

MENU

Antojitos

Bean and Cheese Dip

Puréed pinto beans with chipotle peppers, tecate, fresh cilantro, Mexican cheeses and fire roasted Serrano peppers

Carne Asada Nachos

Corn tortilla tostada with Mexican cheeses, black beans, grilled skirt steak, fresh avocado and pickled Chile salad

Freshly Made Guacamole

Hass avocados with Serrano chilies, cilantro, fresh lime, queso fresco and salsa fresco

Crispy "street Style" Quesadilla

Corn masa turnovers served with avocado-tomatillo purée, red Fresno sauce, blackened jalapeño crema and spicy poblano carrot salad

Rock Shrimp Chile Relleno

Corn meal crusted-fire roasted poblano Chile with fresh rock shrimp, Mexican cheeses and poblano crema reducción

Queso Fundido

Mexican cheeses melted with spicy house-made chorizo, salsa fresca and warm flour tortillas

Smoked Chicken Quesadilla

Fire roasted yellow corn with Oaxaca cheese, chipotle crema and pickled jalapeño potato salad

Chile Braised Short Rib Taquitos

Shredded short ribs with creamy avocado mole, toasted pumpkin seeds, roasted tomato sauce and manchego cheese

Spicy Ahi Tuna Tostaditas

Fresh ahi tuna with chopped serrano peppers, chipotle peppers, avocado, mango vinaigrette and micro-cilantro

Shrimp Ceviche

Mexican white shrimp with fresh lime, cucumber, cilantro, jalapeños and avocado

Ensaladas Y Sopas

Agave Ensalada De La Casa

Mixed field greens with toasted pine nuts, warm goat cheese, pears, vine-ripened tomatoes and balsamic vinaigrette

Chicken and Green-Chile Soup

Green Chile infused chicken broth with smoked chicken, crispy tortilla strips, Serrano chiles and fresh lime

Black Bean and Smoked Cheddar Soup

Black bean soup mixed with smoked cheddar cheese, salsa fresca and fire roasted Serrano cornbread

Platos Fuertes

Crispy Al Pastor Roasted Chicken

Achote marinated half chicken with potato-poblano hash, grilled pineapple relish and spicy carrot salad

Pescado Verde

Grilled tilapia fillet with cilantro-pesto rice, fire roasted poblano chilies, crisp tortilla salad and poblano cream reduction

Steak Alambre Style

Marinated New York strip steak with caramelized onions, poblano peppers, melted Mexican cheeses and jalapeño-cilantro sour cream

Authentic Plancha Fajitas

Grilled filet mignon with fresh vegetables tequila marinated shrimp with fresh vegetables New Mexico chili-rubbed chicken with fresh vegetables

Pork Chili Verde

Braised pork shoulder with salsa Verde, no pales, poblano chilies and cilantro-pesto rice

Negra Modelo Marinated Grilled Rib Eye

With caramelized onion-chipotle mashed potatoes, grilled no pales and roasted-tomato and portabella mushroom reduction

Oven Roasted Pork Chop

with pozole gratin, fire roasted poblano chilies, chipotle-maple glaze and spaghetti squash sauté

Grilled New York Steak

With plantain tamales, portabella mushroom reduction and spiced plantain chips

Tacos

Todos Los Tacos Come with Frijoles Charros Y Arroz Mexicano

Taco Sampler

Combine any three tacos from the below selection to create your favorite dish

Pork Carnitas Tacos

Shredded pork shoulder with crispy nopales salsa and tomatillo purée

Potato and Portabella Mushroom Tacos

Yukon gold potatoes, stewed with chipotle peppers, caramelized onions, spicy tomato sauce and queso fresco

Crispy Rock Shrimp Tacos

Buttermilk soaked rock shrimp, spiced beer batter, cabbage slaw and fresh lime

Fresh Fish

Grilled-spiced tilapia with poblano pepper slaw, salsa fresca and fresh lime

Crispy Chicken Tinga Tacos

Shredded smoked chicken with caramelized onion, cotija cheese, spicy tomato sauce and romaine lettuce

Tacos “al Pastor”

Achote marinated pork shoulder with grilled pineapple Serrano salsa and fresh lime

Carne Asada Tacos

Grilled-marinated skirt steak with blackened tomatillo salsa and fresh cabbage

Burritos, Enchiladas, Tamales Y Rellenos

Machaca Beef Enchiladas

Shredded-dried beef with red Fresno sauce, manchego cheese, refried black beans and Mexican red rice

Shrimp and Crab Stacked Enchiladas

Dungeness crab with Mexican white shrimp, sweet corn-guajillo Chile enchilada sauce and micro-greens

Carne Asada Burrito

Grilled marinated skirt steak with frijoles charros, fresh avocado, arroz, red Fresno sauce, Mexican cheeses and pickled vegetables

Blue Corn Chicken Enchiladas

Roasted chicken with New Mexico green Chile sauce, fresh oregano, asadero cheese and Mexican crema

Picante Chicken Tinga Burrito

shredded chicken with roasted vegetables, black beans, chipotle purée, red fresno sauce and serrano cabbage slaw

Mayan Chicken Tamales

shredded spiced chicken with plantains, oaxaca cheese, refried black beans, red fresno sauce and mexican rice

Crispy Fried Machaca Beef Burrito

shredded-dried beef with fresh avocado, mexican rice, refried black beans topped with red fresno sauce and melted mexican cheeses

Fire Roasted Vegetable Chile Relleno

grilled poblano pepper, stuffed with nopales, portabella mushrooms, posole, mexican cheeses, crisp tortillas and blackened tomatillo salsa

Postres

Pastel De Tres Leches

traditional sponge cake soaked in rum, three milks, fresh whipped cream and berries

Mexican Coconut Flan

coconut flavored custard with burnt sugar, cinnamon whipped cream and berries

Traditional Mexican Sopapillas

mexican style doughnuts with vanilla ice cream and caramel-rum sauce

Mexican Chocolate Crème Brûlée

classic custard with mexican chocolate, almonds, burnt sugar crust and coconut cookies

House-Made Churros

Cinnamon dusted churros with salted cajeta crème anglaise and fresh berries