

MARGARITAS

Agave Margarita

Blanco Tequila, lime mix 11.5
add...caramelized pineapple, guava,
prickly pear, mango, or strawberry 13

Margarita Botanica

Milagro Silver Tequila, fresh lime juice,
basil, elderflower liqueur & agave nectar.
AWARD WINNER! 16

Rita de Oaxaca

Luna Mezcal, caramelized pineapple, lime,
agave nectar, chamoy, tajin 15

Agave Cadillac

Blanco Tequila, OJ, lime mix,
orange liqueur 14.5

Skinny Chica

Milagro Silver, freshly squeezed lime
& agave nectar 15.5

Spicy Cucumber Rita

Blanco Tequila, lime, jalapeños,
cucumber, tajin chile rim 14.5

Strawberry Basil Rita

Blanco Tequila, strawberry, muddled lime
& organic basil, lime juice 15

Ultimate Margarita

Hornitos Reposado, muddled lime
& orange, Grand Marnier 16

Trio (Margarita Flight)

Blanco Tequila, Three 9oz Margaritas,
El Corazon, Lime, & Mango 21

SPECIALTY COCKTAILS

Mojito

white rum, triple sec,
fresh mint, lime 12
add... caramelized pine apple, guava,
prickly pear, mango, or strawberry 14

Mula Mexicana

el Jimador Reposado, lime juice,
ginger beer, Framboise float 13.5

Piña Picante

Milagro Silver, caramelized pineapple,
jalapeño, lime juice, agave nectar,
tajin rim 14.5

Mango Enchilado

Blanco Tequila, lime juice, mango,
agave nectar, jalapeño, tajin rim 14

Chalupa Ahumada (Smoky Boat)

Blanco Tequila, Xicaru Mezcal Joven, Lime
Passion Fruit, Blood orange, Cointreau 16.5

Ancho Mezcalito

Luna mezcal, lime juice, Agave nectar,
chile ancho, tajin, 15

Raspberry Bourbon Mojito

Evan Williams Bourbon, muddled
lime, mint, raspberries 14.5

Oaxaca Hissed Old fashioned

1800 Anejo Tequila, Agave nectar, mezcal,
cherry, orange zest 15.5

Mezcalito Ahumado (Smoked)

Mezcal, lime juice, elderflower liqueur,
muddled citrus, agave nectar 15.5

VINOS / WINES

ROJO/RED

House Red
glass 9.5 / bottle 36

Columbia Crest Cabernet Sauvignon, WA
glass 14 / bottle 50

Proverb, Merlot, CA
glass 12 / bottle 44

Conundrum Red Blend CA
glass 14 / bottle 50

BLANCO/WHITE

House White
glass 9.5 / bottle 36

Tribute, Sauvignon Blanc, CA
glass 13 / bottle 48

Mimi Chardonnay, Horse Heaven Hills, WA
glass 12 / bottle 46

Acrobat Pinot Gris, OR
glass 13 / bottle 48

CERVEZA / BEERS

DRAFT

Mac & Jack's 8.5

Dos EHH Amber 8.5

Modelo Especial 8.5

Blue Moon 8.5

Bud Light 8.5

Space Dust IPA 9.5

Manny's 8.5

Seasonal
"Rotating Handles" 8.5

BOTTLE

Corona 7.5

Corona Light 7.5

Pacifico 7.5

Tecate 7.5

Sol 7.5

Bohemia 7.5

Stella Artois 7.5

Budweiser 6.5

Heineken 7.5

Angry Orchard 7.5

Jarritos 6.5
(hard soda)

NON ALCOHOLIC

Coca Cola Products

Flavored Limonada – prickly pear, guava, strawberry or mango

fresh Brewed Iced Tea

Horchata, Jarritos

Mexican Coke

02/2024 | Please Drink Responsibly



ANTOJITOS/APPEZIZERS

Quesadilla fresca

Monterrey, cheddar, avocado, romaine,
tomatoes, queso fresco, pickled red onion,
Mexican crème 14.5
add grilled chicken 4 add grilled steak 6

Agave Quesadillas

tres quesos, pickled red onions, salsa fresca,
guacamole, cilantro-lime crema 16
choice of chicken tinga OR
garlic spinach & mushroom

Diablo Wings **GF**

carrots, celery, cilantro-lime crema
dipping sauce 16.5

Taquitos

crisp flour tortilla, shredded chicken,
salsa fresca, guacamole, jalapeño cheese,
pickled red onions, Mexican crème 14.5

Grilled Jalapeños **GF**

stuffed with goat cheese & leeks,
bacon, pineapple-serrano salsa,
cilantro-lime crema 14.5

Tres Dips **GF**

jalapeño queso dip, pinto bean,
guacamole, dusted corn chips 15

Empanadas

crisp mini pastries filled with chicken tinga,
cilantro-lime crema & salsa verde 16.5

Agave Nachos

tres quesos, black beans, tomatoes,
green onion, roasted corn, jalapeños,
guacamole, pickled red onions,
Mexican crème 15
add tinga or shredded beef 4 grilled steak 6

