

LUNCH



blue AGAVE
G R I L L

winter 2018

APPETIZERS

Tunarita* | GF

Sushi Grade Raw Tuna / Avocado / Jicama / Soy Sauce / Ginger / Wasabi / Radish **12.99**

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 / Cilantro / 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**

Warm Chorizo-Corn Dip | GF

Roasted Corn / Chipotle Cream / Monterey Jack / Served with Tortilla Chips **7.99**

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 **16.49**

Coconut Shrimp

Crispy-Fried / Sweet Adobo Vinaigrette / Spicy Horseradish / Arugula / Grilled Pineapple **9.99**

Chorizo Mango Nachos | GF

Blue Corn Tostadas / Black Beans / Chorizo / Mango Salsa / Asadero Cheese / Crema **13.99**

SALADS

Cilantro Caesar Salad* | GF

Pinon Nuts / Jalapeño Cornbread Croutons / Marinated Cherry Tomatoes **12.49**
Add Grilled Chicken **14.99** / Add Grilled Salmon* **17.09**

Scallop Salad* | GF

Pan Seared Scallops / Spring Greens / Charred Jalapeño-Tomato Bacon Vinaigrette / Cilantro Pesto / Goat Cheese / Jicama / Cayenne Candied Bacon **Market Price**

Ahi Tuna Salad* | GF

Sesame Crust / Seared and Served Chilled / Heritage Blend / Adobo Vinaigrette / Avocado / Fried Pickled Ginger / Spicy Horseradish / Wasabi **17.09**

Warm Spinach Salad* | GF

Sesame-Crusted Grilled Salmon* / Chipotle Soy Vinaigrette / Pickled Cucumber / Red Onion / Corn / Crispy Wonton **16.79**

Blue Agave House Salad | GF

Romaine / Napa / Adobo Vinaigrette / Candied Pecans / Mandarin Oranges / Fresh Jicama **6.29** **With purchase of an entree 3.19**

SOUPS

Pumpkin-Espresso Bisque | GF

Pumpkin Puree / Guatemalan Sunrise Grounds / Kahlua Liqueur / Finished with Cream / Lemon-Balsamic Reduction / Roasted Pumpkin Seeds / Cup Only **7.29**

Chipotle-Smoked Cheddar Broccoli Soup | GF

Finished with Cream / Ancho Chili Oil / Grilled Jalapeño Cornbread **8.69** / Cup **6.59**

Seafood Soup | GF

Seasonal Selection / Saffron / Chili / Grilled Crostini **9.69** / Cup **7.69**
Add Chorizo **.99** Cup / **1.99** Bowl

Buffalo Green Chili | GF

Housemade / Black Beans / Monterey Jack / Crema / Avocado **8.39** / Cup **6.29**

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 **14.69**

Creamy Airline Chicken Breast

Oven-Roasted / Habanero Cream / Jalapeño Cornbread / Grilled Vegetables / Southwestern Shoestring Potatoes **16.79**

6oz Sous Vide Blackened Tenderloin* | GF

Served Medium Rare Only / Cast Iron-Seared / Pumpkin-Espresso Bisque / Lemon-Balsamic Reduction / Jalapeño-White Cheddar Crema Mashed Potatoes / Truffle-Bacon Brussel Sprouts **36.79**

Signature Asada* | GF

Marinated Skirt Steak / Charbroiled / Corn Pico De Gallo / Shrimp and Lobster Enchilada / Chipotle Cream / Cilantro Rice / Black Beans **25.19**

6oz Steak Rojo* | GF

Flank Cut / Dry Chili-Rubbed / Charbroiled / Red Pepper Coulis / Corn Salsa / Jalapeño-White Cheddar Crema Mashed Potatoes **15.79**

Surf n Turf* | GF

Marinated Skirt Steak / Charbroiled / Truffle Oil / Pan-seared Sea Scallops / Lobster Cream / Chili Lime Marinated and Grilled Asparagus / Jalapeño-White Cheddar Crema Mashed Potatoes **Market Price**

Airline Chicken Breast

Oven-Roasted / Jalapeño-Bacon Au Jus / Jalapeño-White Cheddar Crema Mashed Potatoes / Chili Lime Marinated and Grilled Asparagus / Crispy Onion **16.79**

Steak Burrito | GF

Chili Lime Marinated and Grilled Flank Steak / Black Beans / Buffalo Green Chili / White Cheddar / Crema / Lettuce / Tomato **14.49**

12oz Beef Ribeye*

Charbroiled / Jalapeño-Bacon Au Jus / Southwestern Creamy Horseradish Sauce / Jalapeño-White Cheddar Crema Mashed Potatoes / Crispy Onion **36.79**

