

# Lunch

Served until 3pm everyday

## **Make Your Own Lunch**

Served with rice and refried beans. One item **\$5.25** Two items **\$6.99** Three items **\$8.50**

Choose your items: burrito, enchilada, taco, tamal, tostada, chile relleno, or quesadilla.

Choose your filling: ground beef, marinated chicken, picadillo, carnitas, cheese or refried beans.

## **Carne Asada**

Thinly sliced grilled rib-eye steak. Served with refried beans, lettuce, sour cream, guacamole, jalapenos and homemade flour tortillas **\$8.99**

## **Huachinango**

Grilled red snapper filet topped with pickled poblano strips and onions. Served with poblano green rice, black beans and toasted mexican bread **\$10.99**

## **Torta Mexicali**

Classic mexican sandwich. Fresh mexican bread, mexican mayo, warm oaxaca cheese, refried beans, creamy avocado slices, red onions, crisp lettuce, tomatoes and pickled jalapenos. Served with seasoned potato chips.

**Carne Asada \$8.99 Carnitas \$8.99 Blackened Chicken \$8.99 Blackened Tilapia \$8.99**

## **Agave Fajitas**

Grilled steak or chicken sautéed with onions and bell peppers. Served with rice, refried beans, lettuce, shredded cheese, guacamole, sour cream, pico de gallo and homemade flour tortillas. **\$9.75**

## **Pollo Margarita**

Marinated chicken breast grilled with onions, cilantro, fresh lime juice and a splash of tequila for a bold taste. Served with rice, lettuce, sour cream, pico de gallo, guacamole and homemade flour tortillas. **\$8.99**

## **Quesadilla Mexicana**

A flour tortillas stuffed with cheese and you choice of slow simmered beef tips or marinated chicken then grilled to perfection. Served with rice, lettuce, sour cream, guacamole and pico de gallo. **\$7.25 (substitute grilled steak or chicken \$2)**

## **Chimichanga**

Slow simmered beef tips or marinated chicken wrapped in a flour tortilla, then deep fried and topped with cheese. Served with rice lettuce, sour cream, guacamole and pico de gallo. **\$7.25 (substitute grilled steak or chicken \$2)**

## **Chimichanga Cozumel**

Grilled shrimp, onions, bell peppers and mushrooms stuffed in a flour tortilla. Then deep fried and topped with cheese. Served with rice, steamed broccoli and cauliflower. **\$9.50**

## **Quesadilla Veracruz**

Grilled shrimp, onions, bell peppers and tomatoes grilled to perfection. Served with rice, lettuce, sour cream, guacamole and pico de gallo. **\$9.50**

## **Burrito Loco**

A monster burrito, stuffed with your choice of ground beef, marinated chicken or carnitas. Along with rice, black beans, corn, sour cream, guacamole, pico de gallo, shredded cheese and lettuce. Topped with cheese and burrito sauce.

**\$6.99 (substitute grilled steak or chicken \$2)**

## **Burrito Mexicano**

Choice of grilled steak or chicken burrito sautéed with onions and bell peppers. Topped with cheese, lettuce, sour cream, guacamole, and pico de gallo. Served with rice. **\$7.25**

## **Nachos Pequeños**

Corn tortilla chips, topped with cheese, refried beans, chorizo(mexican sausage), ground beef, marinated chicken, lettuce, sour cream, guacamole, pico de gallo and jalapenos. **\$8.25**

## **Burrito Acapulco**

Grilled shrimp, onions and bell peppers. Topped with cheese and served with rice and mixed vegetables. **\$9.50**

## **Enchiladas Rancheras**

Two enchiladas stuffed with carnitas, onions and bell peppers. Topped with cheese and enchilada sauce. Served with rice, lettuce, sour cream, guacamole and pico de gallo. **\$7.75**

## **Mexican Pizza**

A crispy tortilla topped with grilled steak or chicken, tomato sauce, refried beans, cheese, grilled onions, bell peppers, tomatoes, cilantro, sour cream and jalapenos. **\$7.99**

## **Huevos Rancheros**

Fried eggs topped with salsa ranchera, onion, cilantro and cotija cheese. Served with rice, refried beans and homemade flour tortillas. **\$6.50**

