

# LUNCH



**blue AGAVE**  
G R I L L

summer 2019

## 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 **12.99**

### 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

### Chilled Beet Salad | GF

Red Beets / Spring Greens / Ginger Dressing / Pickled Jicama / Goat Cheese / Candied Pecans **12.59**

### Cilantro Caesar Salad\* | GF

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

### Smoked Salmon Salad | GF

Black Pepper Smoked Salmon / Spring Greens / Charred Jalapeño-Tomato Bacon Vinaigrette / Cilantro Pesto / Goat Cheese / Jicama / Cayenne Candied Bacon **17.09**

### Ahi Tuna Salad\* | GF

Sesame Crust / Seared and Served Chilled / Spring Greens / Adobo Vinaigrette / Avocado / Candied Orange / Spicy Horseradish / Wasabi **17.09**

### Shaved Brussel Sprout Salad | GF

Sesame-Crusted Grilled Salmon\* / Baby Spinach / Chipotle-Soy Vinaigrette / Roasted Pine Nuts / Pickled Jicama / Queso Fresco / Crispy Wonton **16.79**

### Blue Agave House Salad | GF

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

## SOUPS

### 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**

### Airline Chicken Breast | GF

Oven-Roasted / Teriyaki Drizzle / Pineapple-Ginger Brussel Sprout Slaw / Pickled Jicama / Chipotle-Orange Rice **16.79**

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

Served Medium Rare Only / Cast Iron-Seared / Lobster Cream / Sweet Heat Balsamic Reduction / Micro Greens / 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 / Cilantro Rice / Buffalo Green Chili / White Cheddar / Crema / Lettuce / Tomato **14.49**

### 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 / Sweet Heat Balsamic Reduction / Arroz Fresco / Grilled Vegetables **14.99**

### Pan Seared Sea Scallops\* | GF

Serrano-Beet Puree / Goat Cheese / Mango-Lime Salsa / Sweet Heat Balsamic Reduction / Chipotle-Orange Rice / Micro Greens **Market Price**

### Teriyaki Salmon\* | GF

Grilled / Teriyaki Glaze / Jalapeño-White Cheddar Crema Mashed Potatoes / Truffle-Bacon Brussel Sprouts / Sweet Heat Balsamic Reduction / 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 / 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**

### Jackfruit Tacos | GF VF

Braised Jackfruit / Corn Tortillas / Three Pepper Barbecue / Pineapple Pico / Crispy Brussel Sprouts / Cilantro Rice / Black Beans **12.99**

**GF** | Gluten Free

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

**VF** | Vegan Friendly

- 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** / Add Shrimp and Jalapeño **.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**

### Island Burger\*

Brioche Bun / Teriyaki Glaze / Asadero Cheese / Grilled Pineapple / Applewood Smoked Bacon Bits / Ginger Brussel Sprout Slaw / 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

