



# BLUE AGAVE CLUB

“alta cocina mexicana”

## DINNER MENU

Fall 2011

### BOTANAS – APPETIZERS

#### Flautas Rancheras

Two flour tortillas filled with potato served with a green tomatillo sauce and sour cream. \$7.95

#### Queso Fundido

Mexican cheese fondue with sautéed corn & onions, and your choice of: rajas or mushrooms or house made chorizo.  
Served with mini corn tortillas. \$10.95

#### Guacamole y Totopos

Our special blend of avocados, tomatoes, green onions, cilantro, jalapeño peppers and special spices. \$10.95

#### Chalupas de Camaron

Two mini corn tortillas served with bay shrimp, topped with cabbage, tomatoes, onions and crumble cotija cheese, green and red sauce. \$7.95

#### Calamari Rings

Crispy, deep-fried calamari rings.  
Served with creamy chipotle sauce for dipping. \$10.95

#### Tostada Clasica

Two deep fried tortillas smothered with refried beans, shredded cabbage, tinga chicken (specialty of Oaxaca), sour cream, avocado and cotija oregano cheese. \$9.95

#### Tacos Dorados

A pair of fried corn tortillas stuffed, one with chicken and one with potato.  
Served with pico de gallo. \$7.95

## SOPA – SOUP

### Sopa de Tortilla – Award Winning!

Morsels of grilled chicken simmered in a spicy tomato broth, garnished with crispy corn tortillas, cheese, sour cream, chile flakes, diced onions & cilantro. \$7.95

### Caldo de Pollo\*\*

Our version of your Grandmother's Chicken Soup...Hearty soup served with a whole breast of chicken cut into bit-size pieces, rice, garnished with tomato, cilantro, onions & avocado. \$7.95

## ENSALADAS – SALADS

### Cesar

Whole leaves of romaine lettuce tossed in our "Cesar-Chilpotle" dressing, garnished with cherry tomatoes. \$6.95

### Otoño

Organic baby arugula tossed with key lime vinaigrette, garnished with candy pecans, red onion and avocado. \$7.95

## ESPECIALIDADES – ENTREES

### Salmon Viva México

Grilled salmon filet topped with a mix of confetti vegetables, swimming in a bed of poblano tomatillo sauce and accompanied by rice. \$23.95

### Enchiladas del Mar

Two delicious enchiladas filled with bay shrimp, smothered in a creamy seafood sauce. Served with rice. \$18.95

### Pescado al Cilantro

Bassa (white) fish, drizzled in cilantro sauce.  
Served with rice and warm cabbage salad. \$19.95

### Blue Agave Steak – House Specialty!

Herb marinated, New York steak, grilled to perfection, served resting on a creamy mushroom sauce and topped with a spicy red sauce & garnished with cotija cheese. Served with shoestring potatoes. \$29.95

### Beef Coulette a la Granada

Grilled coulette steak, smothered in pomegranate-chilpotle sauce.  
Served with shoestring potatoes. \$21.95

### Chuleta de Puerco

Grilled pork chop topped with chilpotle-cranberry glaze.  
Accompanied by fried sweet potatoes. \$19.95

## Burrito Píbil

Tender marinated pork simmered in guajillo & achiote paste & rice inside, topped with melted Jack cheese & red onion.

Served on a bed of black bean sauce. \$16.95

## Plato Huitzilopxtli

A combination of Mexican favorites including: grilled skirt steak, mole enchilada, fresh roasted chile relleno, garnished with guacamole.

\$23.95

## Camarones Xochitl ☐

"Best Dish on the Menu"

Named by *Díablo Magazine's Food Awards*

Tender shrimp sautéed in garlic, green onion and cuitlacoche (corn truffle) sauce. Served with rice. \$25.95

## Camarones Emperador ☐

Tender shrimp smothered in your choice of one of these exquisite sauces. Served with rice.

\$23.95

*Mojo de ajo*...garlic & olive oil

*Margarita*...tequila, triple sec, lime

*Al ajillo*...guajillo chile sauce  
tomatillo

*Ardientes*...poblano chile &

*Charlee*...jalpeños, capers & garlic

*Alex*...chilpotle chile sauce

*A la diabla*...spicy-hot chile de árbol

## Trinity Enchiladas

Two delicious enchiladas filled with 3 cheeses, Monterrey, cotija & panela, & topped in a cuitlacoche (corn truffle) sauce.

Served with fried black beans. \$16.95

*add grilled chicken*...\$3.95

## Poblano ~ Vegetarian

Roasted Poblano chile stuffed with zucchini, onions, tomatoes & corn.

Topped with queso fresco and a mild ardiente sauce. Served on a bed of black bean sauce. \$17.95

## Enjococado 100-Year Old Family Recipe!

Boneless breast of chicken drenched in a sour cream-based sauce with roasted guajillo chiles, special herbs and garnished with almonds.

Accompanied by rice. \$19.95

## Pollo con Hongos

Grilled boneless breast of chicken, topped with sautéed mushrooms, onions, bell peppers & sundried tomatoes.

Topped with chilpotle & tejocote sauce & onion rings. \$19.95

## Mole Poblano

Tender boneless breast of chicken, smothered in a rich dark sauce made of dried chiles, seeds, nuts, and a hint of unsweetened chocolate, all blended and simmered for hours. Served with rice. \$19.95

## Plato Para Niños – Child's Plate

*Includes fried black beans, rice and milk or soft drink.  
(12 and under only, please)*

Choose ONE of the following:

Cheese enchilada, taco, bean and cheese burrito or quesadilla.

\$8.50

Grilled Jr. Steak OR Grilled Jr. Chicken

\$10.50

## Side Dishes

Guacamole

Cabbage Salad

Fried Shoestring Potatoes

Onion Rings

Mexican Rice

Seasonal Vegetables

Pico de Gallo

Sweet Potato Fries

Fried Beans (Black or Pinto)

One side dish \$3.00 / Two side dishes \$5.00

*All ingredients are not listed. If you have food allergies or special needs, please inform your server.  
We are not responsible for items left on the premises.  
We reserved the right to refuse service to anyone.*



625 Main Street.Pleasanton, CA 94566

925-417-1224 reservations

9251-417-0412 Private Parties / Special Events

[www.blueagaveclub.com](http://www.blueagaveclub.com)

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