



OUR STORY

Blue Corn Harvest is committed to continue the legacy of the Texas Cuisine by using only the best quality and traditional ingredients to create delicious and authentic Southwestern dishes. Using techniques from Texas and into Mexico to enlighten your senses, Blue Corn Harvest always provides the freshest ingredients from local farms seasonally.

STARTERS

FRESH GUACAMOLE & CHIPS

Made to order with fire roasted pineapple relish, house roasted salsa and house fried chips. 7.99
Gluten free by request*

STEAK QUESO FUNDIDO

Melted Jack cheese and green chile sauce, topped with seared beef tenderloin and tequila peppers. Served with grilled flour tortillas. 10.99

HARVEST #4

Chile con queso, fresh guacamole, house roasted salsa, house fried chips. 9.99
Gluten free by request*

512 BLUE CORN PORK TAQUITOS

Pulled pork cooked with 512 pecan porter, monterrey jack cheese, green chile sauce, cotija cheese and habanero aioli. 9.99

NEW MEXICO PORK VERDE

Slow roasted pork with hatch peppers, tomatillo, cilantro and garlic, topped with jack and cheddar cheese, served with black beans and flour tortillas. 9.99

STEAK & MUSHROOM QUESADILLA

Crispy flour tortillas, melted monterrey jack cheese, onions, peppers, mushrooms and seared beef tenderloin, served with guacamole. 10.99

FLASH FRIED OYSTER SHOOTERS

On blue corn tostadas with mango relish and habanero aioli. 12.99

TINGA CHICKEN NACHOS

Fried corn chips, pureed black beans, tinga chicken, monterrey jack cheese, finished with habanero aioli, served with fresh guacamole and house pickled jalapeños. 10.99

SOUPS & SALADS

Sub Chicken with Shrimp \$1.00, salads only.

BLUE TORTILLA SOUP

Yucatan-style with avocado and tortilla strips. cup 3.99 ■ bowl 5.99

SOUP OF THE DAY

Chef's Special cup 3.99 ■ bowl 5.99

AVOCADO ROASTED BEET SALAD

Greens, spring mix lettuce and tomatoes, tossed in red wine vinaigrette. Topped with roasted beets, fresh avocado and cotija cheese. 13.99

SOUTHWESTERN GRILLED CHICKEN*

Organic mixed greens tossed with ranch vinaigrette, black beans, red onions, feta cheese and roasted pumpkin seeds. 13.99

CRISP WEDGE

Crisp iceberg lettuce with blue cheese dressing, farm fresh tomatoes and applewood bacon. 9.99
Protein Options: Chicken* 13.99 ■ Seared Tenderloin* 14.99

CHILE GLAZED SALMON SALAD*

Mixed greens, tomatoes, cucumbers, red grapes and fresh avocado tossed in balsamic vinaigrette, topped with cotija cheese. 18.99

FARM FRIED CHICKEN*

Organic mixed greens, tomatoes, carrots and celery, tossed with ranch dressing, mixed greens and hand-breaded fried chicken strips. 13.99

SANDWICHES

All burgers and sandwiches served with sweet potato or steak fries
Gluten-free bun available for an additional charge ■ Add bacon to any burger for \$1.00

DIABLO BURGER*

8 oz. burger with habanero sauce, jack cheese, lettuce, tomato, onions and house pickled jalapeños. 13.99

BBQ BURGER*

8 oz. burger, house made hickory sauce, cheddar jack, pickled, onions and chipotle mayonnaise. 13.99

BACON JAM BURGER

8 oz. burger, house made bacon jam, blue cheese, lettuce, tomatoes, onions, pickles and mayonnaise. 13.99

ROASTED VEGGIE SANDWICH

Grilled farm fresh vegetables and New Mexico cilantro pesto. 12.99

TEXAS CLUB SANDWICH*

Grilled chicken breast topped with jack cheese, bacon, fresh avocado, lettuce, tomato, onions and chipotle mayonnaise. 12.99



SPECIALTIES



STEAK BURRITO

Seared tenderloin, Monterrey jack cheese and tomato salad. Topped with green chile sauce and queso, served on top of veggie rice. 13.99

CHICKEN FRIED RIB-EYE OR CHICKEN FRIED CHICKEN

Choice Rib-eye or chicken with peppered gravy, mashed potatoes and farm fresh vegetables. 13.99

