

# RESTAURANT MENU

*Welcome*  
**FROM BREAKFAST  
TO DINNER**

From 11:00 am to closing time



**AZUL AGAVE**  
MEXICAN CUISINE





TOP SHELF GUACAMOLE

QUESO DIP 10 Oz

\$13

\$7

A blend of creamy cheeses melted dip and roasted green chiles, garnished with cilantro and tomatoes

**Add Chorizo +2 Add Beans +2**

CEVICHE SEAFOOD

\$13

Tender shrimp and tilapia cured in a vibrant blend of fresh citrus juices, tossed with diced tomatoes, onions, creamy avocado, and chopped cilantro. Finished with a drizzle of extra virgin olive oil.

AGAVE FIESTA NACHOS

L \$12 D \$15

Crispy tortilla chips layered with refried beans, a three-cheese blend, shredded lettuce, fresh pico de gallo, jalapeños, guacamole, and sour cream. Choose chicken or seasoned ground beef.

**Upgrade to steak (+5) or grilled chicken (+3).**

POBLANO STREET CORN

\$8

Roasted corn on the cob smothered with a rich roasted poblano crema — queso fresco a delicious, smoky twist on a classic favorite!

OAXACA QUESO FUNDIDO

\$11

A sizzling cast iron casserole filled with melted Oaxaca cheese and your choice of spicy chorizo or savory portobello mushrooms. Garnished with chopped cilantro and diced tomatoes.

CARNE ASADA EGG ROLLS

\$14

Grilled steak, sautéed onions, peppers, and melted cheeses wrapped in a crispy egg roll shell. Served over a bed of lettuce and pico de gallo, with a side of cilantro cream sauce for dipping.

WINGS

\$13

Crispy chicken wings traditional or Boneless with your choice of BBQ, Spicy Buffalo, Garlic Parmesan. Served with a side of Creamy Ranch Dressing

POBLANO POTATO TAQUITOS

\$13

Three crispy corn tortillas filled with roasted poblano peppers, sautéed onions, and potatoes tossed in a rich parmesan cream sauce. Topped with fresh pico de gallo, shredded cabbage, and cilantro crema.

**Add canitas +2 Grilled Chicken +3 Grilled STK +3**

SOUP-

SALADS



CHICKEN TORTILLA SOUP

L \$8 D \$10

Savory broth loaded with tender grilled chicken chunks or shredded chicken, creamy avocado slices, fresh chives, and melted cheese. Topped with crunchy tortilla strips for the perfect finishing touch.

AGAVE CHICKEN SALAD

L \$12 D \$16

Grilled chicken breast served over a bed of mixed greens with candied pecans, dried cranberries, roasted corn, crispy tortilla chips, avocado slices, and dressed with a vibrant cilantro vinaigrette.

CAESAR SALAD

\$16

Crisp romaine lettuce tossed with roasted corn, diced tomatoes, cotija cheese, and crispy chicken milanese strips. Dressed in a bold chipotle ranch sauce.

**Upgrade to shrimp for +\$1**

SALAD TACO BOWL

L \$12 D \$13

A crispy flour tortilla bowl filled with seasoned ground beef, or shredded chicken, romaine lettuce, roasted corn, diced tomatoes, black olives, and a shredded cheese blend. Garnished with fresh pico de gallo, creamy guacamole, and sour cream.

AZUL MARKET CHOPPED SALAD

\$14

Chopped romaine lettuce mixed with tomatoes, sweet onions, creamy avocado, roasted corn kernels, garbanzo beans, crisp cucumbers, roasted red peppers, cotija cheese, and finished with a smoky chipotle ranch dressing.

**Add: Salmon +6 STK, shrimp or chicken +4**

APPETIZERS



'he department of public health advises that consuming undercooked meats poultry, eggs, or seafood may increase your risk of foodborne illness. Please inform your server if a person has a food allergies.

