



Our name is inspired by the desert plant known as agavé. Some say the word agavé means 'stone that cuts'. Others say the word derives from the Latin *agavus*, meaning 'illustrious' perhaps referring to the plant's strikingly beautiful form. Agavé is grown in many regions of Mexico. **Whatever the original meaning of the word, what is important to us is what comes from the agavé plant... Tequila.** Tequila is made by cooking the heart of the blue agavé plant, then distilling the liquid.

We wish to make your visit a unique dining experience. **Here at Agavé Mexican Bistro we carry over 60 different Tequilas for you to enjoy.** We bring authentic Mexican food to your table and invite you to pair it with your choice of a variety of matching beverages.

*Hours subject to change according to season.*

Parties of six or more gratuity added.

## antojitos ~ appetizers

### coctail de marisco

Baby shrimp and scallops marinated in tomato and lime juice with chopped onion, fresh cilantro and Serrano chiles, topped with avocado and crackers.

\$11.75

### agavé nachos

Fresh homemade tortilla chips with our homemade refried beans, melted Chihuahua cheese topped with jalapeños, pico de gallo, sour cream and guacamole. \$8.25

add chicken or pulled beef \$3.00

### flautas

Chicken, pulled beef or cheese flautas served with lettuce, onions, tomatoes, guacamole, sour cream and queso anejo. \$9.95

### \* guacamole

Freshly diced Haas avocado with onions, tomatoes, Serrano chiles, lime juice and cilantro prepared at your table, served with homemade tortilla chips. \$11.00

### queso fundido

Sizzling Chihuahua cheese and Mexican chorizo cooked in a traditional lava stone, served with fresh flour tortillas. \$11.00

### \*ceviche acapulqueño

Halibut marinated in lemon juice with chopped onions, tomatoes, Serrano chiles and fresh cilantro, served with avocado and crackers.

Market Price (*a local favorite*)

### quesadillas

Layered grilled flour tortillas with melted Chihuahua cheese, black beans and your choice of chicken, pulled beef, pork, chicken tinga or veggies. Served with guacamole \$9.95

shrimp

### shrimp quesadillas

Layered grilled flour tortillas with melted Chihuahua cheese, black beans. Served with guacamole \$11.00

## sopas ~ soups

### sopa de tortilla

A spicy chicken-tomato broth topped with crispy corn tortilla strips. Accompanied with sides of avocado, queso fresco cheese, sour cream and tortilla chips and Guajillo chiles. \$7.95

### sopa black bean de tortilla

A hearty soup with diced tomato, corn, onion, topped with Queso Fresco cheese and crispy corn tortilla strips, avocado, sour cream and shredded Anejo cheese. \$7.95

### agave chile

This spicy traditional soup of cubed steak, peppers, onions, tomatoes and chiles is topped with shredded cheddar cheese. \$8.25

### cheese & corn chowder

Fresh red potatoes roasted corn and bell peppers in a delicious creamy cheese soup. \$8.25

### cocido de pollo

This lightly spicy stew evolved from the food stalls that line the streets of Mexico City. Shredded chicken, avocado, potatoes, white onions, tomatoes and a hint of chipotle in a fresh chicken stock. \$8.25

### consommé de pollo

Chicken consommé served with rice, mixed veggies, shredded chicken, onion, Serrano chiles and fresh lime, chili powder and cilantro. \$7.75

## ensaladas ~ salads

### grilled salad

Tomatoes, avocado, queso anejo cheese, scallions and pumpkin seeds served over grilled heart of romaine lettuce with ranch dressing. \$10.25

### \*steak salad

Fresh mixed greens, avocado, scallions, tomatoes, bell peppers, corn and queso anejo cheese served with grilled steak strips and Italian dressing. \$13.25

### shrimp and avocado salad

A colorful and refreshing salad with grilled shrimp, avocado and chunks of mango served over a bed of fresh mixed greens with a honey-lime dressing. \$12.95

### ensalada Caesar

Believe it or not, Caesar salad was first made in Tijuana, México. Try our homemade dressing served over a full heart of Romaine. \$9.00

Add grilled chicken, steak or shrimp \$4.00

## platos fuertes tradicionales ~ traditional entrees

*All traditional entrees served with Mexican rice and homemade refried beans.*

### \*carne asada plato

Grilled steak sliced thin and served with beans, rice and an assortment of traditional toppings. Served with flour tortillas. \$19.75

### chile verde plato

Our delicious thick, stew made of pork, tomatillo, onions and roasted green chile peppers, served with beans, rice and corn tortillas. \$16.75

### tostada plato

Crispy corn tortilla with your choice of pulled chicken, pulled beef or tinga style chicken with refried beans, lettuce, onions, tomatoes, guacamole; topped with sour cream and cheese. \$14.25

