



# DINNER


• menu •


## • BOTANAS •


### APPETIZERS


**Stuffed Avocado**..... \$11.99  
 **GF** Perfectly ripened avocado with your choice of creamy shrimp or creamy chicken salad


**Guacamole**.....\$9.25  
 **GF** Made fresh daily! An absolute MUST HAVE!

**Killer Nachos**.....\$15.25  
 Chorizo, chile verde, beans & *The Works* Topped with bell peppers, onions & black olives


**Veggie Nachos**.....\$14.25  
 Smothered with black beans, cheese, sour cream, guacamole, jalapeños, tomatoes, bell peppers, onions and black olives


**Rajas de Chile con Queso**.....\$13.75  
 **GF** Roasted poblano pepper strips, onions, melted cheese, avocado slices & corn tortillas


**Chile con Queso**.....\$10.99  
 **GF** Poblano peppers, onions, jalapeños in a creamy queso served with corn tortillas or corn chips (Blend of yellow cheese for dipping)

**Chori Queso**.....\$11.25  
 **GF** Monterey Jack cheese with Mexican sausage and corn tortillas (To be made taco style)

**Chicken Wings a la Blue Iguana**..... \$13.75  
 Served with carrots, celery and Ranch dressing. Choice of sauce: classic, buffalo bbq, mango habanero.

**Hongos a la Blue Iguana**..... \$13.25  
 **GF** Sautéed mushrooms with onions, peppers, crushed red chile, spices and a splash of white wine

**Encurtidos**.....\$13.99  
 Famous Blue Iguana jalapeños stuffed with shrimp, cheese, sour cream & spices, cooked in egg batter, house tomato sauce, served with guacamole

**Jalapeño Rancheros**.....\$13.99  
 Roasted jalapeños stuffed with cheese and wrapped with bacon, served with guacamole

**Fried Coconut Shrimp & Calamari**... \$14.25  
 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,**.....\$14.75  
**GF** Chile Verde, or Tinga

## • SIDE ORDERS •

Chips and Salsa..... \$8.00  
Guacamole (small) .....\$6.50  
Sour Cream.....\$2.25  
Rice .....\$4.50  
Pico de Gallo.....\$2.75  
Beans .....\$4.50  
*The Works*.....\$6.00  
Flour or Corn Tortillas.....\$2.50  
Jalapeños .....\$2.00  
Avocado Slices.....\$3.50  
Side of Mole (6 oz).....\$8.50  
Side of Fries.....\$5.00


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



## • ENSALADAS •


*All salads served with Blue Iguana Ranch House Dressing*

**Ensalada Verde**..... \$8.99  
**GF** House dinner salad topped with bell peppers, black olives and onions

**Taco Salad**..... \$16.99  
 Grilled steak, grilled chicken, shredded beef or ground beef, bell peppers, black olives, onions and guacamole served in a flour tortilla shell

**Shrimp Salad**.....\$18.25  
**GF** Fresh greens, bell peppers, black olives, onions, topped with 10 large grilled seasoned shrimp

**Mahi Salad**.....\$18.25  
**GF** Fresh greens, bell peppers, black olives, onions, topped with grilled Mahi-Mahi

**Blue Iguana Salad**  
 **with Salmon**..... \$18.50  
**with Chicken**.....\$17.25  
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**.....\$15.50  
**or Cheese & Jalapeños**

## • QUESADILLAS •


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


**Queso**.....\$13.75  
Cheese Quesadilla

**Rajas**.....\$14.50  
 Roasted poblano strips & cheese

**Hongos**.....\$14.50  
Sautéed mushrooms, bell peppers, onions & cheese


**Chicken**.....\$14.75  
Seasoned chicken marinated in chipotle & fresh orange juice

**Beef**.....\$15.25  
 Shredded Beef in house tomato sauce

**Steak**.....\$15.99  
 Grilled sirloin strips and cheese

## • MOLCAJETE •

*Serves 2 persons*

**Molcajete**.....\$38.99  
 **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



*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**.....\$16.25  
**GF** Seasoned shredded beef

**Ground Beef**.....\$16.25  
**GF** Mexican style ground beef


**Chicken**.....\$15.75  
**GF** Tender chicken cooked with spices & house tomato sauce

**Chorizo con Papas**.....\$15.75  
 **GF** Spicy pork sausage & potatoes

**Carnitas**.....\$16.25  
 **GF** Slow roasted tender pork

**Tinga**.....\$16.25  
 **GF** Slow roasted pork with marinated chipotle peppers, red chiles and spices

**Asada**.....\$16.99  
**GF** Charbroiled sirloin

**Don Manuel**.....\$16.99  
 **GF** Grilled sirloin strips with spicy chorizo


**Chorizo, Shrimp & Pineapple**.... \$16.99  
 **GF** An incredible combination, a must try

**Flautas (3)**.....\$15.75  
**GF** Traditional rolled crispy tacos with shredded beef or chicken

**Pastor Tacos**.....\$16.75  
**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**.....\$16.25  
 Slow roasted tender pork

