

NUMENUME

APPETIZERS

Nachos al Carbon – \$15.50

House made tortilla chips, cooked steak, chicken, chorizo, and refried beans. Topped with lettuce, pico de gallo, cheese and sour cream.

Nacho Supremos – \$14.50

House made tortilla chips, topped with ground beef or shredded chicken, cheese, lettuce, sour cream, guacamole, and tomatoes.

Fajita Nachos Steak or Chicken – \$15.99 | Shrimp – \$17.99

House made tortilla chips, cooked bell peppers, onions, tomatoes, topped with cheese and your choice of meat.

Salchipapas – \$12.99

Fries, sausage, and homemade mayo dressing.

Buffalo Chicken Strips – \$11.50

Served with fries.

Seafood Dip – \$15.99

Shrimp, scallops, spinach, cheese sauce.

Cheese Dip Small – \$4.50

Guacamole – \$4.99

Queso de Freír – \$7.99

Ancho tortilla fried cheese. Served with homemade special marinara sauce.

Queso Charro – \$8.99

Grilled chorizo (Mexican sausage) covered with cheese sauce.

Street Corn – \$7.99

Sweet corn smothered in chipotle mayo, cotija cheese and Tajín.
Served off the cob.

COMBINATIONS

All combinations are served with rice and beans.

Option 1 (Pick 2) – \$13.75

Enchilada, Tamal, Hard Shell Taco, Soft Shell Taco.

Option 2 (Pick 2) – \$15.75

Chile Relleno, Burrito, Tostada, Sope, Chalupa.

FAJITAS

All fajitas include rice, beans, lettuce, pico de gallo, guacamole, sour cream, and tortillas.

Fajita Texana Single – \$18.99. **Double** \$33.99

Steak, chicken, shrimp with sautéed onions, bell peppers, and tomatoes.

Fiesta Fajitas Single – \$18.99. **Double** \$33.99

Steak, chicken, shrimp, and chorizo with sautéed onions and mushrooms. Covered with shredded cheese.

Shrimp Fajita – \$21.99

Shrimp with bell peppers, onions, and tomatoes.

Fajitas Steak or Chicken Single – \$17.99. **Double** \$31.99

With onions, tomatoes, and bell peppers.

Azul Molcajete for 2 – \$33.99

Skirt steak, chicken breast, shrimp, chorizo, cactus, and queso fresco.

Cooked with cambray onions, covered with ranchero and green sauce.

Served with two sides of rice, beans, and tortillas.

ENCHILADAS

All combinations are served with rice and beans.

Enchiladas Suizas – \$16.99

Three cheese enchiladas topped with pork green sauce.

Served with rice and beans.

Enchiladas Mazatlan – \$17.50

Three grilled shrimp enchiladas topped with cheese sauce.

Served with rice and beans.

Enchiladas Verdes Poblano – \$15.99

Chicken enchiladas topped with homemade poblano sauce and avocado slices. Served with rice and beans.

Enchiladas Supreme – \$15.99

Five different enchiladas: one beef, one chicken, one shredded beef, one bean, and one cheese. Topped with cheese, lettuce, tomatoes, and sour cream.

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LUNCH SPECIAL

#1 Speedy Gonzalez – \$9.50

One enchilada, one taco. Served with rice or beans.

#2 Lunch Special – \$10.25

Chile Relleno. Served with beans and guacamole salad.

#3 Fajita Special

All fajitas served with rice, beans, lettuce, sour cream, guacamole, and pico de gallo. Cooked with grilled bell peppers, onions, and tomatoes.

Steak or Chicken – \$11.99 | **Shrimp** – \$14.75 | **Texas Fajitas** – \$14.75

#4 Lunch Special – \$10.25

One chicken enchilada, one taco. Served with rice and beans.

#5 Lunch Special – \$10.25

One beef burrito and one taco. Served with crema salad.

#6 Lunch Special – \$10.99

Two sopas with huevos rancheros. Topped with avocado slices, sour cream, and cheese. Served with Mexican charro baked beans.

#7 Taco Salad – \$10.25

Choice of chicken or beef. Topped with lettuce, tomato, and sour cream.

#8 Flautas Mexicanas – \$10.50

Two chicken flautas covered with cheese sauce. Served with rice or beans, lettuce, tomato, sour cream, and guacamole.