## **Huevos Con Chorizo**

Scrambled eggs cooked with chorizo. Served with rice, refried beans and homemade flour tortillas. **\$7.25**

## Appetizers

### **Guacamole Fresco**

Made to order with freshly diced avocados, onions, cilantro, tomatoes, jalapenos, fresh lime juice, lightly seasoned with garlic salt, black pepper and olive oil. **\$6.99**

### **Queso Fundido**

Melted Oaxaca cheese, topped with chorizo(Mexican sausage). Served with lettuce, guacamole, sour cream, pico de gallo and homemade flour tortillas. **\$7.99**

### **Tropical Ceviche Martini**

Fresh catch of the day marinated with fresh lime juice, jicama, onions, cilantro, tomatoes, jalapenos and lightly seasoned with Mexican spices. **\$7.99**

### **Goat Cheese Rellenos**

Two Anaheim peppers stuffed with warm goat cheese and tomatoes. Served with a roasted sweet bell pepper aoli, balsamic drizzle and toasted Mexican bread . **\$8.99**

### **Sopes De Tinga**

Thick masa tortillas, topped with refried beans, tinga (spicy chicken), lettuce, sour cream and crumbled queso fresco and hot salsa. **\$6.99**

### **Cangrejo Dip**

Grilled blue crab meat and spinach, topped with creamy queso and served with toasted Mexican bread. **\$8.50**

### **Mexico City Wings**

Deep fried and tossed with Mexican spices and wing sauce. **\$6.99**

### **Agave Sampler**

Mexico city wings, chicken nachos, beef quesadilla, ceviche shot, chicken taquitos, queso dip. **\$11.99**

**Queso Dip \$3.99**

**Guacamole Dip \$3.99**

## Signature Soups & Salads

### **Sopa De Tortilla**

Slow simmered chicken, paired with fresh vegetables in zesty chicken broth. Topped with shredded cheese and tortilla strips. **\$4.99**

### **Sopa Maya**

Mexican style chicken soup with rice, fresh vegetables and avocado slices. **\$5.99**

### **Taco Salad**

A crispy flour tortilla shell filled with you choice of ground beef or marinated chicken. Topped with lettuce, black beans, sour cream, shredded cheese, guacamole, pico de gallo and seasoned tortilla strips. **\$6.99 (substitute grilled steak or chicken \$2)**

### **Spicy Ahi Tuna Salad**

Sushi grade ahi tuna seared rare. Served on baby greens. Topped with mandarin segments, cotija cheese, avocados, golden raisins and habanero-Ginger vinaigrette on the side. **\$11.99**

### **Aztec Cobb Salad**

Spicy blackened chicken over baby greens. Topped with bacon, avocados, eggs, tomatoes, cucumbers, shredded cheese, black beans and strawberry balsamic vinaigrette on the side. **\$8.99**

### **Tijuana Caesar Salad**

Crisp, fresh romaine lettuce, topped with grilled chicken, onions, tomatoes, sweet corn, seasoned tortilla strips, fresh grated parmesan and parmesan-caesar vinaigrette on the side **\$7.99 (substitute grilled shrimp or salmon \$3)**

### **Sweet Salmon Salad**

½ Romaine ½ Mixed greens topped with grilled salmon, sliced apples, mandarin segments, candied almonds, cranberries, cucumbers and mango poppy seed vinaigrette on the side. **\$11.99**

*Consuming raw or undercooked meats, poultry, seafood, shellfood or eggs may increase your risk of food borne illness.*

# Fajitas

## *Fajitas Para Dos*

Grilled steak, chicken, shrimp, and carnitas sautéed with onions and bell peppers. Served with rice, refried beans, lettuce, guacamole, sour cream, pico de gallo, shredded cheese and homemade flour tortillas. **\$24.99**

## *Agave Fajitas*

Grilled steak or chicken sautéed with onions and bell peppers. Served with rice, refried beans, lettuce, guacamole, sour cream, pico de gallo, shredded cheese and homemade flour tortillas. **\$13.99 (add grilled shrimp \$2)**

