

Fresh Agave

MEXICAN BAR & GRILL

Best Margaritas in town!

DON AGAVE MARGARITA

Don Julio silver, fresh lime, agave nectar and a splash of sparkling soda \$23

CEXY MARGARITA

Hornitos sauza, fresh lime, agave nectar and a splash of sparkling soda \$21

TAMARINDO MARGARITA

(Ta-ma-rin-doe)

Try everyone's favorite sweet and spicy margarita.

Tequila, tangy tamarind pulp, sweet & sour mix. Rimmed with tajin \$17



SPICY MARGARITA

Gold Tequila, Triple sec, sweet & sour mix and fresh jalapenos \$16



FRESH AGAVE MARGARITA

Silver Tequila, fresh lime, agave nectar and a splash of sparkling soda \$17

MARGARITA DE LA CASA

Gold Tequila, Triple sec and Sweet & sour mix \$15

111 MARGARITA

Gold Tequila, Triple sec, sweet & sour mix, and a float of Chambord \$17

MARGARITAS DE SABOR

Flavored Margaritas. Strawberry, Peach and Mango \$17

NON-ALCOHOLIC BEVERAGES

Mineral Water - Sparkling & Still

Soda, Iced Tea, Starbucks Coffee

Mexican Specialty Drinks

MEXICAN MULE

Silver Tequila, Ginger beer, lime juice \$14

CHARRO NEGRO

Cuervo Tradicional Tequila, Coke and a splash of club soda \$ 14

Beer

Corona Premier • Corona • Pacifico
Coors Light • Modelo Especial • Modelo Negra
Michelob Ultra • Budweiser

DOMESTIC
Bottle \$8.50

PREMIUM
Bottle \$9
16oz Draft \$9

Wine

MOET & CHANDON BRUT IMPERIAL -
Glass \$27 Bottle \$130

KIM CRAWFORD WINES -
Sauvignon Blanc
Glass \$14 Bottle \$68

Pinot Noir
Glass \$14 Bottle \$65

Pinot Grigio
Glass \$14 Bottle \$55

Chardonay
Glass \$14 Bottle \$58

Tequilas

Silver
Patron
Don Julio
Herradura
Casamigo

Ánejo
Patron
Don Julio
Herradura
Casamigo
Don Julio 1942
Don Julio 70

Reposado
Patron
Don Julio
Herradura
Casamigo
Clase Azule

Fresh Agave

MEXICAN BAR & GRILL

Appetizers

GUACAMOLE FIESTA

Onions, tomatoes, cilantro and lime.
Prepared at table side! \$18

TAQUITOS

Fried rolled corn tortilla filled with your choice of chicken or beef garnished with lettuce, tomatoes, sour cream, black olives, green onions, guacamole and cotija cheese \$15

CEVICHE

Fish marinated in lime juice, tomatoes, onions, cilantro, avocado and clamato juice \$20

SHRIMP COCKTAIL

Shrimp, cocktail sauce, cucumber, onions, tomatoes, cilantro and avocado \$19

Soup and Salads

CHICKEN TORTILLA SOUP

A brothy soup with shredded chicken topped with tortilla chips and pepper Jack cheese \$12

TOSTADA FRESCA

Choice of shredded chicken or beef, refried beans, lettuce and tomatoes. Topped with green onions, black olives, guacamole, sour cream and Monterrey cheese. Served with a tostada \$20
Fajita Chicken or Beef \$22

FAJITA SALAD

Chicken or Beef Fajitas with grilled onions and bell peppers, iceberg lettuce, cucumbers, tomato and avocado with choice of dressing \$22

Veggie Options

VEGGIE ENCHILADAS

Carrots, spinach, zucchini, mushrooms, broccoli topped with green tomatillo sauce, Monterrey cheese and sour cream. Served with rice and beans \$19

VEGGIE QUESADILLA

Flour tortilla, Monterrey cheese, carrots, zucchini, mushrooms, broccoli, spinach, tomatoes, green onions and black olives with sour cream, guacamole and pico de gallo \$19

VEGGIE TACOS

Choice of tortillas. Sauteed carrots, zucchini, mushrooms, broccoli and spinach. Garnished with lettuce, Monterrey cheese and avocado. Served with rice and beans \$19

Platos de la Casa

Served with rice and choice of refried or black beans

CHILE RELLENOS

Two fluffy poblano peppers stuffed with Monterrey cheese. Topped with ranchera sauce and cotija cheese. Choice of corn or flour tortillas \$23

FISH CHIPOTLE

Fish fillet topped with Shrimp and Chipotle sauce \$27

FAJITAS AGAVE

Marinated Chicken or Beef, grilled onions and bell peppers. Served on a sizzling skillet. Garnished with guacamole, sour cream and pico de gallo. Choice of corn or flour tortillas \$26
Shrimp \$28

CAMARONES A LA DIABLA

Jumbo Shrimp Sauteed with our own homemade spicy salsa, green peppers and onions. Choice of flour or corn tortillas \$26

CARNITAS GUADALAJARA

Slow braised pork served with pico de gallo, guacamole, jalapenos and cilantro. Choice of flour or corn tortillas \$26

Especialidades

NACHOS

Chips, refried beans, Monterrey cheese, tomatoes, green onions, jalapenos, sour cream, black olives, and guacamole \$19
Shredded Chicken or Beef \$20
Chicken or Beef Fajita \$23

QUESADILLA

Flour tortilla, Monterrey cheese, green onion, tomatoes, black olives and mushrooms. Served with guacamole, sour cream and pico de gallo \$19
Shredded Chicken or Beef \$22
Chicken or Beef Fajita \$23
Shrimp \$24

Tacos

Enchiladas

Burritos

Served with rice and choice of refried or black beans

THREE JIMADORES

Three tacos. Beef Fajitas, Chicken Fajitas and Carnitas topped with guacamole, pico de gallo and cheese. Choice of flour or corn tortillas \$22

SEAFOOD TACOS

Choice of grilled Fish or Calamari, avocado, pico de gallo, cabbage and chipotle sauce. Choice of flour or corn tortillas \$22

ENCHILADAS

Corn tortillas, Monterrey Cheese Served with sour cream and guacamole. Choice of red, green or Ranchera sauce \$20
Shredded Chicken or Beef \$22
Shrimp \$24

FAJITA BURRITO

Marinated chicken or beef with grilled onions and bell peppers topped with pico de gallo, sour cream and guacamole \$23

CARNITAS BURRITO

Braised pork, tomatillo sauce with Monterrey cheese, pico de gallo and guacamole \$23

BURRITO DE LA CASA

Choice of shredded chicken or beef. Topped with red sauce and Monterrey cheese. Served with sour cream \$22

Desserts \$10.50

CHURROS

FLAN

FRIED ICE CREAM

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

Water upon request only