



AGAVE
restaurant & lounge

LIGHTER FARE

CHARCUTERIE BOARD 25

Artisan Meats & Cheeses | Preserves | Cornichons | Olives | Mustard | Almonds | Fruit | Crostini & Crackers

PROSCIUTTO ASPARAGUS 14

Wrapped then Grilled | Red Chile Béarnaise

SWEET CHILI-GARLIC SHRIMP 15

Spanish Chorizo | Shallots | Heavy Cream | Cilantro

CRISPY BRUSSELS SPROUTS 12

Bacon | Parmesan Cheese | Chile-Lime Garlic Vinaigrette

MEXICAN SHRIMP COCKTAIL 18

Spicy Cocktail Sauce | Avocado | Cucumber | Celery | Pickled Red Onion | Pico de Gallo
Charred Lemon | Cilantro | Tortilla Chips | Crackers

PROSCIUTTO & GOAT CHEESE FLATBREAD 18

Caramelized Onions | Fresh Arugula | Balsamic Glaze

SALADS

HOUSE SALAD 14

Mesclun Greens | Spinach | Roasted Red Pepper | Red Onion | Roasted Corn
Queso Fresco | Blue Corn Tortilla Strips | Avocado-Ranch Dressing

CLASSIC CAESAR 15

Chopped Hearts of Romaine | Parmigiano-Reggiano | Red Chile Croutons | Charred Lemon | Caesar Dressing

THE WEDGE 16

Crisp Iceberg | Heirloom Cherry Tomatoes | Red Onion | Bacon Crumbles | Crumbled Blue Cheese
Choice of Bleu Cheese OR Ranch dressing (GF)
Add: Chicken 9 Shrimp 12 Steak 14 Salmon 12

ENTRÉES

ELDORADO RIBEYE (10OZ) 50

Garlic Mashed Potatoes | Grilled Broccolini | Roasted Herb-Garlic Tomato
Choice of Jalapeño-Bacon Demi-Glace or Red Chile Béarnaise

ROASTED GARDEN RELLENO 32

Poblano | Roasted Corn | Mushroom | Quinoa | Pickled Red Onion | Red Chile Sauce (V/GF)

ROASTED CHILEAN SEA BASS 52

Wild Mushroom Risotto | Roasted Asparagus | Sun-Dried Tomato Beurre Blanc

PASTA CARBONARA 32

Pancetta | Egg | Chives | Fresh Grated Parmesan | Crostini

KUROBUTA PORK CHOP 43

Citrus-Sage Brined Pork Chop | Creamy Cheddar Polenta | Brussels Sprouts | Bacon | Red Chile Demi-Glace (GF)

PAN-SEARED CITRUS SALMON FILET 45

Saffron Jasmine Rice | Garlic Haricot Verts | Sweet-Citrus Beurre Blanc (GF)

SIDES

French Fries 6 Garlic Creamed Spinach 8 Grilled Broccolini 7
Garlic Mashed Potatoes 8 Herb Roasted Mushrooms 8

DESSERTS

CHOCOLATE LAVA CAKE 12

Chocolate Cake | Raspberry Coulis | Seasonal Berries | Vanilla Bean Ice Cream | Whipped Cream

TEQUILA-LIME TARTE 11

Chantilly Cream | Piñon Crumble

MANGO CRÈME BRÛLÉE 9

Chantilly Cream | Fresh Mango