

AGAVE MARIA

KITCHEN & CANTINA

APERITIVOS

QUESO FUNDIDO 10

Melted Goat Cheese and Queso Blanco, Chorizo, Pico, Warm Flour Tortillas

SALSA TRIO V 4

Serving of Chipotle Mango, Salsa Verde, and Warm Salsa Ranchero

CHICHARRONES 5

Chili Lime Salt

QUESO BLANCO V 8

Crisp Whole Tortillas

GUACAMOLE V 8

Crisp Whole Tortillas

TAPAS

BRAISED PORK SHANK 16

Crispy Skin, Chipotle Gravy, Crème Fraîche

SALMON SASHIMI TOSTADA 12.5

Crisp Flour Tortilla, Truffled Oil, Jalapeño Aioli, Micro Greens Salad

SEARED SEA SCALLOPS 15

Jumbo Scallops (3), Bacon, Charred Tomato and Corn Relish, Warm Poblano Cream

CARNE ASADA 14

Grilled Short Rib, Patatas Bravas, Queso Fresco

FISH & CHIPS 14

Fresh Grouper, Tempura Batter, Jicama Fries, Chipotle Aioli

ALBONDIGAS 13

Spanish Style Meatball, Chipotle Gravy, Queso Fresco

EMPANADAS 12

Seasoned Lamb, Mint, Creamy Feta Dressing

BAJA-STYLE CEVICHE 12

Charred Shrimp, Scallop and Octopus, Radish Greens, Grapefruit, Jalapeño and Cilantro Infused Balsamic Reduction

QUESADILLA 12

Charred Pineapple Compote, Red Onion Jam, Grilled Cactus, Bacon, Queso Blanco

TAMALES DE CERDO 10

Pork Tamale, Chili Roja, Queso Blanco, Crème Fraîche, Pico

CAMARONES 9.5

Crispy Rock Shrimp, Light Tempura Batter, Creamy Mango Salsa, Jalapeño Aioli

ALITAS DE POLLO 10

Crispy Chicken Wings, Molé Poblano, Jalapeño Aioli

TORTILLA SOUP 8

Smoked Chili Broth, Roast Chicken, Crisp Tortilla Strips, Radish Greens

CARDINI ENSALADA V 10

Grilled Romaine Hearts, Spicy Garlic Dressing, Aged Cotija, Petitas

TACOS

ASADA 14

Seared Filet, Jalapeño Aioli, Caramelized Red Onion, Queso Fresco, Cilantro

SHORT RIB BARBACOA 10

Pickled Onion, Cilantro, Radish, Queso Fresco, Salsa Ranchero

PESCADO 12

Fresh Grouper, Tempura Batter, Jicama Slaw, Creamy Mango Salsa, Jalapeño Aioli

AL PASTOR 10

Marinated Pork, Pickled Red Onion, Cilantro, Charred Pineapple, Salsa Verde

TINGA 8.5

Shredded Roast Chicken, Pickled Red Onion, Radish, Cilantro, Salsa Verde

CHORIZO 8

Pickled Red Onion, Cilantro, Charred Pineapple, Salsa Verde

DUCK CARNITAS 12

Pickled Red Onion, Radish, Cilantro, Salsa Verde

ENCHILADAS

SHRIMP & SCALLOP 16

Lobster Cream, Queso Blanco, Pico, Crème Fraîche

SHORT RIB BARBACOA 12.5

Chili Roja, Queso Blanco, Crème Fraîche, Pico

WILD MUSHROOM & POBLANO V 11

Poblano Cream, Queso Blanco, Pico Goat Cheese, Crème Fraîche

TINGA 11

Shredded Roast Chicken, Pico, Molé Poblano, Queso Blanco, Crème Fraîche

LA FAMILIA

CHEFS SEASONAL SELECTION. MKT. PRICE

Served family style with locally sourced seasonal accompaniments. (Serves 3-4)

COMPLIMENTOS

Served family style - large enough to share.

