

**SOPA DEL DIA / SOUP OF THE DAY.....\$70**

Uhhmm pregunte por nuestra sopa del día le va a encantar  
Ask for our soup of the day...uhmm

**Ensaladas / Salads**

**ENSALADA MIXTA / MIXED SALAD.....\$90**

A base de lechuga, pepino, pimiento verde, Zanahoria, Aguacate y cebolla.  
Lettuce, cucumber, green bell pepper, carrot, avocado, and onion.

**ENSALADA CEASAR / CEASAR SALAD.....\$95**

Hecha de hojas de lechuga seleccionada con un tradicional aderezo al estilo Blue Sky.  
Selected lettuces with a traditional Caesar dressing Blue Sky style.

**ENSALADA BLUE SKY / BLUE SKY SALAD.....\$98**

Receta creada por nuestro chef: queso manchego, tomate, vinagre balsamico, aceite de oliva, aguacate y el toque secreto del Chef.  
Our Chef's recipe: Manchego cheese, tomato, balsamic vinegar, olive oil, avocado, and our chef's secret touch.

**AGUACATE RELLENO DE ATUN / STUFFED AVOCADO WITH TUNA.....\$115**

Medio aguacate seleccionado de calidad relleno de una rica ensalada de atun hecha al momento  
Half avocado stuffed with a rich tuna salad freshly made.

**AGUACATE RELLENO DE CAMARON / STUFFED AVOCATO WITH SHRIMP.....\$135**

Medio aguacate relleno de camarones c/ aderezo especial de la casa.  
Half avocado stuffed with shrimp and the special house's dressing.

**TARTAR DE HUACHINANGO/ HUACHINANGO TARTAR.....\$105**

Filete de huachinango picado y aderezo con vinagreta de la casa, morron, alcaparras, cebolla, limon, perejil.  
Huachinango filet thinly chopped and prepared with the house's vinaigrette dressing, capers, onion, lime juice, parsley, and olive oil.

**Pastas**

**PASTA A LA MARINARA / PASTA MARINAR.....\$280**

Selección de mariscos frescos, langosta, camarón, calamar, pescado y mejillón  
Fresh seafood selection of lobster, shrimp, squid, fish, and mussels.

**PASTA CON LANGOSTA/ LOBSTER PASTA.....\$350**

Nuestro especial del chef. Se puede preparar con salsa de tomate, blanca, o con vino blanco.  
Our chef's special. Prepared with a delicious tomato sauce, or white wine.

**PASTA POMODORO/ POMODORO PASTA.....\$160**

Preparada con salsa de tomate, ajo, y aceite de oliva.  
Prepared with fresh tomato, garlic, and olive oil.

**Mariscos / Seafood**

**FILETE DE PESCADO AL AJO / GARLIC FISH FILET.....\$170**

Filete de Mero a la plancha con salsa especial a base de ajo guarnecidos de arroz y vegetales del día.  
Grouper fish filet grilled and served with rice and vegetables.

**FILETE DE PESCADO CARIBENO / FISH FILET CARIBBEAN STYLE.....\$198**

Como a la gente Caribena le gusta. Filete de Mero banado con una deliciosa salsa de mango, chile y cilantro. Servido con arroz salvaje y verduras en Juliana.  
Like Caribbean people like it. Grouper filet with a delicious mango, chile, and cilantro sauce. Served with wild rice, and a vegetable juliana saute.

**Mariscos / Seafood**

**CAMARONES MAYA / MAYAN SHRIMP.....\$235**

Camarones gigantes cocinados al estilo maya, achiote, cebolla, morada, y platanos fritos.  
Servido con arroz salvaje y platanos fritos.  
Jumbo shrimp cooked Mayan style, achiote, red onion, and garlic.  
Served with wild rice and plantains.

**CAMARONES AL GUSTO / SHRIMP COOKED TO YOUR TASTE.....\$210**

A la plancha, al ajo, o ajillo servido con arroz y vegetales  
Grilled, garlic, or ajillo style served with rice and vegetables.

**LANGOSTA / LOBSTER.....M/P**

De lo mejor del mar Caribe. Se prepara como a usted le guste: a la parrilla, mantequilla, al ajo, o con una exquisita salsa de tamarindo servido con arroz salvaje y vegetales  
The best of the Caribbean Sea. We prepare it to your taste: on the grill, butter, garlic, or with our chef's exquisite tamarind sauce.

**Pollo y Res**

**FILETE RIB EYE / RIB EYE.....\$290**

Corte especial Americano calidad Angus (14 oz) a la parrilla guarnecido de papa y vegetales del día  
Certified angus beef (14 oz) cooked on the grill served with potatoes and vegetables of the day.

