



**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.*

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- FRESH GUACAMOLE & CHIPS** 

Made to order with fire roasted pineapple relish, house roasted salsa and house fried chips. 8.99  
*Gluten free by request\**
- 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
- HARVEST #4** 

Chile con queso, fresh guacamole, house roasted salsa, house fried chips. 10.99  
*Gluten free by request\**
- 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. 10.99

- 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
- ROASTED VEGGIE QUESADILLA** 

Crispy flour tortilla, melted monterrey jack cheese, grilled farm veggies topped with guacamole. 9.99
- 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
- ARTICHOKE & SPINACH DIP**

Baked artichoke, spinach and bacon gratin served with chips. 10.99
- FLASH FRIED OYSTER SHOOTERS** 

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

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*Sub Chicken with Shrimp \$1.00, salads only.*

- BLUE TORTILLA SOUP**

Yucatan-style with avocado and tortilla strips.  
cup 4.99 ■ bowl 6.99
- MY GARDEN SALMON SALAD\***

Baby spinach and spring mix with watermelon, strawberries, tomatoes and onions, tossed in balsamic vinaigrette, topped with goat cheese, candied pecans and grilled salmon. 19.99
- AVOCADO ROASTED BEET SALAD**

Greens, spring mix lettuce and tomatoes, tossed in red wine vinaigrette. Topped with roasted beets, fresh avocado and cotija cheese. 14.99
- FARM FRIED CHICKEN\***  

Organic mixed greens, tomatoes, carrots and celery, tossed with ranch dressing, mixed greens and hand-breaded fried chicken strips. 14.99
- PECAN CRUSTED CHICKEN SALAD\***

Pecan crusted chicken breast on baby spinach, mixed greens, tomatoes, goat cheese and bacon vinaigrette. 15.99

- SOUP OF THE DAY** 

Chef's Special  
cup 4.99 ■ bowl 6.99
- CRISP WEDGE**


Crisp iceberg lettuce with blue cheese dressing, farm fresh tomatoes and applewood bacon. 10.99
- Protein Options:**  
Chicken\* 14.99 ■ Seared Tenderloin\* 15.99
- SPICY JAMAICAN SALAD** 


Organic mixed greens, tomatoes, and red cabbage, tossed with ginger dressing, grilled chicken, blue corn tortilla strips and feta cheese. 14.99
- SOUTHWESTERN GRILLED CHICKEN\***  


Organic mixed greens tossed with ranch vinaigrette, black beans, red onions, feta cheese and roasted pumpkin seeds. 14.99

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*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*

- BACON JAM BURGER\*** 

8 oz. burger, house made bacon jam, blue cheese, lettuce, tomatoes, onions, pickles and mayonnaise. 14.99
- DIABLO BURGER\*** 

8 oz. burger with habanero sauce, jack cheese, lettuce, tomato, onions and house pickled jalapeños. 14.99
- BBQ BURGER\*** 

8 oz. burger, house made hickory sauce, cheddar jack, pickled, onions and chipotle mayonnaise. 14.99

- GREEN CHILE CHORIZO BURGER\*** 

8 oz. burger, jack cheese, lettuce, tomatoes, onions and chipotle mayo, topped with roasted peppers and chorizo. 14.99
- ROASTED VEGGIE SANDWICH** 

Grilled farm fresh vegetables and New Mexico cilantro pesto. 13.99
- TEXAS CLUB SANDWICH\*** 

Grilled chicken breast topped with jack cheese, bacon, fresh avocado, lettuce, tomato, onions and chipotle mayonnaise. 13.99

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

# SPECIALTIES

## ARTICHOKE STUFFED CHICKEN

Stuffed with mushrooms, spinach and artichokes, topped with a guajillo cream sauce. Served with mashed potatoes and farm fresh vegetables. 16.99

## STEAK BURRITO

Seared tenderloin, Monterrey jack cheese and tomato salad. Topped with green chile sauce and queso, served on top of veggie rice. 14.99

## 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. 17.99

## MEAT LOAF

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

## MAC & CHEESE

Baked and creamy with blue, jack, cheddar, romano and parmesan cheese, topped with bacon gratin, grilled chicken and andouille sausage. 15.99

## 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. 14.99

## BLUE CORN CRUST CRISPY SALMON

With crab avocado salad and roasted tomatillo beurre blanc, cheddar seared potato cake and farm fresh vegetables. 22.99

## PAN FRIED CATFISH

Topped with crab and sundried tomato cream sauce, veggie rice and farm fresh vegetables. 19.99

## CHICKEN FRIED RIB-EYE OR CHICKEN FRIED CHICKEN

Choice Rib-eye or chicken with peppered gravy, mashed potatoes and farm fresh vegetables. 14.99

## 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. 26.99

## GRILLED SMOTHERED PORK CHOP\*

Topped with TX Bourbon demi glaze and sautéed mushrooms, mashed potatoes and grilled veggies. 20.99

## 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

## CHICKEN DIABLO PASTA

Linguini pasta, Jamaican cream sauce and farm fresh vegetables, topped with cotija cheese, fresh jalapeños and grilled chicken. 17.99

# TACOS & ENCHILADAS

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

## BAJA SHRIMP TACOS (make your own)

Sautéed shrimp, onions and sweet roasted peppers, cooked with pineapple Baja sauce, topped with cotija cheese. Served with blue corn tortillas. 15.99

## FISH TACOS

Fried catfish lightly battered with Baja slaw and habanero aioli, sliced avocado, tortilla strips and ginger sauce on flour tortillas. 15.99

## 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

## 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. 12.99

## VERDE CHICKEN ENCHILADAS

Tinga chicken, roasted peppers and jack cheese, topped with mole verde, sour cream drizzle and chipotle dots. 13.99

## GROUND BEEF ENCHILADAS

Natural grass-fed ground beef with jack cheese, chile guajillo cream sauce, cotija cheese and a side of guacamole. 14.99

## SEAFOOD ENCHILADAS

Blackened salmon, shrimp, sautéed spinach and mushrooms, spicy tomato cream sauce, cotija cheese, sour cream drizzle and fresh tomato salad. 14.99

## COCKTAILS

### AUSTIN'S OWN MEXI MARTINI 10.50

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

### CADILLAC MARGARITA (16 oz.) 12

Tequila 1824 Anejo, Grand Marnier, Cointreau, orange juice and margarita mix

### GIGGLE WATER 9

Deep Eddy Lemon Vodka, pomegranate juice and fresh basil

### COCO LOCO MOJITO 9

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

### THE FREDERICKSBURG PEACH 9

Deep Eddy Sweet Tea Vodka, Peach Schnapps and peach puree

### HARVEST MARGARITA 9

1824 Silver, Cointreau, lime juice and agave nectar

### BLUE CORN MARGARITA 10

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

### BASIL POMEGRANATE MARTINI 10.50

Ketel One Citroen, fresh basil, lemons and pomegranate juice

### BACKYARD MULE 9

Dripping Springs Vodka, ginger beer and lime juice

### OL' TIMER 11

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

### 512 PALOMA 9

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

### TITOS BLOODY MARY 9

Titos Vodka, house-made bloody mary mix