



# AGAVE AZUL

## COCINA MEXICANA

*Family Owned and Operated*

Orlando - Kirkman  
Wintermere  
Winter Park  
Winter Springs  
Orlando - Gateway  
Doctor Phillips



## Platos Principales

### Margarita Chicken

Tequila Chicken + Grilled Onions + Cilantro + Lettuce + Sour Cream + Pico de Gallo + Guacamole + Mexican Rice. 17.5

### Flautas

Chicken Tinga + Flash Fried Corn Tortillas + Crema + Guacamole + Queso Fresco + Radish + Refried Beans + Mexican Rice + Tomatillo Arbol Salsa. 16.15

### Carnitas

24hr Dos Equis Slow Braised Pork + Onions + Guacamole + Pico de Gallo + Jalapeños + Salsa Cruda + Mexican Rice + Refried Beans + Flour Tortillas + Sour Cream. 22

### Tamales

Chicken Tinga Tamales + Salsa Roja + Salsa Verde + Queso Chihuahua + Crema + Mexican Rice & Refried Beans. 16.5

### Cali Rice Bowl

Guajillo Citrus Chicken + Cilantro Rice + Black Beans + Lettuce + Pico de Gallo + Chihuahua Cheese + Cilantro Garlic Salsa + Crispy Cheese Quesadilla. 16.5

### Chile Rellenos

Battered Roasted Poblano Peppers + Oaxaca Cheese + Salsa Ranchera + Crema + Green Onions + Mexican Rice + Refried Beans. 15

**Seasoned Ground Beef** 16.5

**Chicken Tinga** 16.5

### Certified Angus Carne Asada

Char-Grilled Ribeye + Mexican Rice + Refried Beans + Knob Onion + Jalapeños + Avocado Salsa + Sour Cream + Pico de Gallo + Flour Tortillas. 25.5

### Churrasco

Hand Cut Angus Churrasco + Chimichurri + Yuca Frita + Cilantro Garlic Salsa + Cilantro Rice + Black Beans + Pickled Onions. 26.5

### Pancho Villa Chicken & Shrimp <sup>GF</sup>

Guajillo Citrus Chicken + Blackened Shrimp + Salsa Cruda + Cilantro + Queso + Mexican Rice + Refried Beans. 20

## Burritos & Chimichangas

### Chile Verde Burrito

Salsa Verde + Refried Beans + Crema + Queso + Pickled Onions + Cilantro Rice. **Slow Braised Pork** 17

### Blackened Shrimp Burrito

Blackened Citrus Shrimp + Cilantro Rice + Corn Salsa + Chihuahua Cheese + Black Beans + Bell Peppers + Onions + Tomatoes + Smoky Chipotle Cream Sauce + Avocado Crema + Queso. 19.5

### Chimichanga

Flour Tortilla + Flash Fried + Queso + Mexican Rice + Lettuce + Sour Cream + Guacamole + Pico de Gallo.

**Shredded Chicken or Seasoned Ground Beef** 16

**Grilled Steak or Grilled Chicken** 18

**Serrano Limed Shrimp** 19

### Fajita Burrito

Grilled Onions & Bell Peppers + Lettuce + Sour Cream + Guacamole + Pico de Gallo + Queso + Mexican Rice.

**Guajillo Citrus Chicken** 17 **Ancho Rubbed Steak** 18

### Burrito Loco

Mexican Rice + Black Beans + Sour Cream + Guacamole + Pico de Gallo + Jack Cheese + Lettuce + Queso + Salsa Roja.

