




Margaritas Especiales

All of our margaritas are made with our house-made sour mix containing freshly squeezed juices. Served with salt, sugar or plain. Make your margarita your own by adding Cointreau 1.50 and Grand Marnier 2.



Margarita De La Casa

White Tequila and Triple Sec. Served on the rocks, frozen, or up. 7.5



“La Fruta” Margarita

Our house margarita blended with your choice of fresh strawberry, mango, prickly pear, passionfruit, blackberry, or raspberry fruit puree. Served on the rocks, frozen, or up. 8.5



The Harvester

El Jimador Blanco and Cointreau. 8

Pear Mango Vodkarita

Absolut Pear Vodka, mango puree, triple sec and a splash of orange juice with a sugared rim. 8

Chambord Margarita

Sauza Silver, Chambord liquor, and Triple Sec. 8

National

Herradura Silver and Cointreau. 9

La Tradicional

Cuervo Tradicional and Cointreau. 8

Agave-rita

Our 32oz. margarita. Great for two!
Silver tequila, Triple Sec, rocks. 15.5
Add Grand Marnier float. 3
Add one of our La Fruta purees. 1
(Ask for our selection of flavors)





Mas Margaritas Especiales

California Blackberry Margarita

Hotel California Blanco Tequila, Cointreau,
and blackberry puree. 11



Patron Margarita

Patron Silver and Cointreau.

12



Pomegranate Margarita

Cuervo Tradicional, Cointreau,
pomegranate juice, and Grand Marnier. 9

La Fresca

Partida Reposado, Cointreau, fresh squeezed
lime juice and orange juice. 12

Chili Passionfruit Margarita

Serrano-infused silver tequila, triple sec,
and passionfruit puree. 8.5

1942 Margarita

Don Julio 1942 and Grand Marnier. 25

Hotel California Margarita

Hotel California Blanco Tequila, Cabernet,
Cointreau, fresh lime and orange juice. 11



Cocteles



Traditional Mojito

White Rum, mint, lime, and sugar cane juice. 8

La Fruta Mojito

Choose any flavor of our La Fruta Puree, served with White Rum, mint, lime, and sugar cane juice. 9



Agave Cosmopolitan

Sauza Silver, Cointreau, cranberry, and fresh lime juice. 7.5

El Gamble

Patron Silver, fresh limes, and a splash of cranberry. Served on the rocks. 10

Prickly Pear Caipirinha

Cachaca 51 Pirassununga, muddled lime, prickly pear puree and sugar. 8

Traditional Caipirinha 7.5

Strawberry Mohini

Citrus rum, fresh strawberries, mint, lime juice, and a splash of soda. Served up. 9

Agavetinis



Candy Apple Martini

Vodka, Apple Pucker, and prickly pear puree with splash of soda and fresh lime. 9



Mex-presso

Triple Espresso Vodka, Navan, Frangelico. Served with or without Bailey's Irish Cream. 9

Pomegranate

Pearl Pomegranate Vodka, Cointreau, lime juice, and pomegranate juice. 9

Purple Orchid Martini

Three Olives Grape Vodka, pomegranate juice, house-made sour mix and a splash of soda. 9

Agave Grill Tequilas

El Jimador Reposado – Agave’s House Shot

1 oz. 5 2 oz. 7

Blanco Tequila

Blanco, also called silver or plata, is tequila as it comes from the still. Aged no longer than 60 days in metal tanks, Blancos embody the natural flavors of blue agave plants as harvested in Mexican soil. Blanco tequilas are marked by flavors of pepper, spice, cinnamon, and herbs. Recommended for mixed drinks. Or add Cointreau for 1.50 or Grand Marnier for 2 to your drink.

10z. 20z.

Sauza <i>Straight forward agave flavor with crisp bite</i>	5	7
El Jimador <i>Meaning “the harvester,” great with margaritas</i>	5	7
1800 <i>Smooth on palate, sweet finish</i>	6	9
Cazadores <i>A smooth agave nose with a vanilla finish</i>	6	9
Gran Centenario <i>Subtle, finish with cinnamon & pepper</i>	6	9
Corazon <i>A silky texture with a hint of smokiness</i>	6	9
Herradura <i>A classic, great for sipping or margaritas</i>	6	9
Corralejo <i>Light caramel tones with a quick finish</i>	6	9
Corzo <i>Elegant with notes of citrus & vanilla</i>	6	9
Siete Leguas <i>Pleasantly earthy, Agave nose, with a peppery finish</i>	6	9
Partida <i>Citrus, fresh herbs and tropical fruit</i>	7	10
Cabo Wabo <i>Sweet heat to the palate, light sweet finish</i>	7	10
Patron <i>Ultra smooth on palate & hints of vanilla</i>	7	10
Don Julio <i>Agave, pepper, & floral flavors. Very smooth</i>	7	10
Tezon <i>Notes of white pepper & lime. Spicy finish</i>	7	10
El Tesoro <i>Sweet agave, mature pina, ripe flavors</i>	8	12
Hotel California <i>Notes of white pepper & tropical fruit</i>	10	14