**Chile Colorado**.....\$16.75  
Tender diced pork in guajillo peppers


**Beef**.....\$16.75  
Seasoned shredded beef, smothered with española sauce

**Ground Beef**.....\$16.50  
Mexican style ground beef


**Chicken**.....\$16.25  
Tender chicken cooked with spices and house tomato sauce, smothered with española sauce

**Tinga**.....\$16.25  
 Slow roasted pork with marinated chipotle peppers, red chiles and spices

**Asada**.....\$16.99  
Charbroiled sirloin


**Chile Verde**.....\$16.99  
 Slow roasted tender pork cooked in green chiles, tomatillo and cilantro

**Burrito Ahogado**.....\$17.50  
With your choice of chile verde, shredded chicken, or shredded beef smothered with chile colorado and melted cheese

**Burrito Grande (5 pounds)**.....\$20.25  
 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**.....\$17.25  
 Grilled Certified Angus Beef topped with egg battered chile relleno, stuffed with cheese

**Acapulco Burger**.....\$16.99  
Grilled Certified Angus Beef topped with thinly sliced ham, bacon & pineapple

**Build Your Own Burger**.....\$15.99  
Includes one choice of the following:  
•Monterey Jack Cheese •Bacon •Sautéed Mushrooms  
•Guacamole •Sautéed Onions with Jalapeño  
— Any additional item \$2.00 —



# 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 "mulli" or "mulli".


(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** ..... \$20.25  
 GF Green veggies, jalapeños, avocado, pumpkin seeds & spices (vegetarian)

**Amarillo** ..... \$20.25  
 GF Almonds, veggies & Habanero Chiles


**Negro** ..... \$20.25  
 GF Dark chile ancho, peanuts, chocolate, banana, anise seeds, fennel seeds & peanut butter (vegetarian)


**Poblano** ..... \$20.25  
 GF Red chiles, peanuts, pecans, cinnamon, chocolate & peanut butter (vegetarian)


**De Almendras** ..... \$20.75  
 GF Original Blue Iguana mole with almonds, spices and milk


## • COMBINACIONES •

*Sorry, no substitutions*

**Blue Iguana** ..... \$19.99  
 Cheese enchilada, chile relleno, beef taco, and beef flauta

**Tapatio** ..... \$18.99  
 Cheese enchilada, chile relleno, beef flauta, guacamole, sour cream, rice and beans

**Mexicano** ..... \$19.50  
 A small chile verde Burrito, beef tostada, beef taco, sour cream, rice and beans

**Poblano Plate** ..... \$19.50  
 One cheese enchilada, beef tostada, tinga taco, and guacamole


## • VEGETARIAN •


*All vegetarian dishes served with rice & black beans*


**Chimichanga** ..... \$16.75  
Filled with roasted vegetables topped with ranchera sauce, melted cheese and the works


**Veggie Combo** ..... \$17.75  
Ranchera enchilada, chile relleno & roasted veggie taco


**Chiles Rellenos** ..... \$16.75  
Two Anaheim roasted peppers stuffed with cheese cooked in egg batter


**Enchiladas Poblanas** ..... \$16.25  
 GF Two cheese enchiladas smothered with mole poblano, melted cheese, sour cream & avocado slices


**Enchiladas Rancheras** ..... \$15.75  
 GF Two cheese enchiladas smothered in our ranchera sauce, topped with sautéed mushrooms, veggies & melted cheese


**Rice and Avocado Enchiladas** ..... \$15.75  
 GF Two rice and avocado enchiladas smothered with ranchera sauce and melted cheese

**Enmoladas Enchiladas** ..... \$16.25  
 GF 3 bean enchiladas smothered in mole negro, our cheese blend red onions (contains nuts)

**Blue Iguana Tacos** ..... \$15.25  
 GF Black beans, cabbage, avocado sauce, pico de gallo & queso fresco

**Veggie Tacos** ..... \$15.25  
 GF Roasted veggies, cabbage, avocado sauce, pico de gallo & queso fresco

**Hongos Tacos** ..... \$15.25  
 GF Sautéed mushrooms, pepper, onions, cabbage, avocado sauce, pico de gallo and queso fresco

