

ANTOJITOS (APPETIZERS)

Guacamole Prepared tableside with Avocado, Serrano pepper, Pico de Gallo, cilantro, and lime. Served with tortilla chips. 11.5
Add corn & black bean salsa or fresh mango 1

BBQ Wings Crispy wings tossed in our house BBQ sauce served with Mexicali dipping sauce. Choose Habanero BBQ sauce or our milder BBQ sauce. 10.5

Fritura de Calamari Cornmeal battered calamari and sliced jalapenos, Pico de Gallo, quick fried until crisp; served with a Chipotle Aioli. 10.5

Taquitos Crispy rolled flour tortillas stuffed with Mesquite grilled chicken. 9

Mango Glazed Chicken Skewers served over Black Bean and Corn Salsa, with Jicama Slaw. 9

Empanadas three of our house made flaky pastry shells, served with Mexicali dipping sauce and filled with your choice of:
•Beef Barbacoa 9 • Grilled Vegetables with cheese 7.5

Lobster, Black Bean & Corn Tostada Knuckle and claw lobster tossed with roasted corn, mixed cheeses, black beans, Avocado, lettuce, cilantro and Manchego cheese on a crisp red corn tortilla. 10.5

Queso Fundido A bubbling fondue of Mexican Cheeses, with roasted Poblano Rajas and grilled onions; served with warm flour tortillas. 10 • Add Chorizo Sausage. 12

Ceviche de Atun Fresh Ahi Tuna with Mango, Red Onion, Poblano pepper, cilantro and lime. 10.5

Flautas Slow cooked spicy BBQ pulled pork inside corn tortillas fried to a golden brown served with cool Avocado dipping sauce, mixed cheeses, sour cream sauce and topped with Queso Fresco. 8.5

SOPAS (SOUPS)

Chicken Tortilla Avocado, cilantro, scallions, Serrano pepper, Pico de Gallo and tortilla strips. 6

Vegetarian Chili Crème fraîche, mixed cheeses, Pico de Gallo, scallions and tortilla strips 6
Add Grilled Steak 3 • Add Grilled Chicken 2

TACOS Y ENCHILADAS

All served with rice and your choice of refried or Vegetarian Black Beans Any two 11.5 • Any three 13.5

Tacos Choice of soft flour or crispy corn tortillas filled with shredded lettuce, mixed cheeses, Pico de Gallo and choice of

Chicken Adobo, Spicy Beef, Grilled Vegetable, Crispy Fish, Spicy BBQ Pork or Spicy Chorizo Sausage

Enchiladas Rolled corn tortillas, baked, stuffed with choice of:

- **Chicken Adobo with Crème Fraîche Sauce**
- **Spicy Beef with Pasilla Chile Sauce**
- **Grilled Vegetables with Ranchero Sauce**
- **Mixed Cheese with Chili con Queso**
- **Spicy BBQ Pork**
- **Spicy Chorizo Sausage**

BURRITOS & CHIMICHANGAS

All served with rice and your choice of refried or Vegetarian Black Beans

Chicken Adobo with Crème Fraîche Sauce. 12.5

Grilled Chicken with Tomatillo Sauce. 13

Spicy Beef with Pasilla Chile Sauce. 12.5

Grilled Vegetable with Salsa Fresca. 11

QUESADILLAS

Served with Pico de Gallo. Add Sour Cream .50 Add a side of Guacamole 2

Grilled Portobello and Spinach 10

Spicy Shrimp with roasted Black Bean and Corn Salsa 12.5

Grilled Chicken with roasted poblano and onions. 11.5

Grilled Steak with roasted poblano and onions. 12.5

Spicy BBQ Pork with roasted poblano and onions. 11.5

EXTRAS & SIDES

Choose from: Refried Black Beans • Grilled Vegetables • Mexi Rice • Yucca Fries • Vegetarian Black Beans • Papas Fritas 4