ELOTE V 5

Grilled Mexican Style Street Corn, Cotija, Chili Lime Salt

PAPAS FRITAS 5

Home Style Potatoes, Jalapeño Aioli, Queso Fresco

FRIJOLE CHARROS 5

Stewed Black Beans and Chaurice Sausage

Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness. Before placing your order, please inform your server if any person in your party has a food allergy.

V vegetarian option

Hermosa y Peligrosa

AGAVE MARIA

KITCHEN & CANTINA

APERITIVOS

QUESO FUNDIDO 10

Melted Goat Cheese and Queso Blanco, Chorizo, Pico, Warm Flour Tortillas

SALSA TRIO ♡ 4

Serving of Chipotle Mango, Salsa Verde, and Warm Salsa Ranchero

CHICHARRONES 5

Chili Lime Salt

QUESO BLANCO ♡ 8

Crisp Whole Tortillas

GUACAMOLE ♡ 8

Made To Order, Crisp Whole Tortillas

ESPECIALES DEL DÍA

ENSALADA 10

Chef's Healthy and Seasonal Inspired Salad

TORTA 10

Served with Jicama Fries

PLATO 10

Served with Chef's Seasonal Accompaniments

TACO 10

Chef's Daily Selection

TAPAS

ALBONDIGAS 13

Spanish Style Meatball, Chipotle Gravy, Queso Fresco

CAMARONES 9.5

Crispy Rock Shrimp, Light Tempura Batter, Creamy Mango Salsa

EMPANADAS 12

Seasoned Lamb, Mint, Creamy Feta Dressing

BAJA-STYLE CEVICHE 12

Charred Shrimp, Scallop and Octopus, Radish Greens, Grapefruit, Jalapeño and Cilantro Infused Balsamic Reduction

QUESADILLA 12

Charred Pineapple Compote, Red Onion Jam, Grilled Cactus, Bacon, Queso Blanco

ALITAS DE POLLO 10

Crispy Chicken Wings, Molé Poblano, Jalapeño Aioli

TORTILLA SOUP 8

Smoked Chili Broth, Roast Chicken, Crisp Tortilla Strips, Radish Greens

CARDINI ENSALADA ♡ 10

Grilled Romaine Hearts, Spicy Garlic Dressing, Aged Cotija, Petitas

TACOS

ASADA 14

Seared Filet, Jalapeño Aioli, Caramelized Red Onion, Queso Fresco, Cilantro

SHORT RIB BARBACOA 10

Pickled Onion, Cilantro, Radish, Queso Fresco, Salsa Ranchero

PESCADO 12

Fresh Grouper, Tempura Batter, Jicama Slaw, Creamy Mango Salso, Jalapeño Aioli

AL PASTOR 10

Marinated Pork, Pickled Red Onion, Cilantro, Charred Pineapple, Salsa Verde

TINGA 8.5

Shredded Roast Chicken, Pickled Red Onion, Radish, Cilantro, Salsa Verde

CHORIZO 8

Pickled Red Onion, Cilantro, Charred Pineapple, Salsa Verde

DUCK CARNITAS 12

Pickled Red Onion, Radish, Cilantro, Salsa Verde

ENCHILADAS

SHRIMP & SCALLOP 16

Lobster Cream, Queso Blanco, Pico, Crème Fraîche

SHORT RIB BARBACOA 12.5

Chili Roja, Queso Blanco, Crème Fraîche

WILD MUSHROOM & POBLANO ♡ 11

Poblano Cream, Queso Blanco, Goat Cheese, Crème Fraîche

TINGA 11

Shredded Roast Chicken, Molé Poblano, Queso Blanco, Crème Fraîche

COMPLIMENTOS

Served family style - large enough to share.

