Limited Dinner Menu A

Guacamole, Salsa and Chips

entree choices:

Double Combination

Chili Taco and Pulled Chicken Burrito served with Mexican rice and refried beans

Blue Moon Burger/Cheeseburger

served with french fries

Grilled Chicken Sandwich

grilled marinated chicken breast on a kaiser roll with lettuce, cheese, onions, pickles, and a side of chipotle ranch and french fries

Create Your Own Giant Burrito

a giant burrito stuffed with refried beans, Mexican rice and cheese with an additional choice of chili, pulled chicken or mixed veggies served with guacamole and/or sour cream

SODA, ICED TEA, COFFEE AND TEA

\$17.50 per person plus tax and gratuity (20%)

Limited Dinner Menu B

Chips and Salsa

entree choices:

Blue Moon Fajitas

your choice of: chicken or vegetable fajitas served with sauteed peppers & onions, Mexican rice, refried beans, tortillas, sour cream and/or guacamole
*add skirt steak fajitas for an additional \$4.00 per person

Tacos Gaucho

grilled steak, sliced avocado, queso fresco, cilantro, and a Mexican chimichurri sauce served in white corn tortillas with Mexican rice and refried beans

Fiesta Salad

strips of honey lime chicken mixed with romaine lettuce, tomatoes, cucumbers, green peppers, black beans, and corn served with our house dressing

The Chicken Moon

a giant burrito stuffed with pulled chicken, refried beans, Mexican rice and muenster cheese served with guacamole and/or sour cream

SODA, ICED TEA, COFFEE AND TEA

\$18.25 per person plus tax and gratuity (20%)

Limited Dinner Menu C

Mixed Appetizer Platter

taquitos, Mexican bruschetta and jalapeno poppers served family style

entree choices:

Blue Moon Fajitas

your choice of: chicken or vegetable fajitas served with sauteed peppers & onions, Mexican rice, refried beans, tortillas, sour cream and/or guacamole
*add skirt steak fajitas for an additional \$4.00 per person

Cherry Pepper Chicken

lightly fried breaded chicken cutlet served with a spicy cherry pepper sauce, grilled vegetables and Mexican rice

Fish Tacos

Modelo beer battered cod filets fried golden brown and topped with our delicious nopales tartar sauce and our fresh Mexican slaw served in a flour tortilla served with Mexican rice and black beans

Fiesta Salad

strips of honey lime chicken mixed with romaine lettuce, tomatoes, cucumbers, green peppers, black beans, and corn served with our house dressing

SODA, ICED TEA, COFFEE AND TEA

\$27.00 per person plus tax and gratuity (20%)

Limited Dinner Menu D

Zucchini Nachos and Classic Nachos served family style

entree choices:

Fish Tacos

Modelo beer battered cod filets fried golden brown and topped with our delicious nopales tartar sauce and our fresh Mexican slaw served in a flour tortilla with a side of Mexican rice and black beans

Ensalada Verano

grilled shrimp, pumpkin seeds, dried cranberries, avocado, queso fresco and pico de gallo served over mixed baby greens and served with your choice of citrus vinaigrette or balsamic vinaigrette

Club Quesadilla

chicken, avocado, muenster cheese, bacon and pico de gallo all baked between two flour tortillas and served with sour cream or guacamole

Blue Moon Fajitas

your choice of: chicken or vegetable fajitas served with sauteed peppers & onions, Mexican rice, refried beans, tortillas, sour cream and/or guacamole
*add skirt steak fajitas for an additional \$4.00 per person

SODA, ICED TEA, COFFEE AND TEA

\$26.50 per person plus tax and gratuity (20%)

Limited Dinner Menu E

choose two appetizers served family style:

Calamari, Buffalo Wings or Grilled Fajita Wings, Carnitas Taquitos or Beer Battered Avocado Wedges

entree choices:

Baja Chicken Tacos

a little sweet and a little spicy, breaded chicken tossed with a sweet & spicy chipotle honey glaze served in warm flour tortillas and topped with lettuce, pico de gallo, a drizzle of ranch dressing, Mexican rice and refried beans

Mexican Jambalaya

a delicious mix of chicken, shrimp, chorizo and creole sauce served over a bed of rice

Blue Moon Fajitas

your choice of: chicken or vegetable fajitas served with sauteed peppers & onions, Mexican rice, refried beans, tortillas, sour cream and/or guacamole
*add skirt steak fajitas for an additional \$4.00 per person

Chicken Stir Fry

grilled chicken and a medley of fresh vegetables including broccoli, zucchini, mushrooms, onions, green and red peppers sauteed in a tangy spicy salsa served over a bed of rice

SODA, ICED TEA, COFFEE AND TEA

\$27.95 per person plus tax and gratuity (20%)

Limited Dinner Menu F

Guacamole, Salsa and Chip

choose one appetizer to serve family style:

Mini Cheese Quesadillas, Carnitas Taquitos or Buffalo Chicken Nachos

entree choices:

Crab Enchiladas

two enchiladas stuffed with fresh crab meat smothered with melted cheese, shredded lettuce and our homemade tomatillo sauce served with Mexican rice and refried beans

Grilled Burrito Platter

two burritos stuffed with grilled chicken, sliced avocado and melted cheese, topped off with a tomatillo sauce and served with black beans and Mexican rice

Blue Moon Fajitas

your choice of: chicken or vegetable fajitas served with sauteed peppers & onions, Mexican rice, refried beans, tortillas, sour cream and/or guacamole
*add skirt steak fajitas for an additional \$4.00 per person

Ensalada Verano

grilled shrimp, pumpkin seeds, dried cranberries, avocado, queso fresco and pico de gallo served over baby greens and served with your choice of citrus vinaigrette or balsamic vinaigrette

SODA, ICED TEA, COFFEE AND TEA

\$28.50 per person plus tax and gratuity (20%)

Limited Dinner Menu G

(vegetarian)

Avocado Hummus, Salsa and Chips

entree choices:

Fish Tacos

Modelo beer battered cod filets fried golden brown and topped with our delicious nopales tartar sauce and our fresh Mexican slaw served in flour tortillas and a side of Mexican rice and black beans

Vegetable Fajitas

grilled vegetables served with black beans, Mexican rice, whole wheat tortillas, guacamole and sour cream

Cauliflower Tacos

florets of cauliflower pan sauteed in our own blend of Mexican spices with onions, corn, roasted red peppers, black beans, cilantro, queso fresco and an avocado hummus spread served in white corn tortillas with a side of Mexican rice and black beans

Ensalada Verano

grilled shrimp, pumpkin seeds, dried cranberries, avocado, queso fresco and pico de gallo served over mixed baby greens and served with your choice of citrus vinaigrette or balsamic vinaigrette

SODA, ICED TEA, COFFEE AND TEA

\$21.00 per person plus tax and gratuity (20%)