#9 Chimichangas – \$10.25

Choice of chicken or beef. Covered with cheese sauce and red sauce. Served with rice, lettuce, guacamole, sour cream, and tomatoes.

#10 Fajita Quesadilla – \$10.99

Chicken or steak fajita quesadilla cooked with bell peppers, tomatoes, and onions. Covered with cheese sauce. Includes lettuce, guacamole, sour cream, and pico de gallo.

#11 Hot N Spicy Burrito – \$10.25

Large flour tortilla filled with chicken, beef, rice, beans, and shredded beef. Topped with sour cream.

#12 Southwest Chimichanga – \$10.25

Flour tortilla filled with chicken, black beans, sweet peppers, green onion, corn, and Monterey cheese. Covered with cheese sauce and ranchero sauce. Served with rice and guacamole salad.

#13 Huevos Con Chorizo – \$10.25

Two scrambled eggs with chorizo (Mexican sausage). Served with beans, rice, and tortillas.

#14 Lunch Special – \$10.25

Two tacos. Served with rice and beans.

#15 Chilaquiles – \$10.50

Crispy tortilla chips with ranchero sauce and two eggs over medium. Topped with sour cream and queso fresco. Served with refried beans. Add protein – \$6.99

#16 Arroz con pollo - 10.99

Grilled chicken served over a bed of rice covered in cheese sauce.

SEAFOOD

Grilled Shrimp – \$18.99

Grilled shrimp topped with cheese sauce. Served with rice and boiled vegetables.

Camarones Supreme – \$19.50

Shrimp and onions cooked in a creamy white mushroom sauce. Served with guacamole salad, rice, beans, and tortillas.

Coctel de Camaron – \$17.25

Chilled shrimp in a special cocktail sauce with avocado and pico de gallo.

Ceviche – \$18.99

Raw shrimp marinated in fresh lime juice with pico de gallo and sliced avocado. Served with salted crackers.

Costa Azul Chipotle – \$19.50

Shrimp and scallops cooked with grilled onions in a homemade creamy chipotle sauce. Served with rice and beans.

Shrimp Chimichanga – \$17.25

Two crispy chimichangas filled with shrimp, spinach, sweet peppers, Monterey and Colby cheese, covered with cheese sauce and ranchero sauce. Served with rice and beans.

Salmon Supremo – \$19.99

Salmon cooked with cherry tomatoes and spinach, covered with homemade creamy sauce. Served with rice and guacamole salad.

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GARDEN GREENS & SALADS

Fajita Taco Salad – \$15.50

Crispy tortilla bowl filled with Chicken or Steak cooked with tomatoes, onions, bell peppers. Topped with lettuce, pico de gallo, cheese, sour cream, and guacamole.

Fajita Taco Salad Texas Style – \$16.50

Crispy tortilla shell filled with steak, chicken, and shrimp, onions, bell peppers and tomatoes. Topped with lettuce, pico de gallo, guacamole, and sour cream.

Shrimp Taco Salad – \$15.99

Crispy tortilla bowl filled with grilled shrimp, lettuce, sour cream, pico de gallo, guacamole, and shredded cheese.

Classic Taco Salad – \$13.75

Crispy tortilla bowl filled with ground beef or shredded chicken topped with lettuce, tomatoes, cheese, sour cream, and guacamole.

CREATE YOUR OWN SALAD BOWL

\$17.50 – **Chicken or Steak**

\$19.50 – **Shrimp or Salmon**

Protein: Grilled Chicken, Steak, Grilled Shrimp, Salmon

Toppings: Lettuce, Tomatoes, Spinach, Romaine Lettuce, Corn, Black Beans, Shredded Cheese, Bell Peppers, Avocado Slices

Dressings: Sour Cream, Ranch, French dressing.



AZUL AGAVE

MEXICAN CUISINE AND BAR

STREET TACOS

All street taco plates come with 3 corn tortilla tacos served with rice and beans. Your choice of Mexican or American style.

Tacos Al Pastor – 15.50

Marinated pork with pineapple chunks.

Tacos de Carne Asada – 15.50

Tacos de Carnitas (Shredded Pork) – 15.50

Tacos de Chorizo (Mexican Sausage) – 15.50

Del Pacifico Tacos

Three tacos filled with shrimp and scallops, melted mozzarella cheese, pico de gallo, avocado, corn, and homemade chipotle sauce.

