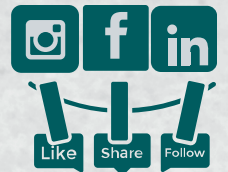




# BLUE AGAVE CANTINA

[BlueAgaveHouston.com](http://BlueAgaveHouston.com)

RESERVATIONS  
AND EVENTS  
281.602.3490



## Starters

### **Agave Avocado - \$7.99**

½ Avocado filled with Soy Dressing, Pico de Gallo, Lime, and Crumbled Bacon

### **Blue Agave's Famous White Queso Cup - \$7.99 | Bowl - \$10.99**

Delicious Mexican White Queso with Pico Garnish. Add either Guacamole, Beef, Chorizo or Chicken Tinga for \$3.99

### **Homemade Guacamole - \$10.99**

#### **With 8 Boiled Shrimp (del Golfo) - \$19.99**

Avocados, Lime Juice, Onion, Cilantro, Tomatoes, and our Special Seasonings

### **Pork Skins with Salsa Verde - \$11.99**

#### **Add Cup White Queso - \$4.99**

#### **Brochette (Three Pieces)**

#### **Chicken - \$9.99 Beef - \$11.99 Shrimp - \$13.99**

Each Selection is Stuffed with Monterey Jack Cheese, Wrapped in Bacon

### **Brochette Triple Combo - \$19.99**

Two each of chicken, beef and shrimp brochette stuffed with Jack Cheese, Wrapped in Bacon.

### **Cheese Nachos - (4) \$7.99 (8) \$11.99**

Black Bean, Melted Cheese. Add Bacon \$3.50

### **Cheese Nachos with Bacon - \$13.99**

Black Bean, Melted Cheese and Bacon.

### **Chicken Fajita Nachos - (8) \$15.99**

add Bacon \$3.50

### **Beef Fajita Nachos - (8) 17.99**

add Bacon \$3.50

### **Queso Flameado with Onions and Peppers - \$10.99**

Add Chorizo or Chicken Fajita 3.99 | Beef Fajita 4.99 | Grilled Shrimp 5.99

### **Ceviche La Agave\* - \$16.99**

Citrus Marinated Shrimp, Whitefish, and Scallops Lime Juice, Orange Juice, Aji Amarillo, Jicama, Pineapple, Grapefruit.

### **Oaxacan Mole Chicken Wings (6) - \$15.99**

Fried Chicken Wings topped with our Authentic Oaxaca Mole Sauce.



## Soups and Salads

### **Mexican Wedge Salad - \$12.99**

An Iceberg Lettuce Wedge, Avocado Ranch, Sliced Avocado, Pico de Gallo, and Crumbled Bacon

### **Watermelon and Jalapeno Salad - \$12.99**

Farm Fresh Watermelon with Tequila Lime Dressing, Jalapeños, Queso Fresco, Julienne Jicama, and Cilantro

### **Blue Agave Salad - \$14.99**

With mango, tomatoes, strawberries, apples, jicama, onion, avocado, and grilled chicken, served with tequila lime dressing.



### **Mojó de Ajo Spinach Salad with Gulf Shrimp - \$18.99**

Fresh Spinach with Creamy Roasted Garlic Dressing, Pico de Galló, Queso Fresco, Sautéed Garlic Cloves, topped with Boiled Gulf Shrimp

### **Grilled Spanish Artichoke Salad - \$14.99**

A delicious Spanish Artichoke over Fresh Spinach tossed with a Roasted Garlic Dressing

### **Homemade Taco Salad - \$14.99**

#### **Choice of Beef Picadillo or Chicken Fajita Add \$3.99 for Beef Fajita**

Bed of mixed greens, onions, avocado, tomato, grilled chicken, tortilla strips, and queso fresco served with avocado ranch dressing.

### **Homemade Chicken and Rice Soup Bowl \$13.99 | Cup \$9.99**

### **Homemade Tortilla Soup - \$17.99**

Delicious Vegetable Chicken Soup Topped with Tortilla Strips and Monterey Jack Cheese.

# Blue Agave Specialties

All Entrees Served with Rice and Smoked Bacon Charro Beans or Black Beans

## **Carne Asada - \$26.99**

Grilled Fajita Beef Steak (unsliced) over Caramelized Onions topped with Pico De Gallo Butter

## **Carne Asada “Diablo” - \$26.99**

Cane Asada with Spicy Salsa Verde and Marinated Thai Chilies

## **Carne Asada “Especial” - \$27.99**

Grilled Fajita Beef Steak (unsliced) topped with our White Queso and Chimichurri Sauce.

