16.75
With your choice of chile verde, shredded chicken, or shredded beef smothered with chile colorado and melted cheese

Burrito Grande (5 pounds).....\$19.75
 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.....\$16.25
 Grilled Certified Angus Beef topped with egg battered chile relleno, stuffed with cheese

Acapulco Burger.....\$15.99
Grilled Certified Angus Beef topped with thinly sliced ham, bacon & pineapple

Build Your Own Burger.....\$14.99
Includes one choice of the following:
•Monterey Jack Cheese •Bacon •Sautéed Mushrooms
•Guacamole •Sautéed Onions with Jalapeño
— Any additional item \$2 —

DINNER

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 "mili" or "moli".


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


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

Verde\$19.50
 **GF** Green veggies, jalapeños, avocado, pumpkin seeds & spices (vegetarian)

Amarillo\$19.50
 **GF** Almonds, veggies & Habanero Chiles


Negro\$19.50
 **GF** Dark chile ancho, peanuts, chocolate, banana, anise seeds, fennel seeds & peanut butter (vegetarian)


Poblano\$19.50
 **GF** Red chiles, peanuts, pecans, cinnamon, chocolate & peanut butter


De Almendras\$19.99
 **GF** Original Blue Iguana mole with almonds, spices and milk


• COMBINACIONES •

Sorry, no substitutions

Blue Iguana\$19.25
 Cheese enchilada, chile relleno, beef taco, and beef flauta

Tapatio\$18.25
 Cheese enchilada, chile relleno, beef flauta, guacamole, sour cream, rice and beans

Mexicano\$18.75
 A small chile verde Burrito, beef tostada, beef taco, sour cream, rice and beans

Poblano Plate\$18.75
 One cheese enchilada, beef tostada, tinga taco, and guacamole


• VEGETARIAN •


All vegetarian dishes served with rice & black beans


Chimichanga\$15.25
Filled with roasted vegetables topped with ranchera sauce, melted cheese and the works


Veggie Combo\$17.25
Ranchera enchilada, chile relleno & roasted veggie taco


Chiles Rellenos\$16.25
Two anaheim roasted peppers stuffed with cheese cooked in egg batter


Enchiladas Poblanas\$15.75
 **GF** Two cheese enchiladas smothered with mole poblano, melted cheese, sour cream & avocado slices


Enchiladas Rancheras\$15.25
 **GF** Two cheese enchiladas smothered in our ranchera sauce, topped with sauteed mushrooms, veggies & melted cheese


Rice and Avocado Enchiladas\$15.25
 **GF** Two rice and avocado enchiladas smothered with ranchera sauce and melted cheese

Enmoladas Enchiladas\$15.75
 **GF** 3 bean enchiladas smothered in mole negro, our cheese blend red onions (contains nuts)

Blue Iguana Tacos\$14.75
 **GF** Black beans, cabbage, avocado sauce, pico de gallo & queso fresco

Veggie Tacos\$14.75
 **GF** Roasted veggies, cabbage, avocado sauce, pico de gallo & queso fresco

Hongos Tacos\$14.75
 **GF** Sauteed mushrooms, pepper, onions, cabbage, avocado sauce, pico de gallo and queso fresco

Veggie Fajitas\$18.25
 **GF** Roasted vegetables, onions, bell peppers & tomatoes


Bean and Cheese Burrito\$14.25
Filled with refried beans and cheese blend served with the works


Veggie Burrito\$14.75
Filled with roasted vegetables served with the works


• MARISCOS •

SEAFOOD

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


Shrimp Sonora\$19.25
 **GF** Ten large shrimp sautéed in a garlic butter sauce


Camarones a la Iguana\$19.25
 **GF** Ten large shrimp sautéed then simmered in a spicy red chile sauce

Camarones en Mole\$19.99
 **GF** Ten large sautéed shrimp served in your choice of mole sauce


Seafood Enchilada\$18.25
Scallop, shrimp and mahi-mahi topped with white creamy sauce on a flour tortilla


