

ESPECIALIDADES

SIZZLING FAJITAS

Your choice of protein served on a sizzling bed of fresh onions, bell peppers, and tomato; served with refried beans, rice, sour cream, cheese, jalapeño relish, and flour tortillas.

Chicken **\$17.99** Steak **\$24.99** Shrimp **\$22.99**

Steak and Chicken **\$23.99**

Chicken and Shrimp **\$19.99**

Steak and Shrimp **\$22.99** Quail (3) **\$26.99**

Supreme: Steak, Chicken and Shrimp

Supreme for one **\$26.99**

Supreme for two **\$39.99**

Add Quail (1) **\$9.50** Add guacamole **\$1.50**

For Vegetarian Fajitas, please ask your server.

FAJITA APACHE MADNESS

Steak, chicken, shrimp, ribs. It is recommended for four people. **\$69.99**

MILANEZA

Tender breaded, fried chicken breast, topped with ham, cheese, and Spanish sauce, served with Mexican rice, sour cream and salad. **\$21.99**

STUFFED SHRIMP

Six jumbo shrimp stuffed with cheese and jalapeño relish, wrapped in bacon and coated with a spicy batter. Fried till crispy and served on a bed of Mexican rice, smothered with queso sauce served with charro beans, guacamole, sour cream, and jalapeño relish.

Imported shrimp **\$23.99**

GRILLED TILAPIA

Filet grilled and topped with shrimp, onions, bell peppers, and wine sauce. Served with potato hash and grilled vegetables. **\$19.99**

TILAPIA & CRAWFISH

Tilapia covered with Louisiana crawfish sauce and grilled spinach, served with two jumbo stuffed shrimp on a bed of Mexican rice, smothered with chile con queso and side of corn cake.

Imported shrimp **\$21.99**

VACA RELLENA

Marinated skirt steak stuffed with poblano pepper and jack cheese, smothered with chile con queso and chipotle sauce, served with Mexican rice, charro beans, guacamole, sour cream, and jalapeño relish. **\$25.99**

CARNE ASADA

10 oz. rib-eye served with one cheese enchilada, one chicken enchilada, charro beans, Mexican rice, guacamole, pico de gallo, and jalapeño relish. **\$27.99**

CHICKEN ARIZONA

Chicken breast, filled with spinach and cheese, covered with chipotle sauce. Served with potato hash and grilled vegetables. **\$18.99**

MAR Y TIERRA

10 oz. rib-eye topped with our house chimichurri sauce and three stuffed shrimp on a bed of rice, drizzled in yellow queso, served with a choice of potato hash or battered wedge fries and a salad.

Imported shrimp **\$29.99**

ENCHILADAS

SUIZAS

Two chicken enchiladas, topped with our homemade tomatillo sauce and jack cheese, served with Mexican rice, refried beans, and sour cream. **\$14.99**

CREAMY ENCHILADAS

Tender pieces of chicken rolled into two corn tortillas covered with our sour cream wine sauce and cheddar cheese. Served with Mexican rice and a cup of black bean soup. **\$14.99**

ENCHILADAS EL TRIO

Three enchiladas; one enchilada suiza, one creamy enchilada, and one cheese enchilada, served with Mexican rice, refried beans, and sour cream. **\$17.99**

ENCHILADAS ENMOLADAS

Two corn tortillas stuffed with chicken, topped with mole poblano sauce and cotija cheese, served with Mexican rice, refried beans, avocado slices, and onions. **\$15.99**

ENCHILADAS RANCHERAS

Two corn tortillas filled with melted jack and cheddar cheese, smothered in ranchera sauce, served with Mexican rice, refried beans, sour cream, guacamole, and corn cake. **\$16.99**

SHRIMP & SPINACH ENCHILADAS

Two enchiladas filled with shrimp and spinach, topped with sour cream white wine sauce and melted mixed cheese, served with agave rice and salad. **\$15.99**

CARNITAS ENCHILADAS

Two corn tortillas filled with pork carnitas, one topped with tomatillo sauce and jack cheese, one with chipotle sauce and cotija cheese, served with Mexican rice and charro beans. **\$14.99**