## **Snapper Agave - \$28.99**

Snapper Filet topped with Shrimp, Scallops, Crawfish, Red Bell Peppers, Sauteed Spinach, and White Wine Cream



## **Chicken Veracruz - \$22.99**

Grilled Chicken Breast topped with Shrimp, Scallops, and Avocado

## **Pollo “Especial” - \$18.99**

Grilled Marinated Chicken Breast topped with our White Queso and Chimichurri Sauce.

## **Chicken Mexicana - \$17.99**

Marinated Grilled Chicken topped with Pico de Gallo Butter

## **“El Jefe” \$39.99**

Combo Fajitas, 3 Agave Shrimp And One Cheese Enchilada

## **Grilled Snapper Mexicana - \$25.99**

Char-Grilled Snapper topped with Pico de Gallo Butter

## **Char-Grilled Salmon - \$29.99**

Salmon Topped with Crawfish and Chipotle Cream

## **Pollo “Del Rey” - \$18.99**

Grilled Chicken Breast Topped with Chili Con Carne and Cheese Over Chile con Carne Grilled Onions

## **Oaxacan Pollo Mole - \$19.99**

Grilled Marinated Chicken Breast topped with Monterey Jack Cheese and our Authentic Oaxacan Mole Sauce.

## **Chicken Chipotle - \$18.99**

Grilled Chicken Breast, Chipotle Cream, Monterey Jack Cheese, and Sliced Avocado

## **Grilled Ancho Chili Lamb Chops (3) - \$39.99**

Drizzled with an Ancho Chili Honey Glaze

## **Smoked Chicharron (Pork Belly) with Three Sauces - \$24.99**

Smoked and Deep Fried Chicharron with Chimichurri, Mango Habanero, and Salsa Verde

## **Plato Fiesta - \$61.99**

### **All Beef \$65.99**

1/2 Rack Pork Ribs, Beef and Chicken Fajitas, and Agave Shrimp Brochette(4)

### **Apple and Sugar Smoked Pork Ribs**

**1/2 Rack \$22.99 | Full Rack \$34.99**

Slow Smoked Baby Back Ribs topped with Homemade BBQ Sauce

### **Oaxacan Mole Smoked Pork Ribs**

**1/2 Rack \$24.99 | Full Rack \$36.99**

Our Fall Off the Bone Ribs with Oaxacan Mole.

## Marinated Sirloin Fajitas

### **Chicken Fajitas For One: \$22.99 | For Two: \$40.99**

With the perfect touch of seasoning.

### **Beef Fajitas For One: \$27 | For Two: \$50.99**

Butchered in-house, Top Quality Tender and Marinated 50+day aged Fajita Beef.

### **Beef & Chicken Combo For One: \$25.99 | For Two: \$48.99**

Mix it up for a taste of Both our Famous Fajitas

### **Grilled Salmon Fillet - \$27.99**

Served with Fajitas Setup

### **Shrimp Fajitas For One: \$27.99 | For Two: \$50**

Grilled shrimp with grilled vegetables.

### **Beef Fajitas And Agave Shrimp(4) Combo - \$35.99**

### **Chicken Fajitas And Agave Shrimp(4) Combo - \$31.99**

### **Combo Fajitas And Agave Shrimp (4) Combo \$34.99**

### **Beef Fajitas And Choice Of Enchilada \$33.99**

### **Veggie Fajitas For One: \$13.99 | For Two: \$23.99**

Grilled mixed vegetables with seasoning.



# Tacos

## Soft Flour or Crispy Corn Tacos (2)

**Chicken Tinga \$12.99 Beef Picadillo \$12.99**

**Cochinita Pibil \$13.99 Grilled Shrimp \$18.99**

Served with Beans and Rice.



## Tacos al Carbon

**Beef Fajita \$18.99 Chicken Fajita - \$16.99**

Two Tacos Served Open with White Agave Queso, Sliced Lime, and Pico de Gallo

## Tuna Taco Crudo\* - \$19.99

Crispy Taco shell, Chopped Aji Tuna\* Crudo over Pico de Galló, Lettuce, Avocado, and Soy Marinaded Onions.

