



**HAPPY FOOD, HAPPY DRINKS, HAPPY PEOPLE**



## appetizers

### TOSTADITAS DE TINGA

Two fried mini-corn tortillas topped with black beans, shredded marinated chicken, sour cream, chipotle, lettuce and queso fresco. 9.95

### QUESADILLA

Flour tortilla filled with cheddar and mozzarella, garnished with sour cream and pico de gallo. 9.95

Add meat: 3.95 | Add prawns: 5.95

### GUACAMOLE

Fresh avocado, diced tomatoes, onions, cilantro, jalapeños, fresh lime juice served with chips and salsa. 10.95  
Half: 6.95

### WINGS

Tequila BBQ, garlic, buffalo, or plain.  
6 wings: 9.95 | 9 wings: 13.95

### CHIMICHANGAS

Fried flour tortilla stuffed with chicken, chorizo and cheese; medium-spicy, sweet sauce, queso fresco. 10.95

### EMPANADAS

Four beef turnovers drizzled with aioli dip. 10.95

### CHORIQUESO

Mild chorizo, refried beans, melted cheese. 11.95

## sizzling fajitas

Served sizzling hot on a cast-iron skillet with sautéed onions, bell peppers. All served with rice, beans and tortillas.

### CHICKEN

Grilled chicken breast: 17.95

### CARNITAS

Pork: 18.95

### BEEF

Beef: 19.95

### PRAWNS

Prawns: 20.95

### VEGGIE

Mushrooms, zucchini, broccoli, carrots: 14.95

### TOFU

Tofu, pinto or black whole beans. 14.95

## fajita combos

### DOS AMIGOS

Any two options. 21.95

### TRES AMIGOS

Any three options. 25.95

### PEPINOS

Sliced cucumber drizzled with chimoy and tajin. Served with lime wedges. Cool & refreshing. 7.95

### AGAVE NACHOS

Home-made chips, beans, grilled corn, pico de gallo, Monterey-cheddar cheese, jalapeño, salsa ranchera, queso fresco. 12.95 | Add meat: 3.95 / prawns: 5.95

### NACHOS MARINOS

Individual chips layered with refried beans, shrimp ceviche, pico de gallo, covered with a sliced prawn, queso fresco, sour cream. 19.95

### TEQUILA PRAWNS

Tequila-seared prawns, grilled corn, garlic, jalapeños, served on a sizzling skillet. 18.95

### \* SABOR AGAVE (To Share)

A mix of tequila BBQ wings, Agave nachos, chimichanga, quesadilla, pico de gallo, sour cream, queso fresco. 19.95

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.*

## enchiladas

Two enchiladas, choice of chicken, beef, or picadillo beef; served with rice, beans, pico de gallo, sour cream, and queso fresco.

### RED ENCHILADAS

Mild red-chile sauce. 14.95

### GREEN ENCHILADAS

Tangy green sauce. 14.95

### MOLE ENCHILADAS

Our home-made, seven-spice mole sauce; includes roasted peanuts and chocolate. 15.95

### SEAFOOD ENCHILADAS

Two enchiladas filled with shrimp and crab, Monterey Jack cheese, grilled corn, covered with a creamy tequila sauce. Served with rice and vegetables. 19.95

## soup

### SOPA DE ELOTE

Creamy corn soup. 8.95

### CHICKEN TORTILLA SOUP

Tomato-based soup, Mexican spices, grilled chicken, cilantro, crispy tortilla strips, melted Monterey cheese. 9.95

### CALDO TLALPEÑO

Chicken, carrots, zucchini, garbanzo beans, chipotle-chicken broth. 14.95

### SOPA DE CAMARON

Tomato base, fish broth, Mexican spices, prawns. 18.95

### SIETE MARES

Mussels, clams, octopus, scallops, prawns, red snapper, king crab legs, in home-made fish broth. 24.95

## salads

### GREEN SALAD

Mixed greens, tomatoes, onions. Choice of dressing. 5.95

### AGAVE SALAD

Mixed greens, tomatoes, onions, corn, black beans, tortilla strips, with an agave lime vinaigrette. 9.95

### MEXICAN CESAR SALAD

Hearts of romaine, croûtons, grilled corn, queso fresco. 9.95

SERVED EVERY SAT & SUN

### RED MENU DO

A flavorful chile guajillo broth with beef tripe garnished with onion, oregano and lime. Served with tortillas. 14.95