Choose from: Guacamole • Chicken Tamale 5

WRAPS AND BURGERS

All served with Papas Fritas and cumin ketchup. Wheat tortilla available. Substitute Yucca Fries 2.5 • Add Bacon 1.5

Grilled Chicken Wrap Grilled chicken breast with grilled peppers and onions, shredded lettuce, mixed cheeses, Pico de Gallo and our Chile Caesar dressing. 9.5

Spice Rubbed Steak Wrap Grilled and sliced thinly with mixed cheese, Mexican rice, grilled peppers and onions; drizzled with Chimichurri sauce. 12.5

Porto-Pollo Wrap Grilled marinated Portobello mushroom and chicken breast with sliced Avocado, lettuce, Mexicali ranch dressing and Pico de Gallo. 9.5

Serrano Burger Grilled burger with roasted serranos, Chihuahua cheese, Pico de Gallo, shredded lettuce, Chipotle mayonnaise and served on a rustic Mexican roll. 11

Mexi Burger Grilled burger with sliced Avocado, refried black beans, Pico de Gallo, shredded lettuce and Chipotle mayonnaise. Served on a rustic Mexican roll. 11

Verdura Wrap Mixed grilled vegetables with spinach, Pico de Gallo, Cilantro-Lime vinaigrette & mixed cheeses. 8.5

Black Bean Burger A corn crusted black bean pattie with Chihuahua cheese, shredded lettuce, tomato, Avocado, red onion and Mexicali Ranch dressing. Served on a rustic Mexican roll. 10

DEL MAR (FROM THE SEA)

Mexicana Style Paella Shrimp, Lobster, Clams, Mussels, and Chorizo simmered with Mexican rice in a zesty Tomato-Cilantro broth. 23.5

Chicken and the Sea Grilled chicken breast, topped with Chihuahua cheese and Pico de Gallo, served with grilled sugar cane skewered shrimp, grilled vegetables, Mexican rice and Vegetarian Black Beans. 18.5

Tilapia en Tortilla Fresh Tilapia fillet with a crisp tortilla crust, citrus salsa, grilled vegetables, Jicama slaw & Yucca fries. 18

Lobster Enchiladas Knuckle and claw lobster meat with roasted corn, black beans, and mixed cheese rolled in soft corn tortillas and baked in a lime-sour cream sauce. Served with Mexican rice and Vegetarian Black Beans. Topped with Manchego cheese. 20.5

Pasilla Rubbed Tuna Ahi tuna rubbed with a Pasilla crust, grilled and served with roasted corn, black bean and mango salsa, Mexican rice, crispy tortilla strips and drizzled with Chimichurri sauce. 21.5

DE LA TIERRA (FROM THE LAND)

Steak Arrechera Garlic and chile rubbed steak, grilled and sliced, served with Chipotle roasted tomatoes poblano rajas, served with Jicama Slaw & Yucca fries. 20.5

Tacos Alambres Traditional peasant style tacos made from a ragout of chicken, steak, bacon, peppers and onions in soft flour tortillas with Oaxaca cheese and Avocado. Served with Mexican rice and Vegetarian Black Beans. 17.5

Grilled "Gaucho" Steak Flat Iron steak, rubbed with chili seasonings, grilled, served with Chipotle whipped potatoes served over pasilla chile sauce and topped with Chili Onion Rings. 20.5

Pasta Perez Blackened chicken, gemelli "spiral" pasta, bacon, Spanish onions, diced tomatoes and peas tossed in a Cajun cream sauce. Topped with Chihuahua and Manchego cheese. 16

Agave Street Taco's Shredded Pork served with two soft blue corn tortillas. Comes with Shredded cabbage, Pico de Gallo & Chihuahua cheese. Choose your sauce: Avocado Sauce, Chipotle sauce or Sour Cream. 12
Sub shrimp 2.5

Pot Roast a la Casita Mexican style Beef Pot Roast with Chipotle whipped potatoes and braised carrots. 16

ENSALADAS (SALADS)

Spinach Ensalada Crisp fresh Jicama, fresh spinach, red onion, grape tomatoes & oranges with a Housemade Cilantro-Lime dressing. 9.5
• Add chicken 11.5