### chicken and cheese chile relleno

Roasted and peeled poblano chile stuffed with chicken and Chihuahua cheese, covered with a lightly fried meringue, blanketed with a seasoned tomato sauce. \$16.50

### classic chile relleno

Roasted and peeled poblano chile stuffed with Chihuahua cheese, covered with a lightly fried meringue, blanketed with a seasoned tomato sauce. \$15.00

### \*carne asada burrito

Our favorite grilled carne asada steak slices wrapped in a flour tortilla with refried beans, Chihuahua cheese, lettuce, and tomatoes. Topped with your choice of salsa roja or salsa verde. \$15.95

### chile verde burrito

Yummy, thick, stew made of pork, tomatillo, onions and roasted green chile peppers wrapped in a flour tortilla with refried beans, Chihuahua cheese, lettuce, and tomatoes. Topped with your choice of salsa roja or salsa verde. \$14.75

### classic burrito

Your choice of pulled chicken, pulled beef, pork, veggies or tinga style (*tender chunks of chicken marinated in a chipotle sauce*) wrapped in a flour tortilla with refried beans, Chihuahua cheese, lettuce, and tomatoes. Topped with your choice of salsa roja or salsa verde. \$14.95

### enchiladas

Three rolled corn tortillas stuffed with chicken, pulled beef or cheese with your choice of salsa verde, salsa roja or mole sauce, topped with melted Chihuahua cheese and sour cream. \$15.00

### carnitas

Michoacan style carnitas, shredded pork, slowly cooked in a copper pot and served with chopped onions, cilantro, crushed red pepper, fresh salsa verde and corn tortillas. \$16.75

## platos fuertes tradicionales ~ traditional entrees continued...

### molé poblano

Boneless white chicken breast served with a traditional molé sauce made of dried chiles, herbs, spices, almonds, chocolate and grandma's secret ingredients. Topped with sesame seeds. \$16.50

### \*tres compadres

A large mixed grill consisting of steak, chicken and a skewer of shrimp over sautéed vegetables with a side of refried beans, Mexican rice and topped off with fresh avocado. \$24.00

### tamales de puerco

Two homemade masa tamales, stuffed with shredded pork, steamed in a banana leaf, removed from the leaf and served with our tomato chipotle sauce. \$16.50

### \*fajitas

Chicken or beef fajitas {Mexican stir-fry with bell peppers, zucchini, tomatoes and onions} Served with flour tortillas, sour cream, pico de gallo guacamole and a side of cheese. \$15.50

Try our grilled shrimp fajitas, served with mixed greens. \$15.95

### tacos

Three soft, medium or crispy corn tortillas stuffed with your choice of:

**carne** – Your choice of pulled beef, chicken or pork. \$13.75

\* **carne asada** -- Grilled steak strips with Chihuahua cheese, guacamole and pico de gallo. \$14.75

**shrimp** – Blackened shrimp served with cabbage, tomatoes and a homemade habenero mayonnaise sauce. \$14.75 *(a local favorite)*

**tinga** – Tender chunks of chicken marinated in a chipotle sauce. \$13.75

\* **baja fish** – Floured and very lightly fried served with cabbage, cheese and pico de gallo. \$13.75

\* **catch of the day** – Blackened lightly with Mexican spices served with cabbage, cheese and pico de gallo. Market Price

**weekly combination plate** – Ask your server for details

## especialidades del chef ~ chef 's specials

*All chef's specials served with rice and refried beans if you desire.*

\* **catch of the day** ~ Blackened lightly with Mexican spices served with mashed potatoes and asparagus then surrounded with our homemade mango salsa. Market Price

\* **leo's pasta** ~ Penne pasta with choice of tender chicken strips or shrimp sautéed with tomatoes, roasted red peppers in a white wine cream sauce. \$17.75

\* **mariscos del caribe** – **seafood caribe** ~ Lime glazed blackened shrimp, scallops, peppers and onions, served on a bed of coconut rice and mushrooms, topped with a honey-lime glaze and dressed with a unique homemade mango salsa. \$19.95

**emilio's pasta** ~ Penne pasta and tender chicken strips in a flavorful roasted red pepper and tomato cream sauce created by Emilio with applewood smoked bacon and white wine. \$17.75

**plato vegetariano** ~ Grilled vegetables marinated in soy ~lemon sauce, served with white rice, black beans and a small green salad. \$16.00

\* **filet mignon** ~ ask your server about availability. \$22.00

*(Please ask your server about how we can accommodate your specific needs.)*

### \*Consumer Advisory Notice

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

We are proud to say this menu has been created by our kitchen team.