## Fish Tacos - \$19.99

Two Tacos with Grilled Snapper (4oz) on homemade corn tortillas with red cabbage slaw and homemade remoulade sauce.

# Enchiladas

## Cheese Enchiladas - \$14.99

Delicious Cheddar Cheese Enchiladas topped with Chili Con Carne.

## Chicken Enchiladas - \$15.99

Chicken Tinga enchiladas with classic Salsa Verde, and Cheese, (or your choice of sour cream sauce, or smooth avocado cream sauce).

## Oaxacan Chicken Enchiladas With Mole

**"Coloradito" - \$16.99**

Oaxaca's Famous Mole "Coloradito" over our Chicken Tinga Enchiladas Striped with Sour Cream and Queso Fresco.

## Beef Enchiladas - \$16.99

Our beef picadillo enchiladas served with chili con carne.



## Seafood Enchiladas - \$23.99

Two cheese enchiladas topped with shrimp, scallops, and avocados.



## Crawfish Enchiladas - \$21.99

Two enchiladas filled with spicy crawfish mix with chipotle cream sauce, garnished with sliced avocados and pico de gallo. Served with cilantro rice and refried black beans.

## Veggie Enchiladas - \$15.99

Grilled mixed vegetable enchiladas topped with Diablo sauce. Served with black beans and cilantro rice.

## Enchilada Combo - \$19.99

1 Chicken, 1 Beef, and 1 Cheese Enchiladas

# Quesadillas

## Fajita Quesadilla

**Chicken - \$16.99 Beef Fajita - \$18.99**

Add Bacon 4.99

**Caramelized Onion, Mushroom & Cheese Quesadilla - \$12.99**

Add Bacon 4.99

**Spinach and Chicken Quesadilla - \$17.99**

**Crawfish (or Shrimp) Quesadilla - \$19.99**

# Margaritas

## By The Pitcher

### House Margarita - \$67.00

Serves 8 glasses

### Blue Agave Margarita - \$95.00

Serves 8 glasses

### House Margarita - Reg: \$9.00 | Grande: \$13.00

Homemade Sweet And Sour With Tequila And Triple Sec. Served Frozen Or On The Rocks. Add Grande Mariner Floater \$3 ... (The Meltdown).

### The Blue Agave Rita - \$15.00

Our Signature Margarita Made To Perfection With Herradura Reposado Tequila, Grand Mariner, Fresh Lime And Agave Nectar.

### Blue Agave Skinny - \$13.00

A Delicious Combination Of Jimador Silver, Triple Sec, Lime Juice, Orange Juice, And Agave Nectar.

### Traditional Margarita - \$12.00

Just Equal Parts Jimador Tequila And Triple Sec, With Fresh Squeezed Lime Juice. (No Sugar Or Sweet & Sour Added)

### The Iguana - \$12.00

El Jimador Reposado Tequila, Grand Mariner And Our Homemade Sweet And Sour With Melon Flavored Liqueur.



### Cucumber Margarita - \$13.00

Cucumber And Jalapeño Infused Margarita Made With El Jimador Silver Tequila And Cointreau.

### Texas Ruby Mule - \$12.00

Deep Eddy Grapefruit Vodka, Ginger Beer, And Lime.

### Watermelon Margarita - \$12.00

Fresh Watermelon, El Jimador Silver Tequila, Watermelon Pucker, Triple Sec And Our Homemade Sweet And Sour.

### Agave Tea - \$12.00

Jose Cuervo Tradicional Silver, Reposado and Tequilas with Homemade Lemon Sour, Topped Off with a Splash of Cola.

### White Lightning Margarita - \$13.00

Our Simple, Timeless Margarita is Made with Herradura Silver Tequila, Cointreau, Fresh Lime Juice and Simple Syrup.

### Ranch Water - \$11.00

Texas Organic Dulce Vida Tequila and Fresh Lime Juice Topped Off with Topo Chico. Add a Salt or Tajin Rim!

### Best Berry Lemon Drop - \$13.00

Sweet, Stunning and Sassy Classic Lemon Drop Made with a Twist of Red Berry Ciroc.