## *Fajitas De Camaron*

Grilled shrimp sautéed with onions, bell peppers, tomatoes, and mushrooms. Served with rice, refried beans, lettuce, guacamole, sour cream, pico de gallo, shredded cheese and homemade flour tortillas. **\$18.99**

# Fresh Seafood

## *Salmon A La Parrilla*

Tender salmon grilled to perfection with a raspberry chipotle glaze. Served with steamed vegetables and poblano rice. **\$14.99**

## *Pescado Baja*

Fresh tilapia fillet grilled with onions, bell peppers and tomatoes. Served with rice, lettuce, pico de gallo and sliced avocados. **\$11.99**

## *Puerto Vallarta Fish Tacos*

Fresh tilapia fillet breaded in our spicy batter or grilled. Stuffed inside two flour or corn soft tacos. Filled with cabbage, lettuce, pico de gallo, avocado slices, cotija cheese and chipotle mayo. Served with rice. **\$9.99**

## *Quesadilla Mazatlan*

Grilled salmon, shrimp and blue crab meat stuffed inside a crispy quesadilla. Served with rice, steamed vegetables and spicy tomatillo salsa. **\$14.75**

## *Quesadilla De Cangrejo*

Grilled blue crab meat cooked with onion and tomatoes, stuffed inside a crispy quesadilla. Served with rice and your choice of guacamole or sour cream on the side. **\$11.99**

## *Camarones A La Diabla*

Shrimp sautéed with onions, cilantro and tomatoes in a hot Mexican salsa. Served with rice and refried beans. **\$13.99**

## *Camarones Al Mojo De Ajo*

Shrimp sautéed in a garlic butter sauce with onions and tomatoes. Served with rice and steamed vegetables. **\$13.99**

## *Enchiladas Cancun*

Three enchiladas filled with grilled shrimp, onions and bell peppers. Topped with cheese and served with rice, lettuce, sour cream, guacamole, and pico de gallo. **\$12.75**

## *Chimichanga Cozumel*

Grilled shrimp, onion, bell peppers and mushrooms, stuffed inside a flour tortilla then deep fried and topped with cheese. Served with rice, refried beans, steamed broccoli and cauliflower. **\$12.75**

## *Cocktail De Camaron*

Chilled shrimp in a Mexican cocktail sauce mixed with onions, tomatoes, cilantro and avocado. **\$11.99**

# Nachos

## **Cheese Nachos**

Corn tortilla chips, topped with melted cheese and jalapenos. **\$3.99**

## **Beef Or Chicken Nachos**

Corn tortilla chips topped with melted cheese and your choice of ground beef or marinated chicken. **\$4.99**

## **Supreme Nachos**

Corn tortilla chips, topped with cheese, refried beans, chorizo ( mexican sausage), ground beef, marinated chicken, lettuce, sour cream, guacamole, pico de gallo and jalapenos. **\$8.25**

## **Fajita Nachos**

Corn tortilla chips, topped with cheese, black beans, lettuce, sour cream, guacamole, pico de gallo, jalapenos, grilled onions, bell peppers and your choice of char grilled steak or chicken. **\$9.99**

# Classic Favorites

## **Burrito Loco**

A monster burrito, stuffed with your choice of ground beef, marinated chicken or carnitas. Along with rice, black beans, corn, sour cream, guacamole, pico de gallo, shredded cheese and lettuce. Topped with cheese and burrito sauce.

**\$8.99 (substitute grilled steak or chicken \$2)**

## **Chimichanga**

Slow simmered beef tips or marinated chicken wrapped in a flour tortilla, then deep fried and topped with cheese. Served with rice, lettuce, sour cream, guacamole and pico de gallo. **\$9.25 (substitute grilled steak or chicken \$2)**

## **Flautas**

Four rolled corn tortillas stuffed with picadillo or pulled chicken. Then deep fried and topped with lettuce, sour cream, avocado slices, crumbled queso fresco and mild salsa. Served with refried beans. **\$9.25**

## **Gorditas De Carne**

Two corn masa pockets stuffed with shredded beef, lettuce, sour cream, refried beans, queso fresco and spicy salsa. Served with rice and charro beans. **\$9.75**

