



Blue Corn Harvest

Bar & Grill

700 E. WHITESTONE BLVD. SUITE 204
CEDAR PARK, TEXAS 78613
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GEORGETOWN, TEXAS 78626
(512) 819-6018

WWW.BLUECORNHARVEST.COM

SANDWICHES

All burgers and sandwiches served with sweet potato or steak fries
Gluten-free bun available for an additional charge

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

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

Add bacon to any burger for \$1

KIDS MENU

Served with French fries and fruit.

KIDS CHEESEBURGER

Four ounce patty with melted white cheese. 6.99

KIDDIE MAC 'n CHEESE

Elbow pasta with cheddar cheese sauce and fried chicken breast. 6.99

CHICKEN STRIPS

Four chicken fingers. 6.99

BLUE CORN HARVEST FAVORITE SPICY

VEGETARIAN TEXAS LOCAL

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*

HARVEST #4

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

CHILE CON QUESO & GROUND RIB-EYE*

Our signature queso and ground rib-eye with house-pickled jalapenos on the side. 8.99
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

SOUPS AND 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

HOUSE SALAD

Mixed greens, tomatoes, mixed cheese, bell peppers, blue corn tortilla strips and choice of dressing. Small 3.99 // Large 5.99
Add chicken 4.00 // Add shrimp \$5.00
Add salmon \$10.00

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 bleu cheese dressing, farm fresh tomatoes and applewood bacon. 9.99 Protein Options: Chicken 13.99 // Shrimp 14.99
Seared Tenderloin 14.99

FARM FRIED CHICKEN

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

TACOS AND ENCHILADAS

All tacos and enchiladas are served with veggie rice and either black beans or spicy pinto 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

SEAFOOD ENCHILADAS

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

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 bleu, jack, cheddar Romano and parmesan cheese, topped with bacon gratin, grilled chicken and andouille sausage. 14.99

GRILLED SALMON*

With fire roasted pineapple relish, 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

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