

# LUNCH



blue AGAVE  
G R I L L

summer 2018

## APPETIZERS

### Tunarita\* | GF

Sushi Grade Raw Tuna / Avocado / Jicama / Soy Sauce / Ginger / Wasabi / Radish **12.29**

### Black and White Nachos | GF

Shrimp / Lobster / Chipotle Cream / Black Beans / Monterey Jack / Asadero Cheese / Corn Pico De Gallo / Guacamole **17.99**

### Guacamole (Made To Order) | GF

Blue Agave Choice / Garlic / Green Chilies / Red Onion / Tomato / Lime

Or Mango Loco / Housemade Mango Tomatillo Salsa / Asadero Cheese

Or Choose Your Ingredients / Red Onion / Green Chilies / Tomato / Cilantro / Garlic / Asadero Cheese / Lime **9.99**

### Pork Carnita Street Tacos | GF

Red Chili Corn Tortillas / Grilled Asadero Cheese / Serrano-Avocado Salsa / Pineapple Pico / Cilantro Pesto / Micro Greens **10.99**

### Lobster Street Tacos | GF

Red Chili Corn Tortillas / Lemon-Buttered Lobster / Monterey Jack / Lobster Cream / Corn Salsa **14.99**

### Coconut Shrimp

Crispy-Fried / Sweet Adobo Vinaigrette / Spicy Horseradish / Arugula / Grilled Pineapple **9.49**

### Edamame | GF

Steamed to Order / Chili Lime Tossed **4.99**

### Chorizo Mango Nachos | GF

Blue Corn Tostadas / Black Beans / Chorizo / Mango Salsa / Asadero Cheese / Crema **13.29**

## SALADS

### Cilantro Caesar Salad\* | GF

Pinon Nuts / Jalapeno Cornbread Croutons / Marinated Cherry Tomatoes **11.99**  
Add Grilled Chicken **14.29** / Add Grilled Salmon\* **16.29**

### Chilled Beet Salad | GF

Red Beets / Heritage Blend / Ancho-Orange Vinaigrette / Goat Cheese / Pineapple Pico / Candied Pecans **12.29**

### Scallop Salad\* | GF

Pan Seared Scallops / Spring Greens / Ancho-Strawberry Vinaigrette / Cilantro Pesto / Goat Cheese / Jicama / Candied Pecans **Market Price**

### Ahi Tuna Salad\* | GF

Sesame Crust / Seared and Served Chilled / Heritage Blend / Adobo Vinaigrette / Avocado / Candied Carrots / Spicy Horseradish / Wasabi **16.29**

### Warm Spinach Salad\* | GF

Sesame-Crusted Grilled Salmon\* / Chipotle Soy Vinaigrette / Pickled Cucumber / Red Onion / Corn / Crispy Wonton **15.99**

### Blue Agave House Salad | GF

Romaine / Napa / Adobo Vinaigrette / Candied Pecans / Mandarin Oranges / Fresh Jicama **5.99** **With purchase of an entree 2.99**

## SOUPS

### Chipotle-Smoked Cheddar Broccoli Soup | GF

Finished with Cream / Ancho Chili Oil / Grilled Jalapeno Cornbread **8.29** / Cup **6.29**

### Seafood Soup | GF

Seasonal Selection / Saffron / Chili / Grilled Crostini **9.29** / Cup **7.29**  
Add Chorizo **.99** Cup / **1.99** Bowl

### Buffalo Green Chili | GF

Housemade / Gluten Free / Black Beans / Monterey Jack / Crema / Avocado **7.99** / Cup **5.99**

## LAND

### Tequila Lime Chicken | GF

Charbroiled / Monterey Jack / Roasted Poblano / Pico de Gallo / Queso Fresco / Fire Roasted Salsa / Ancho-Orange Slaw / Cilantro Rice / Black Beans **13.99**

### Sweet Chipotle Glazed Airline Chicken Breast | GF

Oven-Roasted / Pineapple Salsa / Sweet Potato Gratin / Grilled Vegetables **15.99**