ELOTE ♡ 5

Grilled Mexican Style Street Corn, Cotija, Chili Lime Salt

PAPAS FRITAS 5

Home Style Potatoes, Jalapeño Aioli, Queso Fresco

FRIJOLES CHARROS 5

Stewed Black Beans and Chaurice Sausage

♡ vegetarian option

Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness. Before placing your order, please inform your server if any person in your party has a food allergy.

Hermosa y Peligrosa

AGAVE MARIA

KITCHEN & CANTINA

\$6 BRUNCH SPECIALS

MIMOSA • PALOMA • BLOODY MARIA • SANGRIA • VERDE MARIA

APERITIVOS

QUESO FUNDIDO 10

Melted Goat Cheese and Queso Blanco, Chorizo, Pico, Warm Flour Tortillas

SALSA TRIO ♡ 4

Serving of Chipotle Mango, Salsa Verde, and Warm Salsa Ranchero

CHICHARRONES 5

Chili Lime Salt

QUESO BLANCO ♡ 8

Crisp Whole Tortillas

GUACAMOLE ♡ 8

Made To Order, Crisp Whole Tortillas

BRUNCH

CHILIQUILES 12

Tortilla Strips, Salsa Roja, Queso Blanco, Fried Egg, Cotija, Crema
Add Chicken, Pastor, Chorizo, Barbacoa +4 • Add Carne Asada +6

HUEVOS RANCHEROS 11

Crisp Corn Tortillas, Fried Eggs, Charro Beans, Salsa Roja Salsa Verde
Add Chicken, Pastor, Chorizo, Barbacoa +4 • Add Carne Asada +6

BREAKFAST TORTA 10

Shaved Ham, Queso Blanco, Avocado, Fried Egg, Chili Aioli

CARNE ASADA Y JUEVOS 14

Grilled Short Rib, Fried Egg, Patatas Bravas

TEXAS FRENCH TOAST 12

Vanilla Batter, Chipotle Orange Infused Agave Syrup, Cocoa Powder, Cinnamon, Powdered Sugar, Fresh Whipped Cream

TAPAS

ALBONDIGAS 13

Spanish Style Meatball, Chipotle Gravy, Queso Fresco

CAMARONES 9.5

Crispy Rock Shrimp, Light Tempura Batter, Creamy Mango Salsa

EMPANADAS 12

Seasoned Lamb, Mint, Creamy Feta Dressing

BAJA-STYLE CEVICHE 12

Charred Shrimp, Scallop and Octopus, Radish Greens, Grapefruit, Jalapeño and Cilantro Infused Balsamic Reduction

QUESADILLA 12

Charred Pineapple Compote, Red Onion Jam, Grilled Cactus, Bacon, Queso Blanco

ALITAS DE POLLO 10

Crispy Chicken Wings, Molé Poblano, Jalapeño Aioli

SALMON LOX TOSTADA 12

Crisp Flour Tortilla, Jalapeño Aioli, Cured Salmon, Chopped Egg, Pickled Onion, Capers

TACOS

ASADA 14

Seared Filet, Jalapeño Aioli, Caramelized Red Onion, Queso Fresco, Cilantro

SHORT RIB BARBACOA 10

Pickled Onion, Cilantro, Radish, Queso Fresco, Salsa Ranchero

PESCADO 12

Fresh Grouper, Tempura Batter, Jicama Slaw, Creamy Mango Salsa, Jalapeño Aioli

AL PASTOR 10

Marinated Pork, Pickled Red Onion, Cilantro, Charred Pineapple, Salsa Verde

TINGA 8.5

Shredded Roast Chicken, Pickled Red Onion, Radish, Cilantro, Salsa Verde

CHORIZO 8

Pickled Red Onion, Cilantro, Charred Pineapple, Salsa Verde

DUCK CARNITAS 12

Pickled Red Onion, Radish, Cilantro, Salsa Verde

ENCHILADAS

Add Fried Egg to your Enchilada +2

SHRIMP & SCALLOP 16

Lobster Cream, Queso Blanco, Pico, Crème Fraîche

SHORT RIB BARBACOA 12.5

Chili Roja, Queso Blanco, Crème Fraîche

WILD MUSHROOM & POBLANO ♡ 11

Poblano Cream, Queso Blanco, Goat Cheese, Crème Fraîche

TINGA 11

Shredded Roast Chicken, Molé Poblano, Queso Blanco, Crème Fraîche

♡ vegetarian option

Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness. Before placing your order, please inform your server if any person in your party has a food allergy.