**FILETE CINCO ESTACIONES / FIVE SEASON FILET.....\$260**

Corazon de filete de res calidad Angus para su paladar a la parrilla con una salsa aterciopelada de 5 clases de pimienta acompañado de papa y verduras del día.  
Grilled beef Angus filet with a sauce made of 5 types of pepper served with potatoes and vegetables.

**ARRACHERA NORTENA / FLANK STEACK FROM THE NORTH OF MEXICO....\$205**

Desde el norte de Mexico a Blue Sky, calidad Angus a la parrilla guarnecido con papa y vegetales.  
From the North of Mexico to Blue Sky: Angus beef grilled and served with potatoes and vegetables.

**PECHUGA DE POLLO RELLENO / STUFFED CHICKEN BREAST .....\$170**

Pechuga mariposa rellena de vegetales a la mantequilla o a la plancha con una salsa a base de quesos de calidad guarnecidos de papa y vegetales a la parrilla.  
Chicken breast stuffed with vegetables of the day prepared with a butter or cheese sauce and served with potatoes and grilled vegetables.

**Vegetariano / Vegetarian**

**ROLLOS DE BERENJENA AL GRATIN / EGGPLANT ROLLS WITH A CHEESE SAUCE.....\$120**

Laminas de berenjena a la parrilla relleno de pasta, tomate, queso y albahaca.  
Gratinados con queso sobre una salsa de tomate.  
Grilled eggplant slices stuffed with pasta, tomato, cheese, and basil prepared in a tomato sauce and covered with melted cheese.

**BROCHETA DE VEGETALES AL CAJUN / VEGETABLES BROCHETTES.....\$120**

Vegetales servidos con papa en cubos a la parmesana y tomate a la parrilla.  
Vegetables served with potatoes cubes, parmesan cheese, and grilled tomatoes.

## Breakfast 7:30AM- 10:30 AM



- **FRESH FRUIT PLATE**.....\$60  
Fresh fruit, granola, honey, yogurt
- **HEALTHY START**.....\$60  
Oatmeal served with honey and/or brown sugar with a side of fruit
- **CONTINENTAL BREAKFAST**.....\$50  
American coffee, small juice, toast and marmalade
- **BANANA PANCAKES**.....\$65  
Pancakes made with fresh bananas, syrup and small side of fruit.
- **BLUE SKY SUNRISE**.....\$95  
Coffee, small juice, toast and marmalade, bacon, homemade potatoes, and eggs served sunny-side up.

- **HUEVOS RANCHEROS**.....\$70  
Fried eggs, salsa Mexicana, tortillas, refried beans
- **SCRAMBLE A LA MEXICANA**.....\$70  
Eggs scrambled with tomatoes, bell pepper, onion served with homemade potatoes.
- **HAM AND CHEESE OMELET**.....\$75  
Omelet made with ham and cheese served with homemade potatoes.
- **EGGS ANY STYLE ( 2 EGGS)**.....\$50
- **TOAST AND MARMALADE**.....\$35

## Beverages

- **SOFT DRINKS**.....\$20  
Coca-cola, Fanta, Sprite
- **JUICES**.....\$20  
Orange, Pineapple, Mango
- **SMOOTHIES**.....\$45  
Melon, Apple, Strawberry, Banana

- **TEA & COFFEE**
- Cafe Americano.....\$25
- Espresso.....\$30
- Cappuccino.....\$35
- Cafe latte.....\$35
- Tea.....\$30

## Lunch 11:00 AM- 5:00 PM

- **SOPA DEL DIA / SOUP OF THE DAY**.....\$70  
Uhhmm pregunte por nuestra sopa del dia le va a encantar Ask for our soup of the day.....MMmm

## Ensaladas / Salads

- **ENSALADA MIXTA/ MIXED SALAD**.....\$90  
A base de lechuga, pepino, pimiento verde, zanahoria, aguacate, cebolla. Lettuce, cucumber, green bell pepper, carrot, avocado, and onion.
- **ENSALADA BLUE SKY**.....\$95  
Receta creada por nuestro chef, queso manchego, tomate, vinagre balsamico, aceite de oliva, aguacate y el toque secreto del Chef. Our Chef's recipe: Manchego cheese, tomato, balsamic vinegar, olive oil, avocado, and our chef's secret touch.

- **AGUACATE RELLENO DE ATUN**.....\$115  
Medio aguacate seleccionado de calidad relleno de una rica ensalada de atun hecha al momento.  
Half avocado stuffed with rich tuna salad freshly made.
- **AGUACATE RELLENO DE CAMARON**.....\$135  
Medio aguacate relleno de camarones y aderezo especial de la casa.  
Half avocado stuffed with shrimp and the special house's dressing

## Snack y Sandwiches

- **GUACAMOLE/ GUACAMOLE**.....\$80  
Aguacate de seleccion con tomate, cebolla, y cilantro. Avocado, tomato, onion, and cilantro.

