

PANCAKES & WAFFLES

WAFFLES & FRUIT \$100

Freshly made waffles served with strawberries and banana topped with honey and/or maple syrup and butter

WAFFLES & EGGS \$110

Freshly made waffles served with an egg prepared to your liking accompanied with a side of bacon or ham

SMALL FRUIT PLATE \$75

A variety of delectable, fresh fruit including pineapple, cantaloupe, papaya and banana

LARGE FRUIT PLATE \$95

A variety of delectable, fresh fruit including pineapple, cantaloupe, papaya and banana with a side of cottage cheese and honey

FRUIT WITH YOGURT \$95

A variety of delectable, fresh fruit including pineapple, cantaloupe, papaya and banana served with natural fat free yogurth, honey and granola

PANCAKES \$95

Stack of three fluffy pancakes topped with a cascade of fresh fruit and nuts accompanied with honey and / or maple syrup and butter

PANCAKES & EGGS \$105

Stack of three fluffy pancakes served with a egg prepared to your liking and accompanied with bacon or ham

FRENCH TOAST \$95

A stack of delicious slices of french toast served with fruit cocktail and whipped cream

FRENCH TOAST & EGGS \$110

A stack of delicious slices of french toast served with a egg to your liking and the choice of ham or crispy bacon

OATMEAL \$75

A generous bowl of oatmeal prepared with milk and your choice of fresh banana, strawberries or granola

MENU

BREAKFAST

CHILAQUILES

CHILAQUILES (RED OR GREEN) \$100

Chilaquiles with your choice red or green sauce with shredded chicken and topped with sour cream and grated cheese served with refried beans

TOLUQUEÑO CHILAQUILES \$130

Chilaquiles in sauce of your choice prepared with authentic chorizo topped with sour cream and melted cheese served with refried beans

ARRIERO CHILAQUILES \$130

Chilaquiles with steak accompanied w/refried beans

SWISS STYLE CHILAQUILES \$120

Chilaquiles prepared with a rich creamy sauce and shredded chicken topped with sour cream and melted cheese and served with refried beans

EGGS

SCRAMBLED EGGS \$95

Scrambled eggs with ham or bacon, served with homemade hashbrowns

RANCHERO EGGS \$95

Sunny side up eggs served on a corn tortill w/ham bathed in red sauce with beans and farmer cheese

MOTULEÑO EGGS \$95

Sunny side up eggs fried on a corn tortilla with ham drenched in motuleño sauce, served with refried beans topped with fresh farmer's cheese

DIVORCED EGGS \$105

Two fried eggs divided by a refried beans and bathed in green and red sauces

EGGS BENEDICT \$120

Served a top toasted bread with ham and topped with a hollandaise and accompanied with hashbrowns

YOUR CHOICE

CLUB SANDWICH \$150

Classic club sandwich prepared with juicy chicken, turkey ham, kraft singles cheese, bacon, lettuce, tomato accompanied by crisp fries

CHICKEN ENCHILADAS \$120

Delicious enchiladas prepared with chicken and bathed in a sauce of your choice topped with sour cream and freshly grated cheese accompanied by refried beans

GRILLED CHEESE SANDWICH \$95

Prepared with turkey ham, cheese, lettuce and tomato with served with dressing and fries

BURRITO INCLUDES 4 INGREDIENTS \$105

Burrito prepared with your choice 4 ingredients ingredients: ham, bacon, cheese, mushrooms, onion, tomato and bell peppers

OMELETTE INCLUDES 4 INGREDIENTES \$110

Fluffy omelettes made with any of the following fresh ingredients: ham, bacon, cheese, mushrooms, onion, tomato and bell peppers and homemade hash browns

POBLANO OMELETTE \$100

A delicious specialty omelette made w/ poblano peppers and cheese served with homemade hashbrowns

WEIGHT WATCHER'S \$100 OMELETTE

An egg white omelette prepared with fresh spinach, peas and cottage cheese served with hashbrown and fresh fruit

