

TACOS

Our "Baja-style tacos" are made with soft corn tortillas

Famous Fish Tacos \$3.79 each
Char-grilled Mahi-Mahi garnished with avocado, secret sauce (no dairy), cabbage and pico de gallo

Shrimp Tacos \$3.79 each
Garnished with avocado, secret sauce (no dairy), cabbage and pico de gallo

Chicken, Pork or Tofu \$2.79 each
Garnished with roasted tomato salsa, onion & cilantro

Steak \$3.79 each
Garnished with roasted tomato salsa, onion & cilantro

Lamb Taco \$4.49 each
Garnished with herb sauce, pico de gallo and grilled onions

Vegetarian \$2.79 each
Beans, rice, jack and cheddar cheese garnished with lettuce, pico de gallo and avocado

MAKE IT A MEAL, ADD:

- black or pinto beans small 49¢ large 99¢
- cilantro lime, brown or white rice small 49¢ large 99¢
- side salad - \$1.49

SALSAS 2 oz. 49¢

4 oz. 98¢ 8 oz. \$1.96 16 oz. \$3.92

- Bumble Bee's roasted tomato salsa
- Tomatillo salsa, "poquito caliente"
- Pico de gallo
- Habanero HOT!

GUACAMOLE

Made FRESH daily from WHOLE Avocados
2 oz. - 1.99 4 oz. - \$3.98 8 oz. - \$7.96

CHIPS Freshly Made

Small - 49¢ Medium - 98¢ Large - \$1.47

BUMBLE BEE'S BAJA GRILL

Downtown - 301 Jefferson 505.820.2862 bumblebeesbajagrill.com

BURRITOS

Any burrito can be made-to-order VEGETARIAN or if you want Burritos without the tortilla, just say "Naked" and it's gluten-free!

Bumble Bee Burrito

Jack and cheddar, grilled peppers and onions, guacamole, Bumble Bee's roasted tomato salsa.

Veggie (no meat) \$6.59
Tofu \$7.59
Chicken or pork \$7.69
Fish, shrimp or steak \$8.79
Lamb \$9.99

Burrito Grande

Jack and cheddar, grilled peppers and onions, beans, rice sour cream, Bumble Bee's roasted tomato salsa.

Veggie (no meat) \$6.59
Tofu \$7.59
Chicken or pork \$7.69
Fish, shrimp or steak \$8.79
Lamb \$9.99

Burrito del Norte

Jack and cheddar, New Mexico green chile, diced onions and cilantro, sour cream and pico de gallo.

Veggie (no meat) \$6.59
Tofu \$7.59
Chicken or pork \$7.69
Fish, shrimp or steak \$8.79
Lamb \$9.99

Tito Burrito

Avocado, Basil, rice, corn and cabbage, pico de gallo and Bumble Bee's "secret sauce" (no dairy).

Veggie (no meat) \$6.59
Tofu \$7.59
Chicken or pork \$7.69
Fish, shrimp or steak \$8.79
Lamb \$9.99

Mexicano

Beans, rice, diced onions, cilantro and pico de gallo.

Veggie (no meat) \$6.59
Tofu \$7.59
Chicken or pork \$7.69
Fish, shrimp or steak \$8.79
Lamb \$9.99

VEGGIE BURRITOS

Burrito de Tomas

\$7.69 Tofu \$8.69
Grilled asparagus, avocado, jack and cheddar cheese, rice, sour cream and pico de gallo

Veggie-Especial Burrito

\$6.59 Tofu \$7.59
Grilled peppers and onions, beans, rice, guacamole, jack and cheddar cheese, sour cream, lettuce and pico de gallo

Vegan Burrito

\$5.99 Tofu \$6.99
Grilled peppers and onions, beans, rice, guacamole, lettuce and Bumble Bee's roasted tomato salsa

Beans and Rice Burrito

\$6.59 Tofu \$7.59
Jack and cheddar cheese, beans and rice, guacamole, sour cream, Bumble Bee's roasted tomato salsa

Add to any of the above Veggie Burritos:

- chicken or pork \$1.69
- fish, shrimp or steak \$2.19
- lamb \$3.49

FAVORITES

Trout Filet \$12.99
Boneless, char-grilled trout, garnished with guacamole, pico de gallo and toasted pumpkin seeds. Served with beans and rice

Squash & Goat Cheese Quesadilla \$9.99

Goat cheese, squash, melted jack and cheddar cheese, pesto, corn, pico de gallo served with side jicama salad

Quesadilla \$7.99

Melted jack and cheddar cheese in a giant grilled tortilla. Served with sides of guacamole, sour cream and pico de gallo

Nachos \$7.99

Fresh corn chips, black or pinto beans, melted jack and cheddar cheese, chopped scallions. Served with sides of guacamole, sour cream and pico de gallo

Beans & Rice bowl \$4.99

Choose from pinto or black beans prepared daily with their own distinct blend of onions, garlic, tomatoes and spices. Served with cilantro-lime rice.

