



Here at Agavé Mexican Bistro we carry over 100 different Tequilas for you to enjoy.  
Whatever the original meaning of the word, what is important to us is what comes from the agavé plant... Tequila.

## ALMUERO ~ LUNCH

### ANTOJITOS ~ APPETIZERS

#### STREET TACOS

Carne Asada (grilled skirt steak) tacos served on a four inch corn tortilla with Chihuahua cheese, cilantro, and a side of pico de gallo (three tacos).

**12.00**

#### AGAVÉ FAVORITE QUESADILLA

Grilled flour tortillas with melted Chihuahua cheese, black beans, veggies and carne asada steak. Served with guacamole.

**13.95**

#### AGAVÉ NACHOS

Fresh handcut fried tortilla chips with our homemade refried beans, melted Chihuahua cheese topped with jalapeños, pico de gallo, sour cream and guacamole. **13.75**  
add pulled chicken, Tinga chicken, beef or pulled pork 3.00

#### TAQUITOS

Deep fried corn tortillas filled with your choice of chicken, pulled beef or cheese served with lettuce, onions, tomatoes, guacamole, sour cream and queso fresco cheese.

**12.50**

#### GUACAMOLE

Freshly diced Haas avocado with onions, tomatoes, Serrano chiles, lime juice and cilantro prepared at your table or served in a traditional lava stone.

**Market Price**

#### QUESO FUNDIDO

Sizzling Chihuahua cheese and Mexican chorizo cooked in a traditional lava stone, served with fresh flour tortillas.

**13.00**

#### CEVICHE ACAPULQUEÑO

Local Halibut marinated in lemon juice with chopped onions, tomatoes, Serrano chiles and cilantro, served with avocado and crackers.

**Market Price** (a local favorite)

#### QUESADILLAS

Grilled flour tortillas with melted Chihuahua cheese, black beans and your choice of chicken, pulled beef, pork, chicken tinga or veggies. Served with guacamole.

**11.95**

**SHRIMP OR CARNE ASADA QUESADILLAS 13.95**

### SOPAS ~ SOUPS (cup or bowl)

#### SOPA DE TORTILLA

A spicy chicken-tomato broth served with crispy corn tortilla strips, diced avocado, queso fresco and sour cream.

**Cup 7.00 Bowl 8.75**

#### COCIDO DE POLLO

This lightly spicy soup evolved from the food stalls that line the streets of Mexico City; shredded chicken, avocado, potato, Spanish onions, tomato and a hint of chipotle.

**Cup 7.00 Bowl 8.75**

### SOPAS ~ SOUPS *CONTINUED* (cup or bowl)

#### SOPA BLACK BEAN DE TORTILLA

A hearty soup of roasted tomato, corn, onion and black beans topped with crispy corn tortilla strips, avocado, sour cream and shredded anejo cheese.

**Cup 7.00 Bowl 8.75**

#### CHEESE & CORN CHOWDER

Red potato and roasted corn in a delicious creamy cheese soup.

**Cup 7.00 Bowl 8.75**

#### AGAVE CHILI

The traditional combination of pinto beans, pulled beef, onions, tomatoes and chiles, topped with shredded Chihuahua cheese.

**Cup 7.00 Bowl 8.75 Seasonal**

#### CONSOMMÉ DE POLLO

Chicken consommé served with rice, mixed veggies, shredded chicken, onion, Serrano chiles and fresh lime, chili powder and cilantro.

**Cup 7.00 Bowl 8.75**

### ENSALADAS ~ SALADS

#### STEAK SALAD

Fresh mixed greens, avocado, tomatoes, bell peppers, corn and queso fresco cheese served with grilled steak strips and Italian dressing. **16.75**

#### SHRIMP AND AVOCADO SALAD

A colorful and refreshing salad with grilled shrimp, avocado, bell peppers and diced mango, served over a bed of fresh mixed greens with honey-lime dressing. **15.25**

#### GRILLED SALAD

Grilled seasoned Heart of Romaine, tomato, cucumber, avocado, queso fresco and pumpkin seeds with ranch dressing. **12.00**

#### ENSALADA CAESAR

Believe it or not, Caesar salad was first made in Tijuana, México.

Chopped Romaine lettuce tossed in a light dressing with Parmesan cheese and buttery croutons. **11.00**

add your choice of:

grilled 8 oz. chicken 4.25    grilled shrimp 5.25  
grilled 7 oz. skirt steak 7.00    seared scallops 7.50

#### TOSTADA SALAD

Flour tortilla bowl filled with refried beans, lettuce, tomato, onions, queso fresco cheese, sour cream, and homemade guacamole. Choose chicken, beef, or pork. **12.75**

#### CATCH OF THE DAY SALAD

Blackened with Mexican spices set atop fresh mixed greens with tomatoes, cucumbers, tri-colored bell peppers and mango. Served with honey-lime dressing.

