



AGAVE

wan chai

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ANTOJITOS

TOTOPOS CON SALSA \$68 <i>Fresh tomato salsa served with crispy tortilla chips</i>	CAMARONES EN CERVEZA \$138 <i>Deep-fried beer-battered prawns with chipotle mayonnaise</i>
GUACAMOLE \$108 <i>Fresh chopped avocado with tomato, onion, cilantro served with crispy tortilla chips</i>	CEVICHE VERDE DE CAMARON \$138 <i>Prawn marinated in Mexican lime juice, cilantro, green onions, serrano peppers with tortilla chips</i>
ENSALADA DE CAMARON, AGUACATE Y MANGO \$108 <i>Prawn, avocado & mango salad with orange-chipotle vinaigrette</i>	CHALUPAS \$88 <i>Fried masa boats, filled with chicken or chorizo, topped with fresh tomatillo salsa, cilantro</i>
JALAPEÑOS RELLENOS \$98 <i>Roasted fresh jalapeños, cream cheese stuffing, wrapped in bacon (Please allow 20mins to cook)</i>	ALAMBRITOS DE RES \$78 <i>Grilled beef skewers (3pcs), marinated in ancho chili sauce</i>
SOPA DE TORTILLA \$62 <i>Chicken broth with fried tortilla strips, avocado</i>	CHILE CON QUESO \$98 <i>Cheddar & cream cheese dip, onion, spicy chipotle chili, with tortilla chips</i>
CEVICHE DE RES \$138 <i>Chilled U.S. ribeye marinated in fresh lime juice, green tomatillo salsa, cilantro, roasted jalapeños served with tortilla chips</i>	

THE DAMN BEST NACHOS IN TOWN

HAND CRAFTED TO TOWERING PERFECTION

tortilla chips, tomato salsa, cilantro, your choice of melted cheese & toppings!
(Please allow 20mins to cook)

NACHOS GRINGOS \$178 <i>Cheddar cheese, jalapeños, sour cream</i>	NACHOS MACHOS \$178 <i>Oaxaca cheese, fresh Serrano, peppers, guacamole and beans</i>
EXTRA TOPPINGS \$48 Beef • Chicken • Pork • Chorizo • Carnitas	

NACHOS LIBRES \$198 <i>Crispy pork belly chicharrón, cheddar & Oaxaca cheese, diced fresh jalapeños, green onion, serrano sour cream</i>
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QUESOS FUNDIDOS

*baked Oaxaca cheese, onion, your choice of topping with
(4pcs) soft corn tortillas, roasted ancho & tomatillo salsa*

CHORIZO Spicy ground pork \$148
AL PASTOR Spicy grilled pork \$148
POLLO Grilled chicken \$148
RAJAS Y CALABAZAS \$118 <i>Roasted Anaheim, peppers, zucchini, pumpkin, onion and corn</i>

QUESADILLAS

*grilled flour tortillas, cheese, your choice of filling with
fresh tomato salsa, guacamole, sour cream*

QUESO OAXACA Cheese \$108
CHORIZO Spicy ground pork \$138
AL PASTOR Spicy grilled pork \$138
CARNE ASADA Grilled rib eye \$158
POLLO Shredded chicken \$138
RAJAS Y CALABAZAS \$118 <i>Roasted Anaheim peppers, zucchini, pumpkin, onion and corn</i>





TACOS

fresh made soft corn tortillas (2pcs), your choice of filling

CARNE ASADA \$108 <i>Grilled rib eye (USDA Top Choice), grilled green onion, avocado, cilantro, tomato salsa</i>
CARNITAS \$78 <i>Fried pork belly chunks marinated in orange & tequila mojo, avocado, cilantro, green onion, fresh tomatillo salsa</i>
AL PASTOR \$78 <i>Spicy grilled pork grilled pineapple salsa, cilantro</i>
AL PASTOR POLLO \$78 <i>Spicy grilled chicken, grilled pineapple salsa, cilantro</i>
CAMARON Fried beer-battered prawns, cabbage, green onion, tomato salsa, chipotle mayo \$98
PESCADO Fried beer-battered sea bass, cabbage, green onion, tomato salsa, chipotle mayo \$98
CHILE GUERO PANZON \$88 <i>Yellow jalapeños, beef, bacon & Oaxaca cheese stuffing, tomato salsa</i>
RAJAS \$68 <i>Roasted Anaheim pepper, zucchini, pumpkin, onion, corn</i>
NOPALITOS Sautéed cactus, red chili sauce, garlic, onion, tomato salsa, cilantro \$68
AGUACATE Freshly sliced avocado, pickled red onions, cilantro, queso fresco, tomato salsa \$68