CRAWFISH ENCHILADAS

Tender seasoned Louisiana crawfish and veggies wrapped inside two corn tortillas, topped with ranchera sauce and melted jack cheese, served with Mexican rice and creamy crawfish soup. **\$19.99**

VEGGIE TRIO

Three corn tortillas, one filled with veggies, one cheese, one spinach, topped with sauces and cheese, served with agave rice, guacamole, sour cream, and corn cake. **\$16.99**

TAMALE DINNER

Three pork tamales, topped with chili and cheese, served with Mexican rice and refried beans. **\$16.99**

CHILE RELLENO

A House Favorite. One large poblano pepper stuffed with your choice of seafood mix, cheese, or ground beef. Served with Mexican rice, charro beans, sour cream, and jalapeño relish.

Seafood mix **\$17.99** Cheese **\$15.99**

Ground beef **\$16.99**

ENCHILADAS FAJITAS

Two corn tortillas filled with Fajita steak topped with chipotle sauce and Cotija cheese. Served with refried beans and Mexican rice. **\$15.99**

BURRITOS & TACOS

BURRITO DE CARNE ASADA

Fajita steak, onions, and bell pepper, wrapped in a tortilla. Topped with chile con queso. Served with Mexican rice and refried beans. **\$16.99**

BURRITO DE POLLO

Grilled chicken and refried beans wrapped in a tortilla smothered with enchilada sauce, melted jack and cheddar cheese. Served with Mexican rice and sour cream. **\$14.99**

TACO BURRITO

Spiced ground beef, beans, lettuce, tomato, and cheese wrapped in a tortilla, covered with Spanish sauce, served with guacamole and sour cream. **\$14.99**

BURRITO TEX-MEX STYLE

A flour tortilla stuffed with ground beef and beans. Topped with chili and cheese. **\$14.99**

Dressed with lettuce, onions, jalapeños, tomatoes, black olives, guacamole, and sour cream. **\$18.99**

VEGGIE BURRITO

A large spinach tortilla filled with veggies, rice, and chile con queso, covered with Spanish sauce, jack cheese and sour cream. **\$12.99**

SEAFOOD CHIMICHANGA

A large spinach tortilla, filled with crabmeat, shrimp, and Louisiana crawfish, topped with white and yellow queso. Served with agave rice, stuffed zucchini, and sour cream. **\$18.99**

CHIMICHANGA DE COCHINITA

Shredded pork smothered with achiote, herbs, and spices, rolled in a flour tortilla, and deep fried. Covered with chile con queso. Served with corn cake and sour cream. **\$13.99**

SHRIMP BURRITO

A large spinach tortilla filled with shrimp, spinach, rice, and chile con queso. Topped with sour cream sauce and cheddar cheese. Served with corn cake. **\$14.99**

CHIMI GRANDE

A large Chimi filled with fajita chicken, fajita steak, refried beans, and queso. Rolled and deep fried, covered with ranchera sauce, cheese, tomatoes, green onions, served with guacamole, sour cream, and corn cake. Combo **\$21.99** Steak **\$25.99**

FLOUNDER TACOS

Two flour tortillas stuffed with tender and flaky flounder. Topped with lettuce, pico de gallo and cilantro dressing. Served with Sopa de Camaron (shrimp soup) and corn cake. **\$17.99**

GRILLED FISH TACOS

Three flour tortillas stuffed with grilled fish, topped with lettuce, pico de gallo, and cilantro jalapeño dressing. Served with Mexican rice and charro beans. **\$17.99**

GRILLED SHRIMP TACOS

Three flour tortillas stuffed with grilled or fried shrimp, with lettuce, pico de gallo, and chipotle dressing. Served with Mexican rice and refried beans. **\$18.99**

TACOS CALLEJEROS

(Street Tacos) corn tortillas layered with your choice of steak, chicken, or pork, dressed with red onions, cilantro, and a side of homemade spicy verde salsa. Garnished with a slice of lime.

