

# AGAVEROS CANTINA

The traditional agave farmer, or "jimador", is the inspiration for Agaveros - aptly named for the agave plants that grow anywhere from 8 to 10 years before harvested into tequila.

Large selection of tequilas and mezcals featured and the signature dishes of Chef Nicolas Bour, we are excited to present, Agaveros Cantina.

## Primero

### **Chips and Salsa—5**

*Tortilla Chips and Home Made Fire Roasted Salsa*

### **Chicken Tortilla Soup—9**

*Queso Blanco and Cilantro*

### **TJ Caesar Salad—10**

*Creamy Parmesan Dressing, Shaved Regianno Cheese  
add chicken(+6)*

### **\*Red Snapper Ceviche -10**

*Local Red Snapper, Diced Mango & Ginger Beer*

### **Guacamole & Chips—10**

*Fresh Made Guacamole served in a Mocajete*

### **Elote—7**

*Wood Grilled Corn on the Cobb, Chipotle Mayonnaise & Tajin Spice*

### **\*Shrimp Cocktail—14**

*Mexican Style with House Made Clamato, Jalapenos, Red Onion &  
Fresh Squeezed Lime*

### **Crab Fritters —11**

*Crispy Blue Crab Fritter, Lime Crema & Mango Salsa*

### **SIDES- 5**

*Spanish Rice*

*Fried Potatoes*

*Black Beans*

*Wood Grilled Mushrooms*

## Fuertes

### **Carne Asada —17**

*Mesquite Grilled Prime Skirt Steak,  
Salsa Roja & Sweet Plantains*

### **\*The Gringo Burger—\$15**

*Certified Angus Beef, White Cheddar, LTO, House Made  
Pickles, Secrete Sauce & Fried Potatoes*

### **Short Rib Quesadilla —14**

*Slow cooked Mole Short Rib with an Avocado Cream.*

### **Brocheta de Pollo—14**

*Chipotle Chicken Skewers, Tomatoes, Avocado and Onion  
Salad Grilled and Served to Perfection*

### **Tacos Al Carbon—13**

*Grilled Skirt Steak Tacos served with Cabbage Slaw  
& Chimi Churri Sauce*

### **\*Baja Fish Tacos—13**

*Tempura Local Catch Lime Crema and Cotija Cheese*

### **Vegetarian Tacos—13**

*Wood Grilled Mushrooms, Heirloom Tomato Pico de Gallo in  
a soft shell tortilla*

### **Pescado Crujiente-18**

*Crispy Red Snapper Veracruz, Tomato, Olives &  
Capers*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

*An 18% Gratuity will be automatically added to your check*

# AGAVEROS CANTINA

## Beers

Budweiser	7
Bud Light	7
Coors Light	7
Miller Light	7
Michelob Ultra	7
Stella Artois	8
Blue Moon	8
Corona Extra	8
Modelo Especial	8
Dos Equis	7
Becks (Non Alcoholic)	7

## Sparkling Wines

	Glass	Bottle
Opera Prima, Brut Sparkling	8	32
Chloe, Prosecco	12	40

## White Wines

Imagery Chardonnay	12	42
Chateau St. Jean Chardonnay	10	38
Ava Grace Pinot Gricio	10	38
Bezinger Sauvignon Blanc	12	42

## Rose Wines

Belleruche	15	50
Natura	10	38

## Red Wines

Casillero del Diablo Cabernet	10	38
Imaginary Cabernet	12	38
Altos Del Plata Malbec	10	38
Mark West Pinot Noir	10	38
Ava Grace Red Blend	10	38
Stave & Steel Cabernet, Bourbon Barrel Aged	14	50

## Cocktails

<b>Margarita</b> Classic / Strawberry / Mango / Passion Fruit	12
<b>Pina Colada</b> Rum, Coconut Milk, Pineapple Juice	12
<b>Miami Vice</b> Rum, Strawberry Puree, Coconut Milk, Pineapple Juice	12
<b>Mojito</b> Classic / Strawberry / Mango / Passion Fruit	13
<b>Cosmopolitan</b> Vodka, Triple Sec, Lime, Cranberry Juice	13
<b>Mai Tai</b> Dark & Light Rum, Triple Sec, Pineapple, Orgeat, Dry Curacao	13
<b>Surfside Refresher</b> Vodka, Rum, Gin, Blue Curacao, Sour mix, Sprite	16
<b>Miami's Sweet Peach</b> Vodka, Rum, Peach Schnapps, Pineapple, Cranberry, Orange	16
<b>Tequila Cooler</b> Anejo Tequila, Campari, Orange Juice, Cranberry Juice, Soda Water	16