

# BLUE AGAVE

RESTAURANT - TEQUILERIA

WE ONLY USE THE HIGHEST QUALITY, FRESH INGREDIENTS. ALL SAUCES ARE HOMEMADE ON THE PREMESIS DAILY

## APPETIZERS

### GUACAMOLE 13.50

Traditional avocado dip, cilantro, diced tomato and onion. with homemade tortilla chips **IMILD, MEDIUM OR SPICY!**

### QUESO FUNDIDO 13

Melted monterrey & mozzarella cheeses, chorizo de toulca served with your choice of corn or flour tortilla

### TOSTADAS DE TINGA 13.50

Two crunchy tortillas topped with spicy chicken, lettuce, tomato, avocado and sour cream.

### SHRIMP POPPERS 14.50

Jalapeno poppers Blue Agave Style, wrapped in bacon, stuffed with shrimp & monterrey jack cheese.

### FRIED CALAMARI 14.50

Tender calamari, lightly breaded and flash fried. Served with homemade remoulade dipping sauce

### EL SHRIMP TEQUILASO 16

Jumbo shrimp sautéed in silver tequila and chipotle sauce, mixed with sweet plantains, and served in a flaming dish.

### ELOTE ASADO 10

2 Corn on the cob with mayonnaise, chili powder, cotija cheese

### AGAVE SHRIMP 15.50

5 tender jumbo shrimps breaded and fried to perfection. Served with our house made jalapeño tartar sauce

### TENDER OCTOPUS 16

Grilled octopus marinated in olive oil, lime and spices. Served on top of sliced potatoes with homemade pepper vinaigrette

### BLUE AGAVE NACHOS 14

Homemade crispy corn tortillas served in a hot skillet, topped with melted monterrey jack cheese, tomatillo sauce, sour cream, guacamole, pico de gallo

ADD:

Sautéed Vegetables (4) | Seasoned Ground Beef (6)  
Grilled Steak (6) | Ropa Vieja (6) | Shredded Chicken (6)  
House Made Chorizo (6.50) | Spicy Shredded Tinga Chicken (6)  
Grilled Shrimp (7)

## SOUP

### CHICKEN AND VEGETABLE SOUP 9

Hearty chicken soup with celery, carrots, potatoes and onions.

### BLACK BEAN SOUP 9

Black beans, onions and green peppers in vegetable broth.

### POZOLE SOUP 9

Choice of shredded chicken or pork, hominy and cabbage in a guajillo broth.

### TORTILLA SOUP 9

Traditional flavors of chiles, tomatoes, avocado, cilantro, cheese and homemade corn tortilla strips in a chicken based broth.

## SALADS

### ENSALADA DE LA CASA 12

Mixed greens, avocado, cherry tomatoes, red onion, tortilla strips and queso fresco, balsamic vinaigrette

### TACO SALAS 13

Mixed greens, tomato, avocado, mushrooms, monterrey jack cheese, jalapeno cilantro dressing (in a warm tortilla bowl)

### CHIPTOLE KALE SALAD 16

Baby kale, avocado, grilled corn, cherry tomatoes, red quiona, grilled shrimp, creamy chipotle ranch dressing

ADD: GRILLED CHICKEN 6.50 | STEAK 6.50 | SHRIMP 7.50  
GROUND BEEF 6.00 | HOUSE MADE CHORIZO 6.50

## EMPANADAS

### CLASSIC CHEESE (2) 9

### GROUND BEEF (2) 9.50

Seasoned ground beef, queso monterrey

### SHREDDED STEAK (2) 9.50

Shredded steak, peppers, onions, sweet fried plantain and queso monterrey

### CHICKEN (2) 9.50

Shredded white meat chicken, peppers, onions potatoes and queso monterrey

### SHRIMP (2) 12

Fresh shrimp, corn and queso monterrey

## QUESADILLAS

Choice of flour, corn or whole wheat tortilla, monterrey jack cheese, tomatillo sauce, sour cream and pico de gallo

Cheese (10) | Shredded Chicken (14)

Grilled Steak (14) | Shrimp (15)

ADD: Guacamole (3) | Rice & Beans (5)

## SPECIALTY TACOS

Your choice of flour, corn or hard shell tortilla.