Grilled Salad Mixed Lettuces with sliced tomatoes, grilled peppers and onions, Housemade Chipotle honey-mustard dressing, mixed cheeses, Guacamole, Pico de Gallo, Crème fraîche & grilled chicken. 10.5 • Add steak or shrimp. 12.5

Ensalada Caesar Romaine lettuce, roasted corn, Black Bean and Corn Salsa, Manchego cheese, and crispy tortillas in our Housemade Chile Caesar dressing. 9.5 • Add chicken 11.5 • Add steak or shrimp 12.5

Santa Fe Salad Crisp mixed greens with fresh Avocado, tomatoes, Black Bean and Corn Salsa, Housemade Mexicali Ranch dressing and mixed cheeses served on a warm flour tortilla with grilled chicken. 10.5

Ensalada Tostada Lettuce topped with Chicken Adobo or seasoned ground beef, Black Bean and Corn Salsa, Pico de Gallo, Guacamole, mixed cheese, Crème fraîche, Housemade Salsa vinaigrette served in a tortilla basket. 10.5

Sugar Cane Skewered Shrimp Salad Grilled sugar cane skewered shrimp with guava puree served over a salad of Avocados, tomato, peppers, red onion and mixed greens, tossed with a Housemade Salsa vinaigrette. 12

BEBIDAS

Jarritos (Mexican sodas: orange, grapefruit, pineapple.) 3.50
Saratoga Spring Water 3.25
San Pellegrino Sparkling Water 4
Limeade (Mexican Lemonade) 3
Avery's Rootbeer 4

Hot Tea Premium Selection 3.5

Organic Mexican Coffee, French Press
Serves two 5
Serves four 9

CERVEZA DE BARRIL (ON TAP)

Dos Equis, Amber 5
Pacifico 5
Modelo Especial 5

CERVEZA

Corona 5.50
Corona Light 5.50
Dos Equis, Lager 5
Sol 5
Negra Modelo 5
Tecate (can) 4
Coors Light 4
Budweiser 4
Bud Light 4
Miller Lite 4
Michelob Ultra 4
Kaliber non-alcoholic 4
Sam Adams 5
Sam Adams (Seasonal) 5
Sierra Nevada 5
Lagunitas (Specialty) 5
Amstel Light 5
Blue Moon 5
Stone Arrogant 9
Bastard, Double IPA 9
Stella Artois 5
Limbo 6
Angry Orchard 5

WINE

Our wine list is available by the glass or bottle.

WHITES - BLANCOS

Pinot Grigio, Benvolio, Friuli, Italy 8 / 30
Pinot Grigio, Ruffino, Lumina, Italy 8 / 30
Sauvignon Blanc, Terranoble, Chile 8 / 30
Sauvignon Blanc, Oyster Bay, NZ 9 / 32
Chardonnay, Canyon Road, CA. 7 / 25
Chardonnay, Great American Wine Company, CA 8 / 30
Riesling, Sea Glass, CA 8 / 30

REDS - TINTOS

Blend, Evolution, OR 8 / 30
Pinot Noir, Pepperwood Grove, Chile 8 / 30
Malbec, Alamos, Argentina 8 / 30
Malbec, Ruta 22, Argentina 8 / 34
Merlot, Red Rock, CA 8 / 30
Merlot, Hob Knob, France 9 / 32
Cabernet Sauvignon, Canyon Road, CA 7 / 26
Cabernet Sauvignon, The Show, CA 9 / 32

SPARKLING - ESPUMOSOS

Cava, Segura Viudas Brut, Spain 10 (glass only)
Make it a la fruta for 11

SANGRIA (RED OR WHITE)


 Enjoy our house-made sangria by the glass or pitcher. Glass 8 Pitcher 34


agave
Grill

* Thoroughly cooking meats, Poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

MARGARITAS ESPECIALES

All of our margaritas are made with our house-made sour mix containing freshly squeezed juices. Served with salt or sugar rim. Add Grand Marnier 2.

