



CHANDLER

GILBERT

PHOENIX

SOUTH GILBERT

blue32sportsgrill.com

APPETIZERS

Chips & Queso Fresh tortilla chips served with queso and homemade salsa. 6.79 Add guacamole 2.00

Nachos Fresh tortilla chips topped with queso, seasoned ground beef, sour cream, pico de gallo and jalapenos. 9.79

Calamari Hand breaded, lightly fried and dusted with parmesan cheese. Served with remoulade sauce. 9.79

Bruschetta Roma tomatoes, fresh basil, red onion, garlic and feta in a vinaigrette. Served with toasted parmesan bread. 9.49

Seared Ahi Appetizer† Fresh Ahi Tuna blackened to medium rare and served on a bed of spring mix with soy ginger sauce. 11.79

Buffalo Shrimp Tender shrimp hand breaded, lightly fried, and tossed mild, medium or hot. Served with ranch. 9.79

Quesadilla† Large flour tortilla filled with blended cheeses and pico de gallo. Served with sour cream and salsa. 7.99 Add grilled chicken 2.50, grilled steak 3.50, guacamole 1.00

Shrimp & Applewood Bacon Quesadilla Large flour tortilla filled with grilled shrimp, bacon, pico de gallo, cheddar and jack cheese. Served with sour cream and salsa. 10.79

Chicken Tenders Chicken tenderloins hand breaded and lightly fried. Served with fries and honey mustard. 9.79

Edamame Served with soy ginger dipping sauce. 5.99

Buffalo Wings Fried naked and tossed mild, medium, hot, bbq or with a touch of honey. Served with ranch and celery. 1/2 order 6.49 full order 10.49

Boneless Buffalo Wings Chicken tenderloins hand breaded, lightly fried, and tossed mild, medium or hot. Served with ranch and celery. 9.79

Sliders† Four grilled burgers with onion, pickle and ketchup. Served with fries. 10.79

Pastrami Sliders Sliced thin, with swiss cheese and dijon. Served with fries. 10.79

Spinach Artichoke Dip Artichokes and spinach folded into a creamy four cheese blend. Served with toasted parmesan bread. 10.29

Loaded Fries Piled high with cheese, bacon and green onions. Served with ranch. 7.99 Add chili 2.00

Rib Appetizer Four bone portion of our fall-off-the-bone ribs basted with bbq sauce. Served with fries. 9.99

Fried Pickles Lightly breaded, served with ranch. 7.49

Onion Rings Fresh cut and hand breaded, in a seasoned flour with a hint of spice. Served with ranch. 7.49

SOUPS & SALADS

House Made Dressings: Ranch, Bleu Cheese, Honey Mustard, Greek, Balsamic Vinaigrette, Caesar, 1000 Island, and Chipotle Ranch

Chicken Enchilada Soup cup 3.29 bowl 5.29

Baked Potato Soup cup 3.29 bowl 5.29

Spicy Chili cup 3.29 bowl 5.29

House Salad 3.99 **Caesar Salad** 3.99

Steak Caesar† USDA Choice beef, marinated and grilled, and topped over traditional caesar salad. 13.99 (Substitute chicken breast or shrimp no charge)

Greek Salad Tossed with tomato, celery, cucumber, kalamata olives, greek peppers, capers, feta cheese and greek dressing. 10.49 Add chicken 2.50

Salmon Salad Orange chipotle glazed salmon over field greens, red onion, blue cheese crumbles and tomatoes. Tossed in balsamic vinaigrette. 15.29

Southwest Chicken Salad Tossed in balsamic vinaigrette with grilled chicken, jack and cheddar cheese, corn, black beans, pico de gallo, avocado and tortilla strips. Drizzled with chipotle ranch. 11.99

Chopped Chicken Club Fresh chopped iceberg and romaine lettuce mix tossed in ranch dressing. Topped with diced chicken, tomato, bacon, avocado and bleu cheese crumbles. 11.99

Buffalo Chicken Boneless wings tossed medium over lettuce, cheddar and jack cheeses, tomatoes, bleu cheese crumbles and bacon. Served with ranch dressing. 11.99

Philly Cheesesteak Salad Our Philly Cheesesteak with grilled onions and peppers, served on a bed of lettuce with tomatoes and queso. Topped with a drizzle of ranch and fries. 11.99

Candied Pecan and Goat Cheese Salad Mixed greens tossed with balsamic vinaigrette, roma tomatoes, red onions and fresh strawberries. 10.79 Add chicken 2.50

