

Antojitos (Appetizers)

Guacamole Prepared tableside with Avocado, Serrano pepper, Pico de Gallo, cilantro, and lime. Served with tortilla chips. 10

BBQ Wings Crispy wings tossed in our house BBQ sauce served with Mexicali dipping sauce. *Choose* Habanero BBQ sauce or our milder BBQ sauce. 8

Calamari Fritura Cornmeal battered calamari and sliced jalapenos, quick fried until crisp; served with a Chipotle Aioli. 9

Taquitos Crispy rolled flour tortillas stuffed with Mesquite grilled chicken. 8

Mango Glazed Chicken Skewers served over Black Bean and Corn Salsa. 9

Empanadas three of our house made flaky pastry shells filled with your choice of:

- Beef Barbacoa 8
- Spicy Tuna 9
- Grilled Vegetables 7
- One of each 8

Served with Mexicali dipping sauce.

Lobster, Black Bean, & Corn Tostada Knuckle and claw lobster tossed with roasted corn, mixed cheeses, black beans, Avocado, lettuce, cilantro, and Manchego cheese on a crisp red corn tortilla. 10

Queso Fundido A bubbling fondue of Mexican Cheeses, with roasted Poblano Rajas and grilled onions; served with warm flour tortillas. 9 • Add Chorizo Sausage. 10

Coctel de Camaron Shrimp tossed in a classic Mexican-style cocktail sauce with red onion, peppers, diced tomatoes and Avocado. 10

Ceviche de Atun Fresh Ahi Tuna with Mango, Red Onion, Poblano pepper, cilantro and lime. 9

Nachos Yellow corn chips served with Chihuahua cheese, Oaxaca cheese, Pico de Gallo, Crème fraîche, Guacamole, and jalapeños. Your choice of Spicy Beef, Chicken Adobo, or Grilled Veggies. 10

Flautas Slow cooked spicy BBQ pulled pork inside corn tortillas fried to a golden brown served with cool Avocado dipping sauce, mixed cheeses, Crème fraîche, and topped with Queso Fresco. 7

Sopas (Soups)

Chicken Tortilla Avocado, cilantro, scallions, Serrano pepper, Pico de Gallo, and tortilla strips. 6

Vegetarian Chili Crème fraîche, mixed cheeses, Pico de Gallo, scallions, and tortilla strips 6
Add Skirt Steak • Add Grilled Chicken 1

Quesadillas

Served with Pico de Gallo and Crème fraîche.
Add a side of Guacamole: 2

Grilled Portabella and Spinach 9

Spicy Shrimp with roasted Black Bean and Corn Salsa 10

Grilled Steak or Chicken with roasted Poblano and onions. 10

Spicy BBQ Pork with roasted poblano and onions. 10

Grilled Vegetable with red onions, carrots, squash, and zucchini. 9

Ensaladas (Salads)

Spinach Ensalada Crisp fresh Jicama, fresh spinach, red onion, grape tomatoes & oranges with a Housemade Cilantro-Lime dressing. 7 Add chicken 9

Grilled Salad Mixed Lettuces with sliced tomatoes, grilled peppers and onions, Housemade Chipotle honey-mustard dressing, mixed cheeses, Guacamole, Pico de Gallo, Crème fraîche, & a choice of grilled chicken or steak. 9

Ensalada Caesar Romaine lettuce, roasted corn, Black Bean and Corn Salsa, Manchego cheese, and crispy tortillas in our Housemade Chile Caesar dressing. 8 Add chicken or steak 10 • Add shrimp 11

Santa Fe Salad Crisp mixed greens with fresh Avocado, tomatoes, Black Bean and Corn Salsa, Housemade Mexicali Ranch dressing and mixed cheeses served on a warm flour tortilla with grilled chicken. 9

Ensalada Tostada Lettuce topped with Chicken Adobo or seasoned ground beef, Black Bean and Corn Salsa, Pico de Gallo, Guacamole, Crème fraîche, Housemade Salsa vinaigrette served in a tortilla basket. 9

Sugar Cane Skewered Shrimp Salad Grilled sugar cane skewered shrimp over a salad of Avocados, tomato, peppers, red onion and mixed greens, tossed with a Housemade Salsa vinaigrette. 10

Extras & Sides

Choose from: Refried Black Beans • Mexi Rice • Grilled Vegetables • Guacamole • Cornbread Pudding • Yucca Fries • Vegetarian Black Beans • Chicken Tamale 4

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

De la Tierra (From the Land)

Mango BBQ Ribs Fall-off the bone tender smoked pork ribs glazed with our house made sweet and spicy sauce, served with Jicama Slaw and Papas Fritas. 19

Steak Arrechera Garlic and chile rubbed steak, grilled and sliced, served with Chipotle roasted tomatoes poblano rajas, served with Yucca fries. 18

Tacos Alambres Traditional peasant style tacos made from a ragout of chicken, beef, bacon, peppers and onions in soft flour tortillas with Oaxaca cheese and Avocado. Served with Mexican rice and Vegetarian Black Beans. 15

Grilled "Gaucho" Steak Flat Iron steak, rubbed with chili seasonings, grilled, served with Chipotle whipped potatoes and topped with Chili Onion Rings. 19