**20% Gratuity may be added to a parties of six or more.**



# FLAVORS OF MEXICO

## TEQUILA LIME CHICKEN \$22

Grilled chicken breast sautéed with mushrooms, toasted pecans, and extra virgin olive oil. Set over a smooth 1800 Tequila cilantro cream, finished with crumbled cotija and fresh cilantro leaves. served with rice, charro beans, lettuce, creamy avocado slices and homemade pico de gallo. With warm flour or corn tortillas.

## SMOKY SHRIMP WRAPS \$23

Shrimp wrapped in crispy bacon, flame-grilled on a sizzling skillet over a medley of sautéed garden vegetables, smothered in melted Oaxaca cheese. Finished with a roasted poblano cream and served with rice, charro beans, and a sprinkle of fresh cilantro.

## CARNE ASADA \$23

charbroiled skirt steak garnished with green onions, pico de gallo, lettuce and guacamole. Served with rice, charro beans and a roasted jalapeno pepper.

## DRUNKEN SHRIMP \$22

pan-seared with prawns mushrooms, toasted pecans, and extra virgin olive oil. Laid over a tequila-infused cream sauce. Served with rice and slow-cooked charro beans.

## MARINERO FISH \$22

Grilled and blackened tilapia fillet topped with a smoky Mediterranean-style salsa, served with stir-fried vegetables, fresh pico de gallo, and white rice.

## CITRUS SALMON \$23

Salmon fillet marinated with talla sauce and lemon, served with roasted pineapple chunks, sautéed seasonal veggies, pico de gallo, and white rice.

## CARNITAS PLATTER \$22

Slow-braised pork shoulder served with creamy guacamole, lettuce, pico de gallo, tangy pickled onions, rice charro beans.  
**(With warm flour or corn tortillas.)**

# Burritos

## BIG BURRITO \$20

12-inch soft flour tortilla loaded with seasoned rice, refried beans, grilled sweet onions, roasted bell peppers, and your choice of sizzling fajita steak, juicy chicken, or tender pork carnitas. Make it deluxe by adding shrimp (+\$3). Finished with house burrito sauce, melted cheddar, fresh pico de gallo, cool sour cream, and creamy guacamole.

## CAMPECHANO BURRITO \$20

12 inch flour tortilla packed with your choice of 2 options between Chicken, Chorizo and Shrimp with rice and shredded cheese. Smothered with Queso Dip and topped with Lettce, buttery avocado slices and homemade pico de gallo

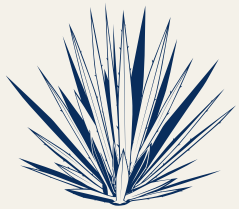
## CARNITAS FIESTA BURRITO \$18

Tender slow-cooked pork carnitas, rice refried beans, and melted cheese, all wrapped in a warm flour tortilla and bathed in rich enchilada sauce. Topped with guacamole, diced tomatoes, fresh onions, and cotija cheese.

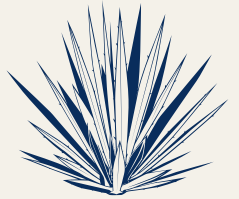
## CLASSIC COMBO BURRITO \$18

Pick your favorite — seasoned chicken or ground beef — wrapped with rice and refried beans inside a soft flour tortilla. Smothered in traditional burrito sauce for a simple yet satisfying flavor. Topped with guacamole, diced tomatoes, fresh onions, and cotija cheese.





# TACOS



ALL TACO PLATTERS COMES WIT TWO TACOS ON A HAND STRETCH YELLOW CORN TORTILLA. SERVED WITH RED RICE AND YOUR CHOICE OF CHARRO, REFRIED OR BLACK BEANS

## BIRRIA TACOS \$17

Three golden corn tortillas stuffed with juicy slow-cooked beef and pork, simmered in a rich adobo marinade with melted cheese. Grilled until perfectly crisp, then topped with chopped onions and fresh cilantro. Served with a savory dipping broth (consomé) on the side.