SPECIALTY FLATBREADS

Buffalo Chicken Medium Buffalo sauce, grilled chicken, mozzarella and bleu cheese crumbles. Drizzled with ranch dressing. 11.99

BBQ Chicken Ranch BBQ sauce, diced chicken, jack and cheddar cheeses, sauteed onion and fresh cilantro. Drizzled with ranch dressing. 11.99

Mediterranean Olive oil, mozzarella, feta cheese, calamata olives, greek peppers, tomatoes, red onions and oregano. 11.99

Roasted Chicken and Mushroom Chicken with seasoned mushrooms, caramelized onions, garlic, and mozzarella. 11.99

SANDWICHES & WRAPS

***All sandwiches and wraps served with your choice of fries, mashed potatoes, broccoli, baked beans or black & blue cole slaw. Sub onion rings, loaded fries, or sweet potato fries 1.00. Sub a side salad, Caesar salad or cup of soup/chili 2.00 ***

Grilled Chicken Sandwich Marinated chicken breast grilled or blackened and served on a toasted bun with lettuce, tomato, onion and chipotle mayo. 10.49

Grilled Chicken and Avocado Club Marinated grilled chicken breast topped with fresh avocado and thick sliced Applewood bacon. Served on a toasted bun with lettuce, tomato, onion, and chipotle mayo. 11.79

Applewood BLT Applewood smoked bacon piled high with lettuce, tomato and mayo on wheatberry bread. 10.79

Blue 32 Turkey Rueben Smoked turkey, swiss cheese and black & blue cole slaw on marbled rye. 10.79

Philly Cheesesteak† USDA Choice beef, seasoned and grilled with onions and peppers. Served on a hoagie roll with American cheese. 11.49

Blue 32 Steak Sandwich† USDA Choice beef, sliced thin and perfectly grilled with seasoned mushrooms and onions. Served on a toasted hoagie, topped with jack cheese, and served with au jus. 11.49

Shrimp Poboy Crispy shrimp piled on a hoagie roll. Dressed with lettuce, tomato and remoulade sauce. 11.99

Buffalo Chicken Sandwich Chicken breast breaded, fried, and tossed in buffalo sauce. Served on a toasted bun with lettuce, tomato, pickle slices, and ranch. 10.29

Monte Cristo Ham, turkey, swiss, and American cheese battered and deep fried. Dusted with powdered sugar and served with raspberry preserves. 10.79

Buffalo Chicken Wrap Boneless wings tossed medium with lettuce, tomato, bleu cheese crumbles and ranch dressing in a flour tortilla. 10.79

The Grinder Ham, salami and pepperoni topped with mozzarella cheese, lettuce, tomato and onion. Dressed with mayo and Greek dressing on a toasted hoagie roll. 11.29

Pulled Pork Sandwich Tender and slow cooked. Tossed lightly in bbq sauce and served on a grilled bun. 10.29

Cuban Sandwich Toasted bread piled high with slow cooked pork, ham, swiss cheese, mustard and pickles. 11.99

Turkey Bacon Club Choice of wheatberry bread or a flour tortilla with smoked turkey, bacon, avocado, lettuce, tomato and chipotle mayo. 10.79

Hot Pastrami Sliced thin and piled high with swiss cheese and dijon mustard on marbled rye. 11.49

† These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BURGERS†

*All burgers are USDA Choice beef, ground fresh daily and served on a grilled bun. All burgers are cooked medium well and served with a pickle and your choice of fries, mashed potatoes, broccoli, baked beans, or black & blue cole slaw. *Sub onion rings, loaded fries, or sweet potato fries - 1.00. Sub a side salad, Caesar salad, or cup of soup/chili - 2.00.*

Old Fashioned Hamburger Served on a grilled bun with lettuce, tomato and onion. 10.99

Classic Bacon Cheeseburger Topped with American cheese, thick sliced bacon, lettuce, tomato and onion. 12.49

Black and Blue 32 Burger Seasoned with blackened spice, and topped with bleu cheese crumbles, bacon, lettuce and onion. 12.49

Patty Melt Topped with 1000 Island, sautéed onions and swiss cheese on marbled rye. 11.29

Mushroom Swiss Topped with swiss cheese, sautéed mushrooms, lettuce, tomato and onion. 11.79

Smokehouse Basted with bbq sauce and topped with grilled onions, mushrooms, jack cheese, lettuce and tomato. 11.79

Lineman's Reward Double meat, double American, lettuce, tomato and onion. 15.79

Hot Texas Burger Loaded with jalapenos, bacon, lettuce, onion, mustard, mayo and seasoned with Tabasco. 12.49

HOUSE FAVORITES

Sub a side salad, Caesar salad, or cup of soup/chili - 2.00.

