



Appetizers

Fontina Croquette 6

Arborio Rice, Basil Aioli

Steak Tartar 8

Domestic Caviar, Caper Berries, Crostini, Adobo Egg Emulsion

Avocado Fries 6

Tomatillo Salsa, Red Chili Aioli

Prawn Cocktail 9

Lump Crab, Avocado, Cocktail Sauce, Radish, Grilled Lemon

Artisanal Cheese and Charcuterie 12

House Made Mustards, Crostinis, Date Compote

Soups and Greens

Soup Du Jour

Cup 5 Bowl 6

Tortilla Soup with Chicken and Southwest Spices

Cup 5 Bowl 6

Agave Chopped Salad 11

Farmer Greens, Jicama, Cotija Cheese, Tomatoes, Corn,
Spicy Pecans, Agave Nectar Vinaigrette

Heirloom Beets Salad 8

Arugula, Quinoa, Grapefruit, Goat Cheese,
Blood Orange Vinaigrette

Arugula Salad 7

Medjool Dates, Feta Cheese, Almonds,
Honey Shallot Vinaigrette

Side Caesar 3

Side House 3

Specialty Plates

Fish and Chips 11

Beer Battered Pacific Cod, House Tartar Sauce, Lemon

Chorizo Stuffed Chicken Breast 14

White Cheddar Grits, Kale, Heirloom Tomato

Seafood Linguini 17

Scallops, Salmon, Cod, Mussels,
Clams, Saffron Cream

Some Items May Be Prepared Gluten Free.
Please Inquire With Your Server For Menu Options

18% Gratuity added to parties of 6 or more • Share charge in place
Our food is prepared to order. Please be aware that consuming raw or undercooked proteins,
poultry, seafood, shellfish, eggs or dairy may increase your risk of food borne illness.



Seafood

Seafood Paella 26

Lobster, Clams, Mussels, Shrimp, Salmon, Cod, Scallops, Saffron Risotto

Prosciutto Wrapped Prawns 25

Crab, White Cheddar Grits, Heirloom Tomatoes, Pearl Onions, White Wine Sauce

Pan Seared Scallops 21

Beet Risotto, Pistachio Pesto, Mustard Greens

Skuna Bay Salmon 17

Celery Root Puree, Heirloom Vegetables, Cherry Compote

Mediterranean Seafood 26

Lobster, Clams, Mussels, Shrimp, Potatoes, Salmon, Cod, Scallops, Saffron Broth

Beef

Colorado Lamb Chops 26

Pistachio Crusted, Cauliflower Puree, Eggplant Caponata

Prime Rib 24

Mashed Potatoes, Vegetable Medley, Creamy Horseradish, Au Jus

Agave Signature

Filet Mignon Tournedos Rossini 25

Foie Gras, Mashed Potatoes, Cipollini Onions, Baby Vegetables, Pommery Au Jus

Beef Tenderloin Tips 16

Corn Polenta, Mushrooms, Brussels Sprouts, Bacon, Pearl Onions, Port Wine Sauce

Agave Steak Frites 17

Angus Rib Eye Ball Cut, Avocado Fries, Arugula, Radish, Poblano Puree, Nopales Salsa

Sides

Sautéed Wild Mushrooms 5

White Mac and Cheese Crispy Prosciutto 6

Jumbo Grilled Asparagus 6

Loaded Baked Potato 5

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