

APPETIZERS

Guacamole & Chips ^{GF} \$6

Made FRESH daily from WHOLE Avocados

Salsa & Chips ^{GF} \$4

Your choice of Salsa made FRESH daily

Corn Quesadilla ^{GF} \$5

Two corn tortillas filled with jack & cheddar cheese, garnished with pico de gallo, green onions and cilantro

ADD your favorite filling
• chicken, pork, tofu, fish, shrimp or steak \$3

STEWs

No substitutions please. Includes choice of tortilla.

Green Chile Stew ^{GF}
Chicken pork or tofu \$10
lamb \$14

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

Seafood Stew \$12

Mahi-Mahi, shrimp and calamari prepared with clam broth, unique blend of spices, corn, cabbage, rice and pico de gallo. Topped with our "Secret Sauce", cilantro, scallions & tortilla chips

Posole ^{GF} \$10

(ONLY Available fall & winter)
Traditional hominy-based stew with chicken thighs (not pork), onion, celery, blend of spices and topped with cabbage, onions and cilantro. Choice of New Mexico red or green chile

Chicken Tortilla Stew ^{GF} \$10

(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

Vegan Tortilla Stew ^{GF} \$12

(ONLY Available fall & winter)
Beyond Meat™ Plant-based Vegan Chicken topped with sour cream, cilantro, guacamole, scallions, pico de gallo and crushed corn tortilla chips

SALADS with homemade dressing

House Salad ^{GF} \$8

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

Tijuana Caesar ^{GF} \$8

Crisp romaine lettuce, cotija cheese & Tijuana caesar dressing

Ranchero ^{GF} \$9

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

Chalupa Bowl ^{GF} \$9

An edible cheese chalupa bowl filled with mixed field greens, cabbage, 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 \$3
- fish, shrimp or steak \$3.50
- Vegan Chicken™ \$4
- lamb \$4.50

BUMBLE BEE'S
BAJA GRILL

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Downtown • 301 Jefferson 505.820.2862

bumblebeesbajagrill.com  

^{GF} = Gluten Free



BURRITOS

No substitutions please. Take any item off that you don't like or **BUILD YOUR OWN BURRITO**.

Just say "Naked" and it's gluten-free!

Smothered Red Chile Chicken Burrito \$10.50

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

Goat Cheese Chicken Burrito \$10.50

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

Bumble Bee Burrito

Jack and cheddar cheese, grilled peppers and onions, guacamole and our signature roasted tomato salsa

Burrito Grande

Jack and cheddar cheese, grilled peppers and onions, beans, rice, sour cream and our signature roasted tomato salsa

Burrito del Norte

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

Tito Burrito

Avocado, basil, rice, corn and cabbage, pico de gallo and Bumble Bee's "Secret Sauce" (no dairy)

Mexicano

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

CHOOSE YOUR FILLING:

Veggie (no meat) \$7.90
Chicken, pork or Tofu \$8.90
Fish, shrimp or steak \$9.90
Lamb & Vegan Chicken™ \$10.90

SMOTHER Red/Green Chile \$2

VEGGIE BURRITOS

Burrito de Tomás \$9.90

Grilled asparagus, avocado, jack and cheddar cheese, rice, sour cream and pico de gallo

Veggie-Especial Burrito \$7.90

Grilled peppers and onions, beans, rice, guacamole, jack and cheddar cheese, sour cream, lettuce and pico de gallo

Vegan Burrito \$7.90

Grilled peppers and onions, beans, rice, guacamole, lettuce and our signature roasted tomato salsa

Beans & Rice Burrito \$7.50

Jack and cheddar cheese, beans and rice, guacamole, sour cream, our signature roasted tomato salsa

ADD:
Tofu \$1
Vegan Chicken™ \$4

CHICKEN ROASTED & 100% NATURAL "Honest to Goodness Juicy, Wholesome and Cage Free"

Our savory chickens are marinated overnight in our custom-made chile rub and roasted over an open flame rotisserie using a self-basting process that seals in the delicious flavors.

