

SALADS

Our house dressing is a combination of crumbled blue cheese, cilantro, avocado and fresh oranges. Truly incredible!

Santa Fe Grilled Vegetable Salad

Grilled zucchini, yellow squash, tomatoes, onions and bell peppers on a bed of fresh greens served with our house dressing. \$8.95

Indian Summer Salad

Grilled chicken breast on a bed of fresh spinach with fresh, sliced apples and mushrooms topped with crumbled blue cheese and pineapple relish, served with our house dressing \$8.95

New Mexico Grilled Chicken Salad

Grilled chicken breast, fresh sliced avocados, and sliced tomatoes on a bed of mixed greens topped with fresh mangos and Cotija cheese served with our house dressing. \$8.95

Nuevo Latino Ensalada

Grilled chicken or steak, roasted bell peppers, raspberries and caramelized almonds on a bed of mixed greens served with our honey Dijon dressing. \$9.95

SOUPS

Our pozole soup is served with condiments including diced red onion, chopped cilantro, Serrano chili and Cotija cheese.

Chicken Pozole

This is a superb and unique recipe. The tomatillo broth sets off the earthy character and flavor of the hominy corn and chicken. \$4.95

Soup

Ask your server about our special of the week.

Tortilla Soup

An array of fresh vegetables roasted chicken and crunchy tortilla strips in a flavorful vegetable broth. \$4.95

CHILDREN'S MENU

For children 12 and under

Served with beans and rice or French fries. Includes milk, lemonade or a refillable soft drink and dessert. \$4.95

Cheese Enchilada

Cheese Quesadilla

Chicken or Steak Soft Taco

Bean & Cheese Burrito

BEVERAGES

Pepsi, Diet Pepsi, Root beer, Lemonade, Passion Fruit Ice Tea, Sierra Mist, Roy Rogers, and Shirley Temple

LUNCH SPECIALS

Served daily 11:00 AM – 3:30 PM

Ask your server about our Daily Lunch Special!

Tortilla Soup & Blue Moon Salad

An array of fresh vegetables, roasted chicken and crunchy tortilla strips in a flavorful vegetable broth served with a salad of mixed greens, mushrooms, tomatoes, mango and jicama topped with our house dressing. \$5.95

Indian Summer Wrap

A large spinach tortilla filled with spinach, grilled chicken, sliced apples, crumbled blue cheese, diced pineapple and mushrooms mixed in our house dressing served with white rice. \$6.95

Mazatlán Mango Wrap

Mahi-Mahi, white rice, fresh cabbage, and a fresh relish topped with a creamy chipotle sauce and Jack cheese wrapped in a whole wheat tortilla served with borracho beans. \$7.95

Quemada Carnitas Wrap

A large flour tortilla stuffed with carnitas tossed in a quemada cream sauce, fresh spinach, white rice, jicama and Jack cheese served with borracho beans. \$6.95

Steak & Mushroom Wrap

Marinated steak, mushrooms, cilantro, mixed greens and white rice tossed in a raspberry vinaigrette and wrapped in a large flour tortilla. Served with borracho beans. \$6.95

Grilled Vegetable Quesadilla

A large flour tortilla stuffed with roasted corn, mushrooms, zucchini, squash, and Jack cheese accompanied with sour cream, guacamole and a fire roasted quemada salsa. \$5.95

Puerto Nuevo Tostada

Warm shrimp, Mahi-Mahi and mushrooms are over a bed of mixed greens, cucumbers and jicama tossed in a pumpkin seed citrus dressing topped with sour cream and fresh raspberries. \$9.95

New Mexico Grilled Chicken Salad

Grilled chicken breast, freshly avocados and sliced tomatoes on a bed of mixed greens topped with fresh mangos and cotija cheese served with our house dressing. \$6.95

