

Agave Maria's

RESTAURANT & CANTINA



*Home to the Original
Pixie Margarita*

MARGARITAS

PIXIE 18

Taste the flavor of Ojai with our signature margarita. We start with fresh squeezed tangerine juice, add our own margarita mixture and Hornitos tequila to offer a nice smooth flavor.

CADILLAC 20

Traditional as they come, our Cadillac margarita starts with our own margarita mixture full of fresh squeezed juices, add Tres Generaciones tequila and topped with a float of Grand Marnier.

PINK MOMENT 18

Ojai's famous "pink moment" was the inspiration for this delicious margarita, which starts with our premium mixture, Tres Generaciones tequila and topped with Chambord, a raspberry liquor.

SWEET SPOT 16

We offer a variety of flavors for your taste buds with this margarita: *raspberry, strawberry, peach, mango, coconut, watermelon, jalapeno*

HOUSE 15

Made with 100% blue agave Rancho Alegre tequila and our own margarita mixture full of fresh squeezed juices.

BAJA 18

If only for a moment, escape to the tropics with this one. We start with Tres Generaciones tequila, our own premium mixture and topped with a splash of Malibu coconut rum.



CERVEZAS / VINO

BOTTLED BEER 7 Domestic 6 Michelada 12

Corona, Corona light, Dos Equis Amber, Modelo Negra/Especiale, Tecate, Pacifico, Bohemia, Coors light, Lagunitas IPA, 805, Hard seltzer

Non-alcoholic Corona

WINES 12

Red Wines - Cabernet Sauvignon, Pinot Noir

White wines - Chardonnay, Pinot Grigio, Sauvignon Blanc

Other – Rose, Prosecco, Champagne, Splits

***Mocktails** – cucumber melon Mojito, cranberry Cosmo, blackberry hibiscus Bellini

SPECIALTY COCKTAILS

Ranch Water 17

Tres Generaciones tequila mixed with Topo Chico and a full squeeze of fresh lime

Jalisco Mule 17

Made with Casamigos Blanco tequila, Fever Tree ginger beer, and fresh lime

Maria's mojito 18

Each one is delightfully refreshing, made with Bacardi rum, fresh mint and lime, or try with a splash of pomegranate liquor

Bloody Mary 17

Tito's vodka mixed with our own special blend of bloody mary mix

Paloma 18

Hornitos Tequila, grapefruit juice, lemon-lime soda, and fresh squeeze lime juice

The Spritzer 17

Perfectly refreshing for those warm afternoons. Aperol liquor combined with soda water and sparkling wine and garnished with an orange wheel

Old Fashioned, the Traditional way 18

A generous serving of Marker's Mark is added to simple syrup and bitters. Garnished with an orange peel and a cocktail cherry

Blackberry Mint Julep 16

Muddled mint and blackberry puree, simple syrup, a splash of prosecco and a generous serving of Makers Mark

SOFT DRINKS

Coke, Coke Zero, Diet Coke, Root beer, Dr. Pepper, Sprite, Iced Tea, Lemonade, Horchata 4

Coffee, Hot tea, Milk, Juices(apple, orange, pineapple, grapefruit, cranberry), Hot chocolate 3

Bottled sparkling water, Jarritos, Mexican Coke 5

STARTERS

GUACAMOLE 12

PORK BELLY BITES 16

Fried bite-size pieces of slow roasted Pork. Served with a side of guacamole

QUESADILLA de la CASA 18

Large flour tortilla stuffed with cheddar/ jack cheese and your choice of chicken or beef then flat grilled

TAQUITOS AMIGOS 14

3 crispy beef, chicken or green chile taquitos Served with guacamole, sour cream and pico de gallo

CEVICHE 17

Refreshing and light, our ceviche is made with fresh white fish, lemon, cucumber, tomato, cilantro, onion, diced jalapeño

Topped with avocado

AGUACHILES 18

Cured shrimp in a spicy chiltepin, cilantro and red sauce then garnished with cucumber, red onion.

