



## ALMUERO ~ LUNCH

ASK ABOUT  
OUR  
CATCH OF THE DAY

**Unlimited chips & salsa are provided to your table at a minimal charge of 1.95 with any order.**  
(parties of 6 or more 2.95)

### ANTOJITOS ~ APPETIZERS

#### 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**

#### 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. **14.95**  
Add pulled chicken, tinga chicken, beef or pulled pork **3.00**

#### 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)**

**ASK ABOUT OUR CEVICHE OF THE DAY**

#### TAQUITOS

Deep fried corn tortillas filled with your choice of chicken, pulled beef or cheese served with lettuce, onions, tomatoes, guacamole, drizzled with sour cream and queso fresco cheese. **13.75**

#### QUESO FUNDIDO

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

**14.25**

#### AGAVÉ CRUDITÉ

A large array of fresh red, green, and yellow bell peppers, and zucchini along with seasonal vegetables served with guacamole for dipping.

**Market Price**

Add a side of salsa verde for **1.25**

### SOPAS ~ SOUPS (cup or bowl)

Cup 7.95 Bowl 9.00

#### SOPA DE TORTILLA

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

#### 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.

#### 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 queso fresco cheese.

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

Cup 7.95 Bowl 9.00

#### CHEESE & CORN CHOWDER

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

#### AGAVÉ CHILI

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

#### CONSOMMÉ DE POLLO

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

### ENSALADAS ~ SALADS

#### HEART OF AGAVÉ SALAD

Crisp iceberg lettuce with seasoned sauteed shrimp, hearts of palm, tomatoes, and cucumbers tossed in a light lemon vinaigrette. **15.95**

#### PREMIUM STEAK SALAD

Fresh mixed greens, avocado, tomatoes, bell peppers, corn and queso fresco cheese served with sliced premium grilled steak and Italian dressing on the side. **17.25**

#### 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 on the side. **15.95**

#### GRILLED SALAD

Grilled seasoned heart of romaine, tomato, cucumber, avocado, queso fresco and pumpkin seeds with ranch dressing on the side. **13.50**

#### ENSALADA CAESAR

*Believe it or not, Caesar salad was first made in Tijuana, Mexico!*

Chopped romaine lettuce tossed in a light dressing with parmesan cheese and buttery croutons. **11.00**

add your choice of:

grilled chicken 4.25      grilled shrimp 5.25  
premium skirt steak 6.50      seared scallops 7.00  
grilled vegetable medley 5.75

#### 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 on the side. **Market Price**

# A LA CARTÉ ITEMS

## BURRITOS & WRAPS

### CLASSIC BURRITO

Your choice of pulled chicken, pulled beef, pork, veggies or tinga style chicken (*tender pieces of chicken marinated in a chipotle sauce*) wrapped in a 12" flour tortilla with refried beans and Chihuahua cheese. Topped with your choice of salsa roja or salsa verde, melted cheese and drizzled with sour cream. **13.25**

### PREMIUM CARNE ASADA BURRITO

Our favorite grilled skirt steak, sliced and wrapped in a 12" flour tortilla with refried beans and Chihuahua cheese topped with your choice of salsa roja or salsa verde, melted cheese and drizzled with sour cream. **14.50**

### CHILE VERDE BURRITO

Yummy, slow simmered pork, onions, mixed bell peppers and chiles wrapped in a 12" flour tortilla with refried beans and Chihuahua cheese topped with your choice of salsa roja or salsa verde, melted cheese and drizzled with sour cream. **13.25**

### CHIMICHANGA

Your choice of pulled chicken, pulled beef, pork, veggies, or tinga style chicken wrapped in a 12" flour tortilla with refried beans and Chihuahua cheese and deep fried. **13.25**

### FAJITA BURRITO

Juicy Mexican stir-fry with bell peppers, zucchini, tomatoes, onions and Chihuahua cheese with your choice of chicken or premium skirt steak wrapped in a 12" flour tortilla.  
**chicken 13.25      premium skirt steak 14.95**

