



Chefs Ignacio Amezcuita,
Jesus "Chuy" Martinez, Becky Foulk

STARTERS

BLUE CORN NACHOS •

individual nachos - jack cheese, smoky black beans, guacamole, sour cream, jalapeno relish

- pulled Latin chicken | 11
- ground beef-chorizo | 11

GOOD KARMA GUACAMOLE ••

prepared at your table.

50¢ donated to Operation Kindness – a no kill animal shelter | 10

QUESO BLANCO •

classic • or ground beef chorizo | 8

SOUPS, SALADS & BOWLS

BLACK BEAN SOUP ••

cup | 6 bowl | 8

BURRITO BOWL •

smoky black beans, ginger rice, grilled corn, pico, jack cheese, avocado, sour cream

- pulled Latin chicken, BBQ pork or grilled veggie • | 12
- carne asada | 13

QUINOA VEGGIE BOWL •

quinoa, grilled vegetables, grilled corn, mixed greens, citrus vinaigrette • | 10

- add grilled chicken | 12
- add rojo shrimp | 14

APPLE-KALE SALAD •

baby kale, shaved apples, pickled onion, dried cranberries, chile pecans, citrus vinaigrette

- grilled chicken | 12
- red chile salmon | 14

GRILL & SPECIALTIES

CARNE ASADA

drunken onions, chimichurri, mushroom adobaditos, grilled veggies | 18

TEQUILA LIME CHICKEN

sautéed chicken with tequila lime butter, ginger rice, grilled veggies, black bean-corn-avocado salsa | 16

SEAFOOD MIXED GRILL •

grilled shrimp, red chile salmon, blue crab and shrimp enchilada, ginger rice, Chimayo corn | 18

MIXED GRILL CHURRASCARITAS®

skewers of jumbo shrimp, smoked pepper sausage, red chile steak, ginger-chipotle chicken, grilled mesa panna bread, Chimayo corn, guac, pineapple relish | 18

BACON WRAPPED SHRIMP •

ginger rice, grilled veggies, fresh fruit salsa | 18

DESSERTS | 7

CHOCOLATE VOLCANO •••

flourless chocolate cake, sangria sauce, chocolate sauce, vanilla ice cream

TRES FLANS ••

seasonal sampler

APPLE CAJETA PECAN CRUMBLE ••

vanilla ice cream

TINY CRISPY TACOS •

BBQ pork, ground beef-chorizo, avocado-black bean | 8

QUESADILLAS

cheese, onion rajas, pepita pesto with sour cream, guacamole, pico

- grilled chicken | 12
- skirt steak | 14
- grilled veggies • | 12

MESA SAMPLER

Latin chicken blue corn nachos, grilled smoked pepper sausage bites, poblano mac 'n cheese balls | 14



PERFECT TORTILLA SOUP •

cup | 6 bowl | 8

TACO SALAD •

romaine, black beans, avocado, corn, pico, roasted poblanos, tortilla chips, cheese, lime sour cream, poblano ranch

- ground beef-chorizo | 12
- pulled Latin chicken | 12

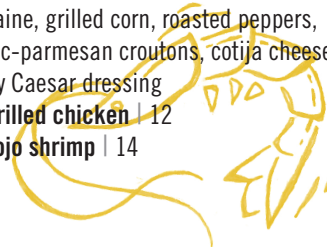
CORN CRUSTED CHICKEN SALAD

mixed greens, jicama slaw, black beans, grilled corn, cherry tomatoes, avocado, poblano ranch | 12

SOUTHWEST CAESAR

romaine, grilled corn, roasted peppers, garlic-parmesan croutons, cotija cheese, spicy Caesar dressing

- grilled chicken | 12
- rojo shrimp | 14



MESA MINI BITES

with dipping sauces

mix and match – great for sharing
1 item | 6 ~ 3 items | 15

- grilled smoked pepper sausage •
- red chile glazed beef meatballs •
- corn crusted chicken
- bacon wrapped jumbo shrimp •
- wild mushroom adobaditos - bite size adobe pies ••
- poblano mac 'n cheese balls •

WRAPS

choice of side mesa salad or a cup of soup

- chicken-bacon-avocado | 10
tomato, ancho crema
- skirt steak | 12
poblanos, corn, crispy onion, ancho crema
- avocado-hummus veggie | 10
toasted pepitas
- corn crusted chicken | 10
black beans, corn relish, poblano ranch
- bacon wrapped shrimp | 13
nutty jalapeno cream cheese, corn relish

TACOS & ENCHILADAS

ginger rice, smoky black beans, corn cake

PICK TWO | 12

TACOS •

- pulled Latin chicken / corn relish, lime sour cream
- BBQ pulled pork / pickled red onion
- avocado • / smoky black beans, queso fresco, pico
- steak relleno / roasted poblano, queso, pico | +\$1
- rojo shrimp / jicama slaw, fruit salsa | +\$1

ENCHILADAS •

- blue corn cheese • / tomatillo or 3-chile red sauce
- smoked chicken / jicama slaw, tomatillo sauce