Steak **\$10.99** Chicken **\$8.99** Pork **\$7.99**

Add Chorizo **\$1.50** Add White Queso **.95¢**

Add Jack cheese **.55¢**

TACOS AL CARBON

Your choice of marinated fajita beef, chicken or cochinita, chopped and wrapped in three flour tortillas, served with charro beans, rice, guacamole, and pico de gallo. **\$17.99**

ANY SUBSTITUTIONS EXTRA CHARGE

Ask your server about a la carte items and prices

Parties of 8 or more gratuities automatically added

All platters are served with two sides: Mexican rice, agave rice, beans, potato hash, french fries, sautéed vegetables or corn cake.

Create Your Own Platter

Choose two of the following: **\$13.99**

Cheese Enchilada

Chile and Cheese Enchilada

Ground Beef Enchilada

Pork Tamale

Beef or Chicken Flauta

Chicken Enchilada

Enchilada Suiza

Shredded Beef Enchilada

Beef or Chicken Taco Crispy or Soft

Add any of these to create your own platter

Chile Relleno Cheese **\$3.50**

Pork Tamale **\$2.00**

Chile Relleno Ground Beef **\$3.75**

Chile Relleno Seafood **\$3.99**

Enchilada **\$2.25**

Taco **\$2.25**

Taco Al Carbon Steak **\$2.45**

Taco Al Carbon Chicken **\$2.25**



Welcome to Blue Apache... *The story of Blue Apache begins with the Cervantes family. Hailing from Mexico City, Mexico, the family brings over 45 years of restaurant experience and an authentic culinary heritage to the table. Our menu consists of a unique mixture of authentic Mexican cuisine, a sprinkle of Tex-Mex, and a bit of Cajun flair we picked up on the way! Our mission is always to serve great tasting food and to ensure our success we use only the finest ingredients and hand-mixed blends of traditional Mexican spices.*

The Apache Indian tribes originally settled in the southwestern United States and eventually spread to the Mexican states of Sonora and Chihuahua. The Apache lived in small close-knit communities of large extended families. They hunted buffalo and small local game and traded for corn and other agricultural products. Their industrious spirit and sense of community serve as an inspiration for us to this day. Enjoy!!
Roberto and Ricky Cervantes

STARTERS

NACHOS

Corn tortilla chips topped with beans, cheese and your choice of meat. Served with jalapeños, tomatoes, green onions, guacamole, and sour cream.

Steak Fajita **\$14.99** Chicken Fajita **\$13.99**
Shrimp **\$13.99** Ground Beef **\$12.99**
Chile Con Carne **\$11.99**

BLUE SAMPLE PLATTER

Two cheese quesadillas, one beef flauta, one chicken flauta, two beef empanaditas, steak fajita nachos, guacamole and sour cream. **\$24.99**

EMPANADITAS

Two deep fried pastry turnovers filled with spicy ground beef. **\$8.99**

WHITE CHILE CON QUESO

Queso dip made from a blend of white cheeses.
Bowl **\$11.99** Add Ground Beef **\$2.45**
Cup **\$7.99** Add Ground Beef **\$1.50**

SHRIMP COCKTAIL

Shrimp marinated in our special tomato sauce, pico de gallo, and avocados. **\$10.99**

CHEESE CURDS

Nuggets of Wisconsin Gold fried, and served with chipotle dressing **\$9.99**

CEVICHE

Tilapia, shrimp, and scallops marinated in citrus juice, pico de gallo, and topped with avocado. **\$13.99**

QUESO FLAMEADO

A blend of melted cheese served with pico de gallo and flour tortillas.
Topped with: Grilled Chicken **\$9.99**
Grilled Steak **\$10.99** Shrimp **\$10.99**

GUACAMOLE

Made at your table with fresh and chunky ripe Hass Avocados. Served with flour chips. **\$12.99**

BEAN DIP

Refried beans topped with cheese and sour cream. **\$5.99**
Add Chili Con Carne **\$1.45**

BLUE NACHOS

Eight individual corn tortilla chips topped with beans, cheese, and your choice of meat. Served with guacamole, sour cream, and a choice of jalapeño wheels or jalapeño relish.
Steak **\$13.99** Chicken **\$12.99**
Ground Beef **\$11.99**

SOUPS

SOPA DE CAMARON

A zesty shrimp bisque with vegetables and rice.
Bowl **\$7.99** Cup **\$5.99**

TORTILLA SOUP

Tender chicken and fresh vegetables in our home style broth, garnished with cheese, avocado, and tortilla strips.
Bowl **\$6.99** Cup **\$4.99**