Super Nachos

refried beans, cheddar cheese, tomatoes,
onion, guacamole, sour cream 14
add shredded chicken or ground beef 3.5

Torre de Mariscos (seafood tower)

prawns, octopus, scallops, avocado,
cucumber, soy sauce, salsa inglesa,
lime, pickled red onion 33

Tostada Suprema

crisp flour tortilla, refried pinto beans,
chicken tinga, ground beef, lettuce, avocado,
tomatoes, cilantro, jalapeños, cotija,
cilantro-lime crema 15.5

Ceviche de Camaron (prawns)

prawns, tomatoes, cucumber, cilantro,
onion, lime juice, avocado,
pickled red onion 22

🔥 Spicy fire Grilled Prawns **GF**

red chile-lime aioli, cilantro-jicama slaw,
avocado, tomatoes 18

GF Gluten-free

Serving hand-crafted, contemporary Mexican food.
Using fresh, natural ingredients, no preservatives, trans fats or lard.
Sustainable, free-range, hormone-free chicken, pork & beef.
Organic vegetables, eggs, rice & beans when possible.

  
www.AgaveRest.com

SALAD & SOUPS/ENSALADAS/SOPAS

Grilled Steak Salad* **GF**
romaine, tomatoes, avocado, roasted corn, roasted poblano peppers, pumpkin seeds, radish, cotija, creamy cilantro-lime dressing 22.5

Warm Seafood & Spinach Salad **GF**
prawns, scallops, white fish, wilted spinach, bacon, tomatoes, roasted mushrooms, cotija, warm cider-tomatilla vinaigrette 21.5

Classic Taco Salad
crispy flour tortilla bowl, lettuce, black beans, tres quesos, tomatoes, Mexican crème & guacamole
choose shredded chicken, ground beef or grilled fajita vegetables 17
add grilled chicken 18.5

Salmon Salad **GF**
romaine, green goddess, tortilla strips, roasted pumpkin seeds, tomatoes, avocado, pickled red onion 25

Avocado Chicken Salad **GF**
romaine, spinach, grill achiote chicken, roasted corn, bacon, green onion, cilantro, olive oil, lemon juice, black pepper 19.5

Tortilla Soup **GF**
grilled achiote chicken, homemade chicken broth, avocado, cilantro, tomatoes, onion, jack cheese, tortilla strips 18.5

Traditional Pozole **GF**
pork loin, hominy, cabbage, onions, jalapeños, oregano 19.5

Campechana **GF**
(shrimp & Octopus Cocktail)
shrimp, octopus, onion, cilantro, lime, tomato juice, cucumber, avocado 30

MEXICAN TORTA SANDWICHES

served with dusted fries

Grilled Chicken Torta
achiote chicken breast, bacon, jack cheese, lemon-scallion aioli, cilantro-jicama slaw, tomatoes, pickled red onion, guacamole 19

Agave Torta
crema Mexicana, lettuce, jack cheese, jalapeños, mayo, avocado, tomatoes, onion
choose from: al pastor chicken 19
CAB grilled steak asada 21
pork carnitas 19

TRADICIONAL/TRADITIONAL

choose any two sides to create your own combination

Chile Relleno
tres quesos, salsa roja, cilantro-lime crema, guacamole, pickled red onion, cotija 19

Chimichanga
crispy flour tortilla, jalapeño cheese, cremablanc, Mexican crème, guacamole
choice of chicken tinga, shredded chicken or shredded beef 19.75

Chicken Tamale & Enchilada **GF**
verde tomatillo sauce, pickled red onion, cotija, Mexican crème 20

Traditional Sopos
2 fried masa corn cakes, pork carnitas, refried beans, lettuce, pico de gallo, crema Mexicana, pickled red onion 20

Quesadillas
tres quesos, pickled red onions, salsa fresca, guacamole, cilantro-lime crème
chicken tinga or wild mushroom & spinach 19

Enchilada & Crispy Taco Combo
cheddar, lettuce, tomatoes
choice of shredded chicken, shredded beef or ground beef 19

Crispy Tacos **GF**
cheddar, lettuce, tomatoes
choice of shredded chicken, shredded beef or ground beef 18.5

Chilaquiles* **GF**
crisp tortilla, salsa verde, tres quesos, green onion, cilantro-lime crema, two eggs 16
add shredded chicken 4
add CAB asada steak 6

AGAVE FAJITAS

grilled peppers & onions, jack cheese, Mexican crème, guacamole & warm tortillas served with black beans & rice

CAB Marinated Steak 25.5

Prawn Fajitas 25.5

Grilled Achiote Chicken 24

Grilled Vegetables 21.5

AL LADO / SIDES

Spicy Chile Dusted fries

Beer Braised Whole Black Beans

Refried Pinto Beans

Roasted Mexican Corn *add 2.5*
(Mexican crème, cotija, Nuevo Mexico chile)

Garnished Brussels Sprouts *add 4*

Spanish Rice

Grilled Asparagus *add 5*

Cilantro-Jicama Slaw

Pasilla Mashed Potatoes *add 2*

Sweet Potato fries

GF Gluten-free

**Consuming raw or undercooked foods could be potentially hazardous to your health. Not all ingredients are listed in menu descriptions. Please ask your server if you have any concerns.*