Reposado Tequila

Reposado, meaning, “rested”, refers to the tequila that is aged anywhere from two months to one year in oak. This is a great choice for those who fear the tequila bite. Aging the tequila mellows some of the agave flavors and the sweet oak imparts a smooth finish. Recommended for shots or shooting.

	10Z.	20Z.
1800 <i>Sweet caramel nose, earthy palette</i>	6	8
Jose Cuervo Tradicional <i>Lots of vanilla. Great value</i>	6	8
Sauza Hornitos <i>Hornitos means “little ovens,” peppery flavors</i>	6	8
Gran Centenario Rosangel <i>Hibiscus infused with hints of vanilla</i>	6	8
Cazadores <i>Earthy, spicy, pungent flavors, hints of vanilla</i>	7	10
Corralejo <i>Light caramel, honeyed sweetness</i>	7	10
Herradura <i>Spicy nose & light, caramel flavors, slow heat</i>	7	10
Gran Centenario <i>Cuervo family, lots of vanilla</i>	7	10
Corzo <i>Citrus & vanilla with hints of oak & honey</i>	7	10
Corazon <i>Smoke, spice & pepper with oak</i>	7	10
Partida <i>Smooth & rich with a touch of sweetness</i>	8	12
Tezon <i>Spicy with hints of wood, orange & smoke</i>	8	12
Don Julio <i>Lightly sweet in the mouth, light heat, no after taste</i>	8	12
Cabo Wabo <i>Agave, dill & oak, some pepper</i>	8	12
Patron <i>Pale amber, sweet agave, long finish</i>	8	12
Diamante de Cielo <i>Vanilla & caramel fade to oak & pepper</i>	8	12
Siete Leguas <i>Pleasant Agave flavor and wooden notes</i>	9	13
El Tesoro <i>Mild Agave, earthy, spicy & floral attributes</i>	9	13
Casa Noble <i>Sweet Agave, vanilla and oak</i>	10	14
Milagro Romance <i>Oak aged, mellowed flavor</i>	11	16
Milagro Select Barrel <i>Mellow honey, vanilla and spice</i>	12	17
Hotel California <i>Floral bouquet with lightly toasted vanilla</i>	12	17





Anejo Tequila

Aged at least one year to ten years, Anejos exhibit strong characteristics of oak aging such as vanilla, cedar, spice, butterscotch and caramel. These are great after-dinner drinks comparable to fine whiskies, single malt scotches or cognacs. Recommended for sipping.

	10Z.	20Z.
Sauza Commemortivo <i>Aged 3 years with vanilla, molten finish</i>	6	9
Tres Generaciones <i>A pepper and oak blend with a hint of caramel</i>	7	11
1800 <i>Sweet vanilla & complexity</i>	7	11
Herradura <i>Amazing vanilla nose, smooth and dry, smoky finish</i>	8	11
Cazadores <i>Sweet peppery finish</i>	8	12
Gran Centenario <i>Strong vanilla on nose and palate, sweet & woody</i>	8	12
Partida <i>Fruity with notes of cherry & almond</i>	9	13
Don Julio <i>Cinnamon, pepper, caramel, light sweet aftertaste</i>	9	13
Corralejo <i>Smoky, one of Mexico's first distillers</i>	9	13
Corzo <i>Light floral notes, balanced by rich honey and caramel</i>	9	13
Tezon <i>Notes of honey, caramel, Agave and oak</i>	9	13
Diamante de Cielo <i>Caramel undertone with slight pepper bite</i>	10	14
El Tesoro <i>Complex nose, vanilla, oak aromas, vanilla finish</i>	10	14
El Jimador <i>Delightfully smooth, refined through oak aging</i>	10	15
Casa Noble <i>Butterscotch, vanilla and oak</i>	11	17

Supremas

The supreme creations of some of the finest tequila distillers. Often special family reserves that were not sold to the public until recently. We offer you our choice selection of these fine tequilas. Just sit back and sip these bold refined flavors or enjoy as an after dinner drink.