Seafood Chimichanga\$18.25
Shrimp & mahi mahi in a creamy sauce


Shrimp Fajitas\$19.99
 **GF** Ten large grilled seasoned shrimp with tomatoes, onions and bell peppers

Classic Seafood Fajitas\$21.25
 **GF** Grilled shrimp, calamari steak, mahi-mahi, mussels, clams and grilled vegetables

Shrimp Quesadilla\$15.25
Grilled seasoned shrimp and cheese (rice & beans not included)


Fish Tacos\$16.25
 **GF** Grilled mahi-mahi topped with cabbage, avocado sauce, pico de gallo & queso fresco


Shrimp Tacos\$16.25
 **GF** Sauteed shrimp topped with cabbage, avocado sauce, pico de gallo & queso fresco


Calamari Tacos\$16.25
 **GF** Fried calamari steak served with cabbage, avocado sauce, pico de gallo & queso fresco


• FAJITAS •


Served on hot sizzling skillet with black beans, rice, flour tortillas & the works CORN TORTILLAS AVAILABLE

Steak\$20.25
 **GF** Grilled with tomatoes, onions & bell peppers

Chicken\$19.75
 **GF** Grilled with tomatoes, onions & bell peppers


Chicken and Steak\$20.25
 **GF** Grilled with tomatoes, onions & bell peppers

Combo\$20.50
 **GF** Grilled steak, chicken & shrimp with tomatoes, onions & bell peppers

Gringas\$20.25
 **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\$16.25
 **GF** Slow roasted tender pork cooked in green peppers, tomatillo and cilantro

Beef\$15.75
Shredded beef cooked with spices and house tomato sauce

Ground Beef\$15.75
Mexican style ground beef


Chicken\$15.75
Shredded chicken cooked with spices & house tomato sauce

Tinga\$15.75
 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 (3)\$15.25
Cheese enchiladas smothered with enchilada sauce


Chile Verde (3)\$16.25
 **GF** Chile verde enchiladas smothered with chile verde


Chicken (3)\$15.75
Shredded chicken cooked with spices and house tomato sauce


Beef (3)\$15.75
Shredded beef cooked with spices and house tomato sauce

Ground Beef (3)\$15.75
Mexican style ground beef

Enchiladas Suizas (2)\$16.75
 **GF** Shredded chicken & sour cream smothered with Mole Poblano, cheese and avocado slices (contains nuts)

Enchiladas Verdes (2)\$16.75
 **GF** Shredded chicken and sour cream smothered with Mole Verde and pico de gallo

Enchiladas Entomatadas (2)\$16.25
 **GF** Shredded chicken and sour cream topped with salsa española and jalapeño


Enchiladas Amarillas (2)\$16.75
 **GF** Carnitas topped with mole amarillo, cheese, pico de gallo and sour cream





Puntas


• MEATS •


Served with flour tortillas, rice & beans
(CORN TORTILLAS ALSO AVAILABLE)

Carnitas Platter\$17.99
 **GF** Slow roasted tender pork, pico de gallo and guacamole


Chile Verde\$17.99
 **GF** Slow roasted tender pork cooked in green chiles, tomatillo and cilantro


Chile Colorado\$17.99
 **GF** Tender diced pork in guajillo peppers

Tinga Poblana\$17.99
 **GF** Slow roasted pork with spices & red chiles

Steak a la Ranchera\$19.75
 **GF** 10oz. New York Steak flame broiled and served in ranchera sauce & potatoes

Carne Asada a la Tampiqueña\$20.25
10oz. New York Steak flame broiled, served with one cheese enchilada, guacamole & beans
Add sautéed mushrooms\$2.50

Puntas de Filete\$20.25
 **GF** Grilled sirloin or chicken strips with bacon, onions, serrano peppers served with Mole de Almendra

Steak Encebollado\$19.75
 **GF** 10oz. New York Steak, flame broiled and topped with spices and grilled onions
Add sautéed mushrooms\$2.50