

DINNER

MON-FRI 4PM-2AM • SAT 11AM-2AM • SUN 10AM-2AM

**BLUE
AGAVE
MEXICAN
FOOD**



APPETIZERS

CHICKEN TORTILLA SOUP

Chicken, corn, carrots, garbanzo and kidney beans in a South-Western inspired chicken and tomato broth, topped with tortilla strips and avocado **Cup \$6 Bowl \$9**

GUACAMOLE FRESCO v

Fresh avocado, lime, cilantro, chiles, tomato, and onion \$13

QUESADILLA

Jack cheese melted to perfection in a grilled flour tortilla, served with guacamole, pico de gallo, and lime crema \$13 **Veggies +\$1, Grilled Chicken, Carne Asada, Blackened Gulf Shrimp +\$3**

ELOTE *House Favorite!*

Two ears of corn, grilled to perfection and generously covered with mayo and chile pequin, topped with queso fresco \$8

HABANERO BBQ CHICKEN WINGS

Habanero-rubbed wings fried and tossed in a spicy BBQ sauce then finished on the grill, served with chipotle ranch and carrot strips \$15

QUESO FUNDIDO v

A blend of four cheeses and cilantro topped with a fresh jalapeño slice and pico de gallo, served with warm flour tortillas \$12 **Chorizo +\$3 or Crab +\$6**

BLUE AGAVE MUSSELS

PEI mussels in a creamy chile sauce and chipotle rouille, served with crostini \$16

CEVICHE

Lime-cured white fish and shrimp with onion, cilantro, serrano peppers, mayo, tomatoes, and hot sauce placed on two tostadas \$16

TACOS

Three tacos served on soft flour or corn tortillas (GF) with lettuce, pico de gallo, and Jack cheese, served with black beans and Agave rice

CARNE ASADA

Grilled skirt steak \$18

POLLO

Pulled or grilled chicken \$15

CAMARONES ADOBO

Blackened Gulf shrimp \$18

PESCADO

Blackened tilapia \$16

AGUACATE v

Beer-battered avocado \$16

HONGO v

Mushroom \$15

BA TACOS

Two specialty tacos with traditional accompaniments

AL PASTOR

Traditional seasoned pork on corn tortillas with a piña and jicama salsa and lime crema, served with white rice and refried beans \$19

ROPA VIEJA *House Favorite!*

Slow-cooked pulled skirt steak on corn tortillas topped with avocado, cilantro, and diced onions, served with white rice and black beans \$19

ROCKFISH

Tempura rockfish on flour tortillas topped with house-made chipotle slaw and a savory avocado sauce, served with a side of black beans and white rice \$19

SALADS

CAESAR SALAD

Chopped romaine tossed in house-made Caesar dressing with queso fresco and tortilla strips \$9

TACO SALAD v *House Favorite!*

Crunchy flour tortilla bowl filled with black beans, romaine lettuce, pico de gallo, Jack cheese, and avocado, served with a side of chipotle ranch dressing \$11

SALAD ADD-ONS

Blackened Tilapia +\$6

Grilled Chicken +\$5

Carne Asada +\$7

Fried Avocado +\$6

Blackened Gulf Shrimp +\$7

GF = GLUTEN-FREE • V = VEGETARIAN • P = CONTAINS PEANUTS • CATERING FOR PARTIES AND EVENTS AVAILABLE
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• • CONSUMING RAW OR UNDERCOOKED ANIMAL FOODS MAY INCREASE YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS • •

BURRITOS

All burritos served on flour tortillas topped with specified sauce, pico de gallo, and queso fresco

POLLO

Tender pulled chicken rolled with refried beans and queso fresco on a bed of Agave rice, topped with mole amarillo \$16

CARNE ASADA

Grilled skirt steak rolled with black beans and queso fresco on a bed of white rice, topped with chile rojo sauce \$19

CHORIZO

Housemade chorizo sausage rolled with black beans and queso fresco on a bed of white rice, topped with chile rojo sauce \$17

FAJITAS

All fajitas served with lettuce, pico de gallo, Jack cheese, lime crema, flour tortillas, sautéed onions and peppers, with Agave rice and black beans

CARNE ASADA

Grilled skirt steak
For one \$23 For two \$40

GRILLED POLLO

Tender, grilled chicken breast
For one \$19 For two \$35

CAMARONES ADOBO

Blackened Gulf shrimp
For one \$23 For two \$40

COMBINATION

For one (choose two) \$22
For two (choose two or three) \$38

ADD A SIDE GUACAMOLE \$5
EXTRA TORTILLAS \$1.50

DOS BURRITOS

Smaller versions of the same great burritos! Choose two: pollo, carne asada, chorizo, or vegetal \$30

VEGGIE V

Seasonal vegetables and mushrooms on a bed of white rice, topped with vegetable salsa, served with black beans and a side of guacamole \$16

SEAFOOD *House Favorite!*

Crab, shrimp, onions, peppers, and garlic on a bed of white rice, topped with cheese sauce and mole amarillo \$28

GF CORN TORTILLA AVAILABLE

ENCHILADAS

Corn tortillas filled and baked

POLLO P

Tender pulled chicken with Mexican cheeses, served with Agave rice and your choice of beans, topped with mole amarillo or mole poblano and queso fresco \$17

CARNE ROJO *House Favorite!*

Grilled skirt steak with Mexican cheeses in a housemade chile rojo sauce, served with Agave rice and black beans \$19

CHORIZO GF

Housemade chorizo with Mexican cheeses topped with chile rojo sauce, served with Agave rice and black beans \$18

GF CORN TORTILLA AVAILABLE

BEVERAGES

HORCHATA

Cinnamon rice milk \$5

AGUA FRESCA

Strawberry, Mango, Hibiscus \$5

JARRITOS MEXICAN SODA

Pineapple, Fruit Punch, Mandarin, Tamarind, Lime, Grapefruit \$4

COCA-COLA MEXICANA \$4

EL TORO GRANDE

A two-foot, four-pound burrito filled with pollo, carne, vegetables, rice, beans, and two jalapeños, topped with mole rojo \$49

CHALLENGE

Eat the El Toro in 30 minutes or less and get your burrito on the house and a T-shirt!

DESSERTS

FRIED ICE CREAM

Vanilla ice cream hand-rolled in crunchy cereal, fried crisp, drizzled with honey and chocolate syrup, topped with cinnamon whipped cream \$8

MOLTEN CHOCOLATE CAKE

A rich, chocolate cake, topped with cinnamon whipped cream and chocolate sauce, served warm \$8

CHURROS

Mexican pastries fried and rolled in cinnamon sugar, served with Abuelita chocolate sauce and a scoop of ice cream \$8

SUNDAE EN FUEGO

A huge sundae! Vanilla ice cream topped with Mexican chocolate, house-made cinnamon whipped cream, and churros. Drizzled with a FLAMING shot of Grand Marnier and reposado tequila. \$18

SIDES

WHITE RICE V	LIME CREMA \$1
AGAVE RICE V	GUACAMOLE \$5
REFRIED BEANS	
BLACK BEANS V GF	
CHIPOTLE SLAW V	
\$4.50	

SOFT DRINKS, ICED TEA, & LEMONADE \$3

BLUE AGAVE COFFEE

Custom blend of Costa Rican beans, Mexican Pluma, and Dutch chocolate Bourbon Santos \$5

16 oz Bag of Whole Beans \$15

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19% GRATUITY WILL BE ADDED TO ALL CHECKS • THERE IS A 3% PROCESSING FEE FOR DEBIT CREDIT CARD, AND MOBILE TRANSACTIONS