**Market Price**

## PLATOS FUERTES TRADICIONALES ~ TRADITIONAL ENTREES

*All traditional entrees served with Mexican rice and homemade refried beans topped with Chihuahua cheese or substitute with our daily house salad.*

### TAMALE DE PUERCO

One house made masa tamale stuffed with pork carnitas, steamed in banana leaf and served with our tomato chipotle sauce.

**13.95**

### CLASSIC BURRITO

Your choice of pulled chicken, pulled beef, pork, veggies or tinga style (*tender chunks of chicken marinated in a chipotle sauce*) wrapped in a flour tortilla with refried beans, topped with Chihuahua cheese, and your choice of salsa roja or salsa verde.

**13.95**

### CARNE ASADA BURRITO

Our favorite grilled carne asada skirt steak sliced and wrapped in a flour tortilla with refried beans and Chihuahua cheese with your choice of salsa roja or salsa verde.

**16.50**

### TACOS

Two *soft flour tortillas* or two medium or *hard corn tortillas* filled with your choice of:

**CARNE** – Your choice of pulled beef, chicken or pork. **13.95**

**TINGA** – Tender chunks of chicken marinated in a tomato chipotle sauce. **13.95**

**CARNE ASADA** – Grilled steak strips with Chihuahua cheese, guacamole and pico de gallo. **15.25**

#### *below tacos served with flour tortillas*

**SHRIMP** – Blackened shrimp served with cabbage, tomatoes and a homemade habenero mayonnaise sauce. **14.00** (*a local favorite*)

**BAJA FISH** – Lightly fried and served with cabbage, Chihuahua cheese, fresh lime and pico de gallo. **13.25**

**CATCH OF THE DAY** – Blackened with Mexican spices served with cabbage, diced tomato and a honey chipotle sauce.

**Market Price**

### CHIMICHANGA

Your choice of chicken, chicken tinga, beef or veggies accompanied with refried beans, wrapped in a flour tortilla, deep fried with choice of roja or verde sauce and melted cheese on top.

**13.95**

### CATCH OF THE DAY

Blackened lightly with Mexican spices and served with black beans, asparagus and a side of fresh fruit salsa.

**Market Price**

### TAQUITOS

Deep fried corn tortillas filled with your choice of chicken, beef or cheese flautas served with lettuce, onions, tomatoes, Mexican sour cream and homemade guacamole.

**13.95**

## CHOICE AGAVE WRAPS ALA CART

*Add Mexican rice and beans or a house salad for only 4.00 to any wrap*

### FAJITA BURRITO

Mexican stir-fry with bell peppers, zucchini, tomatoes, onions and Chihuahua cheese wrapped in a flour tortilla with chicken or skirt steak.

**11.50**

### CHICKEN AVOCADO WRAP

Grilled chicken with fresh avocado, tomato, bell peppers and black beans in a soft flour tortilla.

**11.50**

### TOSTADA PLATO

A crispy corn tortilla topped with your choice of pulled chicken, beef or tinga style chicken with refried beans, lettuce, onion, tomato, guacamole, topped with sour cream and queso fresco cheese.

**12.99**

### CHICKEN AND CHEESE CHILE RELLENO

Roasted poblano chile stuffed with chicken and Chihuahua cheese, covered with a lightly fried meringue, blanketed with a seasoned tomato sauce.

**15.50**

### CLASSIC CHILE RELLENO

Roasted and peeled poblano chile stuffed with Chihuahua cheese, covered with a lightly fried meringue, blanketed with a seasoned tomato sauce.

**14.50**

### CARNITAS

Michoacan style carnitas, shredded pork, slowly cooked in a copper pot and served with chopped onions, cilantro, fresh salsa verde and corn tortillas.

**13.95**

### MOLÉ POBLANO

Grilled boneless white chicken breast and a traditional molé sauce made of dried chiles, herbs, spices, almonds, chocolate and finished with toasted sesame seeds.

**14.50**

### FAJITAS

Mexican stir-fry with bell peppers, zucchini, tomatoes and onions. Served with flour tortillas, sour cream, pico de gallo, guacamole and a side of cheese.

**8 oz. chicken 15.50 8 oz. skirt steak 16.95**

### COMBO FAJITA PLATES

Choose from steak, chicken or shrimp

Combo 2-Way **16.99**

Combo 3-Way **19.75**

Try our grilled shrimp fajitas, served with mixed greens. **18.95**

### ENCHILADAS

Two corn tortillas stuffed with pulled chicken, beef or cheese with your choice of salsa verde, salsa roja or mole sauce, topped with melted Chihuahua cheese and sour cream.

**14.25**

### QUESADILLAS

12" Flour tortillas with melted Chihuahua cheese, and a choice of chicken, beef, pork, chicken tinga, veggies, or carne asada.

Served with guacamole and pico de gallo. **13.75**

**SHRIMP OR CARNE ASADA QUESADILLAS 14.75**

*Hours subject to change according to season.*

*Parties of six or more gratuity added.*

**We have many gluten free options available. Please ask your server about how we can accommodate your specific needs.**

***Before placing your order, inform your server if a person in your party has food allergies***

**Consumer Advisory Notice:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.