

AGAVE MEXICAN BISTRO

Our rice, beans and some sauces are vegetarian. Most dishes are gluten free or can be gf. All ingredients are not listed. If you have food allergies or special needs, please inform your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Automatic Gratuity added on parties of 6 or more
Prices may change without notice.

COMIENZOS / STARTERS

CALAMARI 17.95*
crispy fried calamari w/
chipotle aioli sauce

QUESO FUNDIDO 16.95 ✓
cheese fondue, housemade
chorizo or pickled jalapeños

NACHOS ✓
beans, s/cream, cheese, pico de gallo,
guacamole **13.95/half 16.95/full**
chicken, beef or pork +3 steak +4.5

CALDO DE POLLO
Mexican Chicken soup
breast of chicken, rice, onions,
tomatos, cilantro, avocado
Small **12.95** / Large **18.95**

GUACAMOLE ✓
appetizer **16.95** side portion **7.95**

CEASAR SALAD 11.95
Romaine lettuce tossed in our
Caesar dressing & croutons
chicken +10 steak +12 shrimp +12

CHEF'S SALAD 10.95 ✓
mixed greens, tomato, avocado, onion,
bell pepper, cucumber, cheese
chicken +10 steak +12 shrimp +12

TORTILLA SOUP ✓
shredded chicken simmered in a broth of
special spices, tomatoes, corn, and chiles.
Topped w/ strips of corn tortillas, sour cream,
onion, cilantro, & guajillo chile
Small **13.95** / Large **19.95**

SHRIMP COCKTAIL 17.95
"Veracruz-style" sauce, onion,
tomato, cilantro & avocado

CEVICHE 17.95* 🌶️
Mahi mahi, marinated in lime juice,
jalapeños, cilantro, onion & tomato

QUESADILLA 16.50 ✓
flour tortilla stuffed w/ cheese.
chicken, pork, beef or veggies +3
Mole / Enjoco / Steak +4.5 *

CAZUELA DE MARISCOS 26.95 🌶️
seafood soup, chile ancho-tomato broth,
chock-full of fish, shrimp, calamari,
scallops, cilantro & onions

	Gls /	Ptchr
CASA	11	40
Tosco Silver, Trpl Sc		
CADILLAC	13	48
Tosco Repo, Grn Gala		
LA DIVINA	14	52
Milagro Repo, Grn Gala		
BLUE AGAVE	13	48
Herradura Silver, Trpl Sc		
VIVA MEXICO	16	60
Espolon Añejo, Cointreau		
MILAGRO	13	48
Milagro Blanco, Trpl Sc		
ESPOLON	13	48
Espolon Blanco, Trpl Sc		
PALENQUE	15	56
Espolon Repo, Grnd Mrnr		
HORNI	14	52
Hornitos Repo, Crnbrry, Trpl Sc		
CIEN AÑOS	14	52
Gran Centenario Repo, Trpl Sc		
TOP SHELF	15	56
Tosco Añejo, Grn Gala		
OLD TIMER	13	48
Dulce Vida 100 Proof		
DR "J"	16	60
Don Julio Silver, Grnd Mrnr		
EL TIRADOR	13	48
Cazadores Repo, Trpl Sc		
LA PRESA	12	44
Cazadores Blanco, Trpl Sc		
GOLDEN CENTURY	16	60
Centenario Añejo, Cointreau		
MARIACHI	15	56
Herradura Repo, Grnd Mrnr		
THE BOSS	15	56
Patron Silver, Trpl Sc		
LA LLORONA	17	64
Herradura Añejo, Cointreau		

SPICY MARGARITAS
GUAVA-JALAPEÑO 14 Tanteo, guava & jalapeño
EL DIABLITO 14 Tanteo, roasted jalapeño
JALA-PIÑA 14 Tanteo, roasted jalapeño, pineapple
MEZCALITA 14 Mezcal, chipotle sauce
FRUITY MARGARITAS
TAMARINDO 13 Milagro, tamarindo
HIBISCUS 13 Milagro, hibiscus
MERCADO 13 Cazadores, cucumber
PIÑA-GRANATE 14 Azuñia, pineapple, pomogranate
FRUIT MARG 12 Mango, Guava, Prkly Pear, Peach, Pineapple, Rspberry or Strawberry
COCKTAILS
MOSCU-MULE 11 Pau Maui vodka, ginger beer
PALOMA 13 Tosco repo, grapefruit soda
PIÑA COLADA 12 Silver rum, colada mix
MOJITOS
REGULAR 12
HIBISCUS 13
MANGO-PINEAPPLE 13