West Texas

Taquito, chile verde enchilada, served with Texas beans and rice. \$6.95

El Nido

Chicken taco, chicken enchilada, served with Texas beans and rice. \$6.95

Taos

Chicken tostada, pasilla chile relleno, served with Texas beans and rice. \$6.95

Tucson

Cheese enchilada, chicken tamale, served with Texas beans and rice. \$6.95

Carnitas

Braised pork wrapped in a banana leaf, cooked and served with fresh pico de gallo, guacamole, cilantro, Texas beans and rice, and your choice of corn or flour tortillas. Truly a legendary Mexican dish. \$8.95



Blue Agave™

SOUTHWESTERN GRILL

18601 Yorba Linda Blvd.
Yorba Linda, CA 92887
(714) 970-5095
www.blueagaveswgrill.com

Call Blue Agave to Cater your next Event!
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APPETIZERS

Tempe Grilled Chicken Quesadilla

A large tortilla stuffed with grilled chicken breast and jack cheese served with a fire roasted chipotle-tomatillo-serrano salsa, guacamole, sour cream and pico de gallo. \$8.95

Montego Bay Coconut Shrimp

Large shrimp dipped in a coconut batter then served crunchy and golden brown with an orange chipotle marmalade. \$13.95

Tocino Camarones

Large black tiger shrimp wrapped in hand cut bacon served with an apricot-pineapple-chipotle marmalade. \$13.95

Fresh Guacamole Dip

Fresh avocados with cilantro, red onions, spices and fresh lime prepared tableside and spiced to your liking. \$7.95

Hopi Appetizer Platter

Samplings of Blue Agave's favorite appetizers, steak taquitos, tequila citrus chicken flautas, a slice of tempe grilled chicken quesadilla, Chippewa rainbow nachos and Southwestern skewers. \$11.95

Southwest Spinach Dip

Fresh spinach, tomatoes, onion, cilantro and Mexican cheese blended to perfection served hot with crisp tortilla chips. \$7.95

Southwestern Skewers

Grilled chicken or steak skewers brushed with a ginger-serrano marinade served with an orange chipotle marmalade and pico de gallo. \$9.95

Tequila Citrus Flautas

Tequila and grapefruit marinated chicken in a roasted red pepper chipotle sauce is rolled in flour tortillas topped with sour cream and fresh guacamole served crunchy with a mild chipotle cream dip. \$8.95

Taquitos

Steak or chicken rolled up in blue and yellow corn tortillas served crispy with guacamole, sour cream and pico de gallo. \$7.95

Chile Relleno

Roasted poblano chile stuffed with jack and queso fresco. Topped with a chile guajillo sauce and mango relish. \$4.95

SOUTHWESTERN ENTRÉES

Blue Agave Shrimp

Sautéed shrimp in a Baja style sauce of tomato, onion, lemon and fresh garlic served with rice and grilled vegetables. \$16.95

Enchilada de La Coasta

A large flour tortilla stuffed with sautéed Mahi-Mahi, shrimp, mushrooms and tomato, topped with our creamy quemada sauce served with grilled vegetables and rice. \$13.95

Kiva Grilled Steak & Shrimp

Chile rubbed New York steak and hand-cut bacon wrapped shrimp on a bed of garlic-rosemary mashed red potatoes with an apricot and pineapple marmalade served with pan seared fresh vegetables. \$18.95

Apache Chicken Quemada

Grilled chicken breast topped with a light cream sauce of charred cilantro, tomato and onion served with rice and grilled vegetables. \$11.95

Sizzling New Mexico Fajitas

All fajitas are served with Texas beans, rice, pico de gallo and tortillas.
Chicken or steak. \$12.95
Shrimp \$16.95
Fresh Fish of the day—Market Price

Carne Asada Adovada

Grilled New York steak topped with a blackened tomatillo sauce served with a pasilla chile relleno, Texas beans, rice and tortillas. \$16.95

Steak Picado

Chunks of New York Steak simmered with tomato, onion, pasilla chile, white wine and garlic butter. Served with tomatillo rice, borracho beans and choice of corn or flour tortillas. \$15.95

Havana Platter

Blackened Swordfish and bacon wrapped shrimp served atop garlic-rosemary red mashed potatoes and vegetables served with a Cuban banana dipping sauce. \$17.95