Topped with avocado

QUESO FUNDIDO DIP 10

Cheese lovers, this one's for you! We melt two types of cheeses, then blend with our own salsa mixture and chorizo

NACHOS 20

Generous serving of tortilla chips topped with cheese, beans and your choice chicken, beef or carnitas
Topped with guacamole, sour cream, pico de gallo

SPICY CHICKEN WINGS 16

Eight tender drumettes coated with our savory wing sauce, side of ranch

AGAVE CLASSICS

All plates served with Mexican rice and beans

STREET-STYLE TACOS 18

Two tacos stuffed with your choice of meat and topped with onions and cilantro

~shredded chicken or beef, tri-tip, carnitas, Adovada chicken or pork, veggies

SEAFOOD choices: Shrimp or fish *add 2.50*

Crispy style: *crispy corn shell topped with lettuce and cheese*

QUESA BIRRIA TACOS 18

Three tacos with shredded roast that has been slow simmered with spices and served with our own consommé.

Not served with rice and beans

ENCHILADAS PLATE 18

Two enchiladas topped with your choice or red sauce, verde sauce or rancheras sauce

~shredded chicken or beef, tri-tip, carnitas, Adovada chicken or pork, veggies

SEAFOOD choices: Shrimp or fish *add 2.50*

TAMALES PLATE 16

Two tamales filled with pork or green chile & cheese and topped with our own red tamale sauce ... *or try it with our delicious verde sauce*

SOPES PLATE 18

Two sopes patties topped with shredded beef, chicken or pork and garnished with lettuce, queso fresco and parmesan cheeses, red sauce, crema and cilantro

CHILE RELLENO PLATE 18

Our famous chile relleno is made with a fresh pasilla chile, stuffed with cheeses, coated in batter and fried to perfection.

Served with 3 tortillas: corn or flour

SIGNATURE DISHES

CHICKEN CAMPESTRE 30

Airline chicken breast marinated, baked, pan-seared then drizzled with a lemon garlic butter sauce. Served with snap peas and smashed potatoes.

DUCK QUESADILLA 28

Seasoned shredded duck with roasted pasilla chiles and spices, pepper jack cheese, stuffed in giant flour tortilla
Side garnish of guacamole, sour cream, pico de gallo

RIB EYE STEAK 38

Grilled to your liking then topped wild mushroom demi glace. Served with bacon garlic mashed potatoes and sugar snap peas

LATIN STYLE SHRIMP 25 *add grilled veggies 2.50*

Six large shrimp are seasoned and sautéed, then placed around a bed of Spanish rice then covered in our deliciously rich & creamy coconut achiote sauce

WILD SALMON 26

Our premium filet of wild salmon is grilled and topped with our mildly spicy red chile sauce. Served with rice and veggies

MANGO SALSA SNAPPER 25

Our premium filet of snapper is seasoned and grilled, then topped with our fresh mango salsa. Served with asparagus, fingerling potatoes and veggies

BBQ BABY BACK RIBS 21

A generous serving of ribs coated with delicious BBQ sauce and served with a side of shoestring fries or salad

ASADA ESPECIAL 30

A generous filet of skirt steak marinated and grilled just right. Served with rice, beans, guacamole, sour cream, pico de gallo. *Served with 3 tortillas: corn or flour*



Aguachiles



Ahi Tuna Filet



Quesa Birria Tacos



Chicken Campestre



Latin Style Shrimp



Wild Salmon

Our beans and rice are vegetarian. Ask your server about tofu, soy cheese and gluten-free options

HOUSE SPECIALS

SEARED AHI TUNA 22

A filet of grilled ahi tuna is served on a bed of mixed vegetables and drizzled with orange soy ginger glaze

CHILE VERDE PLATE 20

Tender chunks of pork drenched in our pork green chile sauce. Served in a bowl on a plate with rice and beans

Served with 3 tortillas: corn or flour

COLORADO PLATE 20

Tender chunks of tri tip drenched in our red colorado sauce. Served in a bowl on a plate with rice and beans

Served with 3 tortillas: corn or flour

CARNITAS PLATE 20

Tender shredded pork topped with our verde sauce, served with rice and beans.

Served with 3 tortillas: corn or flour

CHICKEN MOLE 19

We cook and season our white meat chicken, pull apart then top it with our own authentic mole sauce and sesame seeds

Served with rice and beans

Served with 3 tortillas: corn or flour

TACOS DORADOS 18

Three chicken or beef fried tacos covered with lettuce, queso fresco, parmesan cheese, red sauce and crema *add rice & beans 3*

CAMARONES a la DIABLA 27

Six large shrimp seasoned then sautéed in our mildly spicy diablo sauce with a hint of smokey flavoring. Served with rice and beans.