 **Margarita De La Casa** Silver Tequila and triple sec. Served on the rocks or frozen. 8.5

 **La Fruta Margarita** Our house margarita blended with your choice of fresh strawberry, mango, passionfruit, wildberry, or raspberry fruit puree. Served on the rocks or frozen. 9.5

The Harvester El Jimador Blanco and Patron Citronge. 10

Pear Mango Vodkarita Absolut Pear Vodka, mango puree, triple sec. Served with a sugared rim. 10

Chambord Sauza tequila, Patron Citronge, and Chambord liquor. 10

National Herradura Silver and Patron Citronge. 10

La Tradicional Cuervo Tradicional and Patron Citronge. 10

Agave-rita Our 32oz. margarita. Great for two! Silver tequila, triple sec, rocks. 18
Frozen Agave-rita. 22 Add Grand Marnier float. 4 Add one of our La Fruta purees. 2

The Original Don Julio Silver, fresh lime juice and Agave nectar. 12

Milagro Berry Milagro Silver, Patron Citronge, and wildberry puree. 12

Pomegranate Hornitos Reposado, Patron Citronge and pomegranate juice. 11

La Fresca Cazadores Reposado, Patron Citronge, fresh squeezed lime juice, orange juice and Agave nectar. 12 Skip the nectar and make it a 'Skinny' Margarita 12

Chili Passionfruit Serrano-infused Sauza tequila, triple sec, and passionfruit puree. 10

Hotel California Hotel California Blanco Tequila, Cabernet and Patron Citronge. 12

Apple Cinnamon Cinnamon infused tequila, apple juice, and a cinnamon sugared rim. 10

 **Habanero Mango** Gran Centenario Plata, Patron Citronge, and a Mango-Orange Habanero puree. Served on the rocks. 11

RumRita Don Q Limon and our house made sour mix. Choose any flavor of our La Fruta Puree. 10

TEQUILAS

Each tequila is served in single (1oz) or Double (2oz) size.

BLANCO TEQUILA

Blanco, also called silver or plata, is tequila as it comes from the still; aged no longer than 60 days in metal tanks, and recommended for mixed drinks.

Sauza Straight forward Agave flavor with crisp bite 7 / 11

El Jimador Meaning "the harvester," great with margaritas 7 / 11

Gran Centenario Subtle, finish with cinnamon & pepper 7 / 11

Corralejo Light caramel tones with a quick finish 7 / 11

1800 Smooth on palate, sweet finish 8 / 12

 **Casa Noble** Earthy citrus and Agave flavor 8 / 12

Cazadores A smooth Agave nose with a vanilla finish 8 / 12

Herradura A classic, great for sipping or margaritas 8 / 12

Corzo Elegant with notes of citrus & vanilla 8 / 12

Siete Leguas Pleasantly earthy, Agave nose, with a peppery finish 8 / 12

Tres Generaciones Hints of citrus & sweet floral. Triple distilled 8 / 12

Don Julio Agave, pepper, & floral flavors. Very smooth 8 / 12

Chinaco Bouquet of pear, dill and lime 8 / 12

Avion Notes of mint, citrus & pepper. Exceptionally smooth 8 / 12

Hotel California Notes of white pepper & tropical fruit 8 / 12

Organic 1 Earthy, citrus, and herbal 8 / 12

Cruz Citrus with hints of cinnamon & black licorice 8 / 12

Cabo Wabo Sweet heat to the palate, light sweet finish 9 / 13


Patron Ultra smooth on palate & hints of vanilla 9 / 13


Partida Citrus, fresh herbs and tropical fruit 9 / 13

El Tesoro Sweet Agave, mature pina, ripe flavors 9 / 13

Centinela Smooth with hints of pears, plums, pineapple and herbs 9 / 13

Milagro Clear and Crisp with spicy black pepper finish 9 / 13

 **Casamigos** Hints of Agave, vanilla and grapefruit 9 / 13

 **Suerte** Light herbal, citrus, and sweet Agave notes 9 / 13

DeLeón Notes of raw chocolate, vanilla, spice & Agave 15 / 23

REPOSADO TEQUILA

Reposado, meaning, "rested", refers to the tequila that is aged anywhere from two months to one year in oak. This is a great choice for those who fear the tequila bite. Aging the tequila mellows some of the Agave flavors and the sweet oak imparts a smooth finish, making for great shots.

