



Agave Roja

MODERN MEXICAN

GUACAMOLE

single \$8 table \$15
add mango-habanero salsa \$2 add jumbo lump crab \$5

BOCADITOS Starters

SOPA DE TORTILLA DE POLLO \$7

Chicken Tortilla Soup
rich & hearty soup with shredded chicken,
cotija cheese and tortilla

FLAUTAS DE POLLO \$10

Crispy Flour Chicken Taquitos
chipotle chicken, corn, black beans rolled in a crispy rolled flour tortilla,
shredded lettuce, queso fresco, crema & lime

COSTILLAS ADOBADAS \$10

Sweet & Spicy Dry Rubbed Pork Ribs
slow roasted adobo marinated pork ribs, spicy jicama-cabbage slaw,
chimichurri

EMPANADAS DE CASA 2/\$12

House Empanada
flaky masa dough, filling changes often,

QUESO FUNDIDO \$7

Cheese Fondue
mexican cheese fondue, served with warm tortillas
add chile rajas \$3 add mexican chorizo \$4

MAIZ MEXICANO \$5

Mexican Street Corn
grilled mexican street corn, chipotle aioli, lime, cotija

ENSALADAS Salads

add chicken, steak or shrimp \$5

ENSALADA DE TOMATE Y AGUACATE \$10

Tomato & Avocado Salad
vine ripe tomatoes, buttery soft avocado, red onion, queso fresco,
lime and chile

ENSALADA DE CÉSAR \$9

Caesar Salad
crispy romaine, croutons, queso-añejo, house caesar dressing

ENSALADA CON MELÓN Y CHILE \$9

Chile-Melon Salad
summer melon, mint, cilantro, pepitas, basil, parsley, cucumber, jicama,
lime oil, cumin and cider vinegar, queso fresco

MARISCOS Seafood

CEVICHE "ROJA" \$13

Citrus Marinated Seafood
lime marinated fish, scallops, shrimp, pineapple, avocado, jalapeño,
red onion, crispy totillas add jumbo lump crab \$5

TOSTADA DE PESCADO \$13

Fish Tostada
lightly battered fish, avocado, lime and black beans

MEJILLONES AL MOJO DE AJO \$15

Mussels in Garlic Broth
blue mussels steamed in tomatillo-chipotle wine sauce
served with flour tortillas

PICADURAS DE ATÚN \$13

Blackened Tuna Bites
chipotle aioli, lime

TEQUILA PAIRINGS

1800 Silver

green pepper/salt/orange peel

Corzo Silver

citrus/honey/smooth

Herradura Silver

agave nose/peppery/salt

Cabo Wabo Blanco

floral/strong agave/sweet tinge

Don Eduardo Silver

silky/pineapple/sweet potato/spice

Milagro Blanco

heavy agave aroma/citrus/anise

Hornitos Plata

hints of clove/almond/fresh wood

Don Julio Blanco

spicy/white pepper/ hints of salt

Patron Silver

notes of banana/earthy agave

Espolon Blanco

bold/roasted agave/tropical fruit/
brown spices

Corazon Blanco

silky/light nutty tones

Familia Camarena Silver

toasted agave/sweet vanilla/savory spices

Tres Generaciones Plata

anise cookie/sweet cereal/rye toast

Avion Reposado

cherry/pear/peach/rose petals

 = MEDIUM  = SPICY

ESPECIALIDADES DE CASA House Specialties**QUESADILLA DE VERDURAS \$20**

Vegetable Quesadilla

potatoes, spinach, zucchini, chile rajas, charred tomato salsa, served with rice and black beans

PESCADO VERACRUZANO \$27 

Veracruz Style Salmon

pan seared chilean salmon in traditional sauce made with tomato, garlic, spanish olives, jalapeños, served over sautéed spinach and mexican corn

CHILE RELLENOS \$21 

Stuffed Poblano Peppers

potatoes, chile rajas, corn, tempe, raisins, ranchero cheese served with mexican corn and rice