**Seasoned Ground Beef or Shredded Chicken** 16

## Mariscos

### Mahi Fernandez <sup>GF</sup>

Center Cut Mahi + Serrano Lime + Blackened Shrimp + Guacamole + Cilantro Rice + Black Beans + Salsa De Arbol. 23.5

### Chipotle Tequila Shrimp

Tequila Shrimp + Chipotle Cream Sauce + Cilantro Rice + Black Beans. 20

### Chimichurri Shrimp Bowl

Chimichurri Glazed Shrimp + Cilantro Rice + Roasted Corn + Queso Fresco + Pico de Gallo + Grilled Onions + Peppers + Black Beans + Avocados + Roasted Habanero Salsa + Crispy Cheese Quesadilla. 18.5

### Diablo Shrimp

Chile Negro Shrimp + Roasted Habanero Salsa + Onions + Tomatoes + Cilantro + Mexican Rice + Refried Beans. 20

### Mojo Shrimp

Garlic Shrimp + Lemon Butter Sauce + Onions + Tomatoes + Cilantro Rice + Refried Beans. 20

### Raspberry Chipotle Salmon

Norwegian Salmon + Raspberry Chipotle Glaze + Cilantro Rice + Seasonal Vegetables. 23

## Taqueria

### Carne Asada

3 Corn Tortillas + Char Grilled Steak + Onions + Cilantro + Mexican Rice + Refried Beans + Avocado Salsa. 17

### Birria Tacos

3 Corn Tortillas + 12hr Slow Braised Brisket + Chihuahua Cheese + Cilantro + Onions + Guajillo Dipping Broth + Mexican Rice + Refried Beans + Serrano Lime Salsa. 20

### Al Pastor

3 Corn Tortillas + Pineapple Adobo Pork + Onions + Cilantro + Mexican Rice + Refried Beans + Tomatillo Arbol Salsa. 17

### Guajillo Citrus Chicken

3 Corn Tortillas + Guajillo Citrus Chicken + Onions + Cilantro + Mexican Rice + Black Beans + Cilantro Garlic Salsa. 16.5

### 24hr Dos Equis Carnitas

3 Corn Tortillas + 24hr Slow Braised Pork + Onions + Cilantro + Mexican Rice + Black Beans + Roasted Habanero Salsa. 17

### Serrano Lime Mahi

2 Puffy Tortillas + Serrano Lime Mahi + Guacamole + Chipotle Crema + Red Onions + Queso Fresco + Cilantro + Black Beans. 19.5

### Monterrey

2 Crispy Cheese Shells + Skirt Steak + Onions + Cilantro + Queso Fresco + Blistered Jalapeños + Guacamole + Cilantro Rice. 17

### Tex Mex

3 Hard or Soft Tacos + Seasoned Ground Beef or Marinated Chicken + Lettuce + Cheese + Tomatoes + Sour Cream + Cilantro Rice. 14.5

### Yucatan Shrimp

2 Flour Tortillas + Crispy or Grilled Shrimp + Yucatan Salsa + Queso Fresco + Red Onions + Lettuce + Guacamole + Cilantro Rice + Black Beans. 17

### Baja Fish

2 Flour Tortillas + Battered or Grilled Tilapia + Cabbage + Pico de Gallo + Guacamole + Queso Fresco + Chipotle Aioli + Mexican Rice. 17.5

### Spicy Chorizo

3 Corn Tortillas + Smoky Chorizo + Onions + Cilantro + Mexican Rice + Refried Beans + Tomatillo Arbol Salsa. 16.5

### Roasted Cauliflower <sup>V GF VG</sup>

2 Corn Tortillas + Pineapple Guajillo Adobo + Cauliflower + Lettuce + Cilantro + Radish + Tomatillo Pico + Cilantro Rice + Avocado Salsa. 16

## Fajitas\*

*Marinated in our signature blend of spices. Served with Mexican rice, refried beans, lettuce, pico de gallo, sour cream, guacamole and flour tortillas.*

Add Shredded Cheese +1

**Guajillo Citrus Chicken** 19.5 **Seasonal Vegetables** 18 <sup>V</sup>

**Ancho Rubbed Steak** 23

**Chicken & Steak** 24

**Trio Fajitas**  
(Chicken, Steak, Shrimp) 26

## Postres

### Chocolate Cake\*

Chocolate Ganache + Chocolate Butter Cream + Chocolate Mousse + Chocolate Fudge. 10