Acapulco Bay – 15.99

Three shrimp tacos garnished with red cabbage, fresh pico de gallo, and homemade chipotle sauce.

Full Moon Baja – 15.99

Three deep-fried fish tacos garnished with red cabbage, fresh pico de gallo, and homemade chipotle sauce.

Create Your Own Grilled Tacos – 3.99

Choice of steak, chicken, pork, or al pastor. (Shrimp 4.25)

KIDS & SENIOR MENU

Kids drink included

Speedy Gonzales – 9.50

One taco and one enchilada. Choice of rice or beans.

Sr. Burrito Special – 9.99

8-inch tortilla filled with ground beef or chicken, rice and beans, covered in burrito sauce. Served with crema salad.

Mini Cheese Quesadilla – 8.50 Served with fries.

Azulito Burrito – 8.50

6-inch beef burrito. Served with rice and beans.

Chicken Tenders – 8.50 Served with fries.

6 Fried Shrimp – 8.99 Served with fries.

Mac N Cheese – 8.50 Served with fries

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BLUE AGAVE FAVES

Carne Asada - \$18.99

Skirt steak paired with cambray onion. Served with rice, baked Charro beans, lettuce, avocado, tomatoes, lime, and tortillas.

Flautas Mexicanas - \$16.99

Four rolled taquitos (two chicken and two birria) covered with lettuce, guacamole and sour cream. served with rice and beans

Southwest Chimichangas - \$16.99

Two flour tortillas filled with chicken, black beans, spinach, green onions, sweet peppers and corn. Topped with Ranchero and cheese sauce. Served with rice and guacamole salad.

Classic Chimichangas - \$15.99

Two flour tortillas filled with beef or chicken deep-fried topped with burrito and cheese sauce served with rice and a guacamole salad.

House mussels - \$19.99

Cooked in Chorizo, sweetcorn, tomato cream. Topped with cilantro and grilled bread.

Sirloin - \$23.99

Grilled Sirloin. Served over Normandy vegetables. Rice on the side.

Azul Agave Sirloin and Shrimp - \$25.99

Sirloin with shrimp cooked with onions and mushrooms topped with cheese sauce served with rice Charro beans and guacamole salad.

Coulotte Steak - \$23.99

Birria blackened sirloin seared to perfection, served with potatoes, roasted corn and peppers. Finished with garlic cilantro butter.

Tequila Lime Shrimp Linguine - \$19.99

Shrimp sautéed in our homemade tequila-lime garlic butter sauce tossed with tender linguine roasted poblano peppers, ripe tomatoes. Topped with fresh cilantro.

Street Corn Carbonara - \$16.99

Mezze rigatoni tossed in a creamy carbonara-style sauce, with smoked bacon sweet corn and jalapeño.

Smoked Brisket Pizza - \$17.99

Tender smoked brisket layer onto a crisp crust, with roasted corn, fresh pico de gallo covered with mozzarella cheese. All layered over spicy barbecue sauce.

Mexican Hawaiian Pizza - \$17.99

Savory chorizo and ham layered onto a crisp crust with sweet pineapple, jalapeño covered with mozzarella cheese. All layered over tomato sauce.

BURRITOS

Hot N Spicy Burrito – \$14.99

10 in flour tortilla filled with chicken, ground beef, beans, and rice. Covered with homemade hot sauce, shredded beef, cheese, and sour cream.

Burrito Marino – \$17.75

10 in flour tortilla filled with grilled shrimp, onions, mushrooms. Covered with cheese sauce. Served with rice.

Mucho Grande – \$15.50

12 in flour tortilla with your choice of meat (steak, pork, chicken, chorizo, ground beef), lettuce, tomatoes, rice, and cheese inside. Topped with ranchero sauce.

Steak N Cheese Burrito – \$14.99

8 in flour tortilla filled with grilled steak chunks, french fries, and cheese. Covered with cheese sauce. Served with rice, beans, and guacamole salad.

Burrito Cabo – \$16.99

10 in flour tortilla filled with chicken, steak, shrimp, onions, tomatoes, and bell peppers. Covered with cheese sauce and pico de gallo. Served with rice.

Burrito Ranchero – \$15.50

10 in flour tortilla filled with steak, chicken, onions, and beans. Covered with green sauce. Served with lettuce, pico de gallo, sour cream, and guacamole.