- **CEVICHE DE PESCADO/ FISH CEVICHE**.....\$120  
Trocitos de filete de Marlo marinados en jugo de limon y preparado con tomate, cebolla, y cilantro.  
Diced fish marinated with lime prepared with tomato, onion, and cilantro.

- **CEVICHE MIXTO/ MIXED CEVICHE**.....\$135  
Camaron y pescado marinados cuidadosamente, con tomate, cebolla y cilantro.  
Mixed ceviche: shrimp, diced fish marinated with tomato, onion, and cilantro.
- **QUESADILLAS**.....\$85  
Tortillas de Harina con queso Manchego a la plancha acompañados de guacamole. Con Camaron (carga extra)  
Flat grilled flour tortilla with Manchego cheese served with guacamole. Add chicken or shrimp (\$20 additional charge)
- **PEPITO**.....\$95  
Sandwich baguette con frijoles refritos, steak de res lechuga, tomate, aguacate acompañados de papas francesas.  
Baguette sandwich with refried beans, beef steak, lettuce, tomato, and potatoes.

- **SANDWICH B.L.T.**.....\$80  
Preparado con pan blanco o integral, con tocino, lechuga, tomate acompañado de papas francesas.  
Slices of bread (white or whole wheat), bacon, lettuce, tomato, served with french fries.
- **HAMBURGUESA TAN-KAH HAMBURGER**.....\$105  
Hamburguesa seleccionada de calidad Angus (8 oz) de nuestra receta especial con lechuga, tomate, cebolla, y aguacate. Natural o con queso acompañado de papas francesas.  
Certified Angus hamburger (8 oz) special recipe with lettuce, tomato, onion, avocado, and cheese served with French fries.

## Mariscos / Seafood

- **FILETE DE PESCADO AL AJO/ GARLIC FISH FILET**.....\$170  
Filete de Merlu a la plancha con salsa especial a base de ajo guarnecidos de arroz y vegetales del día.  
Gourmet fish flat grilled and served with rice and vegetables.
- **TACOS DE PESCADO/ FISH TACOS**.....\$95  
De nuestra receta uhmmmm pruebelos !! con tortillas de harina, lechuga, tomate, cebolla, y aguacate.  
Our own recipe...try our fish tacos! With flour tortillas, lettuce, tomato, onion, and avocado.
- **TACOS DE CAMARON / SHRIMP TACOS**.....\$115  
Con tortillas de harina, lechuga, tomate, cebolla y aguacate.  
Served with flour tortilla, lettuce, tomato, onion, and avocado.

- **CAMARONES AL MOJO DE AJO O AJILLO SHRIMP W/ GARLIC OR AJILLO'S STYLE**.....\$185  
Camarones gigantes en mariposa, con una deliciosa salsa especial de la casa puede ser con tiras de Chile Guajillo, acompañados de arroz y verduras.  
Jumbo shrimp with a delicious house sauce served with strips of Chile Guajillo, rice, and vegetables.
- **CALAMAR/ CALAMARI**.....\$145  
Preparados a su elección, arros fritos o a la plancha servidos con vegetales a la parrilla o ensalada.  
Prepared fried or flat grilled served with vegetables or salad.

## Res y Pollo / Beef & Chicken

- **ARRACHERA/ FLANK STEAK**.....\$190  
Desde el norte de Mexico carne seleccion, marinada especialmente para usted. A la plancha servida con frijoles y guacamole.  
Beef from the North of Mexico marinated and served with beans and guacamole.
- **PECHUGA DE POLLO A LA PLANCHA/ FLAT GRILLED BREASt CHICKEN**.....\$105  
Pechuga de pollo corte mariposa a la plancha con vegetales a la parrilla y arroz.  
Butterfly cut chicken breast, grilled and served with vegetables and rice. \* Add cheese (\$20 additional charge)

- **FAJITAS DE ARRACHERA/ FLANK STEAK FAJITAS**.....\$135  
Tiras de steak con guacamole, morron y cebolla a la plancha servidos w/ guacamole, frijoles y arroz.  
Steak strips grilled with with bell pepper and onion. Served with guacamole, beans, and rice.
- **FAJITAS DE POLLO/ CHICKEN FAJITAS**.....\$135  
Tiras de pollo con pimiento verde y cebolla a la plancha servido w/ guacamole, frijoles y arroz.  
Chicken strips grilled with bell pepper and onion. Served with guacamole, beans, and rice.
- **FAJITAS MIXTAS/ MIXED FAJITAS**.....\$145  
Pollo, res y camarón...le va a encantar.  
Chicken, beef, and shrimp.....you'll love them!

