



AGAVE
restaurant & lounge

BREAKFAST

PARA LA MESA

TOCINO 8

THICK CUT SMOKED PORK BELLY WITH MAPLE PILONCILLO GLAZE

PAN DE CALABAZA 8

WHIPPED RICOTTA | ORANGE HONEY | PEPITAS

SEMILLA BAGEL 6

WHIPPED CREAM CHEESE | HATCH GREEN CHILE | GREEN ONION

A LA PLANCHA

TORTITAS 12

BUTTERMILK PANCAKES | TAMARIND MAPLE SYRUP | AGAVE NECTAR BUTTER

PAN CON AGUACATE 13

TWO ORGANIC POACHED EGGS | AVOCADO | SALSA GUAJILLO | QUESO FRESCO | GRILLED CIABATTA BREAD

HORNO

OMELETTE CON CALABAZA 16

ROASTED ZUCCHINI | BASIL | NEW MEXICO GREEN CHILE | QUESO OAXACA | CARAMELIZED ONIONS

PAPAS BRAVAS | SALSA CRUDA

ENCHILADAS 17

ORGANIC SUNNY SIDE UP EGG | CORN TORTILLAS | ASADERO CHEESE | MIXED MUSHROOMS

CARAMELIZED ONIONS | CHARRO BEANS | PAPAS BRAVAS | HATCH GREEN CHILE RAJAS & RED CHILE SAUCE

SIDES

FRUIT BOWL 6

CHEF'S SELECTION OF SEASONAL STONE FRUITS AND MELONS

PARFAIT 9

AGAVE ROASTED BERRIES | GREEK VANILLA YOGURT | PEPITA AND QUINOA GRANOLA | ROASTED COCONUT

PORRIDGE 8

STEEL CUT OATS | ROASTED PEACHES | PILONCILLO SUGAR | BLUEBERRIES | CINNAMON

CHOICE OF WHOLE, ALMOND OR SOY MILK

DOUBLE SMOKED BACON 5

PORK SAUSAGE 5

GREEN CHILE TURKEY SAUSAGE 5

TWO ORGANIC EGGS 4

PAPAS BRAVAS 5

SMOKED PAPRIKA | ONION | YUKON GOLD POTATOES | SEASONAL TOAST OR FLOUR TORTILLA 3