**Veggie Fajitas** ..... \$18.75  
 GF Roasted vegetables, onions, bell peppers & tomatoes


**Bean and Cheese Burrito** ..... \$14.75  
Filled with refried beans and cheese blend served with the works


**Veggie Burrito** ..... \$15.25  
Filled with roasted vegetables served with the works


## • MARISCOS •

### SEAFOOD

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


**Shrimp Sonora** ..... \$19.99  
 GF Ten large shrimp sautéed in a garlic butter sauce


**Camarones a la Iguana** ..... \$19.99  
 GF Ten large shrimp sautéed then simmered in a spicy red chile sauce

**Camarones en Mole** ..... \$20.75  
 GF Ten large sautéed shrimp served in your choice of mole sauce


**Seafood Enchilada** ..... \$18.99  
Scallop, shrimp and mahi-mahi topped with white creamy sauce on a flour tortilla


**Seafood Chimichanga** ..... \$18.99  
Shrimp & mahi mahi in a creamy sauce


**Shrimp Fajitas** ..... \$20.99  
 GF Ten large grilled seasoned shrimp with tomatoes, onions and bell peppers

**Classic Seafood Fajitas** ..... \$22.25  
 GF Grilled shrimp, calamari steak, mahi-mahi, mussels, clams and grilled vegetables

**Shrimp Quesadilla** ..... \$15.99  
Grilled seasoned shrimp and cheese (rice & beans not included)


**Fish Tacos** ..... \$16.99  
 GF Grilled mahi-mahi topped with cabbage, avocado sauce, pico de gallo & queso fresco


**Shrimp Tacos** ..... \$16.99  
 GF Sautéed shrimp topped with cabbage, avocado sauce, pico de gallo & queso fresco


**Calamari Tacos** ..... \$16.99  
 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** ..... \$21.25  
 GF Grilled with tomatoes, onions & bell peppers

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


**Chicken and Steak** ..... \$20.99  
 GF Grilled with tomatoes, onions & bell peppers

**Combo** ..... \$21.25  
 GF Grilled steak, chicken & shrimp with tomatoes, onions & bell peppers

**Gringas** ..... \$21.25  
 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** ..... \$16.99  
 GF Slow roasted tender pork cooked in green peppers, tomatillo and cilantro

**Beef** ..... \$16.75  
Shredded beef cooked with spices and house tomato sauce

**Ground Beef** ..... \$16.50  
Mexican style ground beef


**Chicken** ..... \$16.50  
Shredded chicken cooked with spices & house tomato sauce

**Tinga** ..... \$16.50  
 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)** ..... \$15.75  
Cheese enchiladas smothered with enchilada sauce


**Chile Verde (3)** ..... \$16.75  
 GF Chile verde enchiladas smothered with chile verde


**Chicken (3)** ..... \$16.25  
Shredded chicken cooked with spices and house tomato sauce


**Beef (3)** ..... \$16.75  
Shredded beef cooked with spices and house tomato sauce

**Ground Beef (3)** ..... \$16.50  
Mexican style ground beef

**Enchiladas Suizas (2)** ..... \$17.25  
 GF Shredded chicken & sour cream smothered with Mole Poblano, cheese and avocado slices (contains nuts)

**Enchiladas Verdes (2)** ..... \$17.25  
 GF Shredded chicken and sour cream smothered with Mole Verde and pico de gallo

**Enchiladas Entomatadas (2)** ..... \$16.75  
 GF Shredded chicken and sour cream topped with salsa española and jalapeño


**Enchiladas Amarillas (2)** ..... \$17.25  
 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** ..... \$18.99  
 GF Slow roasted tender pork, pico de gallo and guacamole


**Chile Verde** ..... \$18.99  
 GF Slow roasted tender pork cooked in green chiles, tomatillo and cilantro


**Chile Colorado** ..... \$18.99  
 GF Tender diced pork in guajillo peppers

**Tinga Poblana** ..... \$18.99  
 GF Slow roasted pork with spices & red chiles

**Steak a la Ranchera** ..... \$20.99  
 GF 10oz. New York Steak flame broiled and served in ranchera sauce & potatoes

**Carne Asada a la Tampiqueña** ..... \$21.50  
10oz. New York Steak flame broiled, served with one cheese enchilada, guacamole & beans  
**Add sautéed mushrooms** ..... \$2.50

**Puntas de Filete** ..... \$20.99  
 GF Grilled sirloin or chicken strips with bacon, onions, serrano peppers served with Mole de Almendra

**Steak Encebollado** ..... \$20.99  
 GF 10oz. New York Steak, flame broiled and topped with spices and grilled onions  
**Add sautéed mushrooms** ..... \$2.50