



AGAVE  
restaurant & lounge

## DINNER

### APPETIZERS

<b>PATATAS BRAVAS</b>	FIRE ROASTED TOMATO SAUCE   CRISPY FINGERLING POTATOES   BLACK LIME AIOLI	9
<b>SUMMER CORN CHOWDER</b>	RED CHILE POPCORN   COTIJA   PICKLED RED ONION	9
<b>SUMMER SQUASH FLATBREAD</b>	WHIPPED RICOTTA   SPANISH CHORIZO   CALABACITAS   SPRING ONION SALSA VERDE	13
<b>GRILLED MARINATED OLIVES</b>	ORANGE   MARCONA ALMOND   CHILE	14
<b>AGUACHILES DE CAMARON</b>	HIBISCUS AGUACHILES   AVOCADO   CRISPY TORTILLA   MINT   FRESNO CHILE	18
<b>MASA DUMPLINGS</b>	CHARRED CORN   CALDO DE JAMON   NM RED & GREEN CHILES   CRISPY PROSCIUTTO	14

### ENTRÉE

<b>SPRING CHICKEN</b>	CORN AND GREEN PEA RAGOUT   PISTACHIO MOLE VERDE   SPRING ONION   HERBS	26
<b>TALUS WIND HERITAGE TOMAHAWK PORK CHOP</b>	CHORIZO SWEET POTATO   GRILLED ASPARAGUS   PRICKLY PEAR GASTRIQUE	35
<b>PAN SEARED HALIBUT</b>	SALSA MACHA DE PEPITAS   YELLOW SQUASH PURÉE   CALABACITAS   CILANTRO BLISTERED TOMATO	34
<b>BISON SHORT RIB PAPPARDELLE</b>	HOUSE-MADE PASTA   PISTACHIO GREMOLATA   COTIJA   PAN JUS   SCALLION	38
<b>GRILLED KING SALMON</b>	EGGPLANT ROMESCO   ROASTED EGGPLANT   QUINOA   MARCONA ALMOND SHISHITO PEPPER	32
<b>STEAK FRITES</b>	GRILLED NEW YORK STRIP   CRISPY POTATOES   GREEN CHILE AIOLI   CHIMICHURRI	38

### SWEETER

<b>COCONUT PANNA COTTA</b>	TOASTED COCONUT   CARAMELIZED PINEAPPLE   LIME SHORTBREAD	9
<b>BERRIES AND CREAM</b>	SUMMER BERRIES   CRUNCHY MERINGUE   PISTACHIO   CREAM	10
<b>CHOCOLATE LAYER CAKE</b>	RICH SPONGE CAKE   LAYERS OF VANILLA BEAN COOKIES   CHOCOLATE GANACHE	9
<b>FLOURLESS DARK CHOCOLATE CAKE</b>	CHOCOLATE GANACHE   RASPBERRY GELÉE	9

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

RESTAURANT CHEF COLTEN JOHNSON