	10Z.	20Z.
Cuervo Reserva De La Familia <i>Oak, sweet spicy aftertaste, vanilla finish</i>	12	18
El Tesoro Paradisio <i>Smoky, with very rich complex flavors</i>	13	19
Milagro Romance <i>Reserve barrel anejo, oak aged for 3 years with mellowed flavor and pleasant bouquet</i>	13	20
Don Julio 1942 <i>Mature ripe agave, silky textures, subtle finish</i>	14	22
Patron Platinum <i>Triple distilled and aged to perfection</i>	15	28
Cabo Uno <i>Flavors of chocolate, coffee and carmel. Smooth finish</i>	26	43
Herradura Seleccion <i>Blend of rose petal, vanilla, and citrus with a smooth finish</i>	29	46
Partida Elegante <i>Chocolate, fruit and touches of cinnamon</i>	39	59
Patron Burdeos <i>Vanilla, raisin & dried fruit, similar to Bordeaux wine</i>	45	75





Wine

Reds

	glass	bottle
Red Diamond, Cabernet. Washington State.	6.5	25
Cellar 8, Merlot. California.	7.5	28
Terra Andina, Carmenere. Chile.	8.	31
Tierra Brisa, Malbec. Argentina.	8.	31
El Portillo, Pinot Noir. Argentina.	9.	34
Legon Roble, Tempranillo. Spain.	9.	35

Reds by the bottle

	bottle
La Posta Cucina, Blend. Argentina.	38
Vistalba Corte C, Blend. Argentina.	38
Faustino, Gran Reserva. Spain.	82
Montes Alpha, Cabernet Sauvignon. Chile.	60

Whites

	glass	bottle
Estancia, Chardonnay. California.	7.	26
Candoni, Pinot Grigio. California.	7.	28.
Zeller Shwarze Katz, Riesling. Germany.	7.	27
Marques de Caceres, White Rioja. Spain.	8	31
Santa Ana, Torrontes. Argentina.	8.5	31

Whites by the bottle

	bottle
Molitar, Riesling. Germany.	40
Don Olegario, Albarino. Spain.	52

Bubbles

Cristalino, Brut. Spain. (187ml).	8
Charles Heidsieck, Brut Reserve. France.	70

Sangria (Red or White)

Enjoy our house-made sangria by the glass or pitcher.

glass	6.5
pitcher	30





Cerveza

Corona.....	4.5
Corona Light.....	4.5
Pacifico.....	4
Sol.....	4
Dos Equis Amber.....	4
Dos Equis Lager.....	4
Negro Modelo.....	4
Modelo Especial.....	4
Tecate (can).....	3
Coors Light.....	3.5
Budweiser.....	3.5
Bud Light.....	3.5
Miller Lite.....	3.5
Michelob Ultra.....	4
Kaliber non-alcoholic.....	4
Sam Adams.....	4.5
Sam Adams Seasonal.....	4.5
Sierra Nevada.....	4
Red Bridge (gluten free).....	4.5
Heineken.....	4.5
Palm.....	5

Bebidas

Jarritos (<i>Mexican sodas: orange, grapefruit, pineapple.</i>).....	2.75
Acqua Panna Spring Water.....	4
San Pellegrino Sparkling Water.....	4
Limeade (Mexican Lemonade).....	3
Iced Tea, Raspberry Iced Tea.....	2.25
Coke, Diet Coke, Sprite, Tonic, Ginger Ale.....	2.25





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Cordials

Grand Marnier	7
Navan	7
B&B	7
Patrón XO Cafe	6
Amaretto Disarrono	6
Sambuca	6
Sambuca Black	6
Tia Maria	6
Frangelico	6
Bailey's Irish Cream	6
Aguardiente	6
Courvossier VS	8
Gran Dugue D'Alba	8

Ports

Taylor Fladgate 10 Year Tawny	8
Fonseca Bin #27	7





Postres



Vanilla Flan

Our housemade version of this classic rich custard, served with fresh mango. 5.75

Chocolate Lava Cake

Moist chocolate cake, served warm with a molten caramel center and topped with whipped cream. 5.75

Churros with Dulce de Leche

Mexican style doughnuts filled with raspberry, served with caramel dipping sauce. 5.25

Banana Chimichanga

A unique deep-fried treat with fresh banana and rich chocolate. Served warm with whipped cream. 5.25

Crepas

Three delicate crepes filled with fresh berries, cajeta, and topped with vanilla ice cream. 5.95

Coffee/Decaf 2.25