Hermosa y Peligrosa



COCKTAILS ESPECIALES \$10

AGAVE MARITA

Altos Reposado Tequila, Triple Sec, Simple Syrup, Fresh Lemon and Lime Juice, Orange Juice, Served in Salted Rocks Glass

SANGRIA MARIA

Made In House Sangria Selection

BLOODY MARIA

Altos Plata Tequila, Agave Maria's Signature Bloody Mix, Pickled Peppers

MEXICAN BLACKBIRD

Avion Reposado Tequila, Fresh Lime Juice, Blackberry Preserves, Agave Nectar, Soda

AVALON HIDEAWAY

Altos Plata Tequila, Fresh Lemon and Lime Juice, Rosemary Syrup, Soda

FUZZ BOX VODOO

Tres Agave Anejo Tequila, Peach Shrub, Agave Nectar, Prosecco

RATTLE SNAKE SHAKE

Cabo Diablo Tequila, Peligroso Cinnamon Tequila, Mole Bitters, Cream, Egg White, Soda, Shaved Mexican Chocolate

EL DIABLO

El Jimador Blanco Tequila, Muddled Raspberries, Jalapeño Syrup, Fresh Lime Juice, Egg Whites

GOIN DOWN TO MEXICO

El Jimador Reposado Tequila, Aperol, Grapefruit Juice, Grapefruit Shrub, Fresh Lime Juice, Agave Nectar, Soda, Served in Salted Rocks Glass

MESCALARO

Monte Alban Mezcal, Crushed Grilled Pinapple, Fresh Lime Juice, Soda

WHISKY N' MAMA

Pikes Creek Whiskey, Avion Espresso, Mole Bitters, Brandied Cherry

SHARP DRESSED MAN

Plantation Grand Reserve 5 Rum, Punt E Mes, Orange Bitters, Brandied Cherry, Burnt Orange

BALANESE

Bacardi Silver Rum, Campari, Tuaca Fresh Lime Juice, Agave Nectar

FRANCENE

Fris Vodka, Fresh Lime Juice, Strawberry Puree, Agave Nectar, Soda

VELCRO FLY

Absolut Cilantro Vodka, Muddled Cucumber, Fresh Lime Juice, Agave Nectar, Ginger Beer