BLUE CRAB STUFFED CHICKEN

Grilled chicken breast stuffed with crab meat, jack cheese and sweet roasted peppers with Cajun cream sauce, cheddar seared potato cake and farm fresh vegetables. 16.99

MAC & CHEESE

Baked and creamy with blue, jack, cheddar, romano and parmesan cheese, topped with bacon gratin, grilled chicken and andouille sausage. 14.99

PAN FRIED CATFISH

Topped with crab and sundried tomato cream sauce, veggie rice and farm fresh vegetables. 18.99

BLUE CORN CRUST CRISPY SALMON

With crab avocado salad and roasted tomatillo beurre blanc, cheddar seared potato cake and farm fresh vegetables. 20.99

MEAT LOAF

Organic beef and pork meat loaf topped with caramelized onion sauce and fried onions rings over mashed potatoes. 13.99

CHIPOTLE RIB-EYE*

Grilled choice hand-cut 12-13 oz. Rib-eye with chipotle cream and sour cream drizzle. Served with mashed potatoes and farm fresh vegetables. 24.99

GRILLED SMOTHERED PORK CHOP*

Topped with TX Bourbon demi glaze and sautéed mushrooms, mashed potatoes and grilled veggies. 19.99

TINGA CHICKEN RELLENOS

Anaheim peppers stuffed with tinga chicken and jack cheese on top of green chile sauce and ranchero cream sauce, black beans, veggie rice and a drizzle of sour cream and cotija cheese. 13.99

GROUND RIBEYE BEEF TACO SALAD

Fried herbed spinach tortilla with lettuce, mixed cheese, tomato salad, fresh avocado and natural grass-fed beef. Served with jalapeño ranch. 13.99



TACOS & ENCHILADAS



All tacos and enchiladas are served with veggie rice and beans.

512 CRISPY PORK ENCHILADAS

Slow roasted pork with 512 Pecan Porter and jack cheese, topped with green chile sauce, cotija cheese and a drizzle of habanero aioli with house pickled jalapeños. 11.99

GROUND BEEF ENCHILADAS

Natural grass-fed ground beef with jack cheese, chile guajillo cream sauce, cotija cheese and a side of guacamole. 13.99

FISH TACOS

Fried catfish lightly battered with Baja slaw and habanero aioli, sliced avocado, tortilla strips and ginger sauce on flour tortillas. 14.99

SEAFOOD ENCHILADAS

Blackened salmon, shrimp, sautéed spinach and mushrooms, spicy tomato cream sauce, cotija cheese, sour cream drizzle and fresh tomato salad. 13.99

BCH STREET TACOS* (make your own)

Seared tenderloin and sautéed onions on a skillet, topped with fresh avocado, tequila peppers and cotija cheese. Served with corn tortillas and a side of homemade salsa verde. 15.99

STEAK ENCHILADAS

Seared beef tenderloin, caramelized onions, ranchero sauce and mixed cheese, served with guacamole. 14.99



GIGGLE WATER 8

Deep Eddy Lemon Vodka, pomegranate juice and fresh basil

COCO LOCO MOJITO 7.50

Malibu Coconut Rum, real cream of coconut, lime, mint and Topo Chico

BASIL POMEGRANATE MARTINI 9.50

Ketel One Citroen, fresh basil, lemons and pomegranate juice

THE FREDERICKSBURG PEACH 8.50

Deep Eddy Sweet Tea Vodka, Peach Schnapps and peach puree

HARVEST MARGARITA 8.50

Herradura Silver, Cointreau, lime juice and agave nectar

BACKYARD MULE 8

Dripping Springs Vodka, ginger beer and lime juice

CADILLAC MARGARITA (16oz.) 10.50

Don Julio Anejo, Grand Marnier, Cointreau, orange juice and margarita mix

BLUE CORN MARGARITA 9

512 Silver Tequila, Paula's Texas Orange, roasted pineapple, habanero syrup, cilantro and lime juice

OL' TIMER 9

Republic Whiskey, Angostura bitters, muddled orange and a Luxardo cherry

512 PALOMA 8

Tequila 512 Reposado, St. Germain, grapefruit and lime juice, topped with club soda

AUSTIN'S OWN MEXI MARTINI 9.50

Pepe Z reposado tequila, Cointreau, orange juice, olive juice and margarita mix

BLUES BROTHERS 11

Garrison Brothers Bourbon, Blue Curacao, Amaretto and fresh juices

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.