



# CHOOSE YOUR STYLE

TACOS 4"	5
TACOS 6"	7
BURRITO	9
SALAD BOWL	8
RICE BOWL	9

# CHOOSE 2 TWO FILLINGS

ADDITIONAL FILLING \$1

- YELLOW RICE W/ HERBS + PEPPERS
- BROWN RICE W/ HERBS + PEPPERS +50¢
- BLACK BEANS
- PINTO BEANS
- PEPPERS + ONIONS
- PICO DE GALLO
- CABBAGE SLAW

# CHOOSE 1 ONE PROTEIN

ADDITIONAL PROTEIN \$2

## MOJO SHREDDED CHICKEN

- GRILLED STEAK
- FISH LOCAL CATCH
- GRILLED SHRIMP
- TEMPURA SHRIMP
- BBQ PULLED PORK
- SHORT RIB W / PEPPERS AND ONION
- GRILLED MUSHROOMS

## CHOICE OF SAUCE

- Additional Sauce 50¢
- Lime Crema
- Tomatillo Sauce
- Chimichurri
- Chipotle Mayo
- Salsa Fresca
- Cilantro Sauce
- Red Sauce
- Jalapeño Mayo

## BITES

- GUACAMOLE + CHIPS 8**  
Fresh Made Guacamole with Tortilla Chips
- ELOTE 5**  
Wood Grilled Corn on the Cobb, Chipotle Mayonnaise & Tajin Spice
- QUESO FUNDIDO 8**  
with Tortilla Chips  
Add Chorizo + 2

## SIDES 5

- FRENCH FRIES
- YELLOW RICE
- BLACK BEANS
- SALSA
- SLICED AVOCADO
- GRILLED MUSHROOMS



# ESPECIALES

**MEXICAN CORN AND JALAPEÑO SOUP** 7  
Ganish with Bacon and Cotija Cheese

**AGAVERO NACHOS** 8  
Corn Chips, Crema Fresca, Pico de Gallo, House Cheese Sauce  
**Add \$6 each – Chicken- Steak- Shrimp- Pulled Pork –Short Rib**

**AVOCADO TOAST** 10  
Multigrain Bread Toasted w/ Avocado, Crumbled Goat Cheese, Radish & Chives

**TJ CAESAR SALAD** 10  
Creamy Parmesan Dressing, Shaved Regiano Cheese  
**Add \$6 each – Chicken- Steak- Shrimp- Grilled Mushrooms- Salmon**

**AGAVEROS TACO COBB SALAD** 14  
Chicken, Avocado, Tomato, Diced Cucumber & Onions  
Served w/ a Cilantro Vinaigrette

**\*STEAK SANDWICH** 16  
Grilled Skirt Steak with Pico de Gallo, Salsa Roja Served w/ French Fries

**\*THE GRINGO BURGER** 16  
Certified Angus Beef, White Cheddar, LTO, House Made Pickles,  
Secret Sauce & Fried Potatoes

**\*CARNE ASADA** 23  
Grilled Steak, Yellow Rice, Bean and Sweet Plantains

**QUESADILLAS** 16

- Slow cooked Mole Short Rib with Peppers and Onions
- Mojo Chicken with Peppers and Onion
- \*Grilled Steak With Peppers and Onions

**BROCHETA DE POLLO** 15  
Chipotle Chicken Skewers, Tomatoes, Avocado & Onion Salad

**FAJITA TRIO** 28  
Grilled with Onions and Peppers, Chicken, Steak and Shrimp, Pico de Gallo  
and Cojita Cheese Yellow Rice, Bean and Flour Tortilla

**\*GRILLED SALMON** 20  
With Capers Bourblanc and Garlic Mashed

## SPECIALTY TACOS – 13

- **\*TACOS AL CARBON** Grilled Skirt Steak Tacos served with Cabbage Slaw & ChimiChurri Sauce
- **\*BAJA FISH** Tempura Local Catch Lime Crema and Cotija Cheese
- **DRAGON SHRIMP** Fried Shrimp, Cabbage Slaw, Pico de Gallo, Pickle Onion , Lime Crema & Chipotle Mayo
- **BBQ. PULLED PORK** BBQ Pulled Pork , Cabbage Slaw , Crema Fresca
- **CHICKEN MOJO** Cabbage Slaw , Pico de Gallo, Lime Crema