CRISPY GROUND BEEF-CHORIZO TACOS •

3 classic fried tacos, rice, smoky black beans, corn cake | 12

RED CHILE SALMON •

ginger rice, grilled veggies, fresh fruit salsa, tequila lime butter | 18

SKINNY ENCHILADAS •

smoky black beans, grilled veggies

veggie • - spinach, mushrooms, verde sauce | 12

chicken - the veggie skinny with grilled chicken | 13

LATIN CHICKEN STACKED ENCHILADAS •

ginger rice, smoky black beans, corn cake | 12.5 add a fried egg | 1

BLUE CRAB & SHRIMP ENCHILADAS •

ginger rice, smoky black beans, corn cake, chipotle cream sauce | 15

FAJITAS

smoky black beans, ginger rice, guacamole, pico, jalapeno relish

chicken | 15 skirt steak | 18 veggie | 15

pick two combo | 17 ultimate pick two + shrimp | 21



TEQUILA BAR

CRAFT COCKTAILS

premium tequilas, hand squeezed juices, fresh fruit, agave nectar

CLASSIC BLUE

the original blue. frozen or rocks 8 | craft jar 30 (rocks only)

TOP SHELF MARGARITA

mi campo reposado, agave nectar, fresh squeezed lemon and lime 10.5 | craft jar 35

CUCUMBER JALAPEÑO SMASH

mi campo blanco, fresh cucumbers, jalapeños, agave nectar, fresh lemon and lime, tajin spice rim 10 | craft jar 35

STRAWBERRY MULE

puro verde silver, muddled strawberry, mint, agave nectar, fresh lemon and lime, ginger beer | 10.5

MANGO CHILE LIME

herradura silver, fresh mango, habanero chiles, agave nectar, fresh lemon and lime, tajin spice rim | 10.5

BENNY BLANCO

avión silver, aperol, strawberries, cucumber, fresh lemon and lime, agave nectar, orange bitters | 10.5

RASPBERRY LEMON PALOMA

milagro silver, raspberries, ruby red grapefruit, lemon agave nectar, grapefruit soda | 10

MEZCAL SOUR

zignum silver mezcal, fresh lemon and lime, agave nectar, dreaming tree crush red blend float | 10.5

TEQUILA FLIGHTS

coach mi campo blanco, mi campo reposado, casa noble añejo | 10

business class puro verde silver, herradura reposado, avión añejo | 18

first class don julio 1942, casa noble extra añejo, clase azul reposado | 22

smoking section 3 mezcals – ilegal joven, sombra, zignum | 10

WINE

- meiomi chardonnay 10 | 35
- estancia pinot grigio 9 | 31
- nobilo sauvignon blanc 9 | 31
- kung fu girl riesling 9 | 31
- meiomi pinot noir 12 | 43
- ravage cabernet sauvignon 9 | 31
- dreaming tree crush red blend 9 | 31

HOUSE

- woodbridge by robert mondavi chardonnay | 7
- merlot | 7
- cabernet sauvignon | 7

BEER

DRAFT

- miller lite 4
- bud lite 4
- Michelob ultra 4
- karbach southern wheat 5.75
- dallas blonde 4.75
- deep ellum IPA 4.75
- shiner bock 4.75
- dos xx amber 4.75

HAPPY HOUR

- 3
- 3
- 3
- 4.75
- 3.75
- 3.75
- 3.75
- 3.75

BOTTLE

- corona 4.5
- corona lite 4.5
- dos xx lager 4.5
- modelo especial 4.5
- negra modelo 4.5
- pacifico 4.5
- heineken 4.5
- budweiser 3.75
- bud lite 3.75
- coors lite 3.75
- miller lite 3.75

CHILEHEAD REWARDS

Join our Chileheads Club and get monthly rewards sent to your in-box. Sign up at blumesagrill.com, or join when you connect to our free WiFi, or ask your server.

TEQUILA

	BLANCO	REPOSADO	AÑEJO
1800	9	9.5	10
avión	10.5	11	11.5
blue nectar	9	9.5	10
casa noble	9.5	10	10.5
casamigos	10	10.5	11
don julio	10	10.5	11
herradura	10.5	11	11.5
maestro dobel	9	9.5	10
mi campo	10	10.5	-
milagro	10	10.5	11
partida	10	10.5	11
patrón	10	10.5	11
puro verde	10.5	11	11.5
tres agaves	9	9.5	10
tres generaciones	10	10.5	11

ULTRA PREMIUM

- casa noble extra 20
- clase azul 18
- don julio 1942 20
- don julio real 35
- herradura seleccion suprema 35
- puro verde reserve 20

MEZCAL

- ilegal joven 11
- sombra 10.5
- zignum silver 10

\$5 HAPPY HOUR

\$5 LARGE BLUE MARGARITAS

\$5 WELL DRINKS

- \$5 mojitos
- \$5 house wines
- \$18 blue rocks craft jar – for 2 or more
- \$1 off all draft beer

MON-FRI 4-7PM

FREE QUESADILLA BAR* 4:30-6:30pm

*with the purchase of a beverage

never skip on the 'dallas