### POZOLE

Tender pieces of pork slowly simmered in a chile guajillo broth with hominy served with chopped cabbage, radishes, chili sauce and limes. 14.95

### BIRRIA

Tender beef in a spicy red broth, served with side of chopped onions, cilantro, oregano and lime wedge. A Jalisco treat for special occasions. 16.95

### NOPAL SALAD

Grilled cactus, lettuce, tomatoes, onions, cilantro, grilled jalapeño, grilled corn, chipotle vinaigrette, queso fresco. 10.95

### SOMBRERO SALAD

Fried flour shell, lettuce, rice, beans, pico de gallo, guacamole, sour cream, and queso fresco. 11.95

### SALAD ADD-ONS

Chicken... 4 / Steak... 6 / Prawns... 8

## burritos...

### BURRITO

Your choice of meat; with rice, beans and pico de gallo. 12.95. Prawns: Add 4.00

### SUPER BURRITO

Choice of meat, rice, beans, pico de gallo, cheese, sour cream and guacamole. 15.95. | Prawns: Add 4.00

### FAJITA BURRITO

Beef, chicken, or pork; grilled onions, bell peppers, rice, beans, and pico de gallo. 16.95 | Prawns: Add 4.00

### FAMOSO "WET" BURRITO

Your choice of meat; beans, rice, cheese, and pico de gallo, **Covered with red or green sauce**, cheese, guacamole, sour cream. 18.95, | Prawns: Add 4.00



**cocktails** AgaveAzulCA.com  
see website for complete list

**12OZ \$10 | 32OZ \$25**

**HOUSE MARGARITAS** House  
Tequila, Orange Liqueur, Fresh  
Orange & Lime Juice, Agave Nectar

**CADILLAC** with Grand Marnier  
12 oz \$16 | 32 oz \$42

**3L RITA** 12 - 8oz servings  
Regular \$85, Cadillac \$99

## beer; draft & bottles

**MICHELADAS** 11

**PREMIUM MICHE**  
with cucumber and prawns. 18

## draft - To go only

1/2 Pitcher (32 oz) \$12  
Full Pitcher (64 oz) \$25

## TEMPORARY HOURS

Monday & Tuesday: : 2 - 8:30 PM  
Wednesday & Thursday: 2 - 9:00 PM  
Friday: 11:30 - 10:00 PM  
Saturday: 11:00 - 10:00 PM  
Sunday: 11:00 - 8:30 PM

(5 10) 307-5749

[www.AgaveAzulCA.com](http://www.AgaveAzulCA.com)

FB & IG: AgaveAzulCA

**Outdoor Patio & To-Go Available.**  
**Delivery service on our website.**

*Menus and prices subject to change without notice.  
10/31/21.*

## chicken

### POLLO RANCHERO

Seared chicken breast with julienned peppers, medium-spicy ranchera sauce. 16.95

### POLLO CON MOLE

Chicken breast simmered in a mole sauce. 17.95

### POLLO CON CREMA DE TEQUILA

Chicken breast in a creamy tequila sauce, served with rice, vegetables and garlic bread. 18.95

### MILANESA DE POLLO

Breaded chicken breast. Served with salad, sliced tomatoes, onions, and french fries. 16.95

## pork

### CARNITAS

Slow-cooked pork served over grilled cactus. 18.95

### CHILE VERDE

Pork slowly simmered in chile verde sauce. 16.95

## tacos (plate or a la carte - AC)

Served with rice and beans. No rice or beans for a la carte orders.

### CHICKEN TACOS

Grilled chicken, pico de gallo, queso fresco. 13.95 (AC 4.95)

### BEEF TACOS

Beef, pico de gallo, queso fresco. 14.95 (AC 5.95)

### CARNITAS TACOS

Slow-cooked pork, pico de gallo, queso fresco. 14.95 (AC 5.95)

### CRISPY TACOS

Hard shell, picadillo (seasoned ground beef mixed with potato and veggies), lettuce, pico de gallo, queso fresco. 14.95 (AC 6.95 | Shrimp 7.95)

### FISH TACOS

Seared fish topped with cabbage, pico de gallo, chipotle aioli. 15.95 (AC 6.95)

