



AGAVE
restaurant & lounge

HAPPY HOUR
DAILY 4-6PM

HOUSE SPIRITS 5

HOUSE WHITE & RED WINE 5

HOUSE MARGARITAS 5

ONE DOLLAR OFF BOTTLE & DRAFT BEER

TRIO 6

ROASTED TOMATO SALSA | TOMATILLO SALSA
GUACAMOLE | TRI-COLORED TORTILLA CHIPS

PATATAS BRAVAS 5

CRISPY ASADA POTATOES | SHERRY VINEGAR
ROASTED RED PEPPER AIOLI | CHIVES

CHEF'S BOARD 11

CHEFS CHOICE OF ASSORTED ARTISANAL MEATS
AND CHEESES | WHOLE GRAIN MUSTARD
CORNICHONS | CANDIED ALMONDS
PRESERVES | CROSTINI

NACHOS 6

QUESO | MONTEREY JACK | PICO DE GALLO
CHARRO BEANS | CREMA | GUACAMOLE | JALAPEÑOS
ADD CHICKEN 2 ADD STEAK 3

PROSCIUTTO FLATBREAD 8

THIN SLICED PROSCIUTTO | HERB GOAT CHEESE
BALSAMIC CARAMELIZED ONIONS
ARUGULA | BALSAMIC GLAZE

MARGHERITA FLATBREAD 7

BASIL & HEIRLOOM TOMATO | GARLIC
FRESH MOZZARELLA | RED CHILE FLAKE
BASIL CHIFFONADE | BALSAMIC GLAZE

MAC-N-CHEESE 5

HOUSE-MADE CHEESE SAUCE | CHIVES
CAVATAPPI PASTA | GRILLED BAGUETTE
ADD GREEN CHILE 2 CHICKEN 2



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