## **Chile Rellenos**

Two poblano peppers stuffed with Oaxaca cheese and you choice of picadillo or marinated chicken, then dipped in egg batter and deep fried. Topped with salsa ranchera and sour cream. Served with rice and refried beans. **\$11.99**

## **Quesadilla Guadalajara**

A flour tortilla stuffed with cheese and your choice of grilled steak, chicken, creamy mushroom or creamy spinach, then grilled to perfection. Served with rice, lettuce, sour cream, guacamole and pico de gallo. **\$10.75**

## **Burritos Mexicanos**

Choice of grilled steak or chicken burritos sautéed with onions and bell peppers. Topped with cheese, lettuce, sour cream, guacamole, and pico de gallo. Served with rice and refried beans. **\$10.75**

## **Burritos Rojos**

Succulent beef tips cooked in a mild chile guajillo sauce, topped with cheese, lettuce, sour cream and pico de gallo. Served with refried beans. **\$10.50**

## **Burritos Especial**

Choice of ground beef or marinated chicken burritos, topped with cheese, burrito sauce, lettuce, sour cream, and pico de gallo. Served with rice. **\$8.99**

## **Enchiladas Rancheras**

Two enchiladas stuffed with carnitas, onions and bell peppers, topped with cheese and enchilada sauce. Served with rice, lettuce, sour cream, guacamole and pico de gallo. **\$9.25**

## **Enchiladas Verdes**

Two marinated chicken enchiladas topped with cheese and tomatillo sauce. Served with rice, lettuce, sour cream, guacamole and pico de gallo. **\$9.25**

## **Enchiladas Poblanas**

Two marinated chicken enchiladas, topped with cheese and mole sauce. Served with rice, lettuce, sour cream, guacamole, and pico de gallo. **\$9.25**

## **Enchiladas Supremas**

Four enchiladas; one ground beef, one marinated chicken, one cheese and one bean, topped with salsa ranchera, lettuce, sour cream, guacamole and pico de gallo. **\$9.25**

## Combinations

### *Make Your Own Combination*

Served with rice and refried beans. One item **\$6.99** Two items **\$8.25** Three items **\$9.99**

Choose your items: burrito, enchilada, taco, tamal, tostada, chile relleno, or quesadilla.

Choose your filling: ground beef, marinated chicken, picadillo, carnitas, cheese or refried beans.

### *Plato Grande*

A combination of great Mexican specialties, grilled marinated skirt steak, one chicken tamal topped with mole sauce and cotija cheese. One picadillo enchilada topped with tomatillo sauce and cheese. Served with rice, charro beans, lettuce, sour cream, guacamole and pico de gallo. **\$16.99**

### *Plato Chato*

Featuring two hard tinga (spicy chicken) tacos, two steak soft tacos topped with lettuce, sour cream, tomatoes and cheese and a grilled chicken burrito. Served with poblano rice, black beans. **\$15.99**

## Chef Creations

### *Steak Ranchero*

Thick and tender Char grilled T-bone steak. Served with rice, charro beans lettuce, sour cream, pico de gallo, guacamole, a mild chile salsa on the side and homemade flour tortillas. **\$17.99**

### *Steak Monterey*

Tender aged spice-crusted new york strip drizzled with homemade steak sauce. Served with poblano rice and black beans. **\$18.99**

### *Steak Mexicano*

One of Mexico's classic dishes. Sautéed rib-eye steak, onion, tomatoes and fresh jalapenos. Served with refried beans, rice and homemade flour tortillas. **\$15.25**

### *Carne Asada*

Grilled thinly sliced steak served with rice, refried beans, lettuce, sour cream, guacamole, jalapenos and homemade flour tortillas. **\$15.25**

### *Arrachera*

Grilled marinated skirt steak, topped with chimicurri sauce. Served with rice, charro beans and steamed vegetables. **\$15.25**

### *Tacos Carne Asada*

Perfectly grilled steak inside three homemade masa corn tacos, topped with onions and cilantro. Served with charro beans and hot salsa on the side. **\$9.25**