### Cheesecake Frito

Flash Fried + Bananas Foster. 10

### Churros

Cinnamon Sugar Sticks + Warm Cajeta Caramel. 8.5

### Flan

7

### Ice Cream Tacos

Dulce de Leche Gelato + Waffle Cone Shell + Caramel + Whipped Cream. 10

## Enchiladas & Quesadillas

### Enchiladas Rancheras\*

Slow Braised Carnitas + Grilled Onions + Bell Peppers + Chihuahua Cheese + Salsa Roja + Mexican Rice + Lettuce + Crema + Pico de Gallo + Guacamole. 17.5

### Enchiladas Mixtas

4 Enchiladas Ground Beef + Chicken Tinga + Cheese + Refried Beans + Salsa Ranchera + Lettuce + Crema + Guacamole + Pico de Gallo. 17.5

### Enchiladas Chicken & Spinach

Grilled Chicken + Creamy Spinach + Queso + Poblano Crema + Red Onions + Cilantro + Mexican Rice + Refried Beans. 17.5

### Enchiladas Cancun

Citrus Grilled Shrimp + Grilled Onions + Bell Peppers + Queso + Lettuce + Crema + Mexican Rice + Guacamole + Pico de Gallo. 18

### Enchiladas Verdes

Marinated Chicken + Chihuahua Cheese + Tomatillo Salsa + Mexican Rice + Lettuce + Crema + Pico de Gallo + Guacamole. 17.5

### Enchiladas de Mole\*

Roasted Shredded Chicken + Salsa de Mole + Crema + Red Onions + Queso Fresco + Refried Beans + Mexican Rice + Chihuahua Cheese. 17.5

### Enchiladas de Calabaza <sup>V GF</sup>

Roasted Butternut Squash + Poblano Peppers + Onions + Goat Cheese + Spicy Butternut Squash Crema + Queso Fresco + Cilantro Rice + Black Beans. 17.5

### Quesadilla Guadalajara

Crispy Tortilla + Chihuahua Cheese + Sour Cream + Mexican Rice + Guacamole + Pico de Gallo. **Ancho Rubbed Steak** 17

**Guajillo Citrus Chicken** 16

### Quesadilla Veracruz

Serrano Lime Shrimp + Chihuahua Cheese + Onions + Peppers + Tomatoes + Mexican Rice + Lettuce + Sour Cream + Guacamole + Pico de Gallo. 17.5

### Quesadilla Vegetarian <sup>V</sup>

Flour Tortilla + Oaxaca Cheese + Black Beans + Mushrooms + Peppers + Onions + Lettuce + Tomatoes + Sour Cream + Pico de Gallo + Cilantro Rice + Cilantro Garlic Salsa. 16

## Create Your Own Combo\*

(Served With Mexican Rice & Refried Beans)

**2 Items** 14

**3 Items** 17

Burrito + Enchilada + Taco + Quesadilla + Chicken Tamal

### Filling

Seasoned Ground Beef + Shredded Chicken + Cheese or Beans

### Premium Filling

Guajillo Citrus Chicken + Ancho Rubbed Steak + 24hr Dos Equis Pork Carnitas or Vegetarian <sup>V</sup> +1 per item

## Mas

**Mexican Rice** 4

**Cilantro Rice** 4

**Refried Beans** 4

**Black Beans** 4

**Seasoned Yuca Frita** 5

**Seasonal Vegetables** 5 <sup>V</sup>

**Sweet Oaxacan Plantains** 6

\* Food Allergy Notice: please be advised that food prepared here may contain these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish and Shellfish.



