



## SIGNATURE COCKTAILS 16

### OLD FASHIONED

rye whiskey, bitters and Luxardo cherry

### AGAVE MARGARITA

Sauza tequila, Cointreau, fresh lime juice and sweet & sour add a Grand Marnier float 3

### ROYAL EMPRESS

Empress 1908 gin, tonic water, lime juice & a dash of blueberry syrup

### WHISKEY SOUR

Irish whiskey, fresh lemon juice, egg whites and simple syrup

### BLUE WILLOW

rum, pineapple juice, blue curaçao and Island Oasis piña colada served over ice or frozen

### LEMON DROP

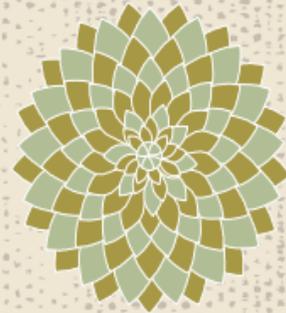
Ketel One Citroen, Cointreau and fresh lemon juice

### MAI TAI

rum, pineapple & orange juice, a splash of grenadine with a dark rum float

### APEROL SPRITZ

Aperol liqueur, prosecco and club soda



AGAVE  
GRILL & BAR

Guests must have shoes, cover-ups or shirts

for service in the restaurant and

while seated at the bar.



Agave • 27529 NEW



# AGAVE GRILL

## SALADS

add chicken 5 | shrimp 8

**GRILLED CAESAR** 16  
grilled romaine tossed in Caesar dressing with grated parmesan and croutons  
ⓧ

**THE WEDGE** 16  
crisp iceberg with tomatoes, blue cheese crumbles, candied walnuts, bacon and blue cheese dressing

**CAPRESE** 15  
fresh tomatoes, mozzarella, basil, seasoned with olive oil and balsamic glaze  
ⓧ | ⓧ

**SPINACH & STRAWBERRY** 17  
fresh spinach topped with red onion, cucumber, strawberries, cherry tomatoes, candied walnuts, feta cheese, olive oil and balsamic drizzle  
ⓧ | ⓧ

## APPETIZERS

**LOADED HUMMUS** 14  
classic hummus loaded with black olives, cucumber, red onion, tomatoes and feta cheese with toasted naan and pita bread  
ⓧ

**CHICKEN TENDERS** 17  
four crispy tenders with waffle fries, a side of ketchup and honey mustard

**FRIED CALAMARI** 19  
breaded calamari with spicy marinara sauce

**SHRIMP CEVICHE** 19  
cooked shrimp with red onion, tomato, cucumber, avocado, jalapeño and cilantro with a side of corn tortilla chips

**AGAVE NACHOS** 16  
house potato chips topped with nacho cheese, jalapeños, sour cream, pico de gallo, Cotija cheese, avocado salsa and cilantro  
ⓧ  
add chicken 5 | steak 7

## MAINS

all burgers served with a side of waffle fries | sub gluten-free bun 1

**CLASSIC BEEF SLIDERS** 18  
two sliders topped with chipotle aioli, cheddar cheese, lettuce, tomato and onion  
add bacon 2

**PORTOBELLO BURGER** 17  
balsamic portobello mushroom with pesto aioli, arugula, Swiss cheese and grilled onions  
ⓧ

**ARUGULA & PROSCIUTTO FLATBREAD** 19  
olive oil & mozzarella topped with prosciutto, arugula and balsamic glaze

**BLACK & BLUE BURGER** 21  
blackened angus chuck patty topped with blue cheese crumbles, bacon, lettuce, tomato and grilled onions

**DOS TACOS** 19  
choice of grilled shrimp or mahi-mahi with shredded cabbage, house-made pineapple salsa, chipotle aioli and Cotija cheese with chips & salsa  
ⓧ

**CHICKEN & PESTO FLATBREAD** 17  
pesto & mozzarella topped with grilled chicken, cherry tomatoes and red onion



## WINE

	6 OZ.	9 OZ.	BOTTLE
<b>SPARKLING</b>			
Luc Belaire Rosé, France	15		60
Luc Belaire Brut Gold Cuvée, France	15		60
<b>ROSÉ &amp; WHITE</b>			
Simple Grape Pinot Grigio, California	10	13	40
Napa Cellars Trinchero Chardonnay, California	12	15	48
Francis Coppola Sauvignon Blanc, California	10	13	40
<b>RED</b>			
Francis Coppola Pinot Noir, California	11	14	42
The Federalist Cabernet Sauvignon, California	14	16	56
Dark Horse Red Blend, California	10	13	40

## BEER

DRAFT   16 OZ	9	IMPORT 8.50	HARD SELTZER 7.25
Voodoo Ranger IPA		Corona Extra	Truly Strawberry Lemonade
Modelo Especial		Corona Premier	White Claw Watermelon, Lime or Mango
Coors Light 7.50		Stella Artois	
<b>DOMESTIC 7</b>		Pacifico	
Michelob Ultra		Heineken 0.0 7	
Miller Lite		<b>CRAFT 10</b>	
Bud Light		Coachella IPA	
Budweiser		Poolside Blonde	
Angry Orchard 8.50		Even Par IPA	
		Blue Moon	
		Beligan White 8.50	
		New Belgium Fat Tire Ale 8.50	

## DESSERT 12

**CINNAMON SUGARED CHURROS**  
deep-fried churros coated in cinnamon sugar with chocolate, caramel and whipped cream

**TRIPLE-CHOCOLATE MOUSSE**  
a layer of milk & white chocolate mousse atop a dark chocolate base

ⓧ - Vegetarian | ⓧ - Gluten Sensitive

Gluten-free burger bun available upon request

Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Please alert your service staff to any food allergies or dietary concerns. We will gladly adjust preparation (where possible) to accommodate your request.