CRAWFISH SOUP

Cajun and Mexican come together to create a delicate creamy soup made with seasoned Louisiana crawfish and veggies.
Bowl **\$9.99** Cup **\$7.99**

BLACK BEAN SOUP

A traditional blend of black beans, ham, bacon, and spices simmered until thick and creamy.
Bowl **\$9.99** Cup **\$4.99**

SALADS/QUESADILLAS

BROILED SHRIMP SALAD

A large helping of mixed greens topped with grilled shrimp, wheat tortilla strips, cotija cheese, black olives, and diced tomatoes. **\$14.99**

GRILLED CHICKEN SALAD

Mixed greens and grilled chicken topped with crisp wheat tortilla strips, tomatoes, avocados, and pimentos. **\$12.99**

TACO SALAD

Tortilla shell filled with lettuce, tomatoes, black olives, cheese, guacamole, and sour cream.
Your choice of: Fajita Steak **\$15.99**
Fajita Chicken **\$13.99** Ground Beef **\$12.99**

CHICKEN AND FRUIT SALAD

Mixed greens topped with fresh fruit, diced tomatoes, avocados, and tender grilled chicken. **\$15.99**

QUESADILLAS

A grilled wheat tortilla filled with melted cheese served with guacamole, jalapeño relish, and sour cream.

Cheese only **\$11.99**
Grilled chicken **\$13.99**
Marinated Steak **\$15.99**
Sautéed shrimp **\$15.99**
Steak & Chicken **\$14.45**
Bacon and Mushroom **\$12.99**

PARA GRINGOS

APACHE BURGER

Half pound 100% beef patty covered with melted jack cheese. Dressed with mayonnaise, mustard, lettuce, tomatoes, and onions. Served with battered wedge fries. **\$10.99**

Sautéed onions, grilled mushrooms, bacon, avocado or jalapeños add **.99¢** each

FRIED SHRIMP AND FRENCH FRIES

Twelve large shrimp and battered french fries. Served with chile con queso. **\$14.99**

B-B-Q RIBS

Tender BBQ ribs that melt in your mouth, served with charro beans, corn cake, and potato hash or battered fries. Half slab **\$14.99** Full slab **\$18.99**

NINOS

For children 10 and under only

ENCHILADA

One cheese or beef enchilada served with Mexican rice and beans. **\$6.50**

TACO NINO

Crispy or soft tortilla, filled with ground beef or chicken, dressed with lettuce, tomatoes, and cheese, served with Mexican rice and beans. **\$6.50**

BURRITO

One mini beef and bean burrito, topped with yellow queso, served with Mexican rice and beans. **\$5.99**

CHICKEN FINGERS

Tender strips of chicken, breaded and fried, served with French fries. **\$7.99**

CHEESE NACHOS

A mound of fresh corn chips topped with melted cheese. **\$4.50**

PEANUT BUTTER AND JELLY

The classic kids sandwich served with French fries. **\$4.50**

MACARONI & CHEESE **\$4.50**

MEXICAN PIZZA

6" flour tortilla topped with Spanish sauce, ground beef, and cheese. **\$5.50**
10" Pizza **\$12.99**

HAMBURGER

Classic hamburger patty, with mayonnaise, mustard, lettuce, and tomatoes, served with French fries. **\$5.50** With cheese add **.45¢**

CHEESE QUESADILLA

Served with French fries. **\$5.99**

POSTRES

FRIED CHEESECAKE

Cheesecake wrapped in a flour tortilla, fried till crisp, served with vanilla ice cream. **\$6.99**

FLAN

A traditional Mexican custard with caramel sauce. **\$6.99**

SOPAPILLAS

Fluffy puff pastries, coated with cinnamon and sugar, served with honey. **\$5.99**

TRES LECHES CAKE

Moist cake made with three types of milk. **\$7.99**

CHEESECAKE

Rich, smooth and creamy cheesecake, topped with your choice of strawberry or chocolate. **\$6.99**

CHURROS

Caramel filled churros, deep fried and tossed in cinnamon and sugar. Served with whipped cream. **\$6.99**