TEQUILAS

1800 MILENIO EXTRA ANEJO .. 40	CORZO ANEJO.....15	MAESTRO DOBEL DIAMOND .14
1800 ANEJO10	CORZO REPOSADO14	MAESTRO DOBEL REPOSADO 13
1800 REPOSADO..... 8	CORZO SILVER12	MAESTRO DOBEL SILVER12
1800 SILVER.....7.5	CRUZ SILVER14	MILAGRO ANEJO12
901 BLANCO 8	DELEON DIAMANTE..... 35	MILAGRO REPOSADO10
ALTOS PLATA 6.5	DELEON PLATINUM16	MILAGRO SB ANEJO..... 28
ALTOS REPOSADO 6.5	DELEON REPOSADO18	MILAGRO SB REPOSADO14
ARTA SILVER..... 8	DON JULIO 1942 40	MILAGRO SB SILVER12
ARTA REPOSADO 9	DON JULIO ANEJO16	MILAGRO SILVER 7
ARTA ANEJO 10	DON JULIO ANEJO 70TH16	MILAGRO UNICO 75
ASOMBROSO ANEJO 50	DON JULIO BLANCO12	MONTE ALBAN MEZCAL7.5
ASOMBROSO LA ROSA13	DON JULIO REPOSADO14	PATRON ANEJO16
ASOMBROSO SILVER12	EL JIMADOR ANEJO..... 8	PATRON GRAND PLATINUM . 50
AVION ANEJO14	EL JIMADOR BLANCO 6.5	PATRON REPOSADO15
AVION ESPRESSO 8	EL JIMADOR REPOSADO 7	PATRON ROCA ANEJO 22
AVION EXTRA ANEJO 35	EL MAYOR ANEJO10	PATRON ROCA REPOSADO ... 20
AVION REPOSADO12	EL MAYOR BLANCO..... 7	PATRON ROCA SILVER16
AVION SILVER.....10	EL MAYOR REPOSADO 8	PATRON SILVER12
CABO DIABLO 7	EL TESORO 70TH ANNY 25	PATRON XO INCENDIO..... 8
CASA NOBLE ANEJO.....15	ESPOLON ANEJO10.5	PELLIGROSO ANEJO10
CASA NOBLE CRYSTALIZED 11	ESPOLON REPOSADO10	PELLIGROSO CINNAMON..... 7
CASA NOBLE REPOSADO13	ESPOLON SILVER 7	PELLIGROSO REPOSADO 8.5
CASIMIGOS ANEJO13	FORTALEZA ANEJO 20	PELLIGROSO SILVER 8
CASIMIGOS BLANCO10	FORTALEZA BLANCO12	RANCO ALEGRE BLANCO..... 6.5
CASIMIGOS REPOSADO12	FORTALEZA REPOSADO14	RANCO ALEGRE REP 6.5
CAZADORES ANEJO..... 11	HERRADURA ANEJO12	SAUZA 100 ANEJO 8
CAZADORES BLANCO 7	HERRADURA REPOSADO13	SAUZA 100 BLANCO..... 7
CAZADORES REPOSADO 8	HERRADURA SILVER.....12	SAUZA 100 REPOSADO 6.5
CHINACO ANEJO15	HORNITOS BLACK BARREL ...7.5	TRES AGAVES ANEJO10
CHINACO BLANCO 14	HUSSONG'S TEQUILA.....10	TRES AGAVES BLANCO 9
CHINACO REPOSADO 13	IXA SILVER10	TRES AGAVES REPOSADO 9.5
CORAZON ANEJO.....14	KAH ANEJO14	TRES GEN ANEJO.....11
CORAZON BLANCO12	KAH BLANCO.....11	TRES GEN PLATA.....10
CORAZON REPOSADO13	KAH REPOSADO12	TRES GEN REPOSADO12
CORRALEJO ANEJO10	LOS NAHUALES MEZCAL.....16	TWO FINGERS GOLD 6.5
CORRALEJO BLANCO 8	MAESTRO DOBEL ANEJO15	TWO FINGERS WHITE 6.5
CORRALEJO REPOSADO..... 9		

BEBIDAS

MEXICAN COCA COLA	DR. PEPPER
MEXICAN SPRITE	DIET COKE
MEXICAN ORANGE FANTA	TOPO CHICO MINERAL WATER
MEXICAN SINDRAL MUNDET (APPLE)	BARRITT'S GINGER BEER
MEXICAN SQUIRT	UNSWEET TEA

CERVEZA

BOTTLE

(\$4.50 BOTTLE/CAN)

DOS EQUIS LAGER	VICTORIA	DAY OF THE DEAD
SOL	NEGRA MODELO	• HEFE
BOHEMIA	CORONA	• BLONDE
TECATE	CORONA LITE	• PORTER
CARTE BLANCA		• PALE ALE

DRAFT

(\$5.00 DRAFT)

