

agave

Grill

KITS & SPECIALS

CALL 860.882.1557 TO ORDER

Taco Kits

10 flour tortilla with your choice of chicken or beef. Includes shredded lettuce, pico de gallo, shredded cheese, refried beans, Mexican rice and 1 pint of salsa with chips. 48
Add Chips and Guac or Chips and Queso. 5

Fajita Dinner Box

Choice of soft corn or flour tortillas. Served with grilled peppers, onions, shredded lettuce, pico de gallo, jack and cheddar cheese, sour cream, guacamole, refried beans, and Mexican rice. Serves 4-5.

Grilled Vegetables. 58

Chicken. 68

Steak. 78

Fiesta Platter

A platter of favorite appetizers! Chicken Taquitos, BBQ Pork Flautas, Cheese Quesadillas, Grilled Mango Chicken Skewers, Beef Empanadas with Mexi Ranch and Churros with Dulce de Leche. 40

¡Mucho Fiesta!

Includes a Fiesta Platter, Taco Kit (chicken or beef), a Quart of Our Famous Pre-Mixed Margaritas, Queso, Guacamole, Chips and Salsa. 128

Margarita Pouches

The adult 'Capri Sun' you've always wanted. Single servings in Spicy Guava, Mango, Strawberry, Passion Fruit, Raspberry, Wildberry and Original. Available in limited quantities. 9

Margarita Quarts

Our signature margarita quart size. 28

Add one of your favorite flavors. 3

Corona Bucket

Six (6) bottles in a Corona Bucket. Inquire for pricing.



agave Grill



SCAN TO VIEW THE MENU
ON YOUR PHONE!

DRINKS

MARGARITAS

All signature margaritas are hand crafted with our house-made margarita mix using fresh squeezed juice and served with your choice of a salt or sugar rim. Substitute Cointreau \$1. Add Grand Marnier Float \$2.

The Harvester El Jimador Blanco and Naranja Liqueur. 12

National Herradura Silver and Naranja Liqueur. 12

La Tradicional Cuervo Tradicional and Naranja Liqueur. 12

Margarita De La Casa Our traditional margarita made with El Toro Silver tequila and Triple Sec. Served on the rocks or frozen. 10.5 / Glass. 38 / Pitcher
Add Flavor: Mango, Passionfruit, Strawberry, Wildberry, Raspberry, or Guava. 1

Agave-rita Our 32oz Margarita De La Casa for two! Served on the rocks or frozen. 22
Add Flavor: Mango, Passionfruit, Strawberry, Wildberry, Raspberry, or Guava. 2
Add a Coronita. 3

Pear Mango Vodkarita Absolut Pear Vodka, mango purée, and Triple Sec. Served with a sugared rim. 12

Chambord Avion Reposado, Cointreau, and Chambord Liqueur. 14

The Original Cazadores Blanco, fresh squeezed lime juice, and agave nectar. 13

Milagro Berry Milagro Silver, Naranja Liqueur, and wildberry purée. 13

Pomegranate Sauza Hornitos Reposado, Pama Liqueur, pomegranate juice, and fresh squeezed lime juice. 13

ESPECIALES

La Fresca Don Julio Reposado, Cointreau, fresh squeezed lime juice, orange juice, and agave nectar. 14

'Skinny' Margarita Just like La Fresca, skip the nectar! 14

Chili Passionfruit House-infused serrano tequila, Triple Sec and passionfruit purée. 12

Habañero Mango Teramana Blanco, Naranja Liqueur, and mango habañero purée. Served on the rocks. 13

Serrano Guavarita House infused serrano tequila, Cointreau, pineapple, and guava purée. 13

Sangrilarita Our classic Red Sangria blended together with our signature frozen Margarita De La Casa. 13

Cadillac del Patrón Patrón Silver, Cointreau, and fresh squeezed citrus with a Grand Marnier float. 16

COCTELES

100 Allyn Paloma Dulce Vida Grapefruit Tequila, agave, fresh squeezed lime juice, and Grapefruit Jarritos. 12

Agave's Own Hard Limeade Deep Eddy Lime Vodka paired with our classic fresh limeade. 10
Choice of La Fruta Purée. 1

La Cosmopolita Cazadores Blanco tequila, Cointreau, cranberry, and fresh squeezed lime juice. 12

