

WEEKEND BRUNCH SATURDAY 11AM - 3PM

Huevos Rancheros Divorciados

Pan fried eggs on corn tortillas with salsa roja, salsa verde, avocado, tomatoes, and sour cream. 10

Chilaquiles con Pollo

Two fried eggs, corn tortilla strips tossed with grilled chicken, roasted tomatillo salsa, Oaxaca cheese, and sour cream. 12

Huevos con Papas y Chorizo

Eggs scrambled with Mexican sausage, poblano-potato hash with bacon, peppers, onions, and cheese. Served with flour tortillas. 12

Machaca

Eggs scrambled with shredded beef, rajas, and mixed cheeses. Served with Mexi rice and vegetarian black beans. 12

Quesadilla Desayuno

Toasted flour tortilla stuffed with scrambled eggs, bacon, rajas, and mixed cheeses. Served with sour cream and pico de gallo. 10

Breakfast Burrito

Flour tortilla filled with scrambled eggs, grilled chicken or steak, rajas, chipotle roasted tomatoes, and Oaxaca cheese. Topped with tomatillo salsa and served with Mexi rice and vegetarian black beans. 13

Pan Torrejas

Mexican style French toast, stuffed with cajeta and cream cheese. Topped with mixed berries. 11

Omellette del Dia

Every day brings something different in our kitchen. Ask your server about our omelette of the day. Served with poblano-potato hash with bacon. 12

Poblano Potato Hash with Bacon 5

Juices 3

Mango Bellini 8

Bloody Maria (Tequila) 8

Mimosa 8

Bottomless Mimosa 18

Michelada

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

Cáfe y Té

Organic Mexican Coffee, French Press
• Serves two. 5
• Serves four. 9
Hot Tea Premium Selection. 3.5

Blanco Tequila

Blanco, also called silver or plata, is tequila as it comes from the still; aged no longer than 60 days in metal tanks, and recommended for mixed drinks.

Sauza | Straight forward agave flavor with a crisp bite. 7 / 11

El Jimador | Meaning “the harvester.” Great for margaritas. 7 / 11

Gran Centenario | Subtle flavors, finishes with cinnamon and pepper. 7 / 11

Corralejo | Light caramel tones with a quick finish. 7 / 11

1800 | Smooth on palate with a sweet finish. 8 / 12

Casa Noble | Earthy, citrus, and agave flavors. 8 / 12

Cazadores | A smooth agave nose with a vanilla finish. 8 / 12

Herradura | A classic, great for sipping or margaritas. 8 / 12

Corzo | Elegant with notes of citrus and vanilla. 8 / 12

Siete Leguas | Earthy, agave nose with a peppery finish. 8 / 12

Tres Generaciones | Hints of citrus and sweet floral, triple distilled. 8 / 12

Don Julio | Very smooth with agave, pepper, and floral flavors. 8 / 12

Chinaco | Bouquet of pear, dill, and lime. 8 / 12

Avion | Exceptionally smooth with notes of mint, citrus, and pepper. 8 / 12

Hotel California | Notes of white pepper and tropical fruit. 8 / 12

Organic 1 | Earthy, citrus, and herbal. 8 / 12

Espolon | Citrus with hints of cinnamon and black licorice. 8 / 12

DeLeón | Notes of raw chocolate, vanilla, spice, and agave. 8 / 12

Cabo Wabo | Sweet heat to the palate with a light sweet finish. 9 / 13

Patron | Ultra smooth on palate with hints of vanilla. 9 / 13

Partida | Citrus, fresh herbs, and tropical fruit flavors. 9 / 13

El Tesoro | Sweet agave, mature pina, and ripe flavors. 9 / 13

Milagro | Clear and crisp with spicy black pepper finish. 9 / 13

Casamigos | Hints of agave, vanilla, and grapefruit. 9 / 13

Fortaleza | Light herbal, citrus, and sweet agave notes. 9 / 13

Reposado Tequila

Reposado, meaning, “rested” refers to tequila that is aged anywhere from two months to one year in oak. This is a great choice for those who fear the tequila bite. Aging the tequila mellows some of the agave flavors and the sweet oak imparts a smooth finish, making it great for shots.

