



LA CENA ~ DINNER

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 4.00

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.

14.75

STREET TACOS

Premium carne asada (grilled skirt steak) tacos served on a four inch corn tortilla with Chihuahua cheese, cilantro, and a side of pico de gallo (**two tacos**).

Market Price

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

QUESO FUNDIDO

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

14.75

AGAVÉ SIGNATURE QUESADILLA

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

16.50

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.

14.95

with shrimp 15.95

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 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.

CHEESE & CORN CHOWDER

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

Seasonal

AGAVE 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

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. **18.25**

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. **17.50**

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 5.25 grilled shrimp 5.75
premium skirt steak 7.50 seared scallops 7.00
grilled vegetable medley 5.75

**Ask about our
Weekly Combo Special!**

*Our regular menu prices reflect a cash payment.
All credit card transactions will include a 4%
non cash adjustment.*

PLATOS FUERTES TRADICIONALES ~ TRADITIONAL ENTRÉES

All entrées served with homemade Mexican rice and refried beans topped with Chihuahua cheese unless otherwise noted.

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 and melted cheese and drizzled with sour cream.

18.50

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 and melted cheese and drizzled with sour cream. **19.95**

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 and melted cheese and drizzled with sour cream.

18.25

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 18.50 premium skirt steak 19.95

CHILE VERDE PLATO

Our delicious slow simmered pork, with onions and mixed bell peppers, served with beans, rice and corn tortillas. **18.95**

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. **17.95**

CLASSIC CHILE RELLENO

Roasted poblano chile stuffed with Chihuahua cheese, covered with a lightly fried meringue, blanketed with a seasoned tomato sauce and drizzled with sour cream. **17.50 with chicken 19.50**

ENCHILADAS

Three 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.

18.25

TAMALES DE PUERCO

House made masa tamales stuffed with flavorful pulled pork, steamed in banana leaf and served with our tomato chipotle sauce. **18.95**

ESPECIALIDADES DEL CHEF ~ CHEF'S SPECIALS

CATCH OF THE DAY

Blackened with Mexican spices and served with black beans, grilled asparagus, mango salsa and a honey chipotle sauce.

Market Price

MARISCOS DEL CARIBE – SEAFOOD CARIBE

Sautéed shrimp and scallops with peppers and onions in a honey-lime glaze with coconut rice and mango salsa.

23.95

AGAVE MEXICAN LASAGNA **NEW**

A house specialty served with a savory salad. Please ask your server about our homemade daily selection and to add our traditional Mexican rice and refried beans upon request. **17.95**

CARNITAS

Michoacán style shredded pork slowly cooked and lightly crisped served with chopped onions, cilantro, chile flakes accompanied with fresh salsa verde and three corn tortillas.

18.95

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. **18.25**

FAJITAS

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

chicken 19.50 premium skirt steak 20.95

COMBO FAJITA PLATES

Choose from premium steak, chicken or shrimp

Combo 2-Way **22.95**

Combo 3-Way **24.95**

Try our delicious grilled shrimp fajitas, served with mixed greens.

19.00

TACOS

Three soft flour tortillas or three medium or hard corn tortillas filled with your choice of:

CARNE – Your choice of pulled beef, chicken or pork. **17.25**

TINGA – Tender pieces of chicken marinated in a tomato chipotle sauce. **17.25**

CARNE ASADA – Grilled premium skirt steak topped with Chihuahua cheese and guacamole. **19.95**

below tacos served with flour tortillas

PULLED BBQ PORK – Served with cabbage and a side of pico de gallo. **17.25**

SHRIMP – Blackened shrimp served with cabbage, tomatoes and a homemade habanero aioli sauce on the side. **16.50**

BAJA FISH (a local favorite) – Lightly fried and served with cabbage, Chihuahua cheese and a side of pico de gallo. **16.75**

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

Market Price

CARNE ASADA PLATO

Seasoned and grilled premium skirt steak served with a sliced avocado, mixed greens and side of black beans *LF* or our traditional refried beans and Mexican rice. **25.95**

TRES COMPADRES

Our largest plate consisting of our premium grilled skirt steak, grilled chicken breast and marinated shrimp skewer served with mixed greens and a side of black beans or our traditional refried beans and Mexican rice. **27.50**

EMILIO'S PASTA

Penne pasta and tender chicken strips in a flavorful roasted red pepper and tomato cream sauce, created by Emilio, bacon and white wine.

18.95

PLATO DE VEGETARIANO

A large medley of seasonal grilled vegetables served with white rice, black beans and mixed greens.

18.50

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, please inform your server if a person in your party has a food allergy.

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.