### SHRIMP TACOS

Seared prawns topped with lettuce, pico de gallo and chipotle aioli. 18.95 (AC 7.95)

### GIANT TACO (A LA CART ONLY)

Beef, melted cheese, two corn tortillas, pinto beans, pico de gallo, sour cream, queso fresco. 7.95

## beef

### BISTEC ENCEBOLLADO

Angus beef sautéed with onions and garlic. 18.95

### BISTEC RANCHERO

Angus beef sautéed with onions, tomatoes, julienned peppers, medium-spicy ranchera sauce. 18.95

### CARNE ASADA

Grilled Angus beef skirt. 18.95

### NEW YORK STEAK

Grilled New York steak topped with sautéed mushrooms, jalapeños, garlic, chipotle herb butter. Served with fries. 27.95

### PORK TAMALES

Hand-rolled, corn masa topped with a salsa ranchera. 16.95

## sandwiches

Served with french fries.

### MEXICAN BURGER

An 8 oz beef patty, mayonnaise, mustard, onions, jalapeños, lettuce, tomato, bacon and melted Monterey Jack cheese. 14.95

### AGAVE SANDWICH

Choice of beef, carnitas, or chicken; beans, grilled Monterey cheese, sautéed onions, jalapeños, lettuce, and tomato. 14.95

### CUBAN SANDWICH

Ham and Swiss cheese, mustard, mayonnaise and pickles. 13.95

## kids meals

Includes kid-size beverage. 8.95

### KIDS BURRITO\*\*

Cheese, rice, beans, flour tortilla.

### CHICKEN NUGGETS

Include fries.

### GRILLED CHICKEN

Chicken breast, veggies, rice.

### QUESADILLA\*\*

Cheese, flour tortilla. Side of rice, beans.

### CHEESEBURGER

Include fries.

### CHIMICHANGA

Includes beans and rice.

\*\* Add chicken or beef. 1.99

## seafood

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### SERVED CHILLED ■

### CAMPECHANA COCKTAIL ■

Shrimp and octopus cocktail. 18.95

### COCTEL DE CAMARON ■

Mexican-style shrimp cocktail. 17.95

### AGUACHILES VERDES ■

Marinated, cilantro, lime, serrano chile, red aoli, cucumbers. 19.95

### AGUACHILES ROJO ■

Marinated, cilantro, lime, chile de arbol, red aoli, cucumbers. Garnished with tomatoes, red onion and oranges. 19.95

### PULPO A LA DIABLA

Octopus in a very spicy sauce. 19.95

### SALMON TROPICAL

Seared salmon topped with tropical salsa, served with rice, vegetables and garlic bread. 24.95

### SALMON AL CHIPOTLE

Seared salmon topped with a creamy chipotle sauce, served with rice, vegetables and garlic bread. 24.95

### HUACHINANGO FRITO

Whole, fried red-snapper. Served with rice and beans. 24.95

### HUACHINANGO AL HORNO

A la Veracruzana; whole red-snapper baked with onions, bell peppers, cherry tomatos, garlic, pearl onions, fish broth and white wine. Served with rice and vegetables. 26.95

## combos

Choose any two **different** items. Served with rice and beans. 16.95

### CHILE RELLENO TRADICIONAL

A poblano chile stuffed with Monterey Jack cheese, topped with salsa ranchera and queso fresco.

### ENCHILADA

Choice of meat and red or green sauce. Add mole: 1.00

### SEAFOOD ENCHILADA

Shrimp and crab. Add: 3.95

### PORK TAMALES

Hand-rolled, corn masa topped with a salsa ranchera.

### SOPE

Picadillo, refried beans, lettuce, pico de gallo, sour cream.

### TOSTADITA DE TINGA

Shredded chicken, refried beans, lettuce, pico de gallo, sour cream.

### FILETE DE PESCADO

Seared fish fillet served with rice, beans, salad and garlic bread. 18.95

### SHRIMP FAJITA BURRITO

Grilled shrimp, onions, bell peppers. Served with rice and pinto beans. 18.95

### CAMARONES AL GUSTO

Prawns prepared to your fancy. Served with rice, vegetables and tortillas. 19.95

### A LA PLANCHA

Marinated & grilled.

### ENDIABLADOS

In a very spicy sauce.

### AL MOJO DE AJO

In garlic sauce.

### RANCHEROS

Ranchera sauce with sautéed bell peppers, onions and jalapeños.