Puerto Nuevo Tostada

Warm shrimp, Mahi-Mahi and mushrooms are over a bed of mixed greens, cucumbers and jicama tossed in a pumpkin seed citrus dressing topped with sour cream and fresh raspberries. \$13.95

Tempe Tacos

Large flour tortillas are stuffed with grilled steak, grilled chicken breast or fresh Mahi-Mahi served with a fresh quemada salsa served with Texas beans and rice. \$9.95

Banana Leaf-Wrapped Chicken Medallions

Chicken breast medallions served on a bed of Cuban white rice topped with a roasted tomato salsa, sweet red peppers and orange relish. Served with fresh vegetables and borracho beans. \$13.95

Montego Bay Coconut Shrimp and Skewers

Large shrimp are dipped in a coconut batter then served crunchy and golden brown with an orange chipotle marmalade served with chicken and steak skewers, rice and grilled vegetables. \$14.95

Carnitas

Braised pork is wrapped in a banana leaf, cooked and served with fresh pico de gallo, guacamole, cilantro, Texas beans, rice and tortillas. Truly a legendary Mexican dish. \$8.95

Citrus Swordfish Skewers

Three swordfish skewers topped with a tropical poblano lime pesto. Served with rosemary and garlic red mashed potatoes and southwest turmeric rice. \$14.95

Yucatan-Style Chicken

Tender chicken breast is stuffed with sautéed and roasted Portobello mushrooms, sun-dried tomatoes, ginger and fresh spinach and then topped with salsa de queso. Served with southwest turmeric rice and fresh vegetables. \$11.95

ENCHILADAS

Hacienda Fajitas Enchiladas

Two cheese enchiladas brushed with a chile guajillo sauce then topped with chicken or steak fajitas, drizzled with mild chipotle cream sauce. Served with Mexican rice and borracho beans. \$10.95

Arizona Chicken Mole Enchiladas

Chicken rolled up in tortillas and served in our special mole sauce of chile anchos, chile guajillo, chile negro and chocolate. A spicy and sweet favorite served with Texas beans and rice. \$10.95

Wild West Enchiladas

Blue corn tortillas stuffed with spinach, chicken, mushrooms and pico de gallo topped with a roasted chipotle cream sauce served with rice and beans. \$10.95

Enchiladas de Camarones

Yellow corn tortillas filled with sautéed shrimp, asparagus and red bell peppers. Topped with a peach and cranberry salsa and accompanied by zucchini, yellow squash, asparagus and southwest turmeric rice. \$13.95

COMBINATIONS

West Texas

Taquitos, chili verde enchilada, served with Texas beans and rice. \$8.95

El Nido

Chicken enchilada, chicken taco, served with Texas beans and rice. \$8.95

Taos

Pasilla chile relleno, chicken tostada, served with Texas beans and rice. \$8.95

Tucson

Cheese enchilada, Chicken Tamale, served with Texas beans and rice. \$8.95

Rio Grande

Chicken Enchilada, chicken tamale, steak taco, chile relleno, served with Texas beans and rice. \$11.95

DESSERTS

Sopapillas

Large, flaky Mexican pastry topped with ice cream, fresh whipped cream, honey, powdered sugar and raspberry syrup. \$5.95

Fried Ice Cream

Chocolate chip ice cream rolled in a crispy, cinnamon coating and flash fried. Topped with whipped cream. \$4.95

Chocolate Soufflé

A warm chocolate raspberry-pear cake is oozing with a white chocolate center and topped with fresh whipped cream. \$4.95

Rice Pudding Tostada

A crispy cinnamon tostada filled with creamy rice pudding and drizzled with a raspberry sauce, fresh cream and fresh raspberries. \$5.95

Blue Agave Southwestern Grill Restaurant is called a "gem" of a restaurant among the locals. Chef George Gallardo features dishes inspired by his love of local flavors found throughout Mexico, South America and the American Southwest. He skillfully creates each recipe with a blend of flavors that brings you back time after time to savor each mouthwatering presentation.