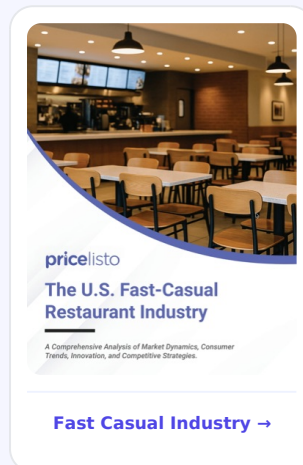




Blue Habanero

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Starters

ITEM	PRICE
Nachos Supreme Steak, chicken, melted cheese, black beans, pico, fresh jalapeño, sour cream.	\$16.00
Trio Sampler Queso, guacamole, salsa, non-GMO corn chips.	\$10.00
Queso Melted queso, non-GMO corn chips.	\$6.00
Quesadilla Sampler One steak and cheese quesadilla, one grilled chicken and cheese, sour cream.	\$16.00
Classic Guacamole Fresh, homemade guac, non-GMO corn chips.	\$6.00
Street Corn Cotija cheese, chili powder, lime juice, mayo.	\$6.00
Tuna Ceviche Fresh ahi tuna, cucumber, pico de gallo, cucumber, tomato. Consuming raw or undercooked meats, poultry, seafood, shellfi...	\$18.00
Jalapeños Norteños Fresh jalapeños stuffed with queso fresco, wrapped in applewood smoked bacon.	\$12.00
Nachos Del Mar Scallops, shrimp, melted queso, pico de gallo.	\$22.00
Chorizo Fireballs Homemade chorizo, cream cheese, jalapeños.	\$10.00
Taquitos Mexicanos Three chorizos and potato, three tinga.	\$8.00
Chips and Salsa Non-GMO corn chips, homemade salsa.	\$4.00
Momias Bacon-wrapped shrimp, spicy chipotle ranch.	\$14.00
Chicharrónes Crackling pork rinds, tajin, lime, salsa.	\$6.00

Bowls

ITEM	PRICE
Bowls A mix of greens, black beans, avocado, cilantro white rice, pico, sour cream, and choice of meat. *Consuming raw or unde...	\$13.00

Soup & Salad

ITEM	PRICE
Sopa Azteca Homemade chicken soup.	\$9.00
Spicy Tortilla Soup Homemade chipotle chicken soup, avocado, tortilla strips.	\$10.00
Baja Mexican Salad Grilled chicken, mixed greens, black beans, corn, pico de gallo, spicy chipotle ranch.	\$14.00
Ahi Tuna Salad Fresh ahi tuna, mixed greens, quinoa, seasonal fruit, vinaigrette.	\$18.00

Street Tacos

ITEM	PRICE
Queso Birria Tacos Shredded beef, queso, house spicy salsa.	\$16.00
Chicken Chipotle Tacos Grilled chicken, chipotle spices, red cabbage, pico de gallo, chipotle sauce.	\$16.00
Tacos La Paz Fish (grilled or fried) or shrimp, red cabbage, pico, chipotle.	\$16.00
Street Tacos Certified Angus rib-eye steak, chorizo, pineapple, onion, cilantro, tomatillo.	\$16.00
Carne Asada Tacos Certified Angus rib-eye, onion, house spicy sauce.	\$16.00
Tacos de Carnitas Slow-cooked pork, onion, cilantro, tomatillo sauce.	\$14.00
Tacos Al Pastor Spice rubbed pork, pineapple, cilantro, onion, tomatillo sauce.	\$16.00
Salmon Tacos Salmon, red cabbage, pico, chipotle.	\$17.00
Tinga Tacos Simmered tinga chicken, avocado, queso fresco.	\$14.00
Quesabirria Tacos Braised short rib, grilled Chihuahua cheese.	\$16.00
Tacos Vallarta Grilled shrimp, coconut, pineapple, corn salsa.	\$16.00
Veggie Tacos Zucchini, squash, corn, mushroom, red pepper, queso fresco, house spicy sauce.	\$13.00
BBQ Pork Tacos Slow-cooked BBQ pork, com salsa, pineapple jalapeño salsa.	\$15.00
Corner Tacos Chorizo, potato, queso fresco, house spicy sauce.	\$14.00
Tacos de Alambre Certified Angus rib-eye steak, chorizo, bacon, Chihuahua cheese.	\$16.00
Barbacoa Tacos Barbacoa, tomatillo sauce.	\$15.00
Tacos Huitlacoche (Wheat-La-Kho-Chay) Mexican truffle, corn, tomato, avocado, queso fresco, house spicy sauce.	\$15.00
Tacos de Flor de Calabaza Squash blossom, corn salsa, avocado, house spicy sauce.	\$15.00

Variety Taco Tray

ITEM	PRICE
Variety Taco Tray Select 4 different types: each selection consists of 3 tacos. Included sides: Mexican rice, cilantro white rice, black b...	\$40.00

Specialties

ITEM	PRICE
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Burrito Gigante	\$13.00
Giant burrito smothered with queso and filled with black beans, cilantro rice, and choice of meat.	
Spicy Grilled Burrito	\$18.00
Stuffed with grilled rib-eye or chicken and vegetables. Topped with grilled chorizo, melted queso, and spicy salsa.	
Fajita	\$18.00
Fajita vegetables, rice and beans.	
Melting Chimichanga	\$17.00
Steak or chicken, chorizo, pinto beans, melted cheese, cilantro white rice.	
Carne Asada	\$20.00
Certified Angus rib-eye steak, Mexican rice, refried beans, mixed greens, pico de gallo, jalapeños, sour cream, tortilla...	
Pollo a la Crema y Espinaca	\$18.00
Grilled chicken breast, sautéed spinach and corn, roasted peppers, spicy cream sauce, cilantro white rice.	
Chipotle Salmon Risotto	\$20.00
Perfectly grilled salmon atop our creamy chipotle risotto with spinach, red peppers, and capers.	
Pollo con Calabaza	\$18.00
Grilled chicken breast, zucchini, roasted peppers, corn, spicy cream sauce, cilantro white rice.	
Seafood Al Ajillo	\$22.00
Shrimp, scallops and red onion roasted with garlic in olive oil, avocado, pico de gallo, cilantro white rice.	

Desserts	
ITEM	PRICE
Tres Leches Cake	\$8.00
Flan	\$6.00
Mexican custard.	
Fried Ice Cream	\$6.00