## GRILLED CHIKEN TACOS \$16

tortillas couver with melted Monterey Jack cheese, topped with sautéed onions, crisp shredded cabbage, and freshly made pico de gallo for a true street-style flavor.

## CLASSIC CRISPY TACOS \$16

Crispy corn taco shells filled with seasoned ground beef, crunchy lettuce, a blend of shredded cheeses, or shredded chicken sour cream, and diced tomatoes

## CARNITA TACOS \$16

Fslow braised pork tucked into tortillas with melted Jack cheese, sweet caramelized onions, shredded cabbage, pico de gallo, and queso fresco.

## SURF AND TURF TACOS \$17

Bacon-wrapped shrimp with melted Jack cheese, caramelized onions, crispy cabbage mix, pico de gallo, and a smoky roasted chipotle cream sauce.

## ASADA TACOS \$16

Two soft tacos filled with marinated and fire-grilled steak, topped simply with fresh chopped onions and cilantro

## MEXICAN BOWLS

White rice topped with black beans, guacamole, sour cream, corn, pickled onions, grilled onions, bell peppers, lettuce, queso fresco, and cilantro. \$13

- GRILLED CHICKEN +5
- GRILLED STEAK +5
- GRILLED SHRIMP +5
- SALMON +5
- CARNITAS +3
- ROASTED VEGETABLES +7
- TILAPIA +6

## VEGETARIAN SPECIALTIES

All Vegeterian Specials come with rice and your choice of beans

### GARDEN CHIMICHANGA

Stuffed with spinach, roasted corn, peppers, carrots, and queso fresco. \$18

### GARDEN ENCHILADAS

Flour tortillas filled with spinach, roasted asparagus, carrots, broccoli, and cauliflower. \$18

### CALI QUESADILLA

Filled with mixed cheeses, spinach, carrots, broccoli, and green peppers. \$16

### GREEN FAJITAS

Spinach, tomatoes, corn, carrots, broccoli, and cauliflower sautéed to perfection \$20

## CAMPECHANO TACOS \$17

Tortilla covered with melted cheese, caramelized onion, smoky chipotle aioli, cabbage mix, pico de gallo, homemade chorizo and your choice of grilled chicken or steak

## AL PASTOR TACOS \$16.5

Tender pork marinated in adobo and pineapple served with Melted Cheese, caramelized onions, mix cabbage and pico de gallo

## TILAPIA TACOS \$17.5

Blackened tilapia fillet served over a bed of crisp slaw, drizzled with poblano cream, and finished with a roasted Mediterranean-style salsa for a coastal twist.

## GOLDEN BAJA FISH TACOS \$17.5

Two flour tortillas filled with lightly battered fried tilapia ,mixed cabbage, fresh pico de gallo, and a smooth Baja-style creamy sauce for the perfect beachside flavor.

## QUESADILLAS

### TROPICAL CHICKEN QUESADILLA ● \$15

A juicy grilled chicken quesadilla layered with a medley of melted cheeses, sweet mango salsa, fire-roasted onions, sautéed red and green peppers, smoky applewood bacon, and creamy avocado slices. Garnished with fresh lettuce, pico de gallo, and a side of poblano cream sauce.

### AL PASTOR QUESADILLA ● \$14

Quesadilla stuffed with marinated Tender pork marinated in adobo and pineapple and a blend of Mexican cheeses, topped with shredded lettuce, fresh pico de gallo, creamy guacamole, and sour cream.