*\*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*

## SOMETHING SWEET 7

Churros  
Bread Pudding  
Coke Float



# BEBIDAS

## COCKTAILS

<b>MARGARITA</b>	12
Classic / Strawberry / Mango / Passion Fruit / Guava / Peach	
<b>MOJITO</b>	13
Classic / Strawberry / Mango / Passion Fruit / Guava / Peach	
<b>MAI TAI</b>	13
Dark & Light Rum, Triple Sec, Pineapple, Dry Curacao	
<b>MIAMI'S SWEET PEACH</b>	16
Vodka, Rum, Peach Schnapps, Pineapple, Cranberry, Orange	
<b>AMBHAR HERB &amp; TONIC</b>	13
Ambhar® Tequila Plata, Basil Leaves, Lemon Wheel, Agave Nectar, Tonic Water, Lemon Wedge for Garnish	
<b>TANTEO JALAPENO MARGARITA</b>	13
Tanteo® Jalapeño Tequila , Fresh Lime Juice, Agave Nectar	
<b>AGAVERO'S THYME</b>	15
Tierras Organic Tequila Blanco, Thyme & Cloves Infused Simple Syrup, Grapefruit Juice, Grapefruit Bitter	
<b>MEZCAL ANARAJADO</b>	14
Vida Mezcal, Dash of Orange Bitters, Orange Wedges, Brown Sugar Fresh Orange Juice, Garnish w/ Caramelized Roasted Orange	

## BEERS

Budweiser	7
Bud light	7
Miller light	7
Michelob ultra	7
Sam Adams Boston Lager	8
Stella Artois	8
Corona Light	8
Corona Extra	8
Dos Equis	8
Dos Equis Ambar	8
Heineken	8
Becks (Non-Alcoholic)	7
La Rubia (Wynwood)	8
Sandbar – Islamorada	8
Beach Blonde Ale	8
Cigar City Lager	8

## SPARKLING WINES

Opera Prima, Brut Sparkling	8	30
La Marca Prosecco	12	45

## WHITE WINES

Imagery Chardonnay	12	38
Chloe Pinot Grigio	13	45
Maso Canali Pinot Grigio	10	38
Matua Sauvignon Blanc	10	38

## ROSE WINES

A to Z rose	15	50
Maison Marcel Rose	11	30

## RED WINES

Seven Fall Merlot	16	50
Imagery Cabernet	12	40
Altos Malbec	10	38
Ava Grace Red Blend	10	38
Mark West Pinot Noir	12	40



# TEQUILA DE JALISCO

# MEZCAL

One of the most recognized distilled liquors in the world, this mexican elixir known as tequila, is featured here at Agavero's. Made from the blue agave plant coming from the lowlands and highlands surrounding the city of tequila, these jaliscan delicacies are a perfect pair to chef bour's creations.

	PLATA	REPOSADO	ANEJO	SPECIAL
AVION	20			
BARÓN	10			
CABO WABO	12	14	16	
CASA NOBLE	14	16	18	
CAZADORES	10	12	14	
CÓDIGO 1530	14	16	36	
CORZO	16	18	22	
DELEÓN	10			
DON JULIO	14	16	22	
EL TESORO	14	16	18	
ESPOLÓN	10	12	14	
KARMA	14	16	18	
LUNAZUL	10	12	14	
MAESTRO DOBEL	16			
OLMECA ALTOS	10	12	14	
PATRÓN	12	14	16	12
PELIGROSO	10	12	14	
REVOLUCIÓN	14	16		
SAUZA	10	12	14	
SUERTE	12	14	16	
TIERRAS	10		12	
TRES AGAVES	10	12	14	
TRES GENERACIONES	12	14	16	
TROMBA	14	16	18	
VOLCAN DE MI TIERRA	14		16	
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ALIPUS	18			
AMARÁS	16			
CREYENTE	18			