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### Antojitos

#### Street Corn

Fire Roasted Corn + Crema + Cotija Cheese + Tajin + Lime + Salt + Cilantro. 9

#### Empanadas

Braised Short Rib + Flash Fried + Garlic Potatoes + Queso Oaxaca + Cilantro Garlic Salsa + Crema. 9.5

#### Taco Shooters

Corn Tortillas + Avocado Salsa + Caramelized Onions + Queso Fresco.  
**Guajillo Citrus Chicken** 9 **Ancho Rubbed Steak** 10

#### Tijuana Tostadas

2 Mini Tostadas + Crispy Chihuahua Cheese + Carne Asada + Pico de Gallo + Avocado + Lettuce + Tomatillo Arbol Salsa. 12

#### Nachos Libre

Seasoned Ground Beef + Chicken Tinga + Refried Beans + Jalapeños + Queso + Lettuce + Sour Cream + Pico de Gallo + Guacamole. 15

#### Goat Cheese Jalapeños

3 Blistered Jalapeños + Goat Cheese + Tequila Bacon + Cilantro Garlic Salsa + Balsamic + Queso Fresco + Chili Treads. 9.5

#### Blue Corn Sopes

Blue Corn Masita Cakes + Flash Fried + Refried Beans + Tomatillo Arbol Salsa + Lettuce + Crema + Queso Fresco.

**Chicken Tinga** or **Chorizo** 9  
**Carne Asada** 10

#### Queso Dip

9

#### Queso Fundido

Chihuahua & Oaxaca Cheese + Chorizo + Serrano Lime Salsa + Flour Tortillas. 12.5

### Margaritas

#### Casa Agave

Monte Alban Silver + Orange Curacao + Triple Sec + OJ + House Mix + Salted Rim. 9.5  
**Add Flavor** +1.5

#### Barrio Fino

Monte Alban Repo + Organic Agave Nectar + Fresh Pressed Lime + Salted Rim. 13

#### A Night in Tulum

Monte Alban Silver + Mango + 400 Conejos Mezcal + Ancho Reyes + Simple + Fresh Pressed Lime + Tajin Rim. 13.5

#### Hecho en L.A.

Monte Alban Silver + Crushed Blueberries + Organic Agave Nectar + Fresh Pressed Lime + Salted Rim. 13

#### La Frozen

Monte Alban Silver + Fresh Pressed Lime + Strawberry + Mango + Raspberry + Passion Fruit + Guava. 13

#### Rico Suave

Monte Alban Silver + Crushed Watermelon + Organic Agave Nectar + Fresh Pressed Lime + Salted Rim. 13

#### La Flaca

The Rios Family Favorite + Monte Alban Silver + Organic Agave Nectar + Fresh Pressed Lime + Salted Rim. 13

#### Frida

Monte Alban Silver + Organic Agave Nectar + Fresh Pressed Lime + Charred Pineapple + Salted Rim. 13

#### Como La Flor

Monte Alban Silver + Strawberry + Fresh Pressed Lime + Organic Agave Nectar + Salted Rim. 13

#### Forbidden Fruta

Monte Alban Silver + Passion Fruit + Organic Agave Nectar + Fresh Pressed Lime + Salted Rim. 13

#### Champagne Papi

Frozen Strawberry + Monte Alban Silver + Overturned Champagne Bottle + Sugared Rim. 20

#### Millonaria

Don Julio 1942 + Grand Marnier 100th Anniversary + Organic Agave Nectar + Fresh Pressed Lime + 24K Gold Flake + Shaken Tableside. 60

### Cocteles

#### Amante Picante

Monte Alban Silver + Jalapeño Tatemado + Fresh Pressed Lime + Organic Agave Nectar + Mezcal Mist + Picante Rim + 13

#### Mojito

House Rum + Mint + Fresh Pressed Lime + Soda Water + Sugar Cane Syrup. 11

#### Mexico City Mule

Monte Alban Silver + Ginger Beer + Fresh Pressed Lime + Mint + House Simple. 11  
**Mezcal Mule** 13

#### Paloma

Monte Alban Silver + Grapefruit Simple + Fresh Pressed Lime + Salt + Grapefruit Soda. 12