### GRILLED QUESADILLA ● \$16

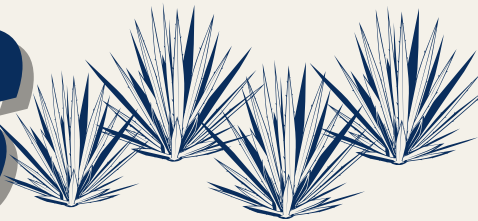
Wood-fired marinated skirt steak chicken or carnitas folded into a quesadilla with melted cheese blend, finished with lettuce, pico de gallo, rich guacamole, and cool sour cream

### QUESABIRRIA ● \$16

Tender shredded beef slow-cooked in rich adobo sauce, wrapped with melted cheese inside a crispy grilled tortilla. Served with a savory beef consomé for dipping, plus a side of diced onions and cilantro for topping.



# ENCHILADAS



All enchiladas and chimichanga are served with rice, choice of charro, refreid or black beans

## SUIZAS ENCHILADAS \$17

Two rolled corn tortillas stuffed with shredded chicken and cheese, baked under a blanket of Monterey Jack cheese, tomatillo green sauce, and garnish. with sour cream, cilantro, and fresh tomato.

## MOLE ENCHILADAS \$18

Two enchiladas filled with tender chicken, smothered in our rich mole sauce, and sprinkled with toasted sesame seeds.

## ROJAS CHEESE ENCHILADAS \$17

Two corn tortillas generously topped with a cheese blend, roasted corn, black olives, sautéed onions, and drizzled with cilantro cream sauce.

Add grilled chicken or seasoned beef for an extra +2.

## VERDE SHRIMP ENCHILADAS \$18

Two flour tortillas filled with sautéed shrimp, sun-dried tomatoes, and fresh chives on a smooth cream sauce. Topped with tomatillo salsa, melted Oaxaca cheese, a splash of cilantro crema, and diced tomatoes.

## FAJITA CHICKEN ENCHILADAS \$18

Flour tortillas wrapped around grilled chicken, sautéed bell peppers, onions, and gooey Pepper Jack cheese. Served with poblano cream sauce.

# CHIMICHANGAS

## CLASSIC CHIMICHANGA \$18

Golden fried tortilla filled with shredded chicken or ground beef and shredded cheese topped with queso dip, served with lettuce, sour cream, guacamole and pico de gallo

## OCEAN BREEZE CHIMICHANGA \$20

A golden fried tortilla filled with sautéed shrimp, scallops, tilapia, mushrooms, onions, carrots, celery, and a blend of cheeses. Finished with a flavorful seafood guajillo sauce and a drizzle of sour cream

# CHEF SPECIALTIES

## CHICKEN FLAUTAS \$15

Shredded chicken rolled in fried corn tortillas, Served with shredded lettuce, pico de gallo, cilantro crema, and fresh guacamole.

## MEXICAN BURGER \$18

A juicy blend of beef and chorizo, grilled and topped with creamy guacamole, caramelized onions, sautéed mushrooms, and melted Oaxaca cheese. Crowned with a bacon-wrapped, cream cheese-stuffed jalapeño. Served with crispy French fries and roasted corn on the cob.

## CHILE RELLENO \$15

Roasted poblano pepper stuffed with Oaxaca cheese, coated in a light beer batter, and topped with poblano queso sauce and cilantro cream. Served with Mexican rice, charro beans, guacamole, citrus chipotle slaw, and a touch of pico de gallo.

## SEAFOOD PINEAPPLE GRILL \$22

Half a pineapple grilled and filled with tender scallops, shrimp, onions, and mushrooms in a buttery lemon sauce, topped with chorizo and melted cheese. Served with white rice, avocado slices, and a side of seafood sauce.

## MOLCAJETE \$31

A hearty combination of grilled skirt steak, chicken, braised pork, and spicy chorizo, all simmered in a rustic roasted tomato, onion, and jalapeño salsa. Served bubbling hot in a stone molcajete, topped with melted cheese, avocado, grilled peppers, and green onions. Comes with red rice, beans, and warm corn tortillas.

## GRILLED STEAK CHIMICHANGA \$20

Flour tortilla stuffed with tender skirt steak, roasted corn, caramelized onions, roasted red peppers, and queso fresco. Topped with creamy roasted poblano sauce, fresh guacamole, sour cream, pico de gallo, and chopped cilantro.