### EMPANIZADOS

Breaded. Served with salad and french fries.

### ★MOLCAJETE

Beef, chicken, prawns, chorizo, queso fresco, chiles toreados, served over a bed of nopales, topped with medium ranchera salsa. Served with rice, beans and tortillas. 24.95

### ★MARISCADA (SEAFOOD STEW)

Grilled half pineapple, topped with prawns, octopus, fish fillet, scallops, king crab legs, clams, mussels, served with rice, vegetables and garlic bread. 46.95

**FULL PLATES:**Served with rice & beans.

### CHILES RELLENOS TRADICIONAL

Two poblano chiles stuffed with Monterey Jack cheese, topped with salsa ranchera and queso fresco. 19.95

### ENCHILADAS

Choice of meat and red or green sauce. 14.95. Add mole: 1.00

### SEAFOOD ENCHILADAS

Shrimp and crab. 19.95

### PORK TAMALES

Hand-rolled, corn masa topped with a salsa ranchera. 16.95

### SOPES

Picadillo, refried beans, lettuce, pico de gallo, sour cream. 15.95

### TOSTADITAS DE TINGA

Shredded chicken, refried beans, lettuce, pico de gallo, sour cream. 14.95

## breakfast SERVED DAILY

Served with tortillas, rice and beans.

### SIMPLE EGGS

Two eggs prepared your way, bacon or ham. 12.95

### CHORIZO CON HUEVOS

Mild Mexican style pork sausage scrambled with eggs. 14.95

### MACHACA

Scrambled eggs mixed with carnitas, covered in chile verde. 14.95

### HUEVOS RANCHEROS

Two eggs over-easy topped with fresh salsa ranchera on two crispy tortillas. 11.95

### HUEVOS DIVORCIADOS

Two eggs over-easy. One egg topped with ranchera sauce; second egg covered with green sauce. 11.95

### NOPALES CON HUEVOS

Scrambled eggs with grilled cactus. 12.95

### CHILAQUILES CON HUEVOS

Red or green chilaquiles, bacon strips and eggs. 11.95

### HUEVOS CON JAMON

Scrambled eggs with ham. 12.95



## desserts

### FLAN

Home-made, creamy & OH SO Good! 7.95

### CHURROS

Stuffed with soft caramel. Complete with a chocolate and caramel dipping sauces! 7.95

### TRES LECHEs CAKE

Tender sponge cake delicately soaked in three luscious milks and covered with a white satiny cream topping. Soft & moist! 7.95

### CHOCOLATE CAKE

Three layers of yummy chocolate. 7.95

### PLATANOS FLAMEADOS

Home-made fried plantains, cooked in cinnamon, rum, butter & sugar over vanilla ice-cream. 9.95

## MEXICAN OMELET

Three eggs, chorizo, bell peppers, onions, mushrooms, tomatoes, cheese. 14.95

## SHRIMP OMELET

Three eggs, shrimp, bell peppers, onions, mushrooms, tomatoes, Monterey cheese. 16.95

## STEAK AND EGGS

New York Angus beef with 2 eggs. 18.95

## breakfast sides

EGG 1.95

BACON STRIPS 4.95 (4 strips)

HAM 4.95

SAUSAGE 4.95 (4 pork links)

PANCAKE 2.95

WAFFLE 8.95

BEANS 3.25 / RICE 3.25

GUACAMOLE 2.25 (2 oz)

SOUR CREAM 1.75 (2 oz)

PICO DE GALLO 1.95 (2 oz)

PICKLED JALAPEÑOS 1.95 (2 oz)

TORTILLAS 1.95

## sides

SOPE 6.95

CHILE RELLENO 7.75

ENCHILADA 5.75

CHEESE ENCHILADA 3.75

TAMALE 6.95

FRIES 4.75

BEANS 3.25 / RICE 3.25

PICO DE GALLO (SM) 1.95 (2 oz)

PICO DE GALLO (LG) 3.95 (4 oz)

GUACAMOLE 2.25 (2 oz)

AVOCADO 2.00 (2 oz)

QUESO FRESCO 2.25 (2 oz)

SOUR CREAM 1.25 (2 oz)

PICKLED JALAPEÑOS 1.95 (2 oz)

CHILES TOREADOS 1.50

TORTILLAS 1.95