### 6 oz Sous Vide Blackened Tenderloin\* | GF

Served Medium Rare Only / Cast Iron-Seared / Lobster Cream / Balsamic Reduction / Cilantro Pesto-Goat Cheese Mashed Potatoes / Truffle-Bacon Brussel Sprouts **31.99**

### Signature Asada\* | GF

Marinated Skirt Steak / Charbroiled / Corn Pico De Gallo / Shrimp and Lobster Enchilada / Chipotle Cream / Cilantro Rice / Black Beans **23.99**

### 6oz Steak Rojo\* | GF

Flank Cut / Dry Chili-Rubbed / Charbroiled / Red Pepper Coulis / Corn Salsa / Cilantro Pesto-Goat Cheese Mashed Potatoes **14.99**

### Surf n Turf\* | GF

Marinated Skirt Steak / Charbroiled / Truffle Oil / Pan-seared Sea Scallops / Lobster Cream / Chili Lime Marinated and Grilled Asparagus / Cilantro Pesto-Goat Cheese Mashed Potatoes **Market Price**

### Airline Chicken Breast

Oven-Roasted / Jalapeno Bacon Au Jus / Cilantro Pesto-Goat Cheese Mashed Potatoes / Chili Lime Marinated and Grilled Asparagus / Crispy Onion **15.99**

### Steak Burrito | GF

Chili Lime Marinated and Grilled Flank Steak / Black Beans / Buffalo Green Chili / White Cheddar / Crema / Lettuce / Tomato **13.79**

### 8oz Kobe Beef Top Sirloin\* | GF

Charbroiled / Chilled Summer Vegetable Medley / Arugula / Smoked Tomato Vinaigrette / Balsamic Reduction **25.99**

### Vegetable Enchilada | GF

Roasted Jalapeno Cream Cheese / Grilled Vegetables / Corn Tortilla / Fire Roasted Salsa / Asadero Cheese / Cilantro Rice / Black Beans **11.79**

### Blue Corn Enchiladas | GF

Monterey Jack and Asadero / Crema / Fire Roasted Salsa / Cilantro Rice / Black Beans **11.99**  
Add Grilled Chicken **12.99**

### Adobo Pork Burrito

Braised Pork Shoulder / Cilantro Rice / Habanero Cream / Pork Green Chili / Monterey Jack / Crema / Corn Pico **13.99**

### Stuffed Relleno | GF

Roasted Poblano Chili / Melted Monterey Jack and Asadero Cheese / Onion / Green Chilies / Mushroom / Tomato / Red Pepper Coulis / Cilantro Rice / Black Beans / Chorizo or Shrimp and Applewood-Smoked Bacon **14.49**

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## WATER

### Blackened Yellowfin Tuna\* | GF

Cast Iron-Seared / Chipotle Teriyaki / Pineapple Salsa / Cilantro Rice **19.99**

### Grilled Salmon\* | GF

Red Chili Agave Nectar Glaze / Mango Lime Puree / Balsamic Reduction / Seasonal Micro Greens / Pineapple Cilantro Rice **14.29**

### Pan Seared Sea Scallops\* | GF

Habanero-Ginger-Carrot Coulis / Ancho-Cilantro Rice / Avocado Pico / Micro Greens **Market Price**

### Grilled Teriyaki Salmon\* | GF

Teriyaki Glaze / Cilantro Pesto-Goat Cheese Mashed Potatoes / Truffle-Bacon Brussel Sprouts / Blood Orange-Balsamic Reduction / Seasonal Micro Greens **15.29**

### Blackened Scallops\* | GF

Dry Chili-Rubbed / Cast Iron-Seared / Cilantro Pesto-Goat Cheese Mashed Potatoes / Red Pepper Coulis / Warm Brussel Sprout-Cherry Tomato Salad / Seasonal Micro Greens **Market Price**

### Grilled Shrimp Skewer | GF

Tequila-Lime Marinated / Habanero Cream / Chili-Cilantro Rice / Mexican Corn / Micro Greens **10.99**

### Top Shelf Enchilada | GF

Pan-Sauteed / Shrimp / Lobster / Chipotle Cream / Monterey Jack / Cilantro Rice / Black Beans **13.99**