# FAJITA

## AZUL AGAVE FAJITAS \$23

Fajitas are served with Onions, Bell Peppers, Charro Beans, Rice, Pico de Gallo, Sour Cream, Guacamole, Cheese and Corn or Flour Tortillas  
Your choice of Veggies, Steak, Chicken, Shrimp or Salmon

Choose 2 proteins add \$2

Choose 3 proteins add \$4



# The Spirit of Mexico

**Legend says tequila was born when lightning struck an agave plant, cooking it and releasing its sweet nectar — a gift from the gods to the people.**

For centuries, tequila has been crafted with passion and tradition, each sip carrying the spirit of ancient Mexico. Made from the heart of the blue agave, tequila offers a journey through its different stages: vibrant Blanco, smooth Reposado, and rich Añejo.

**Taste the story, feel the tradition — discover why tequila isn't just a drink, it's an experience.**



# Drinks

**Fun Fact:** A single blue agave plant takes between 7 and 10 years to mature — every bottle of tequila is the result of nearly a decade of patience and craftsmanship.

# TEQUILAS

- |                |        |        |        |
|----------------|--------|--------|--------|
| • PATRÓN       | B-\$11 | R-\$13 | A-\$15 |
| • DON JULIO    | B-\$12 | R-\$14 | A-\$16 |
| • TEQUILA OCHO | B-\$14 | R-\$13 | A-\$18 |
| • HERRADURA    | B-\$11 | R-\$14 | A-\$18 |
| • EL MILAGRO   | B-\$9  | R-\$13 | A-\$18 |
| • 1800         | B-\$8  | R-\$10 | A-\$10 |
| • CLASE AZUL   | B-\$27 |        |        |
| • GRAN MAYAN   | B-\$18 |        | A-\$15 |
| • TEQUILA OCHO |        | R-\$15 | A-\$17 |
| • CINCORO      |        |        | A-\$24 |

# MEZCAL

- **LLEGAL MEZCAL - \$16**
- **CASA AMIGOS -\$16**
- **MEZCAL VIDA -\$13**



# House Specialties

# AGAVE FIESTA

**\$13**

**Tequila, fresh lime juice, simple syrup, and grapefruit soda. Refreshing and vibrant — perfect for every toast!**

# AGAVE MICHELADA

**\$11**

**Beer of your choice, tomato juice, secret sauce, Mexican candy stick, and fresh lime juice. The classic cure for any mood!**

## GIN POTION

**\$13**

Gin, lemon juice, homemade raspberry syrup, and a touch of peach. Sweet, citrusy, and irresistible.

## SUNSET SANGRÍA

**\$11**

**Choose red or white. The perfect sip for sharing special moments**

## MEXICAN MULE

**\$12**

**Tequila or mezcal, ginger beer, fresh lime, simple syrup, and mint. A classic with a bold Mexican twist.**

# LA PERITA

**\$13**

**Patrón tequila, prickly pear, passion fruit, and agave syrup. Exotic, sweet, and full of life**

# MAGIC CANTARITO

**\$13**

Tequila, fresh orange and lime juice, simple syrup, and grapefruit soda. Traditional, fresh, and simply irresistible.

# BRAVE SHOT

**\$13**

**Tequila, Ancho Reyes, fresh lime juice, grapefruit soda, and jalapeño. Bold and fiery with a smooth finish.**

## EL MEZCALITO

**\$13**

Mezcal, cucumber, mint, pineapple juice, fresh lime, and agave. Tropical, herbal, and deliciously smoky.

# BLUE KISS

**\$13**

Licor 43, espresso liqueur, and monkey milk. Smooth, creamy, and energizing.