### Top Shelf - \$13.00

1800 Reposado Tequila with Grand Marnier, and Our Homemade Sweet and Sour.

### Pear-Feccion Martini - \$13.00

Absolut Pears Vodka with a Touch of Ginge

### Blue Agave Swirl - Reg: \$10.00 | Grande: \$14.00

Frozen Margarita and Sangria Swirled to Make the Perfect Combination.

### Paloma - \$10.00

Milagro Silver Tequila, Squirt Citrus Soda, and Lime Juice. Agave

# Decadent Dessert

### Tres Leches - \$9.99

White Sponge Cake Soaked in Three Types of Milk and Topped With a Homemade Meringue.

### Kahlua Crème Brulee - \$8.99

A Classic Crème Brulee Flavored With Kahlua, Coffee, and Cinnamon

### Sopapillas - \$9.99

Fried Pastry Topped with Cinnamon and Powdered Sugar. Served with Honey and Caramel Sauce

### Pina Colada Panna Cotta - \$7.99

A Coconut, Pineapple Flavored Cream Dessert.

### Flan - \$7.99

Mexican Egg Custard in a Caramel Sauce.

### Warm Brownie - \$8.99

Homemade Brownie Topped with Vanilla Ice Cream



# Lunch Specials

Tuesday – Friday  
11:00 AM – 4:00 PM

Served with Refried Beans and Rice  
(Additional Charge for Substitutions)

## Tacos al Carbon (2) - \$14.99

Open Soft Flour Tortilla with Chicken or Beef Fajita al Carbon, Agave's White Queso, Tomatoes, Lime, and side Pico de Gallo

## Cochinita Pibil Tacos (2) - \$9.99

Marinated Pork w/ Cabbage Slaw and Pickled Red Onions

## Cheese Enchilada (1) \$9.99

Topped with Chile con Carne

## Chicken Enchilada (1) - \$9.99

Topped with Sour Cream Sauce, or our Avocado Cream Sauce

## Beef Enchilada (1) - \$9.99

Topped with Chile con Carne

## Beef Brochette (5) - \$15.99

Five Pieces of Grilled Beef Stuffed w/Jack Cheese, Wrapped in Bacon

## Chicken Brochette (5) - \$13.99

Five Pieces Grilled Chicken, Jack Cheese, Wrapped in Bacon

## Brochette Combo - \$19.99

Beef(2), Chicken(2), Shrimp(2) Brochette



## Soup And Salad - \$11.99

Cup of Chicken, Rice and Vegetable Soup and a Small Taco Salad

## Enchilada (1) and Beef Picadillo Taco - \$12.99

Choice of Beef Chicken or Cheese Enchilada

## Shrimp Tacos - \$16.99

Two Grilled Shrimp, Cabbage Slaw, Remoulade Sauce on Corn Tortillas Tacos

## Lunch Portion Chicken Fajitas (4oz) - \$16.99

## Lunch Portion Beef Fajitas (4oz) - \$18.99

## Agave Shrimp (3) & Lunch Beef Fajitas (4oz) - \$25.99

## Agave Shrimp (3) & Lunch Chicken Fajitas (4oz) - \$22.99

## Agave Shrimp (3) & Lunch Combo Fajitas (4oz) - \$24.99

# Weekend Brunch

Saturday and Sunday 11:00 AM – 3:00 PM

## Croissant with Cinnamon Cream Cheese Filling and Strawberries - \$7.99

## Tres Leches Danish - \$7.99

A Delicious Danish done with Tres Leches

## Beef Fajita on Skillet Potatoes with Caramelized Onions and Bacon \$18.99

## Huevos Ahogados (2) - \$11.99

Two Fried Eggs Drowned in a Warm Spicy Roasted Tomato Sauce, Queso Fresco and served with Refried Beans

## Skillet Potatoes with Caramelized Onions and Bacon - \$10.99

Topped with a Fried Egg

## Huevos Rancheros (2) - \$11.99

Fried Eggs Topped with Ranchero Sauce and Refried Beans  
Add Bacon (2) \$4

## Huevos a la Mexicana (2) - \$13.99

Eggs Scrambled with Tomatoes, Onions, and Jalapeno

## Beef Fajita Skillet Potatoes - \$18.99

## Chicken Fajita Skillet Potatoes - \$16.99

## Migas - \$12.99

Two Scrambled Eggs with Cheddar Cheese and Home Fried Tortilla Chips





**BLUE AGAVE**  
CANTINA  
*Wine List*

## WHITE/ROSE/SPARKLING

**Martha Stewart Chardonay - \$8 Glass/\$29 Bottle**

**Seaglass Pinot Grigio - \$9 Glass/\$34 Bottle**

Pretty aromas of lemongrass, grapefruit, and honeysuckle lead to lush flavors of ripe pear, apple, and hints of tangerine.