Traditional Mojito Rum, fresh mint, fresh lime, and sugar. 11
Add Flavor: Mango, Passionfruit, Strawberry, Wildberry, Raspberry, or Guava. 1

La Fruta Caipirinha Caipirinha Leblon sugar cane cachaça muddled with seasonal fruit, fresh lime, and sugar. 10

Strawberry Mohini Mojito meets Martini – Don Q Limon rum, fresh mint, strawberry, and lime. 12

La Pistola Los Amantes Joven Mezcal, fresh lime, pineapple, and agave nectar. Shaken with passionfruit and fresh cilantro. 13

Michelada Modelo Especial Lager blended with a dash of bloody mix, lime juice and Tapatio hot sauce. A refreshing Mexican thirst quencher! 7
Add a shot of Patron Silver. 10

ESPECIALES

Tahona Negroni Partida Reposado, Aperol, and Carpano Antica. 13

Guava Sparkler Avion Silver, fresh lime, agave nectar, and guava purée. Topped with champagne. 12

Bella Cosa Bulleit Bourbon, peach, pomegranate, and agave nectar. 13

Milagro Mule Milagro Silver, ginger beer, and fresh lime. 13

TEQUILA FLIGHTS

The House of Luck Casamigos Silver, Casamigos Reposado, and Casamigos Anejo. 24

The Rock Blanco, Reposado, and Anejo offerings from Teremana. 22

Julio Family Reunion Don Julio Reposado, Don Julio 1942 and Don Julio Anejo. 28

The Cartel Casa Dragones Joven, Clase Azul Reposado, and Herradura Selección. 69

WINE

Wine is available by the glass or bottle.

WHITES (BLANCOS)

Pinot Grigio, Banfi San Angelo, Tuscany, Italy 9 / 30

Sauvignon Blanc, Oyster Bay, New Zealand 10 / 34

Chardonnay, Josh Cellars, CA 10 / 34

Gruner Veltliner, Skeleton, Austria 8 (glass only)

REDS (TINTOS)

Pinot Noir, Angeline, Sonoma, CA 12 / 38

Malbec, Alamos, Argentina 9 / 30

Cabernet Sauvignon, Santa Rita, Chile 8 / 26

Cabernet Sauvignon, Josh Cellars, CA 11 / 36

SPARKLING (ESPUMOSOS)

Cava, Segura Viudas Brut, Spain 10 / 32

SANGRIA (RED OR WHITE)

Enjoy our house made sangria by the glass or pitcher. 9 / Glass 34 / Pitcher

CERVEZA

Corona 6

Corona Light 6

Dos Equis Lager 6

Sol 6

Negra Modelo 6

Tecate (can) 5

Coors Light 5

Budweiser 5

Bud Light 5

Miller Lite 5

Michelob Ultra 5

Sam Adams 6

Sierra Nevada 6

Lagunitas (Specialty) 6

Blue Moon 5

Pacifico 6

Stella Artois 6

Stubborn Beauty Nummy Nummy 8

Gray Sail Captains Daughter 8

Citizen Cider 7

N/A Athletic Upside Dawn 5

CERVEZA DE BARRIL (ON TAP)

Dos Equis Amber 5


Modelo Especial 5

*Ask about our additional rotating selections.

FOOD


ANTOJITOS (APPETIZERS)

Tableside Guacamole Avocado, serrano peppers, pico de gallo, cilantro, and fresh lime. Served with tortilla chips. 14

 **Chili Con Queso** Dip into our signature queso, prepared in-house with tomatoes, green chili peppers, onions, cilantro, and poblanos. 7.59
Make it primo style, topped with chorizo sausage. 2

Flautas Fried corn tortillas filled with BBQ pulled pork and mixed cheeses. Topped with avocado aioli, sour cream sauce, shredded lettuce, pico de gallo, and queso fresco. 11.59

Queso Fundido A bubbling fondue of Mexican cheeses and roasted rajás. Served with warm flour tortillas. 13
Add chorizo sausage. 2

 **Agave Street Corn** Roasted shaved corn topped with chipotle aioli, chili powder, and queso fresco. 9


Coctel de Camarones Mexican shrimp cocktail with diced shrimp, fresh lime, avocado, poblanos, tomatoes, onions, and cilantro in a Mexi cocktail sauce. 15

