



~ Antojitos ~

Guacamole \$9

Creamy Avocado with Pico de Gallo, Lime and Spicy Pumpkin Seeds
ADD: Chorizo \$1

Queso Fundido \$10

Our Special Cheese recipe with Corn Tortillas and Avocado Sauce
ADD: Chorizo, Rajas Poblanos or Mushrooms

Agaves Nachos \$11

Slow Cooked Carnitas or Chorizo, Crispy Tortilla Chips, Cheese, Pico de Gallo
Queso Fresco, Guacamole, Mexican Cream, Bean Puree

Taquitos \$7

Crispy Roll Taquitos Stuffed with Chicken over Bean Puree, Red and Avocado Sauce and
Queso Fresco

Quesadillas \$11

ADD: Chicken \$3 Steak \$4 Shrimp \$5

Mexican Cheese spread over Flour Tortillas with Guacamole and Pico de Gallo

Duo de Ceviches \$14

Green Ceviche with White Fish, Cilantro, Lime, Orange Juice, Red Onion, Serrano Chile
and Avocado, Cured Shrimp in Lime & Habanero Tatemada Sauce, Cucumber and
Ginger

Taquitos de Camaron \$11

Tortilla Wrapped Shrimps, Chile de Arbol Aioli, Avocado Sauce

Papas de Agaves \$10

ADD: Egg \$2

Our seasoned French Fries with Melted Cheese, Pico de Gallo, Short Rib, Chile de Arbol Aioli and Avocado Sauce

~ Sopas y Ensaladas ~

ADD: STEAK \$5 CHICKEN \$4 SHRIMP \$6

House Salad \$7

Blend of Mix Greens and Red Cabbage, Spicy Pumpkin Seed, Green Apple Tossed in a Guava Vinaigrette topped with Crispy Tortilla Strips, Tomato, and Queso Fresco

Green Salad \$11

Kale and Arugula Mix, Sweet Roasted Peanuts, Quinoa and Pickled Onions Tossed in a Chipotle and Agaves Vinaigrette over a grilled Pineapple Slice

Pozole Rojo \$9

Braised Pork with Hominy, Guajillo Sauce, Oregano, Radish, Onion and Cabbage

Sopa de Tortilla \$7

Chicken, Guajillo Tomato Sauce served with Crispy Tortilla Strips, Slice Avocado Queso Fresco and Mexican Cream

~ Fuertas ~

Pollo Enchipotlado \$17

Half Roasted Chicken, Creamy Chipotle Sauce, Garlic and Epazote Roasted Potatoes, served with a side House Salad and Tortillas

Pollo Boracho \$17

Half Chicken / Chile Negro Salsa made with Mezcal and Tomatillo / Tortillas
Mexican Rice / Beans / Nopal Asado / Slice of Grill Cheese

Salmon en Pipian Verde \$19

Grilled Salmon, Pumpkin Seed Green Spicy Sauce, Mexican Rice, Mix Greens and Cabbage

Carne Asada \$23

Grilled Steak, Red Cheese Enchilada, Esquites, Nopal Asado, Mexican Rice, Beans, Queso Fresco and Grilled Cebollitas

Carnitas Plato \$17

Slow Cooked Natural Pork, Guacamole, Pico de Gallo, Pickled Onions, Habanero Sauce, Mexican Rice, Beans and Tortillas

Camarones Tatemados A La Diabla \$22

Grilled Shrimp Marinated in Spicy Sauce Served with Market Vegetables, Mexican Rice and Sliced Avocados

~ Especiales ~

Mariscos Chile Relleno \$17

Stuffed Chile Poblano with Shrimp, White Fish, and Baby Scallops and Cheese, dressed with our Creamy Chipotle Sauce, Markey Vegetables and Mexican Rice

Fajitas

Grill Mix Bell Peppers, Poblano Chile and Onion, Mexican Cream, Guacamole served with Corn Tortillas, Mexican Rice and Beans

Chicken \$16 Asada \$16 Carnitas \$16

Burrito \$11 Grilled Chicken \$14.75

Choice of Grilled Chicken or Asada, Flour Tortilla, Mexican Rice, Beans, Citrus Pico de Gallo, Guacamole and Mexican Cream with Guajillo or Suiza Sauce and Melted Cheese, served with Seasonal House Fries

Enchilada Suizas \$12

Creamy Green Sauce / Melted Cheese served with Mexican Rice and Beans

ADD Chicken \$3 Mix Seafood \$6

Enchilada Rojas \$12

Guajillo Red Sauce, Melted Cheese, Avocado, Queso Fresco, Mexican Cream, served with Mexican Rice and Beans

ADD Chicken \$3 Mix Seafood \$6

Sides \$4

Esquites / Mexican Rice / Beans / Market Vegetables / Garlic and Epazote Roasted Potatoes

~ Tacos \$13 ~

Soft tacos served with Mexican Rice and Beans

Tacos de Pollo

Achiote Marinated Chicken, Guacamole, Pico de Gallo and Red Morita Sauce

Tacos de Asada

Grilled Steak, Guacamole, Pico de Gallo and Red Morita Sauce

Ensenada Tacos

Beer Batter White Fish Wrapped in a Flour Tortilla, Red Cabbage, Chile de Arbol Aioli,
Pico de Gallo and Cilantro

Tacos de Carnitas

Slow Cooked Porked, Pickled Red Onion, Avocado Sauce

Surf and Turf

Grilled Steak and Shrimp, Melted Cheese topped with Pico de Gallo, Cilantro, Morita
and Avocado Sauce

Cauliflower Taco

Crispy Cauliflower, Avocado Sauce, Pickled Red Onion, Queso Fresco, Honey Chipotle
Sauce and Cilantro

Taco Platter 4 \$16 BYO

~ Dessert \$6 ~

Cheese Cake

Mexican Cheesecake Served with a Cinnamon, Mezcal Choco-Sauce

Churros con Helado

Crispy Churros, Cinnamon and Sugar Coated served with Vanilla Ice Cream

Pan de Platano

Delicious Bread Pudding topped with Warm Bananas dipped in Cajeta-Tequila Sauce