Jose Cuervo Tradicional | Strong vanilla flavors. 8 / 13

Sauza Hornitos | Hornitos means “little ovens.” Has peppery flavors. 8 / 13

Corralejo | Light caramel and honeyed sweetness. 8 / 13

Gran Centenario | Cuervo family with strong vanilla flavors. 8 / 13

Herradura | Spicy nose and light, caramel flavors, slow heat. 9 / 14

Cazadores | Earthy, spicy, pungent flavors with hints of vanilla. 9 / 14

Chinaco | Nose of citrus zest, with a fruity, spicy finish. 9 / 14

1800 | Sweet caramel nose, earthy palette. 9 / 14

Corzo | Citrus and vanilla with hints of oak and honey. 9 / 14

Hotel California | Floral bouquet with lightly toasted vanilla. 9 / 14

Don Julio | Lightly sweet in the mouth, light heat, and no after taste. 9 / 14

Avion | Savory peach, cherry, and cinnamon with a hint of vanilla. 9 / 14

Organic 2 | Spicy notes of vanilla, and anise, with a hint citrus. 9 / 15

DeLeón | Notes of citrus with a mix of butterscotch and agave. 9 / 15

Cabo Wabo | Agave, dill, oak, and some pepper. 10 / 15

Partida | Smooth and rich with a touch of sweetness. 10 / 15

Patron | Pale amber, sweet agave, with a long finish. 10 / 15

Espolon | Plum, butterscotch, and oak notes. 10 / 15

Siete Leguas | Pleasant agave flavor and wooden notes. 10 / 15

El Tesoro | Mild agave, earthy, and spicy, with floral attributes. 10 / 15

Milagro | Natural and clean with notes of vanilla. 10 / 15

Casamigos | Caramel with hints of cocoa. 10 / 15

Fortaleza | Light honey with vanilla and pepper. 10 / 16

Casa Noble | (Certified Organic) Sweet agave, vanilla, and oak. 11 / 16

Milagro Select Barrel | Mellow honey, vanilla, and spice. 14 / 19

Clase Azul | Intense amber, silky, woody, and fruity. 14 / 24

Anejo Tequila

Aged anywhere from one year to ten years, Anejos exhibit strong characteristics of oak aging such as vanilla, cedar, spice, butterscotch, and caramel. These are great after-dinner drinks comparable to fine whiskies, single malt scotches, or cognacs. Recommended for sipping.

Gran Centenario | Strong vanilla on nose and palate, sweet, and woody. 9 / 14

Tres Generaciones | A pepper and oak blend with a hint of caramel. 10 / 15

1800 | Sweet vanilla and complexity. 10 / 15

Herradura | Amazing vanilla nose, smooth and dry, smoky finish. 10 / 15

Don Julio | Cinnamon, pepper, caramel, with a light, sweet aftertaste. 10 / 15

Corralejo | One of Mexico's first distillers, smoky taste. 10 / 15

Avion | Rich and exquisite with hints of vanilla, caramel, coconut, and maple. 10 / 15

Organic 3 | Complex aromatic bouquet of golden hue of anejo. 10 / 18

Partida | Fruity with notes of cherry and almond. 11 / 16

Corzo | Light floral notes, balanced by rich honey and caramel. 11 / 16

Patron | Vanilla, white pepper, with a hint of caramel. 11 / 16

Casamigos | Roasted agave, caramel, and oak. 11 / 16

Hotel California | Vanilla, candied florals with a nose of spice and caramel. 11 / 16

Milagro | Hints of coconut with a sweet and spicy finish. 11 / 16

El Tesoro | Complex nose, vanilla, oak aromas with a vanilla finish. 11 / 16

Chinaco | Aromas of pear and vanilla with a luscious spicy, smoky finish. 11 / 16

Fortaleza | Delightfully smooth, refined through oak aging. 11 / 17

Siete Leguas | Delicate buttery notes of agave and citrus. 11 / 17

Villa Lobos | Moderate oak with hints of berry, chocolate, and mint. 11 / 17

Casa Noble | (Certified Organic) Butterscotch, vanilla, and oak. 12 / 18

Supremas

The supreme creations of some of the finest tequila distillers. Sit back and sip these bold, refined flavors, or enjoy as an after dinner drink.

Cazadores Extra Anejo | Notes of agave, cinnamon, and vanilla. 15 / 22

Gran Corralejo | Semi-sweet smooth finish. 16 / 27

Cuervo Reserva De La Familia | Oak, sweet, spicy aftertaste, with a vanilla finish. 16 / 28

El Tesoro Paradisio | Smoky, with very rich complex flavors. 16 / 28

Gran Patron Platinum | Triple distilled and aged to perfection. 19 / 30

Don Julio 1942 | Mature ripe agave, silky textures, and a subtle finish. 20 / 32

Herradura Seleccion | Blend of rose petal, vanilla, and citrus with a smooth finish. 29 / 51

Patron Burdeos | Vanilla, raisin, and dried fruit (similar to Bordeaux wine). 47 / 78

Espolon | Prominent vanilla with notes of nutmeg and rich, roasted fruits. 15 / 22

Don Julio Real | Gentle hints of citrus and sweet, cooked agave. 29 / 51

Gran Patron Piedra | Rich and complex with light vanilla and herbaceous agave. 29 / 51

Mezcal

Mezcal takes the heart of the agave into earthen pits lined with lava rocks and filled with wood and charcoal before being distilled in clay pots. Characteristics of rustic smokey spice, citrus, and rich agave.

Clase Azul. 29 / 51

Illegal. 9 / 13

Los Amantes. 9 / 13

Siete Misterios Pechuga. 20 / 32

Reyes Cobardes. 8 / 13

POSTRES (DESSERTS)

Agave's House Made Cheesecake

Hartford's most famous dessert. Find out why. 8

Vanilla Flan

Our house made version of this classic rich custard. 7

Chocolate Lava Cake

Moist chocolate cake served warm with a molten chocolate center.

Topped with cajeta carmel sauce and our house made honey whipped cream. 7

Churros with Dulce de Leche

Mexican style doughnuts filled with raspberry. Served with cajeta caramel sauce. 7

Crepas

Three delicate crepes filled with fresh berries, cajeta, chocolate sauce, and vanilla bean ice cream. Topped with our house made honey whipped cream. 7

CÁFE Y TÉ

Cáfe

Organic Mexican Coffee,
French Press

- Serves two. 5
- Serves four. 9

Té

Hot Tea Premium Selection. 3.5



Tequila Flights

The House of Luck | Casamigos Silver, Casamigos Reposado, and Casamigos Anejo. 20

Organic, Three ways | Casa Noble Silver, Clase Azul Reposado, and Organic 3 Anejo. 20

Julio Family Reunion | Don Julio Reposado, Don Julio 1942, and Don Julio Anejo. 26

The Cartel | Casa Dragones Joven, Patron Burdeos, and Herradura Selección. 69