



## BLUE IGUANA CANTINA BREAKFAST MENU

### BREAKFAST BURRITOS

*Build your own BURRITOS and load them up at the SALSA BAR*

#### STEP 1

Choose your tortilla: Wheat or Jalapeño

#### STEP 2

Select:

Mexican Style Scrambled Eggs: Scrambled Eggs, Chicken Sausage, Ham

#### STEP 3

Tell us how to fill it up:

Skillet Hash Brown Potatoes, Monterey Jack Cheese, Onion, Iceberg Lettuce, Tomato

#### STEP 4

Pick your favorite topping:

Roasted Tomato Salsa

Pico De Gallo

Crema Fresca

Tomatillo Salsa

### AREPAS

### HUEVOS RANCHEROS



## BLUE IGUANA CANTINA LUNCH MENU

### TACOS

*Fresh made tortillas filled with your choice of Chipotle Rubbed Chicken, Ancho Roast Pork, or Seasoned Battered Fish*

### LUNCH BURRITOS

*Build your own BURRITOS and load them up at the SALSA BAR*

#### STEP 1

Choose your tortilla: Wheat or Jalapeño

#### STEP 2

Select: Chicken Or Beef or Shrimp

#### STEP 3

Tell us how to fill it up:

Refried Beans, Cilantro Lime Rice, Black Beans, Tomato, Roasted Corn, Sauteed Onion  
Iceberg Lettuce, Charred Green Peppers

#### STEP 4

Pick your favorite topping:

Salsa Roja

Tomatillos

Roasted Tomato Salsa

Guacamole

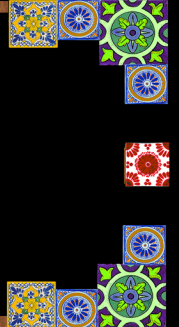
Sour Cream

Monterey Jack Cheese



**BLUE IGUANA**  
Cantina

## BLUE IGUANA CANTINA SALSA BAR MENU



- Habanero (5 Chili Peppers Indicating Very Hot)
- Arbol Chili (3 Chili Peppers Indicating Very Hot)
- Salsa Roja (3 Chili Peppers Indicating Very Hot)
- Pico De Gallo (3 Chili Peppers Indicating Very Hot)

- Roasted Tomato Salsa
- Ahumado Tomato & Cebolla China (Smoked Tomato & Scallions)
- Tomatillos (1 Chili Pepper Indicating Hot)
- Cilantro

- Watermelon & Jicama
- Black Bean & Corn
- Crema Fresca
- Tomatoes
- Sliced Watermelon

- Lettuce
- Onion
- Monterey Jack Cheese
- Lime

*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*