BLUECHAIRS
OMELETTES



Drinks

SIN ALCOHOL

Pineapple Juice	\$50
Orange Juice	\$50
Crawberry Juice	\$50
Tomato Juice	\$50
Grapefruit Juice	\$50
Strawberry Smoothie	\$75
Mango Smoothie	\$75
Banana Smoothie	\$75
Milk	\$45
Water bottle	\$50
Coffee	\$45
Tea	\$45

CON ALCOHOL

PACIFICO	\$60
CORONA	\$60
NEGRA MODELO	\$65
CORONA LIGHT	\$65

BUCKET
OF BEERS (5)
— \$220 —

BEER AND
CLAMATO JUICE
— \$110 —

CIELO ROJO
— \$55 —



ENTREES

GUACAMOLE \$115

Authentic delicious guacamole prepared with regional avocados, diced onion, tomato, coriander, serrano chile and lime juice accompanied with homemade tortilla chips

CHICKEN WINGS \$145

Juicy chicken wings marinated in a slightly spicy sauce and served with crispy fries

TRADITIONAL NACHOS \$145

Nachos prepared with homemade tortilla chips served with guacamole and "pico de gallo"

NACHOS

Nachos prepared with homemade tortilla chips served with guacamole and "pico de gallo" and your choice of juicy **CHICKEN \$160 BEEF \$170**

SOUPS

TORTILLA SOUP \$125

Traditional tomato-based soup with chicken broth, tortilla chips, fresh cheese, sour cream and avocado

SEAFOOD SOUP \$180

An exquisite medley of fresh shrimp, octopus and fish served in a hearty broth

SALADS

TRADITIONAL CAESAR SALAD \$150

Made with crisp lettuce, fresh tomato, croutons

CAESAR SALAD W/ SHRIMP \$185

Made with crisp lettuce, fresh tomato and grilled shrimp

BLUE CHAIRS SALAD \$185

Delicious house salad made with crisp lettuce, "panela" cheese sprinkled with walnuts and served with thousand island dressing

CHEF'S SALAD \$185

A tossed salad made with fresh lettuce, tomato, cucumber, onion, bell pepper, bacon, kraft singles cheese, tender grilled chicken and served with ranch

MENU LUNCH

QUESADILLAS

TRADITIONAL \$115

Made with your choice of corn or flour tortillas, gouda cheese served with fresh guacamole and "pico de gallo"

CHICKEN \$150

Quesadillas made with your choice of flour or corn tortillas and stuffed with chicken served with fresh guacamole and "pico de gallo"

STEAK \$180

Quesadillas made with your choice of corn or flour tortillas and stuffed with grilled flank steak served with guacamole and "pico de gallo"

SHRIMP \$180

Quesadillas made with your choice of corn or flour tortillas and stuffed with grilled shrimp served with guacamole and "pico de gallo"

SEAFOOD

AVOCADO STUFFED W/ SHRIMP SALAD \$185

Regional avocado stuffed with a refreshing chopped shrimp salad on a bed of lettuce and served with the house dressing

AVOCADO STUFFED W/ TUNA SALAD \$150

Regional avocado stuffed with a refreshing tuna salad on a bed of lettuce and served with the house dressing

SHRIMP COCKTAIL \$195

The traditional shrimp cocktail served warm or chilled accompanied by diced tomato, onion, and crowned with slices of avocado and optionally chopped serrano chile

SHRIMP & OCTOPUS COCKTAIL \$220

Prepared traditionally with the addition of fresh octopus served warm or chilled

CEVICHE: FISH \$150 | SHRIMP \$195

Lime marinated shrimp or fish chopped with tomatoes, onion, serrano chile, carrots, cucumber and draped with avocado slices served over homemade corn tortilla tostadas

AGUACHILE DE SHRIMP \$185 SHRIMP & OCTOPUS \$220

Your choice of shrimp or octopus marinated and "cooked" in lime juice prepared with cucumber, onion and serrano chile accompanied with a side of homemade tortilla chips

HOUSE SPECIALTIES

MOLCAJETE **\$350**

As the Aztec's used to call it, served with green onions, red guajillo sauce (mild). Panela cheese, mexican sausage, grilled chicken and beef strip grilled pineapple, and grilled hot peppers.