AZTECA ROJA  

hot cauldron of mixed seafood in a spicy tomato-shrimp broth, served with tortillas beans and rice

Shrimp Azteca \$27

Mariscos Azteca \$35

lobster, shrimp, mussels

ATÚN A LA PARILLA \$29

Grilled Tuna

10 oz. local tuna, roasted red peppers, avocado, crema, sautéed green beans and yellow rice

BROCHETA DE CAMARONES \$27 

3 Grilled Shrimp Skewers

grilled marinated shrimp served with, rice, zucchini corn cream and mango-habanero salsa

COSTILLAS DE CERDO 1/2 RACK \$20 / WHOLE RACK \$28

Pork Ribs

1/2 or whole rack served with jicama slaw, chimichurri, mexican street corn

CHAMORRO \$27

Pork Shank

tender braised pork shank in tomatillo chile sauce served over charro beans with zucchini-corn cream

MAR Y LA MONTAÑA \$32 

Surf-N-Turf

14 oz. grilled marinated local C.A.B. ribeye, chipotle shrimp, sautéed green beans and chili potatoes

FAJITAS DE LA CASA \$20

House Fajitas

choice of marinated steak, chicken, shrimp or veggies with chile rajas and onions, served with rice and black beans

TEQUILA PAIRINGS**Tres Generaciones Reposado**
mild honey/short finish**Cazadores Reposado**
intense pepper/dried citrus**Lunazul Reposado**
sweet/smoky finish**Avion Reposado**
cherry/pear/peach/rose petals**Familia Camarena Silver**
toasted agave/sweet vanilla/savory spices**Corralejo Reposado**
lime/honey/peppercorn**Hornitos Reposado**
cilantro/black pepper/green peppers**Milagro Reposado**
sweet/wood/caramel/agave**Don Julio Reposado**
mellow/smoke/vanilla/leather**Espolon Reposado**
vanilla/cinnamon/honey/oak

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ENCHILADAS Served with Black Beans & Rice

CHILE CON CARNE \$18 

Fork with Green Chile
braised pork rolled in corn tortilla, tomatillo-serrano sauce,
crema mexicana

ENCHILADA DE VERDURAS \$18

Vegetable Enchilada
potatoes, chile rajias, corn, tempe, raisins, ranchero cheese
served with mexican corn and rice

MARISCOS 2 for \$20, 3 for \$27 

Seafood
crab & shrimp, spinach and avocado salsa, crema mexicana,
mango-habanero salsa, flour tortilla

POLLO MOLE COLORADO \$18

Chicken Mole
roasted chicken rolled in corn tortilla, mole colorado,
queso azul, crema, onion and cilantro

TEQUILA PAIRINGS

1800 Reposado
stong agave/slight spice

Patron Reposado
citrus/pepper/salt

Herradura Reposado
sweet agave/oak/pepper/floral

Avion Reposado
cherry/pear/peach/rose petal

MENU DE NIÑOS

Childrens Menu
10 & Under
Drink included
(refills only on fountain drinks)

QUESADILLA OR TACO \$8.50

choice of: cheese/chicken/steak/shrimp
served with corn and yellow rice

GRILLED SKEWER \$12

choice of: chicken/steak/shrimp
served with sautéed green beans and roasted potatoes

MAS \$3

Sides

- BLACK BEANS
- CHARROS BEANS
- RED OR YELLOW RICE
- JICAMA SLAW 
- SAUTÉED GREEN BEANS
- SAUTÉED SPINACH
- ZUCCHINI & CORN CREAM
- CHILI POTATOES

POSTRES \$7

Desserts

TRES LECHES CAKE

Three Milk Cake

TARTA DE MARGARITA

Margarita Key Lime Pie

MEXICAN CHOCOLATE POT DE CRÈME

Dark Chocolate Custard

DULCE DE LECHE CHEESECAKE

Sweet Fried Caramel Cheesecake