Add a side of rice and beans \$5

TWO TACOS PER ORDER

OR

MIX AND MATCH ANY THREE TACOS FOR \$16

### AGUACATE CON QUESO 9

Avocado, queso fresco, black beans, pico de gallo, tomatillo salsa

### EL POLLO 10

Shredded rotisserie chicken, onions, cilantro, tomatillo salsa

### GROUND BEEF 10

Seasoned ground beef, lettuce, diced tomato, sour cream

### PULLED PORK 10

Pulled pork marinated in mexican spices, pickled onions and cilantro

### CHORIZO 11

House made chorizo, cilantro, onions and tomatillo salsa

### GRILLED STEAK 11

Grilled steak, cilantro, onion and tomatillo sauce

### EL ACUATICO 12

Deep fried tilapia, cabbage, chipotle mayo, tomatillo salsa

### EL CAMARON 12

Grilled shrimp, lettuce, salsa cruda, jalapeño sour cream

### TACO TOPPINGS

Sliced Avocado (1.50)

Guacamole (1.50)

Sour Cream (.75)

Pickeled Onions (.50)

Jalapeño Sour Cream (.75)

Chipotle Mayo (.75)

Monterrey Jack (.50)

Pickeled Jalapenos (.50)

## 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

Changes or substitutions subject to up charge. Complementary 1st round of chips & salsa, \$5 refill thereafter. Groups of 5 or more subject to 20% gratuity.

# BLUE AGAVE

RESTAURANT - TEQUILERIA

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ALL SAUCES ARE HOMEMADE ON PREMISES DAILY.

## PLATTERS

### ¼ CHICKEN PLATTER 16

Served with rice and beans with pico de gallo

### ARROZ CON POLLO 18

Shredded white meat chicken cooked in savory yellow rice mixed with green peas, yellow fried plantains, tomatoes and topped with fresh avocado

### ENCHILADA SUIZA 19

Three shredded chicken filled tortillas topped with a creamy tomatillo sauce. Served with rice and beans.

### ENCHILADA MOLE 20

Three shredded chicken filled tortillas topped with our homemade mole sauce. Served with rice and beans.

### PERNIL 19

Marinated roasted pork slow cooked to maximum tenderness. It will melt in your mouth. Served with rice & beans or tostones

### ROPA VIEJA 19

Braised pulled hanger steak, slow cooked in a rich tomato sauce with bell peppers. Served with rice beans

### BISTEC A LA TAMPIQUEÑA 27

Grilled hanger steak with pico de gallo and grilled onions, served with home fries.

### CHURRASCO 28

Grilled marinated skirt steak served with your choice of mashed potatoes or french fries and a side of chimichurri

### GRILLED SALMON 27

Grilled atlantic salmon topped with our mango mojo, served with sweet mashed plantains

## BURRITOS

A 12" warm flour tortilla filled with rice, beans, monterrey jack cheese, sour cream and guacamole

### VEGETARIAN 14.50

Spinach, mushrooms, monterrey jack and avocado

### EL PAJARITO 16

Pulled rotisserie chicken

### EL TORO 16

Grilled marinated steak

### EL COCHINITO 17

Spicy pulled pork (carnitas)

### SHRIMP BURRITO 17

Grilled shrimp

- MAKE IT A BURRITO BOWL (+\$2) -

- TRY IT DEEP FRIED CHIMICHANGA (+\$2) -

- DOUBLE MEAT (+\$8) / DOUBLE SHRIMP (+\$10) -

**TACO TUESDAY**  
**\$3 TACOS**  
**HAPPY HOUR**  
**ALL NIGHT**

**FAJITA**  
**WEDNESDAY**  
**FREE CLASSIC**  
**MARGARTIA**  
WITH FAJITA PURCHASE (4PM-7PM)  
**HAPPY HOUR ALL NIGHT**

**WEEKEND**  
**BRUNCH**  
**SATURDAY &**  
**SUNDAY**  
**11:30AM TO 4:00PM**

## SIZZLING FAJITAS

Served on a sizzling skillet over sautéed onions and peppers. Served with 3 warm tortillas, rice, beans, guacamole, sour cream and pico de gallo