Pasta Perez Blackened chicken, gemelli "spiral" pasta, bacon, Spanish onions, diced tomatoes, and peas tossed in a Cajun cream sauce. Topped with Chihuahua and Manchego cheese. 16

Pot Roast ala Casita Mexican style Beef Pot Roast with Chipotle whipped potatoes, and braised carrots. 15

Wraps and Burgers

All served with Papas Fritas and toasted cumin ketchup. Wheat tortilla available. Substitute Yucca Fries 2, Add Bacon 1

Grilled Chicken Wrap Grilled chicken breast with grilled peppers and onions, shredded lettuce, mixed cheeses, Pico de Gallo, and our Chile Caesar dressing. 9

Spice Rubbed Steak Wrap Grilled and sliced thinly, with mixed cheese, Mexican rice, grilled peppers and onions; drizzled with Chimichurri sauce. 9

Porto-Pollo Wrap Grilled marinated Portabella mushroom and chicken breast with sliced Avocado, lettuce, Mexicali ranch dressing, and Pico de Gallo. 9

Serrano Burger Grilled burger with roasted jalapenos, Chihuahua cheese, Pico de Gallo, shredded lettuce, Chipotle mayonnaise, and served on a rustic Mexican roll. 9

Mexi Burger Grilled burger with sliced Avocado, refried black beans, Pico de Gallo, shredded lettuce, and Chipotle mayonnaise. Served on a rustic Mexican roll. 9

Verdura Wrap Mixed grilled vegetables with spinach, Pico de Gallo, Cilantro-Lime vinaigrette & mixed cheeses. 8

Black Bean Burger A corn crusted black bean pattie with Chihuahua cheese, shredded lettuce, tomato, Avocado, red onion, and Mexicali Ranch dressing. Served on a rustic Mexican roll. 8

Del Mar (From the Sea)

Mexicana Style Paella Shrimp, Lobster, Clams, Mussels, Chicken and Chorizo simmered with Mexican rice in a zesty Tomato-Cilantro broth. 21

Chicken and the Sea Grilled chicken breasts, topped with Chihuahua cheese and Pico de Gallo, served with grilled sugar cane skewered shrimp, grilled vegetables, Mexican rice, and Vegetarian Black Beans. 18

Tilapia en Tortilla Fresh Tilapia fillet with a crisp tortilla crust, Orange-Chili salsa, grilled vegetables & fried Yucca fries. 17

Lobster Enchiladas Knuckle and claw lobster meat with roasted corn, black beans, and Manchego cheese rolled in soft corn tortillas and baked in a lime-sour cream sauce. Served with Mexican rice and Vegetarian Black Beans. 19

Pasilla Rubbed Tuna Ahi tuna rubbed with a Pasilla crust, grilled and served with roasted corn, black bean, and mango salsa, Mexican rice, crispy tortilla strips and drizzled with Chimichurri sauce. 18

Tacos y Mas (Tacos and more)

All served with rice and your choice of refried or Vegetarian Black Beans.

Tacos Choice of soft flour or crispy corn tortillas filled with shredded lettuce, mixed cheeses, Pico de Gallo and choice of Chicken Adobo, Spicy Beef, Grilled Vegetable, Crispy Fish, Spicy BBQ Pork, or Spicy Chorizo Sausage

Enchiladas

Rolled corn tortillas, baked, stuffed with choice of:

- Chicken Adobo with Crème Fraîche Sauce
- Spicy Beef with Pasilla Chile Sauce
- Grilled Vegetables with Ranchero Sauce
- Mixed Cheese with Chili con Queso
- Spicy BBQ Pork
- Spicy Chorizo Sausage

Any two 10 • Any three 12 • Any four 14

Burritos & Chimichangas

Chicken Adobo with Crème Fraîche Sauce. 11

Spicy Beef with Pasilla Chile Sauce. 11

Grilled Vegetable with Salsa Fresca. 11

18% gratuity will be added to parties of six or more. Prices and menu items are subject to change without notice. All major credit cards accepted.
11/2010


Postres



Agave's House Made Cheesecake

Hartford's most famous dessert.

Find out why. 7



Vanilla Flan

Our housemade version of this classic rich custard, served with fresh mango. 6

Chocolate Lava Cake

Moist chocolate cake, served warm with a molten chocolate center, topped with cajeta caramel sauce and our house made honey whipped cream. 6

Churros with Dulce de Leche

Mexican style doughnuts filled with raspberry, served with cajeta caramel dipping sauce. 6

Banana Chimichanga

A unique deep-fried treat with fresh banana and rich chocolate. Served warm with our house made honey whipped cream. 6

Crepas

Three delicate crepes filled with fresh berries, cajeta, chocolate sauce, vanilla bean ice cream and topped with our house made honey whipped cream. 6

Mexican Fruit Cobbler

Slow roasted fresh fruit served in a crispy cinnamon sugar tortilla bowl. Served with vanilla bean ice cream, house made honey whipped cream, topped with cajeta caramel sauce. 6

Fried Ice Cream A classic favorite, crispy fried ice cream, drizzled in cajeta caramel sauce, topped with mango puree and freshly diced mango. 6




Mexican Coffee

Organic Mexican Coffee, French Press

Serves 2..... 5

Serves 4.....9



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