## TACOS

- All Tacos can be served as a Lettuce Wrap -

### Grilled Chili Lime Chicken Tacos | GF

Corn Tortillas / Serrano Avocado Salsa / Monterey Jack / Cilantro / Red Onion / Cilantro Rice / Black Beans **12.49**

### Coconut Shrimp Tacos

Crispy-Fried Coconut Shrimp / Corn Tortillas / Southwest Ranch / Monterey Jack / Napa Cabbage / Pico de Gallo / Chipotle Teriyaki / Sriracha Mayonnaise / Cilantro Rice / Black Beans **12.49**

### Tacos En Fuego\* | GF

Tequila-Fired Tableside / Marinated Skirt Steak or Pork Carnitas / Charbroiled / Onion / Bell Pepper / Corn Salsa / Serrano Avocado Salsa / Monterey Jack / Flour Tortillas / Cilantro Rice / Black Beans **16.99**

### Mango Fish Tacos | GF

Flour Tortillas / Tempura-Battered Tilapia / Asadero Cheese / Pepper Lime Crema / Ancho-Orange Slaw / Mango Salsa / Cilantro Rice / Black Beans **12.49**

### Blue Agave Fish Tacos | GF

Flour Tortillas / Tempura-Battered Tilapia / Asadero Cheese / Marinated Cherry Tomatoes / Sweet Adobo Slaw / Creamy Horseradish / Cilantro Rice / Black Beans **12.49**

### Avocado Tacos | GF

Tempura-Battered / Green Chili Grilled Corn Tortillas / Asadero Cheese / Lettuce / Pico de Gallo / Chipotle Vinaigrette / Cilantro Rice / Black Beans **12.29**

**GF** | Gluten Free

**GF** | Gluten Free Option Available (please ask your server)

- Checks not accepted.

- 18% Gratuity on parties of 8 or more.

\* These items are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## PASTA

### Southwest Lobster Mac and Cheese

Cheese Trio / Chipotle Chili / Cream / Roasted Red Pepper / Penne / Grilled Jalapeno Cornbread **17.99**

### Creamy Shrimp Scampi

White Wine-Lemon Broth / Cream / Penne / Lemon-Tomato Bruschetta / Parmesan / Grilled Lemon / Crostini **15.29**

### Spicy Fettuccine

Alfredo / House-Roasted Japanese Chili / Fettuccine / Parmesan **11.79**  
/ Add Grilled Chicken **13.79** / Add Grilled Shrimp **14.79**

## BURGERS

- All Burgers are Charbroiled to Temperature of Your Choice -

### Seared Ahi Tuna Burger\*

Brioche Bun / Wasabi Mayonnaise / Warm Chipotle Vinaigrette-Tossed Spinach / Crispy Wonton / French Fries **16.29**

### Applewood Burger\*

Brioche Bun / Applewood-Smoked Bacon Bits / Cheddar / French Fries **11.79**

### Angry Burger\*

Brioche Bun / Red Pepper-Rubbed / Sriracha Mayo / Grilled Pickled Jalapenos / Applewood-Smoked Bacon Bits / Cheddar / French Fries **11.79**

### Green Chili Burger\*

Brioche Bun / Served Open-Face / Smothered in Buffalo Green Chili / White Cheddar / Onion / Crema / French Fries **11.79**

### Smoky Barbecue Burger\*

Brioche Bun / Smoked Cheddar / Three Pepper Barbecue / Black Pepper Bacon / Crispy Onions / French Fries **11.79**

## SIDES

Guacamole **2.49**

Sour Cream **1.49**

Pico De Gallo **1.29**

Cilantro Pesto-Goat Cheese

Mashed Potatoes **3.49**

Sweet Potato Gratin **5.79**

Truffle-Bacon Brussel Sprouts **4.29**

Any Dressing **.79**

Black Beans **1.89**

Cilantro Rice **1.89**

Grilled Vegetables **3.79**

Cornbread **1.99**

Warm Corn Salsa **1.49**

Mango Salsa **1.99**

Fire Roasted Salsa **1.29**

Avocado Salsa **1.99**

## DRINKS

Pepsi

Diet Pepsi

Dr Pepper

Sierra Mist

Lipton Raspberry Iced Tea

Tropicana Lemonade

Mountain Dew