#### Oaxaca Old Fashioned

Buffalo Trace + 400 Conejos Mezcal + Ancho Reyes + Simple + Mole Bitters + Citrus Peel + Applewood Smoked. 14

### Guacamoles

#### Tradicional

Avocado + Onions + Tomatoes + Cilantro + Lime + Serrano Chile + Sea Salt. 13.5

#### Fuego

House Made Chicharron + Avocado + Blistered Jalapeños + Tequila Bacon + Queso Fresco + Onions + Cilantro + Lime + Sea Salt. 14

### Ceviches

#### Crudo \*

Lime infused Shrimp + Onions + Cilantro + Serrano Chile + Tomatoes + Avocado + Sea Salt + Olive Oil + Crackers. 16

#### Ahi Ceviche Stack \*

Mini Tostadas + Ahi Tuna + Scallions + Sesame + Jalapeños + Avocado + Chipotle Aioli + Cilantro + Chili Treads. 18.5

\* **Notice:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some dishes contain peanuts.

### Vinos

#### Vino de Casa 7.5

Chardonnay + Cabernet + Merlot + Pinot Grigio

#### Sangria Roja & Sparkling White Sangria 9.5

#### Blanco

	Glass	Bottle
Chardonnay, Kendall Jackson, California	10	39
Chardonnay, Sonoma Cutrer, Russian River, California	11	43
Sauvignon Blanc, Clifford Bay, New Zealand	10	39
Pinot Grigio, Santa Margherita, Italy	13	51

#### Rojo

	Glass	Bottle
Cabernet Sauvignon, Beringer Founders Estate	10	39
Pinot Noir, La Crema, California	12	47
Malbec, Terrazas, Argentina	10	39

### Cervezas

**Corona + Corona Light + XX Equis Amber + XX Equis Lager + Modelo Especial + Heineken.** 5.5  
**Michelob Ultra** 5  
**Bud Light** 5

### Draft

#### Estilo Agave 6.5

Our house lager in collaboration with Crooked Can®. Made with Maiz and hints of organic agave nectar

**Corona Premier + XX Equis Amber + XX Equis Lager + Negra Modelo + Modelo Especial + Stella Artois + Pacifico** 5.5  
**High Stepper IPA** 6.5  
**Mango Cart** 6.5

### Ensaladas & Sopas

#### Mexican Cobb Salad

Guajillo Citrus Chicken + Baby Greens + Tequila Bacon + Eggs + Avocado + Cucumber + Pico de Gallo + Black Bean Salsa + Jack Cheese + Creamy Balsamic Vinaigrette. 15

#### Taco Salad

Crispy Tortilla Shell + Romaine Lettuce + Black Beans + Sour Cream + Jack Cheese + Roasted Corn Salsa + Guacamole + Salsa Roja + Jalapeno Ranch.

**Seasoned Ground Beef or Shredded Chicken** 14

#### Cancun Summer Salad

Baby Greens + Pineapple + Red Grapes + Mandarin Oranges + Goat Cheese + Candied Walnuts + Cilantro Champagne Vinaigrette.

**Serrano Lime Shrimp** 17 **Norwegian Salmon** 20

#### Tortilla Soup

Zesty Broth + Chicken + Rice + Avocado + Seasonal Vegetables + Chihuahua Cheese + Crispy Tortilla Strips + Lime. 9.5

### Social Hour

Monday - Friday 3 - 6PM

\$8

Casa Agave Margarita  
Sangria Roja & Blanca  
Chicken Taco Shooters  
Empanadas

\$7

Paloma  
Mojito  
Street Corn  
Goat Cheese Jalapeños

\$6

Estilo Agave House Draft  
Vino de Casa  
Queso Dip

### Drinks

**Aguas Frescas**  
Horchata  
Hibiscus Tea  
Seasonal

**Sweet Tea & Unsweet Tea**