Babyback Ribs Pork ribs seasoned and slow cooked for 10 hours. Basted with BBQ sauce and served with black & blue cole slaw and baked beans. Half rack 14.99 Full rack 19.99

Pulled Pork Dinner A generous portion of tender pork served with baked beans and black & blue cole slaw. 13.49

Tacos al Carbon† USDA Choice beef, marinated and grilled. Wrapped in fresh flour tortillas and topped with onions and cilantro. Served with cilantro lime rice, salsa, and queso. 13.49

Grilled Mahi Tacos Fresh filet of Mahi seasoned and grilled. Wrapped in flour tortillas with cabbage, chipotle tartar, sliced avocado, and fresh lime. Served with cilantro lime rice. 13.79

Wing & Rib Sampler Four bone portion of our fall-off-the-bone ribs and a half order wings. Served with your choice of side. 14.79

Pesto Chicken Pasta Rotini in a light pesto with chicken, sun-dried tomatoes, mushrooms and artichokes. 13.49

Blackened Chicken Alfredo Rotini topped with blackened chicken, diced roma tomatoes, fresh basil and parmesan cheese. 14.49 (Substitute 5 jumbo blackened shrimp - add 3.00)

Country Fried Chicken Pounded thin, hand breaded, and deep fried. Smothered with cream gravy and served with mashed potatoes and Texas toast. 14.49

Grilled Chicken Breast Seasoned, marinated, and served with mashed potatoes and steamed broccoli. 13.49

STEAKS AND SEAFOOD

All beef and fish are cut in house. Sub a side salad, Caesar salad, or cup of soup/chili - 2.00.

USDA Choice Beef Ribeye† Seasoned, grilled, and served with smashed reds and steamed broccoli. 10 oz 15.99 16 oz 19.99

USDA Choice Sirloin† An 8 oz. hand cut sirloin, seasoned, grilled, and served with smashed reds and steamed broccoli. 13.79

Carne Asada† USDA Choice beef, marinated and grilled, served with cilantro lime rice, pico de gallo and guacamole. 13.99

Sirloin Kabob Marinated sirloin with onion, mushroom, tomato, and bell peppers. Served on a bed of rice. 13.79

Blackened Ahi† Seared medium rare and served with cilantro lime rice and steamed broccoli. 19.99

Atlantic Salmon Hand cut salmon, blackened or grilled, and served with cilantro lime rice and steamed broccoli. 16.99

Fish and Chips Atlantic Cod, hand battered and deep fried. Served with fries and black & blue cole slaw. 13.49

Grilled Shrimp Six jumbo shrimp, seasoned and grilled. Served with cilantro lime rice, steamed broccoli and scampi butter. 14.99

Blackened Shrimp Tacos Topped with spicy slaw, cilantro, and fresh lime. Served with cilantro lime rice. 13.79

SIDE ITEMS

Home Style Mashed Potatoes 2.79

French Fries 2.79

Sweet Potato Fries 2.99

Smashed Reds 2.99

Baked Beans 2.79

Cilantro Lime Rice 2.79

House Salad or Caesar Salad 3.99

Black & Blue Cole Slaw 2.79

Steamed Broccoli 2.79

Toasted Parmesan Bread (4) 1.99

Extra Ranch or Bleu Cheese .30

DESSERTS

New York Style Cheesecake 5.49

"Baked to order" Chocolate Chip Cookies (6) 4.49

Hot Brownie a la mode 4.99

BEVERAGES

Coca-cola Products, China Mist Teas, Coffee (free refills) 2.75

Strawberry Lemonade 2.99

IBC Root Beer 2.99

IBC Root Beer Float 3.99

Bottled Water (still or sparkling) 2.99

Strawberry, Vanilla, Chocolate Shake 4.99

KIDS MENU

Ages 12 and under. Served with fries, mashed potatoes, baked beans or broccoli and a small drink. 5.75

Mac and Cheese

Mini-cheeseburgers (2)

Steak Bites

Hot Dog

Chicken Fingers

Grilled Cheese

18% gratuity added to parties of 8 or more



†Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may be cooked to order.