SOFT TACOS by the pair

daily, house made white corn tortillas, choose any two sides to create your own combination

Steak Quesa-Tacos
caramelized onion, chile rubbed grill steak, melted jack, pico de gallo, spicy avocado salsa, cotija 19.5

Tacos de Birria **GF**
slow braised beef, ancho chile, guajillo, oaxaca cheese, cilantro, onion, lime 19.5

Pork Carnitas **GF**
cilantro, onion, salsa verde 18.5

Carne Asada **GF**
CAB Prime grilled skirt steak, cilantro, salsa verde, onions 20.5

Crispy fish
aioli sauce, avocado, cilantro-jicama slaw 20

Grilled Chimichurri fish
avocado, aioli sauce, cilantro-jicama slaw 20

Al Pastor (street style) Chicken **GF**
chile de arbol, california, pasilla, vinegar, achiote, ginger 19

Tacos de Camaron (shrimp)
flour tortilla, chipotle rubbed prawns, cilantro-jicama slaw, avocado, pickled red onion, tomatoes, cotija, lime-crema 20

ENCHILADAS

choose any two sides to create your own combination

Enchiladas Blancas **GF**
crema blanca, salsa verde, green onions, almonds
chicken tinga or shredded chicken 19

Agave Enchiladas **GF**
salsa roja, cabbage, queso fresco, onion, crema Mexicana, oregano
choice of shredded chicken, shredded beef or queso fresco 19.5

Enchilada Suiza **GF**
tomatillo sauce, jack, sour cream
choice of shredded chicken, shredded beef or ground beef 19.75

Traditional Enchiladas
enchilada sauce, cheddar cheese
choice of shredded chicken, shredded or ground beef 18.5

Enchiladas Vegetarianas **GF**
(veggie)
grilled asparagus, garlic spinach, grilled mushrooms, crema blanca, tomatillo salsa, tomatoes, green onion 18.5

Seafood Enchiladas **GF**
prawns, scallops, white fish, crema blanca sauce, cotija, tomatoes 21

BURRITOS

Traditional Burrito
cheddar, burrito sauce, with rice & beans
choice of shredded chicken, shredded beef OR ground beef 18.5

Macho Burrito
traditional sauce, Spanish rice, refried beans, cheddar cheese, lettuce, tomatoes, onions, guacamole, sour cream
choice of shredded chicken, shredded beef OR ground beef 20.5

"Inside-Out" Burrito*
grilled fajita veggies, Spanish rice, tres quesos, tomatoes, tomatillo sauce, cilantro-jicama slaw, Mexican crème, pickled red onion, *choice of 1 side*
choice of achiote grilled chicken or grilled steak 21.5

California Burrito
grilled chicken, roasted corn, black beans, tomatoes, green and red pepper, onion, Spanish rice, avocado, tres quesos
choice of 1 side 19.5

Asado Veggie Burrito
flour tortilla, roasted zucchini, carrots, cauliflower, green & red pepper, onion, black beans, Spanish rice, green tomatillo salsa, pico de gallo, cilantro-lime crema 17
add grilled chicken 4
add grilled steak 6

ENTRADAS / SPECIALTY ENTREES

served with rice & beans, warm tortillas

Traditional Carne Asada* **GF**
certified Angus prime grilled skirt steak, guacamole, grilled green onions, lettuce, pico de gallo 29

Carne Asada & Garlic Prawns*
certified Angus prime grilled skirt steak, mushrooms, salsa roja, guacamole, grilled green onions 31

Arroz con Pollo
chicken breast sautéed with mushrooms, onions, peppers, tomatoes, avocado, Spanish rice, jack cheese 22.5
{not served with rice and beans}

Pollo con Crema **GF**
chicken breast, sautéed onion, mushrooms, peppers, monterrey, Mexican crème 23

Carne & Chimichurri **GF**
natural flat iron steak, chimichurri, garlic roasted veggies, pasilla mashed potato 30

Spicy fire Grilled Prawns **GF**
red chile-lime aioli, cilantro-jicama slaw, avocado, tomatoes, Spanish rice, refried pinto beans 25.5

Pork Carnitas de Cerdo
onions, cilantro, salsa verde 22.5

Mexican Stir fry
chicken breast sautéed with seasonal veggies, atop Spanish rice, topped with monterrey jack cheese 22.5
{not served with rice and beans}

Camarones a la Diabla **GF**
sauteed prawns, mushrooms, arbol chile salsa 23.5

Camarones Mexicanos
prawns sautéed with mushrooms, onions, peppers, tomatoes, avocado, Spanish rice, monterrey jack cheese 23.5
{not served with beans}

Salmon Asado **GF**
grilled salmon, garlic roasted veggies, pasilla mashed potatoes 29
{not served with rice and beans}

Pulpo al Ajillo
(garlic/butter octopus)
octopus, garlic, butter, chile de arbol, mushrooms, lemon, salsa roja 36
{served with spanish rice & cilantro-jicama slaw}