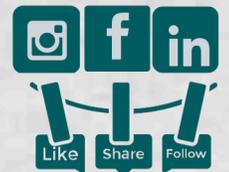




BLUE AGAVE CANTINA

BlueAgaveHouston.com

**RESERVATIONS
AND EVENTS**
281.602.3490



Starters

Agave Avocado - \$8.99

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

Blue Agave's Famous White Queso Cup - \$8.99 | Bowl - \$11.99

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 - \$12.99 Add Cup White Queso - \$5.99

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) \$8.99 (8) \$12.99

Black Bean, Melted Cheese.

Cheese Nachos with Bacon - \$14.99

Black Bean, Melted Cheese and Bacon.

Soups and Salads

Mexican Wedge Salad - \$13.99

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.



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 - \$11.99

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) - \$16.99

Fried Chicken Wings topped with our Authentic Oaxaca Mole Sauce.



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 \$4.99 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.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Blue Agave Specialties

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

Carne Asada - \$29.99

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

Carne Asada "Diablo" - \$29.99

Cane Asada with Spicy Salsa Verde and Marinated Thai Chilies

Carne Asada "Especial" - \$29.99

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

Snapper Agave - \$31.99

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



Chicken Veracruz - \$23.99

Grilled Chicken Breast topped with Shrimp, Scallops, and Avocado

Pollo "Especial" - \$19.99

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

Chicken Mexicana - \$18.99

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 - \$29.99

Char-Grilled Snapper topped with Pico de Gallo Butter

Char-Grilled Salmon - \$31.99

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, Marinated, and Deep Fried Pork Belly 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 \$37.99

Slow Smoked Baby Back Ribs topped with Homemade BBQ Sauce

Oaxacan Mole Smoked Pork Ribs

1/2 Rack \$25.99 | Full Rack \$39.99

Our Fall Off the Bone Ribs with Oaxacan Mole.

Marinated Sirloin Fajitas

Chicken Fajitas For One: \$23.99 | For Two: \$43.99
With the perfect touch of seasoning.

Beef Fajitas For One: \$31.99 | For Two: \$54.99

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

Beef & Chicken Combo

For One: \$29.99 | For Two: \$52.99

Mix it up for a taste of Both our Famous Fajitas

Grilled Salmon Fillet - \$29.99

Served with Fajitas Setup

Shrimp Fajitas For One: \$29.99 | For Two: \$53.99

Grilled shrimp with grilled vegetables.

Beef Fajitas And Agave Shrimp(4) Combo - \$39.99

Chicken Fajitas And Agave Shrimp(4) Combo - \$33.99

Combo Fajitas And Agave Shrimp (4) Combo \$38.99

Beef Fajitas And Choice Of Enchilada \$35.99

Veggie Fajitas For One: \$15.99 | For Two: \$26.99

Grilled mixed vegetables with seasoning.



Tacos

Soft Flour or Crispy Corn Tacos (2) Chicken Tinga \$13.99 Beef Picadillo \$13.99 Cochinita Pibil \$14.99 Grilled Shrimp \$19.99
Served with Beans and Rice.



Tacos al Carbon Beef Fajita \$19.99 Chicken Fajita - \$16.99
Two Tacos Served Open with White Agave Queso, Sliced Lime, and Pico de Gallo

Fish Tacos - \$19.99
Two Tacos with Grilled Snapper (4oz) on homemade corn tortillas with red cabbage slaw and homemade remoulade sauce.

Sauteed Mushroom Tacos - \$14.99
Two Tacos Served Open with White Agave Queso, ChimmiChurri, Pico de Gallo, and a Sliced Lime

Enchiladas

Cheese Enchiladas - \$14.99
Delicious Cheddar Cheese Enchiladas topped with Chili Con Carne.

Chicken Enchiladas - \$16.99
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" - \$18.99
Oaxaca's Famous Mole "Coloradito" over our Chicken Tinga Enchiladas Striped with Sour Cream and Queso Fresco.

Beef Enchiladas - \$17.99
Our beef picadillo enchiladas served with chili con carne.



Seafood Enchiladas - \$24.99
Two cheese enchiladas topped with shrimp, scallops, and avocados.



Crawfish Enchiladas - \$24.99
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 - \$16.99
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 - \$17.99 Beef Fajita - \$19.99 Spinach and Chicken Quesadilla - \$19.99
Add Bacon 4.99 Crawfish (or Shrimp) Quesadilla - \$22.99

Caramelized Onion, Mushroom & Cheese Quesadilla - \$14.99
Add Bacon 4.99

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. The Original Margarita !

The Iguana - \$13.00

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 - \$13.00

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

Meltdown Reg. \$12 Large \$16

Our House Frozen with a Shot of Grande Mariner Floater

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 - \$12.00

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.

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 - \$8.99

A Coconut, Pineapple Flavored Cream Dessert.

Flan - \$8.99

Mexican Egg Custard in a Caramel Sauce.

Warm Brownie - \$9.99

Homemade Brownie Topped with Vanilla Ice Cream



Lunch Specials

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

Tuesday – Friday
11:00 AM – 4:00 PM

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





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