

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
Maduros \$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.