GRILLED FLANK STEAK **\$185**

Tender, grilled flank steak accompanied with guacamole, grilled onions, serrano chile and tortillas

FRIED FISH **\$285**

A whole fried fish served with steam vegetales and rice.

FISH FILLET PICK A STYLE **\$185**

Mahi-mahi prepared to your liking. whether it be in a deviled sauce, breaded, sauteed with garlic or prepared "veracruzano" style, served with rice and vegetables

SHRIMP PICK A STYLE **\$195**

Succulent shrimp prepared to your liking. Have them in a deviled sauce, grilled with garlic or sauteed in butter served with steamed vegetables & rice

GRILLED CHICKEN BREAST **\$190**

Tender, juicy chicken breast grilled and served with rice and vegetables

CAMARONES AL TEQUILA **\$285**

Shrimp sauted with butter, garlic, blackpepper onions and flamed with tequila served with rice and vegetables

SANDWICH

BLUE CHAIRS SUB **\$195**

Juicy flank steak prepared with onion, bell peppers and tomatoes served on a toasted bun with cheese, and accompanied with fries

CLUB SANDWICH **\$150**

Classic club sandwich stuffed with chicken, turkey ham, tomato, cheese and served with fries

BLT SANDWICH **\$120**

Classic blt prepared with bacon, lettuce and tomato served with fries

CHEESEBURGER **\$175**

Grilled beef burger with lettuce, tomato, onion and pickles with cheese and served with fries

CHICKEN BURGER **\$165**

Marinated and grilled, tender chicken breast w/ lettuce, tomato, onion and pickles with a side of french fries

SHRIMP BURGER **\$185**

Grilled shrimp burger with lettuce, tomato, onion, pickles and cheese accompanied with fries

ORDER OF FRIES **\$90**

CAMARONES AL COCO **\$285**

Cover with coconut and fried served over pineapple slice with fresh green salad, apple and tamarind sauce accompanied with rice

CHICKEN FAJITAS **\$160**

Chicken breast sauteed with onions bell peppers and served with rice, refried beans, guacamole and tortillas

BEEF FAJITAS **\$180**

Grilled steak with sauted onions, bell peppers and served w/ a side of rice, refried beans, guacamole and tortillas

SHRIMP FAJITAS **\$190**

Shrimp sauteed with onions, bell peppers and served with rice, refried beans, guacamole and tortillas

MIXED FAJITAS **\$200**

Chicken, beef and shrimp sauteed with onions and bell peppers and served with rice, refried beans, guacamole and tortillas

CHICKEN BASKET **\$170**

Breaded chicken strips served in a basket with french fries

FISH AND FRIES **\$195**

Breaded fish sticks served in a basket with fries

SHRIMP AND FRIES **\$195**

Breaded popcorn shrimp served in a basket w/ fries

TACOS

SHRIMP TACOS **\$195**

Corn tortillas stuffed with grilled shrimp, bell peppers, tomato and onion, served with a side of guacamole & pico de gallo

MAHI-MAHI TACOS **\$195**

Corn tortillas stuffed with grilled mahi-mahi prepared with bell peppers, tomato and onion and served with a side of guacamole and pico de gallo

FLANK STEAK TACOS **\$195**

Corn tortillas stuffed with juicy flank steak accompanied by guacamole and pico de gallo

SKEWERS

BEEF SKEWER **\$165**

Tantalizing grilled beef skewered with bell peppers and onion served with a side of french fries and guacamole

CHICKEN SKEWER **\$150**

Tender grilled chicken skewered with bell peppers and onion served with fries and guacamole

SHRIMP SKEWER **\$180**

"Catch of the day" shrimp skewered w/bell peppers and onion grilled to perfection, served with fries and guacamole