



AGAVE
restaurant & lounge

BREAKFAST

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|---------------------------------|---|-----------------|---|
| AGAVE BREAKFAST | CHOICE OF TWO EGGS BACON OR SAUSAGE GREEN SALAD TOAST | 13 | |
| STEEL CUT OATS | FRESH FRUIT PUMPKIN SEEDS BROWN SUGAR VANILLA AGAVE | 10 | |
| FRUIT AND YOGURT PARFAIT | HOUSE GRANOLA FRESH BERRIES GREEK YOGURT CHILE INFUSED NM HONEY | 12 | |
| AVOCADO TOAST | SMASHED AVOCADO SALSA MACHA CHARRED CORN COTIJA WATERCRESS ADD EGG 2 | 12 | |
| SOUTHWEST BENEDICT | POACHED EGGS PAPRIKA HOLLANDAISE CARNE ADOVADA SPRING ONION PUPUSAS POTATOES | 16 | |
| EGG WHITE FRITTATA | ASPARAGUS ZUCCHINI ARUGULA TUCUMCARI FETA TOMATILLO SALSA | 14 | |
| BLUE CORN PANCAKES | MIXED BERRIES CANDIED PECANS HONEY BUTTER MAPLE SYRUP | 14 | |
| BRIOCHE FRENCH TOAST | PRICKLY PEAR SYRUP ESPRESSO WHIPPED CREAM TOASTED PUMPKIN SEEDS | 11 | |
| BREAKFAST TACOS | CHEESY EGGS CHOICE OF STEAK OR CALABACITAS POTATOES PICO DE GALLO | 15 | |
| HUEVOS RANCHEROS | CHOICE OF TWO EGGS AVOCADO CHARRO BEANS RED OR GREEN CHILE TORTILLA | 14 | |
| SIDES | | | |
| ALL NATURAL BACON | 5 | FRESH FRUIT | 8 |
| LOCAL SAUSAGE | 5 | BOWL OF BERRIES | 8 |
| BREAKFAST FINGERLING POTATOES | 4 | EGG | 2 |
| GREEN SALAD | 4 | | |
| TOAST OR TORTILLA | 3 | | |
| JUICE | | | |
| ORANGE | 5 | CRANBERRY | 5 |
| GRAPEFRUIT | 5 | TOMATO | 5 |
| POMEGRANATE | 5 | | |
| APPLE | 5 | | |
| PINEAPPLE | 5 | | |
| COFFEE & TEA | | | |
| HOT TEA | 4 | CAFÉ AU LAIT | 4 |
| COFFEE | 4 | ESPRESSO | 5 |
| AMERICANO | 5 | LATTE | 6 |
| CAPPUCCINO | 6 | | |

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

RESTAURANT CHEF COLTEN JOHNSON