BOTTLED - 6.5 Corona, Corona Lite, XX Amber, XX Lager, Bud Lite, Coors Lite, Tecate, Heineken(No-Alc)
DRAFT
PINT - 6.5 / PTCHR - 24 Negra Modelo, Modelo Especial, Pacifico, Stella, IPA, Hazy IPA
CHELADA 7 Beer, lime & salt
MICHELADA 8 Beer, clamato, sangrita, lime & salt
CHAVELA 17 Beer, sangrita, clamato, tequila, lime & salt
CORONA-RITA 17 Tequila, sweet & sour, Coronita, lime & salt
HOUSE WHITE (6oz) 10 (9oz) 13 Bottle 38
HOUSE RED (6oz) 11 (9oz) 14 Bottle 42
SANGRIA Glass - 11 1/2 Liter - 20 Liter - 42

* NON-ALCOHOLIC *

Coke, Diet Coke, Sprite, Root Beer, Fanta, Lemonade, Iced Tea	4
Orange juice, Cranberry juice, Apple juice	4
Agua de Jamaica	5
Jarritos - Strawberry, Tamarindo, Mango, Guava, Pineapple, Sangria	5
Mexican Coke	5

ESPECIALIDADES / SPECIALTIES

These dishes are accompanied by rice & choice of beans, (fried pinto, whole pinto or black) ✓

" DRUNKEN FAJITAS BORRACHAS "

BEEF/RES 27.95 * **SHRIMP/CAMARONES 31.95** **CHICKEN/POLLO 26.95** **VEGGIES 25.95** ✓

served sizzling hot to your table! Marinated in tequila with our special herbs.

grilled to perfection w/ sautéed seasonal vegetables, garlic, & cilantro. Guacamole & sour cream garnish.

SABANA DE POLLO 26.95 **SUB ARRACHERA STEAK ADD 2 ***

Mexico City-style, thin breast of chicken, black beans, housemade chorizo, sour cream, salsa, topped w/ melted cheese & fried potatoes

HUITZILOPOXTLI 27.95

carne asada, mole enchilada, roasted chile relleno stuffed with cheese

MILANESA 26.95

Grilled breaded chicken, thinly sliced, & topped with fried potatoes.

Sub Arrachera Steak + \$2.00 *

COCHINITA PIBIL 26.50

Yucatán dish, pork marinated in achiote sauce, side of rice, tortillas

NUEVO COLORADO 24.95

Cubes of Beef, sautéed in a Chilpotle chile sauce.

Melted cheese topping +1.00

ENJOCOCADO 25.95

Our 100-year-old GARCIA Family Recipe

chicken breast drenched in a s/c based sauce w/ guajillo chile, almond garnish

MOLE POBLANO 25.95

dried chiles, nuts, spices, seeds, chocolate, served over chicken breast

CARNITAS 24.95

Tidbits of pork, slowly simmered in their own juices w/ our "secret" seasonings.

PESCADO VERACRUZ 26.95 *

grilled mahi topped with b-peppers, jalapeños, tomatoes, onions, capers, olives

CARNE ASADA 27.95 *

grilled arrachera (beef), topped w/ grilled peppers & onions

CHILE VERDE 24.95

Cubes of lean pork, sautéed in a green tomatillo sauce.

Melted cheese topping +1.00

FAVORITES / FAVORITOS

TACOS YAQUI 24.95 *

two flour tortillas covered w/ melted cheese & topped w/ carne asada, grilled green onions & jalapeños

ENCHILADAS ENJOCOCADO 21.95 ✓

100-yr-old GARCIA family recipe, two enchiladas stuffed with chicken or veggies, enjococado sauce

ENCHILADAS SUIZAS 21.95 ✓

two enchiladas filled w/ cheese, chicken, beef or pork, topped w/ a green sauce, sour cream, & cheese.

