



AGAVS

event space



AGAVE'S

e v e n t m e n u

BLANCO

Add any flavor
guacamole for +\$2p/p

TRADITIONAL SALSA

MEXICAN QUESO DIP

TOMATO & ONION GUACAMOLE

\$25
per
person

AÑEJO

Reposado package
& two choices

BEEF OR PORK SLIDERS
CHICKEN STREET TACOS
SWEET ANCHO BBQ RIBLETS

\$60
per
person

REPOSADO

Blanco package
& two choices

\$40
per
person

EMPANADAS
MEXICAN CHILI
HOT MEXICAN ROCKETS
AGAVE'S CHICKEN WINGS

EXTRAS

Add to any package

\$7
per
person

AGAVE'S CHICKEN WINGS
HOT MEXICAN ROCKETS
MEXICAN CHILI
EMPANADAS

\$15
per
person

GRILLED STEAK &
CHICKEN FAJITAS
GRILLED SHRIMP OR
GRILLED MAHI ENTRÉE

BLACK BEANS
SWEET POTATO
MEXICAN OR VERDE RICE
CHOPPED MEXICAN SALAD
JALAPEÑO, CHEESE CORNBREAD
GINGER, GARLIC, CILANTRO CORN

\$5 per
person

AGAVES

menu descriptions

STARTERS

Dips, soup, salad
& appetizers

TRADITIONAL SALSA

roasted tomatoes, onions, jalapeños, cilantro

MEXICAN QUESO DIP

melted down, creamy Mexican cheeses

TOMATO & ONION GUACAMOLE

Traditionally made with creamy avocado
and pico de gallo

MEXICAN CHILI

beef tenderloin, onions, red & green peppers,
kidney beans, queso fresco

EMPANADAS

chorizo, potato, onions, cheese, flaky pastry

AGAVE'S CHICKEN WINGS

house-made, hot or BBQ

HOT MEXICAN ROCKETS

jalapeños, chicken, bacon, cheese

CHOPPED MEXICAN SALAD

red & green peppers, black beans,
avocado, corn, tomato, romaine,
chipotle ranch, queso fresco

ENTRÉES

All proteins are available
in this selection

CHICKEN STREET TACOS

chicken, corn, poblano, queso fresco,
chipotle mayo, cilantro, avocado, corn tortilla

SWEET ANCHO BBQ RIBLETS

fall off the bone tender and brushed with
sweet & spicy ancho chile BBQ sauce

SLIDERS

your choice of: ground tenderloin or bbq rib, cheddar, papaya,
bibb lettuce, avocado crema, candied jalapeños, potato bun

GRILLED STEAK & CHICKEN FAJITAS

grilled filet & chicken breast, red & green peppers,
onions, tomatoes, sides of salsa, lettuce, cheese and
mexican crema, warm flour tortillas

GRILLED MAHI OR GRILLED SHRIMP ENTRÉE

your choice of: shrimp or mahi, rice & lime mango salsa

SIDES

Sweet, salty & spicy options

BLACK BEANS

slowly cooked with herbs and onions

SWEET POTATO

topped with orange crema and pine nuts

MEXICAN RICE

tomato based, rice slowly cooked in vegetables

VERDE RICE

light, bright and steamed with poblanos,
jalapeños, peas and fresh herbs

GINGER, GARLIC, CILANTRO CORN

fresh corn cut off the cob, sauteed with ginger and garlic

JALAPEÑO, CHEESE CORNBREAD

made with jalapeños, onions, cheddar cheese & cilantro butter



AGAVES

beverage & desserts

Sol
Corona
Corona Premier
Dos Equis Lager
Stella Artois
Angry Orchard Cider
Dos Equis Ambar
Modelo Especial
Pacífico
Coors Light
Negra Modelo
DFH 60 min IPA
Sam Adams Boston Lager

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BEER
\$6.50

DFH 30 min
DFH Tropical Squall
Sun Cruiser Ice Tea & Vodka
Sun Cruiser Ice Tea & Lemonade
Truly Wild Berry Seltzer
Modelo Especial 24oz

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Coke
Diet Coke
Sprite
Ginger Ale
Coffee
Hot Tea
Unsweetened Iced Tea
Freshly Squeezed
Lemonade or
Limeade
\$5

ORIGINAL AGAVE ~ \$13.75

Cazadores Reposado, Patrón
Citronge, Lime, Agave

POMEGRANATE ~ \$15.75

Cazadores Reposado, Patrón
Citronge, Pama, Lime, Agave

COBALT ~ \$14.75

Cazadores Reposado, Patrón
Citronge, Blue Curacao, Lime, Agave

STRAWBERRY FRESCA ~ \$14.75

Cazadores Reposado, Patrón Citronge,
Strawberry, Lime, Agave

ANCHO CHILI ~ \$14.75

Tanteo Chipotle, Orange, Lime, Agave

MARGARITAS

RED

La Nevera, Rancho Alegre
Blanco, Fresh Fruit,
Orange Liqueur,
Cinnamon &
Lime Syrup

SANGRIA
\$13.75

WHITE

La Nevera,
St-Germain,
Orange Liqueur,
Agave, Fresh Fruit,
Rancho Alegre Blanco

COCONUT CAKE ~ \$5

Light, moist coconut vanilla cake with
fresh lime curd filling. Topped with
coconut rum buttercream frosting

CHOCOLATE CAKE ~ \$5

Three layers of homemade
chocolate cake, layered with rich
Mexican chocolate, raspberry
ganache and covered with a fluffy
Kahlua frosting

CHURROS ~ \$5

Tossed in cinnamon & sugar. Served
with cream cheese icing, and
caramel dipping sauce

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WINE

WHITE ~ \$10.50

Nobilo Sauvignon Blanc
Lagaria Pinot Grigio
Dark Harvest Chardonnay

RED ~ \$10.50

Padrillos Malbec
Rivarey Tempranillo
Carmel Road Cabernet
R. Mondavi P.S. Pinot Noir

CHAMPAGNE ~ \$9.50

Jean Louis Cuvée Champagne