MOLCAJETES

Served in hot stone bowl made from volcanic rock with cilantro rice, soft corn tortillas (5 pcs)

 CARNE DE RES \$258 Rib eye (USDA Top Choice), Oaxaca cheese, cilantro, spicy chipotle sauce	POLLO Y NOPAL \$208 Grilled chicken leg boneless & cactus, Oaxaca cheese, cilantro, tomato sauce
 PESCADO \$228 Fried sea bass, Oaxaca cheese, green tomatillo & ancho sauce	  CAMARONES A LA DIABLA \$228 "Deviled" prawns, spicy habanero cream sauce

ENCHILADAS

Rolled soft corn tortillas (3 pcs) with cilantro rice, refried beans-a choice of filling - chicken / beef / zucchini your choice of sauce

 ROJAS \$178 Colorado chili sauce, red onion, cilantro, Ranchero cheese	VERDES \$188 Green tomatillo & ancho sauce, cilantro Oaxaca cheese	MOLE POBLANO \$178 Traditional mole sauce, made with dried chilies, spices, dark chocolate, onion, Ranchero cheese
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ESPECIALIDADES MEXICANAS

taste of real Mexican flavor with authentic specialties

CACTUS SALAD \$148 Roasted cactus, avocado, tomato, red onion, Ranchero cheese, cilantro, olive oil and lime juice	CARNES EN SU JUGO ESTILO "GUADALAJARA" \$168 Braised sliced beef in its own juices, bacon bits, onion, cilantro, lime, "Guadalajara" style with soft corn tortilla quesadillas
CHILAQUILES \$128 Fried tortilla, smothered in Colorado chili sauce, sour cream, Ranchero cheese, onion, cilantro a choice topping - chicken or beef	 CAMARONES AL AJILLO \$198 Sautéed prawns, garlic, dried Colorado chili, tequila with cilantro rice
  CARNE CON CHILE \$146 Shredded beef in special 6-chili sauce, ancho, Anaheim, Colorado, chipotle, cayenne with cilantro rice or flour tortillas (2 pcs)	PESCADO A LA VERACRUZANA \$218 Baked sea bass fillet, tomato, onion, capers, jalapeños, white wine, "Veracruz" style with cilantro rice
COCHINITA PIBIL \$178 Roast pork, marinated in Achiote paste, garlic, oregano, fresh orange with pickled red onions, cilantro rice, soft corn tortillas (4 pcs)	

FAJITAS

sizzling hot plate, onion, mixed peppers, your choice of meat with guacamole, fresh tomato salsa, sour cream, flour tortillas (3 pcs)


 CARNE DE RES \$258 Grilled rib eye (USDA Top Choice)	PUERCO pork \$218
POLLO Grilled chicken \$208	COMBO 2 choices - beef/pork/chicken/prawns \$248
CAMARONES Prawn \$228	 RAJAS Y CALABAZAS \$188 Roasted Anaheim, peppers, zucchini, pumpkin, onion and corn

BURRITOS

flour tortilla rolls, melted cheese with guacamole, tomato salsa, sour cream, refried beans

CARNE DE RES Sirloin \$198	 AL PASTOR Spicy grilled pork \$188
POLLO chicken \$178	COMBO 2 choices - beef/pork/chicken \$198
FRIJOLE Refried beans \$148	 RAJAS Y CALABAZAS \$178 Roasted Anaheim, peppers, zucchini, pumpkin, onion and corn, served with cilantro rice

FRIJOLE



 **FRIJOLE "CHARROS"** \$42
Beans in broth, spicy ground pork, jalapeños, tomato, onion, cilantro

FRIJOLE ESTILO "SONORA" \$42
Refried beans, Colorado chili, cheese, "Sonora" style





• OUR BEANS ARE NOT VEGETARIAN •

EXTRAS

SAUCE

Salsa Fresca	\$32
 Salsa Chipotle	\$32
 Salsa Ancho & tomatillo	\$32
Guacamole S/L	\$42/72
Sour cream	\$32

SIDE

 Jalapeños	\$22
  Habanero	\$32
 Serrano peppers	\$22
Chipotle	\$22
Cheddar cheese	\$38

RICE & TORTILLAS

Cilantro rice	\$22
Flour tortilla	\$8
Corn tortilla	\$8
Tortilla chips	\$42