Vegetable Enchilada | GF

Roasted Jalapeño Cream Cheese / Grilled Vegetables / Corn Tortilla / Fire Roasted Salsa / Asadero Cheese / Cilantro Rice / Black Beans **12.39**

Blue Corn Enchiladas | GF

Monterey Jack and Asadero / Crema / Fire Roasted Salsa / Cilantro Rice / Black Beans **12.59**
Add Grilled Chicken **13.59**

Adobo Pork Burrito

Braised Pork Shoulder / Cilantro Rice / Habanero Cream / Pork Green Chili / Monterey Jack / Crema / Corn Pico **14.79**

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 **15.19**

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WATER

Blackened Yellowfin Tuna* | GF

Cast Iron-Seared / Chipotle Teriyaki / Pineapple Salsa / Cilantro Rice **20.99**

Grilled Salmon* | GF

Chili Lime Glaze / Serrano-Avocado Salsa / Ancho-Orange Tossed Arugula / Balsamic Reduction / Arroz Fresco / Grilled Vegetables **14.99**

Pan Seared Sea Scallops* | GF

Pumpkin-Espresso Bisque / Lemon-Balsamic Reduction / Arroz Fresco / Southwestern Shoestring Potatoes **Market Price**

Teriyaki Salmon* | GF

Grilled / Teriyaki Glaze / Jalapeño-White Cheddar Crema Mashed Potatoes / Truffle-Bacon Brussel Sprouts / Lemon-Balsamic Reduction / Seasonal Micro Greens **16.09**

Blackened Scallops* | GF

Dry Chili-Rubbed / Cast Iron-Seared / Jalapeño-White Cheddar Crema Mashed Potatoes / Red Pepper Coulis / Truffle-Bacon Brussel Sprouts / Seasonal Micro Greens **Market Price**

Grilled Shrimp Skewer | GF

Tequila-Lime Marinated / Habanero Cream / Chili-Cilantro Rice / Mexican Corn / Micro Greens **11.59**

Top Shelf Enchilada | GF

Pan-Sauteed / Shrimp / Lobster / White Wine / Roasted Red Peppers / 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 **12.99**

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 **13.19**

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 **17.89**

Mango Fish Tacos | GF

Flour Tortillas / Tempura-Battered Tilapia / Asadero Cheese / Pepper Lime Crema / Ancho-Orange Slaw / Mango Salsa / Cilantro Rice / Black Beans **13.19**

Blue Agave Fish Tacos | GF

Flour Tortillas / Tempura-Battered Tilapia / Asadero Cheese / Marinated Cherry Tomatoes / Sweet Adobo Slaw / Creamy Horseradish / Cilantro Rice / Black Beans **13.19**

Avocado Tacos | GF

Tempura-Battered / Green Chili Corn Tortillas / Asadero Cheese / Lettuce / Pico de Gallo / Chipotle Vinaigrette / Cilantro Rice / Black Beans **12.99**

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 Jalapeño Cornbread **17.99**

Creamy Shrimp Scampi

White Wine / Lemon / Cream / Penne / Lemon-Tomato Bruschetta / Parmesan / Grilled Lemon / Crostini **16.09**

Spicy Fettuccine

Alfredo / House-Roasted Japanese Chili / Fettuccine / Parmesan **12.39**
Add Grilled Chicken **14.49** / Add Grilled Shrimp **15.59**

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 **17.09**

Applewood Burger*

Brioche Bun / Applewood-Smoked Bacon Bits / Cheddar / French Fries **12.59**

Angry Burger*

Brioche Bun / Red Pepper-Rubbed / Sriracha Mayo / Grilled Pickled Jalapeños / Applewood Smoked Bacon Bits / Cheddar / French Fries **12.59**

Green Chili Burger*

Brioche Bun / Served Open-Face / Smothered in Buffalo Green Chili / White Cheddar / Onion / Crema / French Fries **12.39**

Smoky Barbecue Burger*

Brioche Bun / Smoked Cheddar / Three Pepper Barbecue / Black Pepper Bacon / Crispy Onions / French Fries **12.59**

SIDES

Guacamole **2.49**

Sour Cream **1.49**

Pico De Gallo **1.29**

Jalapeño-White Cheddar Crema

Mashed Potatoes **3.49**

Truffle-Bacon Brussel

Sprouts **4.29**

Any Dressing **.79**

Black Beans **1.89**

Cilantro Rice **1.89**

Grilled Vegetables **3.79**

Jalapeño 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

