



# agave

## TACO BAR

### BOCADILLOS/STARTERS

CHIPS AND SALSAS (choose three) 3.98  
GUAC, CHIPS AND SALSAS 8.98

GUAC AND ENDIVE 8.98  
GUAC AND CHIPS 6.98

PORK GREEN CHILE — with flour tortilla 4.98

CHICHARRON DE PUERCO — crispy pork, arugula, gorgonzola dressing, orange-fresno glaze 7.98

QUESADILLA GRINGA — chicken, Oaxaca cheese, pepper jack, pico de gallo; served with charred tomato salsa 8.50 | cheese only 7

FLAMING FUNDIDO CON GUAJILLO — with homemade corn tortillas 6.98  
Add calabaza con rajás or chorizo \$2

SOPES (3) — corn “cakes”, choice of carnitas, lengua, chicken tinga or rajás; with black beans, cabbage, pico, crema, fresco cheese 7.98

### STREET TACOS | *on homemade corn tortillas, vegetarian tacos on spinach-poblano tortillas, seafood tacos on squid ink tortillas; or “encuerado style”*

#### TACOS LA MERCED 2.98

CHICKEN TINGA CON PAPAS — pulled chicken spiked with chorizo & chipotle, crema

CALABAZA CON RAJAS — roasted butternut squash, poblano strips, onions, kale, fresco cheese, crema

ADOBADA — pork in adobo, onion, cilantro, lime, tomatillo salsa

QUINOA CON ELOTE — roasted corn, black beans, guac, fresco cheese, kale, crema

#### TACOS SAN ANGEL 3.50

CHICHARRON CON NOPALITOS — crispy pork, tender cactus leaves sautéed with Mexican oregano, roasted jalapeño salsa, fresco cheese, cabbage

CALABAZA — roasted butternut squash, quinoa, rainbow kale, fresco cheese, guajillo

LENGUA — Colorado beef tongue, onion, cilantro, lime, tomatillo salsa

POLLO CHILE RELLENO — pulled chicken marinated in charred tomato salsa, roasted poblanos, Oaxaca cheese, crema

CARNITAS — roasted pork, pico de gallo, avocado-crema, cabbage

AL PASTOR — roasted pork, caramelized pineapple, onion, cilantro, lime, chile de arbol salsa

ARRACHERA — citrus marinated skirt steak, cilantro, onion, lime, tomatillo salsa

#### TACOS ZONA ROSA 3.98

PESCADO — daily catch, roasted jalapeño aioli, cabbage chiffonade, avocado-pineapple salsa

CORDERO — rosemary garlic roasted Colorado lamb, cherry-chipotle salsa, baby kale, fresco cheese

CAMARON ALA PARRILLA — citrus grilled shrimp, 🔥 habanero pico, avocado, lime, cabbage

### ENTRÉES

QUESONA — large homemade corn tortilla, choice of tinga, calabaza con rajás, carnitas, lengua, al pastor; Oaxaca cheese, pepper jack 10.50

HOMEMADE TAMALES — red with pork or green with chicken. Topped with pork green chile and Oaxaca cheese; beans and rice 11.50

AGAVE ENSALADA — arrachera style grilled chicken or steak, butternut squash, kale, quinoa, brussels sprouts, poblano peppers, onions, fresco cheese, agave-cumin vinaigrette 12.98

**NIÑOS** | TWO TACOS / OR QUESADILLA / OR ASADO JR. | *with beans or rice*  
chicken or steak 6 | shrimp or fish 8

**SALSAS** | *listed mild to hot* each 2 | sampler 5  
CHARRED TOMATO / GUAJILLO / CHILE DE ARBOL /  
TOMATILLO-CILANTRO / SALSA VERDE / HABANERO PICO DE GALLO

**SIDES** each 4 | plate of two 7 | plate of three 10  
RICE / BLACK BEANS WITH QUESO FRESCO / SEASONAL FRUIT



# agave

## TACO BAR

### DRINKS

#### ATB MARGARITAS - ALL FRESH, HAND SQUEEZED, PURE AND "SKINNY" INGREDIENTS! *NO MIXES OR SOURS* 7

- TRADITIONAL MARGARITA — Tequila, Cointreau, agave nectar, lime
- JALAPENO — Infused jalapeno tequila, Cointreau, agave nectar, lime (add strawberry puree to sweeten)
- WATERMELON — Tequila, Cointreau, watermelon, agave nectar, lime
- GUAVARITA — Tequila, guava, coconut-water, agave nectar, lime
- ROSA — Tequila, Cointreau, hibiscus, prickly pear, agave nectar, lime
- GRANADA — Tequila, Cointreau, pomegranate, blueberry, agave nectar, lime
- PINEAPPLE EXPRESS — Reposado Tequila, Cointreau, cinnamon, pineapple, agave nectar, lime
- MARGARITA PRIMA — Arta Reposado Tequila, Cointreau, agave nectar, lime, with a Cointreau Noir "Floater" 10

#### COCKTAILS 7

- SMOOTH & GROOVY— Hypnotiq, Soho, club soda, cranberry juice, lime
- MINT GIN TEA — Bombay Sapphire, tea, mint, lemon, agave nectar, sprite
- CARAMEL APPLE — Rumchatta, Dutch Caramel Vodka, apple cider
- PALOMA — Blanco tequila, soda, grapefruit, pinch of salt, lime
- DESERT PUMPKIN — Arta Reposado, Butterscotch Schnapps, half & half, pumpkin puree, kosher salt, crushed graham cracker, whipped cream
- SANGRIA — Wine, Brandy, oranges, lemons, pears, peach, cinnamon
- MEXICAN MULE — Ginger Beer, soda, tequila, fresh lime
- WATERMELON MULE — Van Gogh Pineapple Vodka, watermelon agua fresca, Ginger Beer, fresh lime

#### BEER

- Tecate can (pale lager) 4
- Day of the Dead Pale Ale bottle (pale ale) 4.50
- Corona Light bottle (light lager) 4.50
- Modelo Especial can (pilsner) 4
- Negra Modelo bottle (munich dunkel lager) 5
- Coors Light bottle (light lager) 4
- Local seasonal beer 5
- Victoria bottle (lager) 5
- Buckler Non-Alcohol bottle 4.75
- Stella Draft 5.00

#### WHITE WINE

- Bodega Tolentino Pinot Grigio — Argentina 7 / 28
- Argento Reserve Chardonnay — Argentina 7 / 28
- Acordeon Torrontes — Argentina 5 / 20
- Bouchard Aine & Fils Grenache Rosé — France 6 / 24

#### RED WINE

- Leese Fitch Pinot Noir— Sonoma, California 6 / 24
- Bodega Tolentino Malbec — Argentina 8 / 32
- Rare Red 4 Grape Blend — Lodi, California 5 / 20

#### BUBBLES

- Freixenet Brut — Spain split 7

#### TEQUILA

Over 50 Select Tequilas listed in a separate book for your enjoyment.

#### SPIKED AGUA FRESCAS 7

- GUAVA / COCONUT
- WATERMELON
- POMEGRANATE / BLUEBERRY
- PRICKLY PEAR / HIBISCUS

↑ Choose one above & mix with one below ↓

- TEQUILA
- RUM
- VODKA
- GIN
- BOURBON

#### NON-ALCOHOLIC BEVERAGES

- daily agua fresca / house limeaid 3
- iced tea / soda 2.50
- coffee / hot tea 2.75