Side of tortillas: corn or flour

SIZZLING FAJITAS 30 *combo +5.00*

Your choice of steak, chicken, shrimp or tofu and a sautéed mixture of bell peppers and onions, seasoned with our own fajita sauce Served with rice and beans.

Includes guacamole, sour cream, Pico

Served with 3 tortillas: corn or flour

ALA CARTE

Taco-shredded chicken or beef	5	Mini burrito-bean & cheese	4
Taco- Tri-tip, carnitas	7	Mini burrito-chicken or beef	5
Tamale-pork or green chile & cheese	5	Asada, Filet fish, shrimp(4)	10
Chile Relleno	7	Taquito-beef, chicken or green chile	3
Bowl Colorado or Chile Verde	10	Enchilada-cheese	4
Quesadilla-cheese	8	~add chicken or beef	+2
~add chicken or beef	4		

BURRITOS / COMBOS

Chimichunga style 4.00

Flauta style 4.00

WE BUILD ALL OUR BURRITOS STARTING WITH A LARGE FLOUR TORTILLA STUFFED WITH BEANS, RICE, CHEESE AND YOUR CHOICE OF THE OPTIONS BELOW

Your burrito will be served dry, or wet (red, green or 50/50 sauce)

MACHO BURRITO 20

Your choice of shredded chicken / beef, tri-tip, carnitas, Adovada chicken/pork, relleno, Colorado, Chile Verde

DEL MAR BURRITO 20

Sauteed Shrimp or white fish

GARDEN BURRITO 18

Mix of sautéed of zucchini, asparagus, bell peppers and onions

KING BURRITO 22

Combines our Colorado and Chile Verde in one burrito

BASIC BURRITO 15

Beans, rice and cheese

COMBINATION PLATES

Served with Spanish rice and refried beans
(black beans upon request)

Any TWO items 20, THREE items 24

~Enchilada-cheese, chicken or beef

~Taco-chicken or beef

~Chile Relleno

~Tamale-pork or green chile & cheese

~Mini Burrito-bean, chicken or beef

~Two Taquitos-chicken, beef or green chile

***substitute tri-tip, carnitas or seafood for an additional charge*

SOUPS, SALADS

& OTHER GOOD STUFF

JUST A GOOD BURGER 16

A top sirloin patty cooked the way you like it and served with fries or a side salad.

Served with the following: *Cheese, lettuce, tomato, grilled or raw onion*

~Extra options: Bacon, jalapenos, guacamole

COBB SALAD 18

Bacon bits, hard-boiled egg, chicken, green onion, avocado layered on a bed of tossed mixed green salad and ranch

TOSTADA TRADITIONALE 20

Large flour tortilla shell stuffed with your choice of shredded chicken, beef, veggies or tofu, then we top with beans, lettuce, cheese, sour cream, pico de gallo and guacamole

Can also be served on a flat corn tortilla or in a bowl

OPTIONS: tri-tip, carnitas, Adovada chicken or pork *add 2.50*

BBQ CHICKEN SALAD 17

We start with a bed of lettuce, then add black beans, corn, green onion, cheese and toss with ranch dressing. The salad is then topped with the BBQ chicken, tomatoes and crispy tortilla strips

AGAVE SALAD 18

Mixed greens salad which includes tomatoes, lettuce and jicama then we toss with our delicious paprika vinaigrette dressing and top with asada or snapper Garnished with sliced avocado

MEXICAN QUINOA SALAD 14

add grilled chicken 8 add shrimp 8

Mixed green salad tossed with quinoa, black beans, corn, diced red peppers and mandarin orange slices and our special dressing and top with avocado

SOUP Cup 10 Bowl 14

DINNER SALAD 8 CEASAR SALAD 10

• *Add grilled chicken or shrimp 8*

DRESSINGS: Balsamic, ranch, blue cheese, paprika vinaigrette, spicy Caesar

SIDES

Guacamole - 2oz	3	Grilled Veggies	8
Avocado - half, sliced	5	Shredded chicken or beef	6
Spanish rice	5	Tri-tip, carnitas, tofu	8
Black or refried beans	5	Tortillas (3) corn or flour	4
Sour cream	1	Jalapeños (2) – chopped or grilled	3
Pico de gallo	2	Chips & Salsa	5