blue sky

blue sky

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### Cocktails

- **Mojito Havana Style** \$75  
*(Havana Club Rum, Lime juice, sugar, fresh mint)*
- **Cuba Libre** \$75  
*(Coca-Cola, Havana Club Rum, Lime juice)*
- **Daiquiri Clasico** \$70  
*(Rum, Lime juice)*
- **Fresh Strawberry Daiquiri** \$70  
*(Rum, Strawberries, Lime juice)*
- **Pina Colada** \$70  
*(Rum, Coconut Milk, Pineapple Juice)*
- **Bloody Mary** \$70  
*(Vodka, Tomato Juice, Tabasco Sauce, Worcestershire Sauce, Salt and Pepper, Celery, Garnish)*
- **Tankah Sunrise** \$70  
*(Tequila, Orange Juice, Grenadine)*
- **Caipirina** \$70  
*(Rum, Lime juice, sugar)*
- **Hemingway's Bellini** \$80  
*(Champagne, Peach Juice)*
- **Mai Tai** \$85  
*(Light Rum, Gold Rum, Dark Rum, Triple Sec, Amaretto, Lime Juice)*

### Margaritas

- **Classic Margarita** \$65  
*(Tequila, Sweet and Sour, Triple Sec)*
- **Strawberry margarita** \$70  
*(Tequila, Strawberries, Triple Sec)*
- **Blue sky Margarita** \$65  
*(Tequila, Sweet and Sour, Blue Curacao)*

### Martinis

- **The Classic** \$80  
*(Gin, Dry Vermouth, Olive)*
- **007** \$80  
*(Vodka, Dry Vermouth, Olive shaken not stirred)*
- **Cosmopolitan** \$80  
*(Vodka, Cointreau, Lime Juice, Cranberry Juice)*
- **Blue Sky Martini** \$80  
*(Sky vodka, Blue Curacao)*
- **Appletini** \$80  
*(Grey Goose Vodka, Apple Purée)*

### Beers

- Sol, Dos Equis, Bohemia, Corona, Modelo Especial, Negro Modelo. \$35

### Spirits

- Well Drinks \$50
- Premium Drinks \$80
- Soft Drinks \$20



## Brick Oven Pizzas • Open Daily: 2 pm to 11 pm

We prepare all of our pizzas with fresh toppings, and bake in a wood-burning brick oven.

### Make your own:

- Cheese pizza \$120
- Each additional topping \$ 30
- Shrimp \$ 50
- Prosciutto \$ 60
- Extra cheese \$ 30

### Choice of toppings:

- Pepperoni
- Black olive
- Jalapeno peppers
- Prosciutto
- Fresh basil
- Anchovies
- Onion
- Chicken
- Zucchini
- Hot sausages
- Green pepper
- Canadian bacon (Ham)
- Eggplant
- Sliced tomato
- Avocado
- Arrachera steak
- Green olive
- Mushroom
- Pineapple
- Arugula

### Marinara \$120

Tomato Sauce, Garlic, Onions, Basil, Olive Oil

### Margherita \$130

Tomato Sauce, Mozzarella, Basil, & Olive Oil

### Napoletana \$155

Tomato Sauce, Mozzarella, Anchovies, Onions, Basil, & Olive Oil

### Funghi \$155

Tomato Sauce, Mozzarella, Mushroom, & Olive Oil

### Pepperoni Americana \$160

Tomato Sauce, Mozzarella, & Pepperoni

### Pizza Fajita \$165

Tomato Sauce, Mozzarella, Grilled Chicken Breast, Green Pepper, & Onion

### Ortolano (Vegetarian) \$165

Tomato sauce, Mozzarella, Zucchini, Eggplant, Mushroom, Black Olive, & Olive Oil

### Pizza Diavola \$175

Tomato Sauce, Mozzarella, Hot Salami, Black Olive, & Olive Oil

### Tankah Delight \$175

Tomato Sauce, Mozzarella, Canadian Bacon (Ham), & Pineapple

### Arrachera Nortena \$180

Tomato sauce, Mozzarella cheese, Certified Angus steak, Onion, Green Pepper, and Jalapeno Peppers

### Quattro Formaggi \$185

Tomato Sauce, Mozzarella, Gorgonzola, Ricotta, Parmesan

### Amore Mio (white pizza) \$185

Mozzarella, Fresh Tomato, Prosciutto, Arugula, Parmesan Cheese, & Olive Oil

### Blue Sky Supreme \$210

Tomato sauce, Fresh Tomatoes, Mozzarella, Shrimp, Avocado, & Olive Oil

### Calzone Stromboli \$160

Tomato Sauce, Mozzarella, Ricotta, Pepperoni, and Canadian Bacon (ham)