MARTINIS

- Blue 32 Martini** Tito's Vodka, olive juice with bleu cheese stuffed olives. 10.00
- Lemon Drop Martini** Citrus vodka, fresh lemon juice and sugared rim. 10.00
- Fresh Strawberry Martini** Tito's Vodka and fresh muddled strawberries. 10.00
- Raspberry Martini** Raspberry vodka, raspberry liqueur, pineapple and cranberry juice. 10.00
- Appletini** Tito's Vodka, apple pucker and fresh sweet and sour. 10.00
- Tropical Martini** Pineapple Rum, coconut rum and pineapple juice. 10.00
- Chocolate Martini** Godiva Chocolate liqueur, Baileys and Stoli Vanilla. 10.00
- Cosmopolitan** Citrus vodka, Cointreau, and cranberry. 10.00

MARGARITAS AND FROZEN COCKTAILS

- Original Margarita** Tequila, Triple Sec and fresh sweet and sour. Served frozen or on the rocks. 6.25
- Fresh Fruit Margarita** Original Margarita infused with strawberry, raspberry or peach. 7.00
- White Lightning Margarita** Herradura Silver Tequila, Cointreau and sweet and sour. 8.75
- The Don** Don Julio Tequila, Grand Marnier, fresh sweet and sour and a splash of OJ. 8.75
- The Jamaican** Original Margarita blended with Malibu Rum, pineapple juice and a dash of Grenadine. 8.75
- Midori Meltdown** Original Margarita topped with Midori liqueur. 7.25
- Chambord Meltdown** Original Margarita topped with Chambord liqueur. 7.25
- Peach Bellini** Peach Schnapps, Champagne and peach puree. 7.25

DRAFT BEER 16 oz or 22 oz

- | | |
|------------------|-----------------------|
| Bud Light | Dos XX Lager |
| Coors Light | Stella Artois |
| Miller Lite | Blue Moon |
| Hop Knot IPA | Seasonal - Ask Server |
| Guinness (20 oz) | Kilt Lifter |
| Orange Blossom | Seasonal - ask server |

BOTTLED BEER

- | | | |
|-------------------------|---------------------------|--------------|
| Bud Light | Michelob Ultra | Sam Adams |
| Budweiser | Coors Light | Corona |
| Miller Lite | Heineken | Corona Light |
| Wyder's Pear Cider | Angry Orchard Apple Cider | |
| St. Pauli Non-Alcoholic | | |

WINES

- | Red | Class | Bottle |
|----------------------|-------|--------|
| House Merlot, CA | 6.25 | |
| House Cabernet, CA | 6.25 | |
| Erath Pinot Noir, OR | 9.75 | 34.00 |
| Justin Cabernet, CA | 11.25 | 38.00 |

- | White | Class | Bottle |
|-------------------------------------|-------|--------|
| House Chardonnay, CA | 6.25 | |
| Chateau St. Michelle Riesling, WA | 7.25 | 25.00 |
| Jacob's Creek Moscato, AUS | 7.25 | 25.00 |
| Chateau St. Michelle Chardonnay, CA | 8.25 | 30.00 |
| Erath Pinot Gris, OR | 8.75 | 31.00 |
| Cakebread Savignon Blanc, CA | 9.50 | 33.00 |

LUNCH MENU

Served Weekdays 11-3

- 7.75** Two Tacos al Carbon with Chips or Rice
Two Sliders with Fries
Lunch Combo (Choice of two below)
*Cup of Soup, House or Caesar Salad,
Half Turkey or Ham Sandwich*
- 8.75** Lunch Buffalo Chicken Salad
Lunch Chopped Chicken Club Salad
Lunch Southwest Chicken Salad
Add a cup of soup 2.00
- 9.75** Fish and Chips
Full Combo - All Three!
*Cup of Soup, House or Caesar Salad,
Half Turkey or Ham Sandwich*
- 10.75** Blackened Chicken Alfredo
Pesto Chicken Pasta
- 13.49** Grilled Atlantic Salmon

HAPPY HOUR

Weekdays 3-7

Appetizers

- | | | |
|---------------|--------------|----------------|
| 5.25 | 6.25 | 7.25 |
| Chips & Queso | Bruschetta | Nachos |
| Edamame | Loaded Fries | Calamari |
| Onion Rings | | Boneless Wings |
| Fried Pickles | | Buffalo Shrimp |
| | | Ten Wings |

Cocktails & Pints

- | | | |
|-----------------|------------------|------------------|
| 3.75 | 4.75 | 6.00 |
| Domestic Drafts | Specialty Drafts | Tito's Martinis |
| | Well Drinks | |
| 5.25 | 5.50 | 6.00 |
| 20 oz Guinness | House Wines | Tito's Cocktails |