ADDITIONS to FAVORITES:

- Add chicken, pork or tofu \$1.69
- Add fish, shrimp or steak \$2.19
- Add lamb \$3.49
- Add peppers & onions \$1.19



BUMBLE BEE'S
BAJA GRILL

ENSALADAS

House Salad \$7.99

Mixed greens, avocado, jicama, tomato, cotija cheese and chips tossed with Bumble Bee's lemon vinaigrette.

Tijuana Caesar \$7.99

Crisp romaine lettuce, cotija cheese and Tijuana caesar dressing.

Ranchero \$8.99

Crisp romaine lettuce, tomato, bacon, corn, toasted soy beans, pumpkin seeds and tortilla chips with ranch dressing and pico de gallo.

Chalupa Bowl \$8.99

An edible cheese chalupa bowl filled with mixed field greens, cabbage and black or pinto beans, guacamole and pico de gallo.

Enhance any of the above Salads

with our delicious premium selections below:

- chicken, pork or tofu \$1.69
- fish, shrimp or steak \$2.19
- lamb \$3.49

KID'S FAVORITES

includes fountain drink, milk or lemonade
(12 YEARS AND UNDER ONLY, please)

Burrito \$3.99

Rice, beans and jack and cheddar cheese

Quesadilla \$ 3.99

Jack and cheddar cheese in a mini flour tortilla with beans and rice on the side

- Add to above chicken, pork or tofu 99¢
- Add to above fish, shrimp or steak \$1.49

SUMPTUOUS STEWS

All Stews come with a choice of tortilla

Green Chile Stew

Chicken pork or tofu \$9.99
or with lamb \$12.99

Topped with cheese, sour cream, cilantro, pico de gallo, scallions and crushed corn tortilla chips

Seafood Stew \$11.99

Mahi-Mahi, shrimp and calamari prepared with clam broth, unique blend of spices, corn, cabbage, rice and tomatoes. *Topped with our "secret sauce", cilantro, scallions and tortilla chips

Posole \$ 9.99

Traditional hominy-based stew with chicken thighs (not pork), onion, celery, blend of spices and topped with cabbage, onions and cilantro. Choice of additional side salsa

Chicken Tortilla Stew \$ 9.99

(ONLY Available fall & winter)

A medley of delicious ingredients prepared daily topped with cotija cheese, sour cream, cilantro, guacamole, scallions, pico de gallo and crushed corn tortilla chips

ROASTED CHICKEN SPECIALTIES

EL POLLO

marinated overnight in our chile rub and roasted over an open flame rotisserie

Plato de Pollo \$9.99

Half roasted chicken, black or pinto beans, cilantro-lime rice, 3 corn or 1 flour tortilla

EL POLLO TO GO

Solo Pollo \$9.99

Just the whole roasted chicken

Pollo para Llevar \$16.99

Whole chicken, beans (16 oz.), cilantro-lime rice (16 oz.), 6 corn tortillas or 3 giant flour tortillas, pico de gallo and chips

Red Chile \$9.99

Chicken Burrito

(smothered) Jack and cheddar cheese onions, pico de gallo, crushed tortilla chips. Topped with lettuce, cotija cheese, sour cream and pico de gallo

Goat Cheese \$9.99

Chicken Burrito

Goat cheese, pico de gallo, basil, sweet peppers & onions and rice

Chicken Tostada \$9.99

Fried corn tortillas, guacamole, cabbage, lettuce, pico de gallo, cotija cheese, basil, pumpkin seeds and roasted corn

Chicken Enchilada \$9.99

(open faced) Soft corn tortillas, grilled yellow squash, green chile, corn, jack and cheddar cheese, cabbage, lettuce, pico de gallo, cotija cheese, cilantro, pumpkin seeds and sour cream

TORTILLA BURGERS, DOG & FRIES

Gringo Tortilla Burger \$7.99

1/3 lb. burger patty with Jack & cheddar cheese, choice of whole wheat or white tortilla, lettuce, chopped raw onions, tomatoes and Bumble Bee's burger sauce

Green Chile Tortilla Burger \$7.99

1/3 lb. burger patty with Jack & cheddar cheese, choice of whole wheat or white tortilla, lettuce, chopped raw onions, pico de gallo, crushed corn chips and chopped green chile

Guacamole Tortilla Burger \$8.49

1/3 lb. burger patty with Jack & cheddar cheese, choice of whole wheat or white tortilla, lettuce, pico de gallo, chopped raw onions and guacamole

CRUNCHY MUNCHIES

Chile Cheese Fries \$4.99

Large fries smothered in cheese and your choice of red or green chile

The Bee Stings

Battered, sliced jalapeños and onions \$3.89

Crispy Fries regular \$1.89 large \$3.59

Home-Made Potato Chips

regular \$1.89 large \$3.59

SONORAN DOG

Sonoran Dog \$8.99

Just arrived from Sonora Mexico!

Hebrew National hot dog wrapped in bacon placed in a freshly baked Mexican Boleo with fresh chopped onions and pico de gallo smothered in pinto beans and Jack and cheddar cheese. Garnished with mustard, ketchup, mayo and sliced pickled jalapeños