TACOS DE LA CALLE 20.95 ✓

choice: chicken, beef, pork, carnitas, chorizo, or veggies (carne asada * + 2)

CHIVICHANGA 21.95 ✓

fried flour tortilla, stuffed with, chicken, beef, pork or veggies, & cheese. Sour cream & guacamole topping

BAJA FISH * OR SHRIMP TACOS 22.95

beer battered "Baja-style", sautéed fish or sautéed bay-shrimp, cabbage relish & aioli sauce on top

ENCHILADAS MOLE 21.95 ✓

two enchiladas stuffed w/ chicken or veggies, smothered in mole poblano sauce, garnished w/ sesame seeds & onions

ENCHILADAS MERCADO 20.95 ✓

choice of cheese, chicken, pork, beef or veggies melted cheese, red or green sauce

CHILE RELLENO 19.95 ✓

roasted chile poblano stuffed w/ seasonal veggies, cheese, tomato sauce, served with rice

TAQUITOS 21.95 OR FLAUTAS 21.95

3 fried corn tortillas, or 2 fried flour tortillas chicken, beef or pork. Sour cream & guacamole topping

PLATOS DE CAMARONES | SHRIMP DISHES

shrimp dishes are served with sautéed cabbage, rice, fried pinto (topped with melted cheese), whole pinto or whole black beans and one of our famous sauces **30.95**

ALEX 18.95

named after the owner's son, chile meco-chilpotle sauce mixed w/ a hint of sour cream, onion, garlic

ARDIENTES 18.95

roasted poblano chiles, tomatillo, spinach sauce, hint of sour cream

TAMARINDO CHILPOTLE 18.95

tamarindo pod, chile chilpotle sauce, olive oil & a hint of sour cream

CAMARONES XOCHITL 31.95

Best Dish On The Menu by Diablo Magazine.

shrimp sautéed in garlic, green onion, & cuiltacoche (corn truffle) sauce

MOJO DE AJO 18.95

hint of wine, tomatoe, onion, lots of garlic

AJILLO 18.95

guajillo chile sauce, garlic, olive oil w/ wine

CHARLEE 18.95

named after the owner's daughter, jalapeños, capers, onion

CHIAPANECA 18.95

ancient native sauce Chiapas-Veracruz region, chile chilpotle-morita

DIABLA 18.95

spicy chile de árbol mixed w/ onion, garlic

BURRITOS / (DONKEYS?)

Burritos are accompanied by rice & choice of beans, (fried pinto, whole pinto or black) on the side ✓

CHILE VERDE OR COLORADO BURRITO 19.95

Cubes of pork or beef (see description above).

STEAK BURRITO 21.95 *

Chunks of grilled steak, onions & bell peppers seasoned to perfection. No sauce unless requested.

ENJOCOCADO BURRITO 21.95 ✓

100-Year-Old Family Recipe. Chicken in a sour cream-based sauce w/ roasted guajillo chiles & special herbs. Topped w/ enjococado sauce.

BURRITO IN A BOWL 20.95 ✓

Chicken, beef, pork or sautéed veggies, cabbage, cheese, red or green sauce, served in a bowl (no tortilla)

w/ carne asada **22.95**

SOUR CREAM & BEANS 17.95 ✓

A flour tortilla wrapped around beans, cheese, & sour cream. Topped w/ red or green sauce.

CHICKEN BURRITO 19.95

Breast of chicken cooked w/ spices. Topped w/ red or green sauce

FISH OR SHRIMP BURRITO 21.95 *

Tender cubes of fish or delicate bay shrimp sautéed with garlic, herbs, and wine. Topped with green, red, or creamy sauce

MOLE POBLANO BURRITO 21.95 ✓

Chicken, smothered in a rich dark sauce made of dried chiles, ground nuts, seeds, spices, & unsweetened chocolate, Topped w/ mole sauce, fresh onions, & sesame seeds

CARNITAS BURRITO 20.95

Tender tidbits of pork, slowly simmered in their own juices. No sauce unless requested. Garnished w/ fresh onions.

VEGGIE BURRITO 19.95 ✓

Sautéed seasonal veggies, garlic & cilantro inside. Topped w/ red or green sauce.

SERVED 11:30AM - 2:30PM

HUEVOS CHORIZO 18.95 *

3 scrambled eggs, housemade Mexican pork sausage,

HUEVOS RANCHEROS 17.95 ✓ *

3 eggs over easy atop corn tortilla, cotija cheese, oregano, green onion, red or green sauce

HUEVOS DIVORCIADOS 17.95 ✓ *

3 eggs over easy, cheese top, 1/2 red sauce 1/2 green sauce

CHILAQUILES 12.95 ✓

fried corn tortillas, cheese & s/c on top, red or green sauce w/ one egg +2, two eggs +3, w/ chicken +4

✓ Denotes vegetarian/or can be made vegetarian