

## Platos Principales

### Margarita Chicken

Tequila Chicken + Grilled Onions + Cilantro + Lettuce + Sour Cream + Pico de Gallo + Guacamole + Mexican Rice. 17

### Flautas

Chicken Tinga + Flash Fried Corn Tortillas + Crema + Guacamole + Queso Fresco + Radish + Refried Beans + Mexican Rice + Tomatillo Arbol Salsa. 16

### Carnitas

24hr Dos Equis Slow Braised Pork + Onions + Guacamole + Pico de Gallo + Jalapeños + Salsa Cruda + Mexican Rice + Refried Beans + Flour Tortillas + Sour Cream. 21.5

### Tamales

Chicken Tinga Tamales + Salsa Roja + Salsa Verde + Queso Chihuahua + Crema + Mexican Rice & Refried Beans. 16

### Cali Rice Bowl

Guajillo Citrus Chicken + Cilantro Rice + Black Beans + Lettuce + Pico de Gallo + Chihuahua Cheese + Cilantro Garlic Salsa + Crispy Cheese Quesadilla. 16

### Chile Rellenos

Battered Roasted Poblano Peppers + Oaxaca Cheese + Salsa Ranchera + Crema + Green Onions + Mexican Rice + Refried Beans. 14

### Seasoned Ground Beef

Chicken Tinga 16

### Certified Angus Carne Asada

Char-Grilled Ribeye + Mexican Rice + Refried Beans + Knob Onion + Jalapeños + Avocado Salsa + Sour Cream + Pico de Gallo + Flour Tortillas. 24.5

### Churrasco

Hand Cut Angus Churrasco + Chimichurri + Yuca Frita + Cilantro Garlic Salsa + Cilantro Rice + Black Beans + Pickled Onions. 26

### Pancho Villa Chicken & Shrimp GF

Guajillo Citrus Chicken + Blackened Shrimp + Salsa Cruda + Cilantro + Queso + Mexican Rice + Refried Beans. 19

## Burritos & Chimichangas

### Chile Verde Burrito

Salsa Verde + Refried Beans + Crema + Queso + Pickled Onions + Cilantro Rice. **Slow Braised Pork** 16

### 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. 18.5

### 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** 17

**Serrano Limed Shrimp** 18.5

### Fajita Burrito

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

**Guajillo Citrus Chicken** 16.5 **Ancho Rubbed Steak** 17

### 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 GF

Center Cut Mahi + Serrano Lime + Blackened Shrimp + Guacamole + Cilantro Rice + Black Beans + Salsa De Arbol. 23

### Chipotle Tequila Shrimp

Tequila Shrimp + Chipotle Cream Sauce + Cilantro Rice + Black Beans. 19.5

### 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. 19.5

### Mojo Shrimp

Garlic Shrimp + Lemon Butter Sauce + Onions + Tomatoes + Cilantro Rice + Refried Beans. 19.5

### 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. 16

### 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. 16

### Guajillo Citrus Chicken

3 Corn Tortillas + Guajillo Citrus Chicken + Onions + Cilantro + Mexican Rice + Black Beans + Cilantro Garlic Salsa. 16

### 24hr Dos Equis Carnitas

3 Corn Tortillas + 24hr Slow Braised Pork + Onions + Cilantro + Mexican Rice + Black Beans + Roasted Habanero Salsa. 16

### Serrano Lime Mahi

2 Puffy Tortillas + Serrano Lime Mahi + Guacamole + Chipotle Crema + Red Onions + Queso Fresco + Cilantro + Black Beans. 18.5

### Monterrey

2 Crispy Cheese Shells + Skirt Steak + Onions + Cilantro + Queso Fresco + Blistered Jalapeños + Guacamole + Cilantro Rice. 16.5

### Tex Mex

3 Hard or Soft Tacos + Seasoned Ground Beef or Marinated Chicken + Lettuce + Cheese + Tomatoes + Sour Cream + Cilantro Rice. 14

### Yucatan Shrimp

2 Flour Tortillas + Crispy or Grilled Shrimp + Yucatan Salsa + Queso Fresco + Red Onions + Lettuce + Guacamole + Cilantro Rice + Black Beans. 16.5

### Baja Fish

2 Flour Tortillas + Battered or Grilled Tilapia + Cabbage + Pico de Gallo + Guacamole + Queso Fresco + Chipotle Aioli + Mexican Rice. 17

### Spicy Chorizo

3 Corn Tortillas + Smoky Chorizo + Onions + Cilantro + Mexican Rice + Refried Beans + Tomatillo Arbol Salsa. 16

### Roasted Cauliflower V GF VG

2 Corn Tortillas + Pineapple Guajillo Adobo + Cauliflower + Lettuce + Cilantro + Radish + Tomatillo Pico + Cilantro Rice + Avocado Salsa. 15.5

## 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 V

**Ancho Rubbed Steak** 22

**Chicken & Steak** 23

**Trio Fajitas**  
(Chicken, Steak, Shrimp) 25

## Postres

### Chocolate Cake\*

Chocolate Ganache + Chocolate Butter Cream + Chocolate Mousse + Chocolate Fudge. 9