### *Al Pastor Street Tacos*

A Mexican staple. Marinated pineapple adobo pork inside three homemade masa corn tacos, topped with onions and cilantro. Served with charro beans and hot salsa on the side. **\$9.25**

### *Carnitas*

Slow simmered pork tips, served with rice, refried beans, red onions, avocados, cilantro, tomatoes, jalapenos and homemade flour tortillas all on the side. **\$12.99**

### *Pollo Con Mole*

A unique blend of spices, chilies, nuts, and Mexican chocolate made in to a thick flavorful sauce. Smothered over a chicken breast. Served with rice, refried beans and homemade flour tortillas. **\$12.99**

### *Pollo Relleno*

Grilled chicken breast stuffed with ham and Mexican cheeses, topped with grilled onions, tomatoes, mushrooms, chipotle peppers and baked. Served with rice and refried beans and homemade flour tortillas. **\$14.25**

### *Pollo Asado*

Char grilled chicken breast sautéed with poblano peppers and onions. Served with rice, charro beans, lettuce, sour cream, guacamole, pico de gallo and homemade flour tortillas. **\$13.99**

### *Pollo California*

Grilled chicken breast topped with goat cheese, sautéed spinach, basil and sun dried tomatoes then drizzled with a spicy white wine sauce. Served with rice and steamed vegetables. **\$15.25**

### *Chile Colorado*

Succulent beef tips slow simmered in a mild chile guajillo sauce. Served with rice, refried beans and homemade flour tortillas. **\$12.99**

### *Chile Verde*

Succulent pork tips slow simmered in a mild tomatillo sauce. Served with rice, refried beans, and homemade flour tortillas. **\$12.99**

# Little Amigos

Served to children 13 and under. Includes soft drink. **\$5.25**

Burrito And Rice

Enchilada, Rice And Refried Beans

Taco, Rice And Refried Beans

Cheese Quesadilla And Rice

Cheeseburger And Fries

Chicken Tenders And Fries

## Vegetarian Dishes

### *Fajitas Vegetarianas*

Sautéed squash, zucchini, broccoli, cauliflower, onions, bell peppers, tomatoes and mushrooms. Served with rice, refried beans, lettuce, sour cream, guacamole, pico de gallo, and homemade flour tortillas. **\$11.25**

### *Quesadilla Vegetariana*

Grilled flour tortilla stuffed with cheese, refried beans, corn, mushrooms, bell peppers, onions and tomatoes served with rice, mixed vegetables and a sweet bell pepper aioli. **\$8.25**

### *Texas Taquitos*

Three folded corn tortillas stuffed with potatoes, onions and tomatoes. Then flash fried and served with rice, lettuce, sour cream, guacamole, and pico de gallo. **\$7.99**

### *El Compadre*

One cheese chile relleno, one cheese enchilada and one creamy spinach quesadilla. Served with rice, steamed broccoli and cauliflower. **\$10.25**

### *El Rodeo*

One bean burrito, one cheese enchilada and one creamy mushroom quesadilla. Served with rice, steamed broccoli and cauliflower. **\$10.25**

## Desserts

### *Pastel De Chocolate*

For the chocolate lover in you. Made from layers of chocolate cake generously filled with light and fluffy chocolate mousse. Frosted with a rich chocolate buttercream and a delicious chocolate fudge adds the perfect finishing touch. **\$5.99**

### *Cheesecake Frito*

Creamy cheesecake wrapped in a pastry tortilla and fried until golden brown, paired with godiva chocolate banana foster. **\$6.99**

### *Churros*

Mexican pastry sticks dusted with canela sugar and served with cajeta and sweet leche dulce for dipping. **\$4.99**

### *Pastel De Pina*

Warm pineapple upside down cake. Served with vanilla ice cream, dusted with coconut shavings and drizzled with caramel. **\$5.99**

### *Pastel De Tres Leches*

A traditional moist and fluffy vanilla Mexican cake soaked with three milks. **\$5.25**

### *Flan*

Mexican egg custard. **\$4.75**

### *Fried Ice Cream*

Large scoop of vanilla ice cream covered with corn flakes, flash fried and dusted with canela sugar drizzled with agave nectar. Topped with whip cream and chocolate fudge. **\$5.75**