

Blue Corn Harvest

Bar & Grill

* LOCAL * FRESH * INNOVATIVE * FLAVORFUL *

VEGETARIAN MENU

AVOCADO AND BLACK BEAN NACHOS

Fried tortilla chips, black beans, tomato salad, jack cheese and sliced avocado.
Topped with habanero aioli and roasted pineapple relish. 16.00
Vegan option available

ROASTED VEGGIE BURRITO

Flour tortilla, corn relish, jack cheese and farm veggies topped with mole verde sauce and melted jack cheese. Served with veggie rice and sliced avocado. 14.00
Vegan option available

BLUE CORN CRISPY TACOS

Sautéed spinach and veggies, fresh avocado, topped with cotija cheese and salsa verde.
Served with rice and pineapple relish. 14.00

STACKED WILD MUSHROOM ENCHILADAS

Sautéed mushrooms, spinach and tomato salad with jack cheese and mole verde.
Topped with sliced avocado. Served with rice and black beans. 14.00
Vegan option available

FARMERS VEGGIE QUESADILLAS

Sautéed grilled veggies with jack cheese on a crispy flour tortilla.
Served with rice and fresh guacamole. 15.00

NEW MEXICO VEGGIE RELLENO

Anaheim pepper stuffed with corn relish, roasted veggies and jack cheese.
Served over homemade salsa verde and topped with cotija cheese and sour cream.
Side of rice and black beans. 14.00
Vegan option available

VEGAN BEET AVOCADO SALAD

Greens, spring mix lettuce and tomatoes, tossed in red wine vinaigrette.
Topped with roasted beets and fresh avocado. 16.00

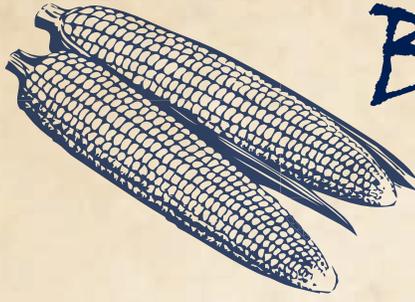
VEGAN LARGE HOUSE SALAD

Mixed greens, tomatoes, bell peppers and blue corn tortilla strips.
Tossed in a balsamic vinaigrette dressing. 7.00

*For vegan option, omit cheese and sub rice with any of our vegan sides:
black beans, steamed veggies, french fries, sweet potato fries, spicy pinto beans, small house salad with balsamic vinaigrette.*

GF GLUTEN-FREE

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



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GLUTEN-FREE MENU

Please advise your server you are ordering the Gluten Free option

MY GARDEN SALMON SALAD* GF

Baby spinach and spring mix with watermelon, strawberries, tomatoes and onions, tossed in balsamic vinaigrette, topped with goat cheese, candied pecans and grilled salmon. 20.99

VERDE CHICKEN ENCHILADAS GF

Tinga chicken, roasted peppers and jack cheese, topped with mole verde, sour cream drizzle and chipotle dots. Served with veggie rice and black beans. 15.99

BLACKENED CATFISH GF

Topped with Gulf crab meat and sun-dried tomato cream sauce. Served with veggie rice and farm fresh vegetables. 20.99

CHIPOTLE RIB-EYE GF

Grilled choice 12 oz. rib-eye topped with chipotle cream sauce and sour cream. Served with mashed potatoes and farm fresh vegetables. 29.99

ARTICHOKE CHICKEN GF

Stuffed with mushrooms, spinach and artichokes, topped with a guajillo cream sauce. Served with mashed potatoes and farm fresh vegetables. 18.99

BLUE CRAB STUFFED CHICKEN GF

Grilled chicken breast, stuffed with crab meat, jack cheese, and sweet roasted peppers, topped with Cajun cream sauce. Served with cheddar seared potato cake and farm fresh vegetables. 21.99

BLUE CORN CRUST CRISPY SALMON GF

With crab avocado salad and roasted tomatillo beurre blanc. Served with cheddar seared potato cake and farm fresh vegetables. 24.99

GRILLED CHICKEN BREAST GF

With fire roasted pineapple relish, veggie rice and farm fresh vegetables. 17.99

*The only certified Gluten Free dressing is our House Balsamic Vinaigrette.
*Gluten free bun available for all burgers and sandwiches, additional fee applies**

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