# JALAPEÑO PALOMA

\$15

**Patrón Silver, jalapeño, grapefruit soda, with a habanero salt rim. Refreshing with a perfect spicy kick**



# MARGARITAS

READY TO FIND YOUR NEW FAVORITE MARGARITA?

## SEÑORITA GOLD \$13

Espolón Tequila, Cointreau, agave, fresh lime, and Chambord raspberry liqueur.

## SPICY MAMITA \$13

House-infused tequila (jalapeño or habanero), triple sec, agave, and fresh lime juice

## PEPINO JALAPEÑO MARGARITA \$15

Tequila, muddled cucumber and jalapeño, sour mix, and a splash of orange juice.

## LA DOLCE RITA \$15

Pomegranate and passion fruit juice, house margarita mix, topped with upside-down prosecco.

## PLAYA Y COCO MARGARITA \$13

1800 Coconut Tequila with homemade coconut mix. Smooth and tropical.

## FLAVORED MARGARITA \$12

Choose from Strawberry, Banana, Raspberry, Blackberry, Kimi, Mango, Peah, Tamanrind, Guava, Wild Berry, Blueberry, Watermelon, Passion Fruit, Hibiscus (Jamaica).

## TEQUILA MARGARITA FLIGHT \$30

Mango, Strawberry, Watermelon, Blue Curacao and Lime.

## ELITE MARGARITA \$14

Don Julio Tequila, Grand Marnier, triple sec, agave syrup, and fresh lime

## HOUSE AGAVE MARGARITA \$12

Jimador Blanco Tequila and house-made sour mix.

## EL PRESIDENTE \$13

1800 Tequila, lime juice, Cointreau, triple sec, and Presidente brandy.

## TROPICAL MOJITO \$13

rum, Fresh Mint, Fresh Lime, Natural Passion, Fruit Puree, Sweet Syrup.

## GIMME S'MORES \$12

Vanilla Absolute Vodka, Liquor 43, Mixed Milk and Chocolate Syrup, Caramel Graham, Cracker Rim, Topped with a Toasted Marshmallow and a Drizzle of Chocolate.

## HIBISCUS WHISKEY MARKARITA \$13

Jameson Orange, Jameson, Triple Sec, Lime, Splash Of Agave Nectar.

## CERVEZAS

### DRAFT BEER

ROTATING BEER. ASK YOUR SERVER

16 OZ — \$7 | 20 OZ — \$9

## CERVEZAS MEXICANAS

### MEXICAN BEER \$6

Corona, Corona Light, Corona Premier, Corona Familiar, Modelo Especial, Pacífico, Victoria, Tecate, Dos Equis Ambar, Dos Equis Lager.

## CERVEZAS NACIONALES

### DOMESTIC BEER \$5

Michelob Ultra, Budweiser, Miller Lite, Bud Light, Coors Light, Blue Moon, Samuel Adams, Boston Lager, Angry Orchard, Heineken.

## SELTZERS REFRESCANTES SELTZERS \$5

Truly, White Claw, Bud Light Seltzer, Michelob Seltzer.

FOLLOW US ON SOCIAL MEDIA AND TAG US WITH  
A PHOTO OF YOUR VISIT TO RECEIVE A FREE  
MARGARITA ON YOUR NEXT VISIT!

VALID FOR A REGULAR SIZE MARGARITA: LIME, MANGO, BLUE CURAÇAO, WATERMELON, OR STRAWBERRY.



@AZULAGAVEMX







AZUL AGAVE  
MEXICAN CUISINE

@AZULAGAVEMX



# KIDS' Menu

Everything your little ones  
need!





@AZULAGAVEMX

**FOR KIDS 10 YEARS OLD AND  
YOUNGER — JUST \$6.95 EACH!**

**Choose your favorite:**

- Beef Taco
- Cheese Enchilada
- Bean & Cheese Burrito
- Cheese Quesadilla
- Cheeseburger
- Mac & Cheese
- Chicken Tenders
- Grilled Cheese Sandwich