**Bonterra Sauvignon Blanc - \$10 Glass/Bottle \$38**

This lively Sauvignon Blanc opens with the unmistakable aroma of grapefruit, woven over an exotic thread of kumquat, mango, and passionfruit.

**Vergel White (SP) - \$11 Glass/\$42 Bottle**

Powerful, yet light, and broad with a great finish. An elegant wine, traditional and modern at the same time.

**Bonterra Chardonnay (USA, CA) - \$10 Glass/\$38 Bottle**

An initial impression of rich, buttery cream quickly turns to aromas of honey and lightly toasted almonds, followed by tropical aromas of pineapple and citrusy lemon.

**Villa Maria Private Bin Sauvignon Blanc - \$44**

Tropical aromas of citrus, grapefruit, lime and peach

## RED

**Quatro Ventos Douro (Portugal) - \$9 Glass/\$38 Bottle**

A solid, dark, and smooth Portuguese red from the Douro region. Notes of Cherry, Raspberry and Dark fruit.

**Penfolds Bin 389 Cabernet/Siraz (Australia) - \$72**

Nicknamed "Baby Grange", it's rated one of the Top 1% Wines in the World

**Sterling Vintner's Cabernet Sauvignon (USA, CA) - \$39**

Well rounded and smooth California Cabernet with nice Hints of Dark Berries

**Atalaya del Camino (Spain) - \$48**

High, cherry-colored depth with a ruby rim. Explosive notes of red and black fruit, fig preserve, hints of toast, Arabica coffee, toffee, spices, menthol, and a dash of violets.

**Pinot Noir Mon Frere (USA, CA) - \$9 Glass/\$36 Bottle**

Aromas of cherry, raspberry, and plum, with a faint violet hint surrounded by subtle spice from integrated French oak barrel aging.

**Villa Maria Pinot Noir (Marlborough NZ) - \$42**

Great notes of cherry, raspberry and strawberry

**We The People Chardonay (USA,CA) | \$11 Glass/ \$42 Bottle**

Nice Balanced California Chardonay by the Bush Family Granddaughters

**Feudo Zirtari Chardonnay (Italy) \$38**

Well Balanced and Crisp Italian Chardonnay

**Cupcake Moscato - \$9 Glass/\$34 Bottle**

Vibrant and expressive with dominant floral notes and hints of bright fruit flavors, including peach, tropical fruits, and lychee.

**Bonterra Rose (USA, CA) - \$11 Glass/\$42 Bottle**

The wine has aromas of strawberry, key lime, rosewater, and hints of pineapple.

**Sabine Rose (Provence, Fr) - \$10 Glass/\$38 Bottle**

A Quintessential French Rose very Refreshing

**Dibon Cava Sparkling Brut Reserve (SP) - \$38**

Nice notes of floral, melon and pear with hints of yeast

**Novencento Sparkling (AR) - \$9Glass/\$34 Bottle**

The dry apple nose is inviting, and the palate offers texture and solidity that supports controlled apple and pineapple flavors.

**Elouan Pinot Noir (USA, OR) - \$44**

Notes of dried reed fruit and leather on the nose and red cherry and raspberry on the palate

**Seaglass Cabernet Sauvignon - \$9 Glass/\$36 Bottle**

Deep aromas of blackberry, turned soil, crushed rock, and a touch of wood show on the nose of this bottling.

**Bonterra Cabernet - \$12 Glass/\$46 Bottle**

Aromas of Bing cherry, currants, and raspberry, with spicy notes of cedar and dried cranberry, with slight vanilla notes.

**We The People Cab Sauv (USA, CA) - \$13 Glass/\$48 Bottle**

A very nice Smooth and robust flavored Cabernet by the Bush Family Granddaughters

**Austin Hope Cabernet Sauvignon - \$69**

Enticing aromas of fresh black cherry, burnt sugar, and a slight smokiness fill your glass.

**Homemade Sangria - \$10 Glass**