Plato de Pollo \$11

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

Solo Pollo (TO GO) ^{GF} \$12

Just the whole roasted chicken

Whole Chicken Dinner (TO GO) \$20

Whole chicken, beans (16 oz.), cilantro-lime rice (16 oz.), 6 corn tortillas or 3 giant flour tortillas, pico de gallo and chips. (Dinner saves \$3 off regular menu prices)

Chicken Tostada \$10

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

FAVORITES

Trout Filet ^{GF} \$14

Boneless, char-grilled trout, garnished with guacamole, pico de gallo & toasted pumpkin seeds. Served with beans and rice

Salmon Tostada \$13

Wild Alaskan salmon served with sprouted whole wheat tortilla, spring mix with lemon-vinaigrette, corn, cabbage, cotija cheese, pico de gallo and our "Secret" salmon/fish sauce

Squash & Goat Cheese Quesadilla \$10.50

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

Quesadilla \$9.50

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

Nachos ^{GF} \$9.50

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 \$5.50

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

ADD TO ABOVE:

Chicken, pork or tofu \$3
Fish, shrimp or steak \$3.50
Vegan Chicken™ \$4
Lamb \$4.50
Peppers & onions \$2

TACOS GALORE

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

Fish - Bumble Bee's Famous \$4.50 each

Char-grilled Mahi-Mahi garnished with avocado, secret sauce (no dairy), cabbage and pico de gallo

Shrimp \$4.50 each

Garnished with avocado, secret sauce (no dairy), cabbage and pico de gallo

Salmon \$4.50 each

Wild Alaskan salmon, char-grilled served with Bumble Bee's "Secret" salmon/fish sauce, cabbage and cilantro

Chicken or Pork ^{GF} \$3.50 each

Garnished with roasted tomato salsa, onion and cilantro

Steak ^{GF} \$4.50 each

Garnished with roasted tomato salsa, onion and cilantro

Lamb Taco ^{GF} \$5.50 each

Garnished with herb sauce, pico de gallo and grilled onions

VEGGIE TACOS

Tofu ^{GF} \$3.50 each
garnished with roasted tomato salsa, onions & cilantro

Taco Tomás ^{GF} \$4 each

Grilled asparagus, avocado, jack and cheddar cheese, rice, sour cream and pico de gallo.

Veggie \$3.75 each

Squash, green pepper, corn & onions garnished with pepitas, roasted tomato salsa and jack and cheddar cheese

Vegan Chicken \$4 each

Garnished with roasted tomato salsa, onion and cilantro

MAKE IT A MEAL, ADD:

- black or pinto beans \$1
- cilantro lime, brown or white rice \$1
- side salad \$2

KID'S FAVORITES \$5

includes fountain drink, milk or lemonade (10 YEARS & UNDER ONLY, PLEASE)

Burrito

Rice, beans and jack and cheddar cheese

Quesadilla

Jack and cheddar cheese in a mini flour tortilla

Taco

Chicken, steak, fish or shrimp

Hamburger

Hot Dog

Grilled Cheese Sandwich

ADD TO ABOVE:
chicken, pork or tofu \$1.50
fish, shrimp or steak \$2



FRESHLY MADE GUACAMOLE

Made FRESH daily from WHOLE Avocados

2 oz. \$2 4 oz. \$4 8 oz. \$8 16 oz. \$16

SALSAS

2 oz. \$1 4 oz. \$2 8 oz. \$4 16 oz. \$8

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

CHIPS Freshly Made reg. \$1 large \$2

DRINKS

Aguas - Frescas reg. \$3 large \$4

Horchata - Mexican Rice Drink

Sandia - Made from FRESH watermelon (seasonal)

Jamaica - Hibiscus blossom iced tea

Fountain Drinks reg. \$2.30 large \$2.90

Mexican Coke \$3

Jarritos™/Stewart's™ \$2.60

Fresh Lemonade \$2.30

Juices \$2.30

Tea - Iced or Hot \$2.30

IZZE \$2.30

Bottled Water \$1.90

HOMEMADE DESSERTS

Flan \$5

Chocolate Mousse \$5

Churros \$5

Served with chocolate sauce

SHAKES & FLOATS

Choose from Vanilla, Chocolate

Strawberry and Caramel

OL' FASHIONED SHAKES \$5

MALT add 50¢

FLOATS choose any soda \$4

ICE CREAM CONE Kids FREE Adults \$1

BEER & WINE

HOUSE WINE \$7

SANGRIA \$7

Homemade daily with orange juice, lime juice, triple sec, simple syrup, sweet & sour and agave wine

MARGARITAS \$7

Homemade agave wine with freshly-squeezed lime juice

BEERS Domestic \$4.50

Microbrews & Imports \$5