Taquitos Crispy rolled flour tortillas stuffed with mesquite grilled chicken. Served with guacamole. 12

Empanadas Fried, flaky pastry shells filled with your choice of seasoned beef and queso or veggies. 13


Fritura de Calamari Cornmeal battered calamari and sliced jalapeños, quick fried until crisp. Served with pico de gallo and chipotle aioli. 14

Mango Glazed Chicken Skewers Served over black bean corn salsa and jicama slaw. 11


 **Jalisco Wings** Served crisp with your choice of bbq, buffalo, or mango habanero. 12

ENSALADAS (SALADS)

Add a little something different to any salad.
• Chicken. 5 • Steak. 7 • Guava Glazed Shrimp. 7
• Chipotle Cinnamon Seared Salmon. 8

 **El Fregadero** Chopped greens, black bean and corn salsa, crisp tortilla chips, jicama, pico de gallo, roasted pumpkin seeds, and queso fresco. Tossed in cilantro lime vinaigrette. 13
• Fajita Chicken. 17 • Steak. 18 • Shrimp. 18

Fajita Salad Mixed greens, tomatoes, rajás, mixed cheeses, guacamole, pico de gallo, and sour cream. Served with chipotle honey mustard dressing. 13
• Fajita Chicken. 17 • Steak. 18 • Shrimp. 18

 **Santa Fe Salad** Mixed greens, avocado, tomatoes, and black bean and corn salsa. Tossed in Mexicali ranch. Topped with grilled chicken. Served on a cheesy crisp tortilla. 17

Ensalada Tostada Mixed greens, black bean and corn salsa, pico de gallo, guacamole, and sour cream. Served in a tortilla basket with a salsa vinaigrette. Topped with your choice of chicken adobo or seasoned ground beef. Served on a cheesy crisp tortilla. 16

Ensalada Caesar Romaine lettuce, black bean and corn salsa, Manchego cheese, and crispy tortilla strips. Tossed in chile Caesar dressing. 12

SOPAS (SOUPS)

Chicken Tortilla Avocado, cilantro, scallions, serrano pepper, and pico de gallo. Topped with tortilla strips. 9

Beef Chili Seasoned beef, poblanos, onions, mixed cheeses, and tortilla strips. 10

Vegetarian Chili Sour cream, mixed cheeses, pico de gallo, and scallions. Topped with tortilla strips. 10
Add Chicken. 3

 = Favorito de la casa  = Nuevo!

TORTAS, WRAPS, & HAMBURGESAS


All served with papas fritas and cumin ketchup.
Substitute yuca fries. 2.5 • Add Bacon. 1.5

Torta Pollo Blackened chicken, lettuce, tomatoes, red onions, avocado, and chipotle aioli. 14

Torta Carnitas BBQ pulled pork, cabbage slaw, pico de gallo, and Chihuahua cheese. Served with chipotle aioli. 14

Grilled Chicken Wrap Grilled chicken, rajás, lettuce, mixed cheeses, pico de gallo, and chile caesar dressing. 14

Spice Rubbed Steak Wrap Grilled steak, mixed cheeses, Mexi rice, roasted rajás, and chimichurri sauce. 14

 **Bison Burger** Grass fed bison with a hint of chipotle, lettuce, pico de gallo, and jack and cheddar cheese. Topped with crispy onion strings and avocado aioli. 16

Serrano Burger Roasted serrano peppers, Chihuahua cheese, pico de gallo, lettuce, and chipotle aioli. Served on a rustic Mexican roll. 14

Mexi Burger Grilled burger with sliced avocado, refried beans, pico de gallo, shredded lettuce, and chipotle aioli. Served on a rustic Mexican roll. 14

TACOS Y ENCHILADAS

Served with Mexi rice and your choice of refried or vegetarian black beans. Any two. 16 • Any three. 19

TACOS

Choice of soft flour or crispy corn tortillas filled with shredded lettuce, mixed cheeses, pico de gallo, and your choice of:

Chicken Adobo

Spicy Beef

Grilled Vegetables

Spicy BBQ Pork pico de gallo and avocado

Spicy Chorizo Sausage pico de gallo and avocado

ENCHILADAS

Rolled corn tortillas, baked, and stuffed with your choice of:

Chicken Adobo with crème fraîche sauce

Spicy Beef with pasilla chile sauce

Grilled Vegetables with rancho sauce

Mixed Cheese with chili con queso

Spicy BBQ Pork with pasilla chile sauce

Spicy Chorizo Sausage with pasilla chile sauce

SPECIALTY TACOS

 **Agave Street Tacos** BBQ pulled pork inside two soft blue corn tortillas with melted Chihuahua cheese. Topped with shredded cabbage and pico de gallo. Your choice of avocado sauce, chipotle sauce, or sour cream. 17

Tuna Tacos Sushi grade yellowfin tuna seared to a perfect rare. Topped with jicama, fresh mango, and chipotle guava sauce. Served in hydroponically grown lettuce cups. 18

Crispy Fish Tortilla crusted tilapia with citrus salsa, crisp lettuce, and chipotle aioli. 18

 **Shrimp Tacos** Crispy shrimp with cilantro slaw, pico de gallo, and chipotle aioli. 17

Tacos Alambres Traditional ragout of chicken, steak, bacon, peppers and onions inside soft flour tortillas with Oaxaca cheese and avocado. Served with Mexi rice and refried beans. 17

DESSERTS

Cheesecake Hartford's most famous cheesecake. A blend of cream cheese and mascarpone atop a thin chocolate crisp. Served with chocolate and dulce de leche. 10

Churros Mexican style donuts tossed in cinnamon sugar served with dulce de leche. 8

Vanilla Flan Our version of a classic rich custard. 9

BURRITOS Y CHIMICHANGAS

Served with Mexi rice and your choice of refried or vegetarian black beans.

Chicken Adobo with crème fraîche sauce. 18

Grilled Chicken with tomatillo sauce. 18

Spicy Beef with pasilla chile sauce. 18

Grilled Vegetable with rancho sauce. 17

QUESADILLAS

Served with pico de gallo, lettuce, and sour cream.
Add a side of Guacamole. 2

Cheese. 10


Grilled Vegetables. 13

Spicy Shrimp with roasted black bean and corn salsa. 15

Grilled Chicken with roasted Poblano and onions. 14

Grilled Steak with roasted Poblano and onions. 14

BBQ Pork with roasted Poblano and onions. 14

 **Spinach and Mushroom** with Manchego and Chihuahua cheeses. 14

DE LA TIERRA (FROM THE LAND)

Fajitas Choice of soft corn or flour tortillas. Served with grilled peppers, onions, shredded lettuce, pico de gallo, jack and cheddar cheese, sour cream, guacamole, refried beans, and Mexi rice.

• Grilled Vegetables. 21 • Chicken. 24 • Steak. 26
• Grilled Shrimp. 27

Pasta Perez Gemelli "spiral" pasta, bacon, Spanish onions, diced tomatoes, and peas. Tossed in a cajun cream sauce. Topped with Chihuahua and Manchego cheese.
• Chicken. 20 • Grilled Shrimp. 24

Steak Arrechera Grilled skirt steak, sliced, and topped with chipotle seasoned tomatoes and roasted rajás. Served with yuca fries. 22

 **Agave Street Tacos** BBQ pulled pork inside two soft blue corn tortillas with melted Chihuahua cheese. Topped with shredded cabbage and pico de gallo. Your choice of avocado sauce, chipotle sauce, or sour cream. 17

DEL MAR (FROM THE SEA)

Chicken and the Sea

Grilled chicken topped with pico de gallo, melted Chihuahua cheese, and guava glazed grilled shrimp. Served with grilled vegetables, Mexi rice, and vegetarian black beans. 22

 **Pasilla Rubbed Salmon**

Seared Atlantic salmon served over cilantro lime rice, topped with black bean corn salsa, diced mango, crispy tortilla strips, and drizzled with fresh chimichurri and mango sauces. 25

 **Shrimp Enchiladas**

Chipotle seasoned shrimp, black bean and corn salsa, and mixed cheeses, rolled in soft corn tortillas and baked. Topped with crème fraîche and Manchego cheese. Served with Mexi rice and vegetarian black beans. 22

EXTRAS & SIDES

Refried Beans. 4

Grilled Vegetables. 4

Mexi Rice. 4

Yuca Fries. 4

Vegetarian Black Beans. 4

Papa Fritas. 4

Cilantro Lime Rice. 4

Chili Con Queso. 5

Guacamole. 6

* Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.