

# AGAVE

## COCINA & TEQUILAS

### SEASONAL LUNCH MENU

#### FROM THE BAR

**PIMIENTO ROJO MARGARITA** **11**

Altos Blanco, Ancho Reyes, muddled red bell pepper, fresh lime

**MEZCAL MANHATTAN** **11**

Montelobos mezcal, Solerno blood orange liqueur, bitters

#### FROM THE KITCHEN

**CORN BISQUE** **8**

frizzled tortilla strips, pepper jack cheese, salsa roja

**CHIMICHURRI GRILLED SALMON** **14**

quinoa and vegetable pilaf

**ADOBO BRAISED RABBIT TACOS** **11**

cilantro jicama slaw, onion, cilantro, avocado salsa, queso fresco

**ROASTED BEET STREET TACOS** **11**

heirloom carrots, goat cheese, guacamole, cilantro-lime crème

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Not all ingredients are listed in menu descriptions. Please ask your server if you have any concerns.