Maestro Dobel Aged in oak, and filtered to create crispness of luxury vodka 8 / 12

Jose Cuervo Tradicional Lots of vanilla. Great value 8 / 13

Sauza Hornitos Hornitos means "little ovens," peppery flavors 8 / 13

Corralejo Light caramel, honeyed sweetness 8 / 13

Gran Centenario Cuervo family, lots of vanilla 8 / 13

Herradura Spicy nose & light, caramel flavors, slow heat 9 / 14

Cazadores Earthy, spicy, pungent flavors, hints of vanilla 9 / 14

Chinaco Nose of citrus zest, fruity, spicy finish 9 / 14

1800 Sweet caramel nose, earthy palette 9 / 14

Corzo Citrus & vanilla with hints of oak & honey 9 / 14

Hotel California Floral bouquet with lightly toasted vanilla 9 / 14

Don Julio Lightly sweet in the mouth, light heat, no after taste 9 / 14

Avion Savory peach, cherry and cinnamon. Hint of vanilla 9 / 14

Organic 2 Spicy notes of vanilla, anise and hint citrus 9 / 15

Cabo Wabo Agave, dill & oak, some pepper 10 / 15

Partida Smooth & rich with a touch of sweetness 10 / 15

Patron Pale amber, sweet Agave, long finish 10 / 15

Suerte Plum, butterscotch and oak notes 10 / 15


Centinela Flavors of cinnamon, vanilla, caramel, nutmeg and oak 10 / 15

Siete Leguas Pleasant Agave flavor and wooden notes 10 / 15

El Tesoro Mild Agave, earthy, spicy & floral attributes 10 / 15

Milagro Natural and clean with notes of vanilla 10 / 15

 **Casamigos** Caramel with hints of cocoa 10 / 15

 **Fortaleza** Light honey with vanilla & pepper 10 / 16

Casa Noble (Certified Organic) Sweet Agave, vanilla & oak 11 / 16


Milagro Select Barrel Mellow honey, vanilla & spice 14 / 19

Clase Azul Intense amber, silky, woody, and fruity 14 / 24

DeLeón Notes of citrus with a mix of butterscotch & Agave 17 / 26

COCTELES

 **Traditional Mojito** Rum, mint, lime, and sugar cane juice. 9

 **La Fruta Mojito** Choose any flavor of our La Fruta Puree, served with Rum, mint, lime and sugar. 10

Agave's Own Hard Limeade Our classic fresh squeezed Limeade paired with vodka and a splash of iced tea. 9 Choice of La Fruta Puree. 1

 **Agave Cosmo** Sauza tequila, triple sec, cranberry, and fresh lime juice. 9

La Fruta Caipirinha Choose any flavor of our La Fruta puree, served with Leblon, muddled lime, and sugar. 10 Traditional Caipirinha 9

Strawberry Mohini Don Q Limon, fresh strawberries, mint, lime juice, and a splash of soda. Served up. 11

Michilada Pacifico Lager blended with a dash of bloody mix, lime juice and Tapatio hot sauce. A refreshing Mexican thirst quencher! 7 Add a shot of Patron Silver 10

TEQUILA FLIGHTS

Three 1/2oz tequilas served with House Made Sangrita

The House of Luck Casamigos Silver, Casamigos Reposado and Suerte Anejo. 20

Natural, Three ways Casa Noble Silver, Clase Azul Reposado and Organic 3 Anejo. 22

Julio Family Reunion Don Julio Reposado, Don Julio Anejo and Don Julio 1942. 26

ANEJO TEQUILA

Aged at least one year to ten years, Anejos exhibit strong characteristics of oak aging such as vanilla, cedar, spice, butterscotch and caramel. These are great after-dinner drinks comparable to fine whiskies, single malt scotches or cognacs. Recommended for sipping.