VEGETABLE / 18

CHICKEN / 23

STEAK / 24

SHRIMP / 24

SURF AND TURF / 26

## TABLE SIDES

Rice \$4

Beans \$4

Tostones W/ Garlic Sauce \$7

Maduros \$7

Pico De Gallo \$4

Salsa \$4

Chips \$3

French Fries \$7

Warm Corn tortillas (4) \$3

Warm Flour tortilla (2) \$3

## COLD BEVERAGES

### AGUAS FRESCAS

REGULAR ORANGE JUICE \$4 | FRESH LEMONADE \$5

### SODAS \$4

COKE | DIET COKE | GINGER ALE | PEPSI | SPRITE  
DIET SPRITE | SELZER | BOTTLE WATER

### MEXICAN SODAS / JARRITOS \$5

LEMON | TAMARIND | MANDARIN | PINEAPPLE  
GRAPEFRUIT

## HOT BEVERAGES

Coffee - 4

Tea - 4

Mexican Chocolate - 6

Mexican Coffee (with Khalua OR Tequila) - 10

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**ASK YOUR SERVER OR MANAGER ABOUT HOSTING  
YOUR NEXT PRIVATE EVENT AT BLUE AGAVE.**

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# DRINK MENU

## MARGARITAS

### MARGARITA DE LA CASA 10

silver tequila, triple sec, house sour mix.

frozen +\$1 | extra shot +\$7

MAKE IT A PITCHER



Rocks \$46 | Frozen \$49

### FRUIT MARGARITA 11

mango, passion fruit, tamarind, hibiscus, coconut [strawberry, raspberry, pomegranate (+\$1)]

frozen +\$1 | extra shot +\$7

MAKE IT A PITCHER



Rocks \$49 | Frozen \$53

## SPECIALTY MARGARITAS

### MEZCAL MARGARITA 15

mezcal joven, triple sec, fresh lime juice, simple syrup and chili rim.

mango, passion fruit, tamarind, coconut [strawberry, raspberry pomegranate +\$1]

### SPICY MARGARITA 15

tanteo jalapeno Infused tequila, triple sec, house sour mix and chili rim.

mango, passion fruit, tamarind, coconut [strawberry, raspberry pomegranate +\$1]

### SKINNY MARGARITA 15

organic dulce vida silver tequila, fresh lime juice and agave syrup.

### PINA COLADA MARGARITA 15

1800 coconut tequila, orange liquor, fresh pineapple juice, house sour mix.

### SANGRIA MARGARITA 15

silver tequila, triple sec, lambrusco, house sour mix.

### EL BULLDOG 14

frozen margarita w/ a flipped coronita

### EL FRENCH BULLDOG 18

our frozen margarita with a flipped miniature hennessy cognac bottle.

### HIBISCUS POMAGRANATE 16

padresito silver tequila, cointreau, hibiscus-pomegranate juice, chili rim.

### CUCUMBER MINT MARGARITA 15

choose: tequila or mezcal. cucumbers, lime juice, mint, simple syrup, chili rim

## PREMIUM MARGARITAS

served on the rocks, w/ fresh sour mix, orange liqueur

16

1

### CHOOSE YOUR TEQUILA

PATRON . DON JULIO  
ESPOLON . CASAMIGOS

2

### CHOOSE YOUR STYLE

CLASSIC OR FRUIT (+\$1)

3

### CHOOSE YOUR RIM

SALT, SUGAR OR CHILI

## COCKTELES

### LA MEZCLA 15

mexxo mezcal, bacardi spiced rum anchos reyes, tamarind puree, pineapple juice, lime juice, agave syrup, dash of bitters and chili rim.

### SPICY MEZCALINA 15

mezcal maguey/espadin, chile poblano liqueur, passion fruit puree, lime juice, agave syrup chili rim.

### PINEAPPLE VODKARITA 15

absolut mango, mango puree, orange liquor, fresh pineapple juice, sugar rim.

### STRAWBERRY CAIPIRINHA 15

silver cachaca, fresh strawberry puree, lime wedges and agave syrup.

## MOJITOS

made with fresh mint, lime wedges, simple syrup and sparkling water

### TRADITIONAL MOJITO 12

baha white rum

### COCONUT MOJITO 14

baha white rum, coconut cream

### RASPBERRY MOJITO 14

bacardi raspberry, raspberry puree

### MANGO MOJITO 14

bacardi limon, mango puree

### SKINNY MOJITO 15

bacardi limon, organic agave syrup

## CERVEZAS 7

CORONA . CORONA LIGHT . DOS EQUIS . VICTORIA PACIFICO . MODELO (NEGRA & ESPECIAL)

## WINE 10

### WHITE

CHARDONNAY

PINOT GRIGIO

SAUVIGNON BLANC

### RED

MALBEC

CABERNET SAUVIGNON

MICHELADA 10

SANGRIA

RED OR WHITE 10