### CHICKEN AVOCADO WRAP

Grilled chicken with fresh avocado, tomato, bell peppers, and black beans in a soft flour tortilla. **12.95**

### SPICY TINGA CHICKEN WRAP

Spicy chipotle tinga chicken, lettuce, avocado slices and Chihuahua cheese wrap in a soft flour tortilla. **12.95**

### AGAVÉ SINCRONIZADAS

Grilled flour tortillas stuffed with fresh char-broiled chicken or steak strips, Chihuahua cheese, lettuce, tomatoes, onions and sliced avocado.

**chicken 13.25      premium skirt steak 14.25**

## STREET TACOS

*Served in flash fried 4" corn tortilla*

**CARNE** – Your choice of pulled beef, chicken or pork with lettuce and cheese. **3.95**

**TINGA** – Tender chunks of chicken marinated in a tomato chipotle sauce with lettuce and cheese. **3.95**

**CARNE ASADA** – Grilled premium skirt steak topped with pico de gallo and Chihuahua cheese. **4.50**

*below tacos served with flour tortillas*

**BBQ PULLED PORK** – Served with cabbage and a side of pico de gallo. **3.95**

**SHRIMP** – Blackened shrimp served with cabbage, tomatoes and a homemade habanero mayonnaise sauce. (*a local favorite*) **4.25**

**BAJA FISH** – Lightly fried and served with cabbage, Chihuahua cheese and a side of pico de gallo. **4.25**

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

**Market Price**

## QUESADILLAS

### CLASSIC QUESADILLA

Folded 10" flour tortilla with melted Chihuahua cheese and your choice of chicken, pulled beef, pork, chicken tinga or veggies.

Served with guacamole. **11.95**

**shrimp 12.95 or blackened grilled chicken 12.50**

### AGAVÉ SIGNATURE QUESADILLA

Grilled 6" flour tortillas stacked with melted Chihuahua cheese, black beans, veggies and your choice of premium carne asada steak or shrimp. Served with guacamole. **14.95**

## 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.

**chicken 13.25      premium skirt steak 14.95**

### COMBO FAJITA PLATES

Choose from premium steak, chicken or shrimp

Combo 2-Way **15.95**

Combo 3-Way **16.95**

Try our grilled shrimp fajitas, served with mixed greens. **15.99**

## AGAVÉ'S TRUE CLASSICS

### TOSTADA SALAD BOWL

Flour tortilla bowl filled with refried beans, lettuce, tomato, onions, queso fresco cheese, sour cream, and homemade guacamole. Choose chicken, beef, or pork. **13.99**

### ENCHILADAS

Two corn tortillas stuffed with pulled chicken, beef or cheese with your choice of salsa verde, salsa roja or molé sauce, topped with melted Chihuahua cheese and drizzled with sour cream. **9.75**

### TAMALES DE PUERCO

Our house made masa tamale stuffed with pork carnitas, steamed in banana leaf and served with our tomato chipotle sauce. **9.25**

### CLASSIC CHILE RELLENO

Roasted and peeled poblano chile stuffed with Chihuahua cheese, covered with a lightly fried meringue, and blanketed with a seasoned tomato sauce. **10.99 add chicken 11.99**

### CARNITAS

Michoacán style carnitas, shredded pork, slowly cooked in a copper pot and served with chopped onions, cilantro, fresh salsa verde and corn tortillas. **10.25**

### 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. **10.25**

### CATCH OF THE DAY

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

## SIDES

MEXICAN RICE **3.50**

COCONUT RICE **2.75**

BLACK BEANS **3.00**

SOUR CREAM **.75**

GUACAMOLE **Market Price**

WHITE RICE **2.00**

REFRIED BEANS **3.50**

SIDE SALAD **4.95**

PICO DE GALLO **.95**

*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.