Sauza Conmemorativo Aged 3 years with vanilla, molten finish 9 / 14

Gran Centenario Strong vanilla on nose and palate, sweet & woody 9 / 14

Tres Generaciones A pepper and oak blend with a hint of caramel 10 / 15

1800 Sweet vanilla & complexity 10 / 15


Herradura Amazing vanilla nose, smooth and dry, smoky finish 10 / 15

Cazadores Sweet peppery finish 10 / 15

Don Julio Cinnamon, pepper, caramel, light sweet aftertaste 10 / 15

Corralejo Smoky, one of Mexico's first distillers 10 / 15

Avion Hints of vanilla, caramel, coconut & maple. Rich & exquisite 10 / 15

 **Organic 3** Complex aromatic bouquet of golden hue of anejo 10 / 18

Partida Fruity with notes of cherry & almond 11 / 16

Corzo Light floral notes, balanced by rich honey and caramel 11 / 16

Patron Vanilla, white pepper, with a hint of caramel 11 / 16

Casamigos Roasted Agave, caramel and oak 11 / 16

Hotel California Vanilla, candied florals with a nose of spice & caramel 11 / 16


Milagro Hints of Coconut with a sweet and spicy finish 11 / 16

El Tesoro Complex nose, vanilla, oak aromas, vanilla finish 11 / 16

Chinaco Aromas of pear and vanilla luscious spicy, smoky finish 11 / 16

El Jimador Delightfully smooth, refined through oak aging 11 / 17

Siete Leguas Delicate buttery notes of Agave and citrus 11 / 17

 **Suerte** Moderate oak with hints of berry, chocolate and mint 11 / 17

Casa Noble (Certified Organic) Butterscotch, vanilla and oak 12 / 18

SUPREMAS

The supreme creations of some of the finest tequila distillers. We offer you our choice selection of these fine tequilas. Sit back and sip these bold refined flavors, or enjoy as an after dinner drink.


Cazadores Extra Anejo Notes of Agave, Cinnamon and vanilla 15 / 22

Gran Corralejo Semi sweet smooth finish 16 / 27

Cuervo Reserva De La Familia Oak, sweet spicy aftertaste, vanilla finish 16 / 28

El Tesoro Paradiso Smoky, with very rich complex flavors 16 / 28

Gran Patron Platinum Triple distilled and aged to perfection. 19 / 30

 **Don Julio 1942** Mature ripe Agave, silky textures, subtle finish 20 / 32

Herradura Seleccion Blend of rose petal, vanilla, and citrus with a smooth finish 29 / 51

Patron Burdeos Vanilla, raisin & dried fruit, similar to Bordeaux wine 47 / 78

POSTRES (DESSERTS)



Agave's House Made Cheesecake

Hartford's most famous dessert. Find out why. 8

Vanilla Flan

Our housemade version of this classic rich custard, served with fresh mango. 7

Chocolate Lava Cake

Moist chocolate cake, served warm with a molten chocolate center, topped with cajeta caramel sauce and our house made honey whipped cream. 7

Churros with Dulce de Leche

Mexican style doughnuts filled with raspberry, served with cajeta caramel dipping sauce. 7



Banana Chimichanga

A unique deep-fried treat with fresh banana and rich chocolate. Served warm with our house made honey whipped cream. 7

Crepas

Three delicate crepes filled with fresh berries, cajeta, chocolate sauce, vanilla bean ice cream and topped with our house made honey whipped cream. 7

Fried Mexicali Ice Cream

Chocolate Ice cream served with Raspberry Puree, Cajeta Caramel sauce, and House made honey whipped cream. 7

ORGANIC MEXICAN COFFEE

French Press Serves Two 5, Serves Four 9

agave
Grill