

# BLUE AGAVE



## RESTAURANT - TEQUILERIA

WE ONLY USE THE HIGHEST QUALITY, FRESH INGREDIENT. ALL SAUCES ARE HOMEMADE ON THE PREMESIS DAILY

### PARA EMPEZAR

**GUACAMOLE CON TOTOPOS \$15**  
Fresh guacamole, Pico de Gallo and crispy tortilla chips.

**ELOTE PLACERO \$6**  
Grilled corn on the cob, chipotle mayo, cotija cheese, chile piquin.

**CAMARÓN POPPERS \$16**  
Jalapeño Peppers wrapped with bacon, stuffed with Monterey cheese.

**NACHOS \$15**  
Crispy tortilla, Monterey cheese, beans, Pico de Gallo, sour cream, jalapeno pickle.  
Add Chicken \$5. Steak \$6. Shrimp \$7

**QUESO FUNDIDO \$14**  
Melted cheese, chorizo, peppers, Pico de Gallo served with tortillas.

**CHICHARON DE MARISCOS \$22**  
Deep-fried seafood topped with citrus onion spicy mayo and yucca.

**FLAUTAS \$15**  
Chicken or Cheese  
3 crispy taco stuffed chicken, lettuce, Pico de Gallo, sour cream, and cotija cheese.

**TENDER OCTOPUS \$20**  
Grilled octopus, marinated al pastor salsa served with sautéed baby potatoes and olive salsa.

**AGUACHILE DE MANGO \$19**  
Shrimp, octopus, onion, cucumber, radish, cilantro, and marinated mango lime sauce served with chips.

**MONTADITOS \$18**  
Green plantain, guacamole, choice of chicken, shrimp, or steak.

**ENSALADA AGAVE \$14**  
Avocado, mixed greens, onion, cucumber, radish, tomato, queso fresco, choice of chipotle or Caesar dressing.  
Add chicken \$5, Steak \$6, Shrimp \$7

**FRIED CALAMARI \$18**  
Tender calamari, lightly breaded and flash-fried, served with homemade remoulade dipping sauce.

### QUESADILLAS

Flour tortilla, jack cheese, onion peppers, sour cream, salsa verde and pico de gallo.  
Chicken \$15  
Steak \$16  
Shrimp \$17  
Cheese \$12  
Veggies \$14

### SIDES

Rice and beans \$7  
French-fries \$7  
Madiuros \$7  
Tostones \$7  
Sautéed Vegetables \$7  
Tortillas \$4  
Mashed Potato \$7  
Rice \$4  
Beans \$4

### PLATOS FUERTES

**ENCHILADAS**  
Choice of (Mole + \$2, salsa roja, salsa verde) served with lettuce, sour cream, queso, rice, and beans.  
Chicken \$22 cheese \$21 shrimp \$23

**FAJITAS**  
Sizzling onion, peppers, served with tortillas, guacamole, pico de gallo, rice and beans.  
Veggie \$19  
Chicken \$24  
Steak \$25  
Shrimp \$26  
Mix (two meats) \$27.

**FISH OF THE DAY \$28**  
(Please ask server for option)  
Roasted fish of the day, mashed potato, sautéed spinach, and mole verde.

**POLLO AL PASTOR \$22**  
Pan roast half-boneless chicken marinated al pastor sauce served with rice beans and tortillas.

**STEAK RANCHERO \$31**  
Grilled skirt steak, caramelized onion, sautéed baby potatoes, cactus served with rice and beans.

**STEAK AGAVE \$35**  
Rib eye, sautéed onion, tomato poblano pepper, grilled asparagus, mashed potato.

**CAMARONES AL AJILLO \$22**  
Sautéed shrimps in garlic butter sauce served with rice and tostones.

**PAELLA MARINERA \$28**  
Saffron seafood rice, chorizo, mix peppers.

**LOMO O POLLO SALTADO \$28**  
Skirt steak or chicken, onion, tomato, papa criolla served with rice and Aji Verde.

**COCHINITA PIBIL \$22**  
Slow-cooked pork in banana leaf, habanero pickle onion, tortillas, salsa verde, rice and beans.

**CHULETAS ADOBADAS \$24**  
Pan fried pork chops seasoned with mix chilies, rice, beans and salad.

### JOIN US FOR HAPPY HOUR

MON & THURS: 4PM- 7PM |  
TUE & WED: 4PM - 10PM  
DRINK & APPETIZER SPECIALS

**BOOK YOUR PRIVATE EVENT TODAY**

ASK YOUR SERVER FOR DETAILS

### EMPANADAS

Chicken (2) \$10  
Shrimp (2) \$12  
Steak (2) \$10  
Veggie (2) \$10  
Cheese (2) \$9  
Empanada Sampler (5) \$22  
Pick any 5 Empanadas of your choice

### SOUP

**SOPA DE POLLO CON VEGETALES \$9**  
Chicken and vegetable soup.

**SOPA DE MARISCOS \$19**  
Seafood soup served with your choice of tortilla or rice.

### BURRITOS - BOWLS

Rice, beans, guacamole, pico de Gallo, sour cream, Monterey cheese served with house salad.  
Veggie \$15  
Fish \$16  
Chicken \$16  
Steak \$17  
Shrimp \$18

### KIDS MENU \$10

Served with French fries or rice and beans.  
Cheese flautas, sour cream, queso fresco  
Chicken fingers  
Cheese quesadilla, queso fresco, sour cream.  
Mozzarella sticks  
Mini Burrito (chicken or steak)

### SPECIALTY TACOS

Add a side of rice and beans \$5

**CORN TORTILLA**  
Make it Gringa flour tortilla with Monterey cheese + \$1

**CARNE ASADA \$5**  
Grilled steak, onion, cilantro, and salsa verde.

**POLLO ASADO \$5**  
Grilled chicken, onion, cilantro, and salsa verde.

**CAMARON \$6**  
Shrimp, grated cheese, salsa roja, chile poblano, cilantro.

**CHORIZO \$5**  
Jalapeño sausage, salsa roja, Pico de Gallo.

**PESCADO \$6**  
Fish, beer battered, shredded cabbage, jalapeño mayo, and pickled onion.

**NOPALES \$5**  
Grilled cactus, onion, Pico de Gallo, queso fresco and chile de árbol salsa.

**EL GENERAL TACO \$18**  
10-inch crispy flour tortilla, rice, beans, steak, shrimp or chicken, lettuce, pico de gallo, lettuce, sour cream, queso fresco, and avocado.