### Cheesecake Frito

Flash Fried + Bananas Foster. 9

### Churros

Cinnamon Sugar Sticks + Warm Cajeta Caramel. 8.5

### Flan

### 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

### Enchiladas Mixtas

4 Enchiladas Ground Beef + Chicken Tinga + Cheese + Refried Beans + Salsa Ranchera + Lettuce + Crema + Guacamole + Pico de Gallo. 16.5

### Enchiladas Chicken & Spinach

Grilled Chicken + Creamy Spinach + Queso + Poblano Crema + Red Onions + Cilantro + Mexican Rice + Refried Beans. 16.5

### Enchiladas Cancun

Citrus Grilled Shrimp + Grilled Onions + Bell Peppers + Queso + Lettuce + Crema + Mexican Rice + Guacamole + Pico de Gallo. 17

### Enchiladas Verdes

Marinated Chicken + Chihuahua Cheese + Tomatillo Salsa + Mexican Rice + Lettuce + Crema + Pico de Gallo + Guacamole. 16.5

### Enchiladas de Mole\*

Roasted Shredded Chicken + Salsa de Mole + Crema + Red Onions + Queso Fresco + Refried Beans + Mexican Rice + Chihuahua Cheese. 16.5

### Enchiladas de Calabaza V GF

Roasted Butternut Squash + Poblano Peppers + Onions + Goat Cheese + Spicy Butternut Squash Crema + Queso Fresco + Cilantro Rice + Black Beans. 16.5

### Quesadilla Guadalajara

Crispy Tortilla + Chihuahua Cheese + Sour Cream + Mexican Rice + Guacamole + Pico de Gallo. **Ancho Rubbed Steak** 16.5 **Guajillo Citrus Chicken** 15.5

### Quesadilla Veracruz

Serrano Lime Shrimp + Chihuahua Cheese + Onions + Peppers + Tomatoes + Mexican Rice + Lettuce + Sour Cream + Guacamole + Pico de Gallo. 17

### Quesadilla Vegetarian V

Flour Tortilla + Oaxaca Cheese + Black Beans + Mushrooms + Peppers + Onions + Lettuce + Tomatoes + Sour Cream + Pico de Gallo + Cilantro Rice + Cilantro Garlic Salsa. 15.5

## Create Your Own Combo\*

(Served With Mexican Rice & Refried Beans)

**2 Items** 13.5 **3 Items** 16.5

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 V +1 per item

## Mas

**Mexican Rice** 4

**Cilantro Rice** 4

**Refried Beans** 4

**Black Beans** 4

**Seasoned Yuca Frita** 5

**Seasonal Vegetables** 5 V

**Sweet Oaxacan Plantains** 6



# AGAVE AZUL

## COCINA MEXICANA

*Family Owned and Operated*

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

### 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. 12.5

**A Night in Tulum**  
 Monte Alban Silver + Mango + 400 Conejos Mezcal + Ancho Reyes + Simple + Fresh Pressed Lime + Tajin Rim. 13

**Hecho en L.A.**  
 Monte Alban Silver + Crushed Blueberries + Organic Agave Nectar + Fresh Pressed Lime + Salted Rim. 12.5

**La Frozen**  
 Monte Alban Silver + Fresh Pressed Lime + Strawberry + Mango + Raspberry + Passion Fruit + Guava. 12.5

**Rico Suave**  
 Monte Alban Silver + Crushed Watermelon + Organic Agave Nectar + Fresh Pressed Lime + Salted Rim. 12.5

**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. 12.5

**Como La Flor**  
 Monte Alban Silver + Strawberry + Fresh Pressed Lime + Organic Agave Nectar + Salted Rim. 12.5

**Forbidden Fruta**  
 Monte Alban Silver + Passion Fruit + Organic Agave Nectar + Fresh Pressed Lime + Salted Rim. 12.5

**Champagne Papi**  
 Frozen Strawberry + Monte Alban Silver + Overturned Champagne Bottle + Sugared Rim. 19.5

**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. 15.5

**Ahi Ceviche Stack \***  
 Mini Tostadas + Ahi Tuna + Scallions + Sesame + Jalapeños + Avocado + Chipotle Aioli + Cilantro + Chili Treads. 18

*\* 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. 14.5

**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** 13.5

**Cancun Summer Salad**  
 Baby Greens + Pineapple + Red Grapes + Mandarin Oranges + Goat Cheese + Candied Walnuts + Cilantro Champagne Vinaigrette.  
**Serrano Lime Shrimp** 16 **Norwegian Salmon** 19.5

**Tortilla Soup**  
 Zesty Broth + Chicken + Rice + Avocado + Seasonal Vegetables + Chihuahua Cheese + Crispy Tortilla Strips + Lime. 9

### 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

**Agua Frescas**  
 Horchata  
 Hibiscus Tea  
 Seasonal

**Sweet Tea & Unsweet Tea**