La Bandera Burrito – \$14.49

Three burritos: one ground beef, one shredded chicken, and one bean. Served with guacamole, pico de gallo, and sour cream.

Fajita Burrito – \$15.50

10 in flour tortilla filled with beans, bell peppers, onions, tomatoes, and your choice of steak or grilled chicken. Covered with cheese sauce. Served with lettuce, pico de gallo, sour cream, and guacamole.

SIDES

Rice - \$3.75

Beans - \$3.75

Fries - \$3.75

Pico de Gallo - \$1.50

Jalapeños - \$1.50

Sour Cream - \$1.50

Tortillas - \$1.50

Shredded Cheese - \$1.50

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QUESADILLAS

Quesadilla Pollo Loco — \$15.50

Large quesadilla filled with grilled chicken and topped with cheese sauce. Served with rice and beans.

Hawaiian Quesadilla — \$16.99

Large quesadilla stuffed with chicken, ham, bacon, pineapple, tomatoes, onions, and green bell peppers. Topped with cheese sauce. Served with lettuce, sour cream, guacamole, and pico de gallo.

Fajita Quesadilla — \$16.99

Large quesadilla with your choice of steak or chicken, mixed with tomatoes, green peppers, and onion covered in cheese sauce and served with Lettuce. Sour cream, guacamole and pico de gallo

Quesadilla Loca — \$16.99

Large quesadilla stuffed with chicken, chorizo, and onions. Topped with cheese sauce. Served with rice and guacamole salad.

Quesabirrias — \$18.99

Crispy corn tortillas stuffed with slow-braised birria beef and melted cheese. Served with consommé, cilantro, onions, lime, rice, and beans.

CHICKEN

Pollo Azado - \$17.99

A whole chicken breast, cut into slices and topped with cheese sauce over a bed of rice. served with normandy vegetables.

Pollo Supremo - \$17.99

Grilled chicken and onion simmer in a creamy white mushroom sauce, served with rice, beans.

Pollo Guanajuato - \$19.75

Grilled chicken breast cooked with onions, tomatoes, and shrimp covered with cheese sauce. served with rice and guacamole salad.

Pollo Chipotle - \$17.99

Grilled chicken and onions, cover and chipotle sauce. Served with rice and beans.

Pina Loca - \$19.75

Half pineapple filled with grilled chicken, ham, bacon, pineapple chunks, tomatoes, onions and green peppers topped off with grilled shrimp and melted cheese. Served with rice and beans.

Chicken & Rice Soup Bowl - 7.99

VEGETARIAN

Vegetarian 1 (B) – \$13.25

Two bean burritos covered with cheese sauce, served with rice.

Vegetarian 2 (C) – \$13.25

One bean burrito, one cheese enchilada, and one bean tostada topped with cheese sauce.

Vegetarian 3 (E) – \$13.25

One cheese enchilada and one bean quesadilla served with rice and beans.

Armando's Quesadilla – \$13.75

Large cheese and mushroom quesadilla served with rice, lettuce, tomatoes, and sour cream.

Fajita Vegetarian – \$15.50

Grilled tomatoes, green peppers, onions, mushrooms, and Normandy vegetables. Served with lettuce, sour cream, pico de gallo, guacamole, rice, beans, and tortillas.

Vegetarian Flautas – \$13.99

Four rolled corn tortillas filled with queso fresco. Served with lettuce, sour cream, tomatoes, rice, and beans.

A LA CARTE

Wet Burrito – \$5.50

Your choice of chicken or beef.

Hard Shell Taco – \$2.99

Ground beef or chicken with lettuce and cheese.

Chile Relleno – Beef & Cheese \$4.99 | Cheese \$4.75.

Grilled Chicken or Steak Quesadilla – \$6.99.

Shrimp Quesadilla – \$7.25.

Cheese Quesadilla – \$3.50.

Quesadilla (Shredded Chicken or Ground Beef) – \$5.99.

Enchilada – \$2.99

Beef, shredded chicken, cheese, or beans.

Soft Shell Taco – \$3.25

Ground beef or shredded chicken with lettuce and cheese.

Tamal – \$2.99.

Sope – \$4.75

Shredded chicken or ground beef with refried beans, lettuce, tomatoes, cheese, and sour cream.

Chalupa – \$4.75

Shredded chicken or ground beef topped with lettuce, tomato, cheese, and sour cream.

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