PACIFICO
MODELO ESPECIAL
DOS EQUIS AMBER
ROTATING LOCAL BEER

VINO

ROJO

	<u>G</u>	<u>B</u>
TRAPICHE, Malbec	9	36
PURPLE COWBOY TENACIOUS RED, Red Blend	8	32
UNDERWOOD, Pinot Noir	10	40
BLACK INK, Red Blend	7	28
DIVINING ROD, Red Blend	7.5	30
RED GUITAR, Tempranillo	7.5	30

BLANCO

	<u>G</u>	<u>B</u>
BROADBENT, Vinho Verde Rose	7.5	30
COPPOLA VOTRE SANTE, Chardonnay	9	36
FERRARI CARANO, Fume Blanc	8.5	28
SOFIA, Riesling	11	42
CHARLES SMITH VINO, Pinot Grigio	8	32
DREAMING TREE EVERYDAY, White Blend	10	40

Hermosa y Peligrosa



HAPPY HOUR MENU

APERITIVOS

SALSA TRIO 2.5

*Serving of Chipotle Mango, Salsa Verde,
and Warm Salsa Ranchero*

GUACAMOLE 5

Made To Order, Crisp Whole Tortillas

CHICHARRONES 3

Chili Lime Salt

QUESO FUNDIDO 6

Queso Blanco, Pico, Warm Flour Tortillas

QUESO BLANCO 5

Crisp Whole Tortillas

EMPENADAS 5

Seasoned Lamb, Mint, Creamy Feta Dressing

CAMARONES 7

*Crispy Rock Shrimp, Light Tempura Batter,
Creamy Mango Salsa*

BEBIDAS ESPECIALES

\$3 TECATE

\$3 DRAFT BEER

2 FOR 1 MARGARITAS

\$2 OFF SPECIALTY COCKTAILS

\$5 SANGRIA

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COCKTAILS ESPECIALES

AGAVE MARITA

Altos Reposado Tequila, Triple Sec, Simple Syrup, Fresh Lemon and Lime Juice, Orange Juice, Served in Salted Rocks Glass

SANGRIA MARIA

Made In House Sangria Selection

BLOODY MARIA

Altos Plata Tequila, Agave Maria's Signature Bloody Mix, Pickled Peppers

MEXICAN BLACKBIRD

Avion Reposado Tequila, Fresh Lime Juice, Blackberry Preserves, Agave Nectar, Soda

AVALON HIDEAWAY

Altos Plata Tequila, Fresh Lemon and Lime Juice, Rosemary Syrup, Soda

FUZZ BOX VODOO

Tres Agave Anejo Tequila, Peach Shrub, Agave Nectar, Prosecco

RATTLE SNAKE SHAKE

Cabo Diablo Tequila, Peligroso Cinnamon Tequila, Mole Bitters, Cream, Egg White, Soda, Shaved Mexican Chocolate

EL DIABLO

El Jimador Blanco Tequila, Muddled Raspberries, Jalapeño Syrup, Fresh Lime Juice, Egg Whites

GOIN DOWN TO MEXICO

El Jimador Reposado Tequila, Aperol, Grapefruit Juice, Grapefruit Shrub, Fresh Lime Juice, Agave Nectar, Soda, Served in Salted Rocks Glass

MESCALARO

Monte Alban Mezcal, Crushed Grilled Pineapple, Fresh Lime Juice, Soda

WHISKY N' MAMA

Pikes Creek Whiskey, Avion Espresso, Mole Bitters, Brandied Cherry

SHARP DRESSED MAN

Plantation Grand Reserve 5 Rum, Punt E Mes, Orange Bitters, Brandied Cherry, Burnt Orange

BALANESE

Bacardi Silver Rum, Campari, Tuaca Fresh Lime Juice, Agave Nectar

FRANCENE

Fris Vodka, Fresh Lime Juice, Strawberry Puree, Agave Nectar, Soda

VELCRO FLY

Absolut Cilantro Vodka, Muddled Cucumber, Fresh Lime Juice, Agave Nectar, Ginger Beer