

## Agave's LEGENDARY NACHOS

Local Yellow Corn Tortillas / Pico de Gallo /  
Roasted Sweet Corn Black Bean Salsa / Cheddar & Jack Cheeses /  
Laredo Ranch / Local Hydro Greens / Sour Cream /  
Roasted Jalapeno Salsa  
Choice of: Pork Carnitas or Chicken Carnitas

FULL 21 | HALF 14

## STARTERS

### AGAVE TWINKIE

Fresh Jalapeno / Cream Cheese / Pork  
Carnitas / Cold Smoked Applewood  
Bacon / Raspberry Chipotle 9

### CHEESE CURDS

Fresh Ellsworth White Cheddar  
Curds / New Glarus Spotted Cow  
Beer Batter / Blackberry Ketchup 11

### CAST IRON STEAK BITES\*

Hand Cut Steak / Garlic Pepper /  
Dijon Horseradish / Chimichurri 16

### JUMBO BAVARIAN PRETZEL

Imported Authentic Bavarian Pretzel  
Twist / Laredo Ranch / Tres Chiles  
Queso Single 13 Double 18

## SLYDERS

### FILET MIGNON\*

Beef Tenderloin Medallions / Caramelized Onions / Bleu Cheese  
Crumbles / Queen Olive Skewer (Medium Rare / Cool Red Center) 20

### MEMPHIS PORK

Pork Carnitas / House BBQ Sauce / Slaw / House Made Pickles 8

### MANGO TANGO CHICKEN

Crispy Fried Chick-arrones / Slaw / Cold Smoked Bacon / Mango Habanero Sauce 11

## FRIES

### NOLA FRIES

Fresh Cut Fries / Buffalo Sauce /  
Bleu Cheese Dressing 8

### KITCHEN FRIES

Fresh Cut Fries / Lawry's Season  
Salt / Roasted Garlic Aioli 8

### SWEET POTATO FRIES

Straight Cut Garnet Sweet  
Potatoes / Laredo Ranch 10

### PICKLE CHIPS

Crinkle Cut Dill Pickles Chips /  
Southern Style Batter / Ranch 13

### CAJUN

Fresh Cut Fries / Blackened  
Seasoning / Duke's Mayo 8

### OLD BAY

Fresh Cut Fries / Old Bay  
Seasoning / 1000 Island 8

### SMASHVILLE HOT FRIES

Fresh Cut Fries / Nashville Hot  
Sauce / Bleu Cheese Dressing 8

### SANTA FE BACON CHEESE FRIES

Fresh Cut Fries / Bacon / Cheddar  
& Jack Cheeses / Pico de Gallo /  
Laredo Ranch / Sour Cream 14

## WINGS

CHOOSE YOUR FLAVOR

**Wet:** Buffalo / House BBQ / Bourbon / Mango Habanero / Gold BBQ /  
Serrano Garlic / OG Kalbi / Secret Weapon / Raspberry Chipotle /  
Nashville Hot / Citrus Garlic Mojo

**Dry:** Jerk / Garlic Pepper / Chili Lime / Cajun / Sriracha / Parmesan  
Peppercorn / Kitchen Style

### BONE IN WINGS\*

Local All-Natural Disjointed Wings /  
Baby Carrots / Ranch, Bleu Cheese or Roasted Garlic Aioli 17

### SKINNY WINGS\*

Twin Char-Grilled All-Natural Chicken Breasts /  
Baby Carrots / Ranch, Bleu Cheese or Roasted Garlic Aioli 16

## SALADS

### BUFFALO 'N BLEU 12

Local Revol Mixed Spring Greens /  
Pico de Gallo / Bleu Cheese  
Crumbles / Banana Peppers /  
Carrots / Red Onion / Tossed with  
Bleu Cheese Dressing  
Buffalo Char-Grilled Chicken\* 15  
Buffalo Pan Roasted Shrimp\* 18  
Buffalo Cast Iron Steak Bites\* 21

### TACO 11

Crispy Flour Tortilla Bowl / Local Hydro  
Greens / Pico de Gallo / Roasted Sweet  
Corn Black Bean Salsa / Cheddar & Jack  
Cheeses / Laredo Ranch / Fire Roasted  
Jalapeno Salsa / Sour Cream Choose:  
Pork Carnitas or Chicken Carnitas 13

### CAESAR 11

Local Revol Hydro Crunch / Creamy  
Caesar / Pico de Gallo / Asiago  
Cheese / Tortilla Crisps  
Char-Grilled Chicken\* 14  
Pan Roasted Shrimp\* 17  
Cast Iron Steak Bites\* 20

### SANTA FE 13

Local Revol Mixed Spring Greens /  
Roasted Sweet Corn Black Bean  
Salsa / Hardwood Smoked Bacon  
Crumbles / Cheddar & Jack Cheeses  
/ Tossed with Avocado Vinaigrette /  
Tortilla Crisps / Guacamole  
Char-Grilled Chicken\* 16  
Pan Roasted Shrimp\* 19  
Cast Iron Steak Bites\* 22

### SIGNATURE SIDES

SIX CHEESE MAC 'N CHEESE 6 / SAUTÉED FRESH VEGETABLES 6  
SWEET POTATO FRIES 5 / FRESH CUT FRIES 3 / PICKLE CHIPS 3  
HOUSE SALAD 4 / SMALL CAESAR 4 / BEANS & RICE 3.5  
KETO SIDE SALAD 4 Cal 177 / Fat 14g / Carbs 2g / Protein 8g

### EXTRAS

PORT WINE PORTABELLA MUSHROOMS 3 / SCRATCH MADE GUACAMOLE 3  
CARAMELIZED ONIONS 2 / COLD SMOKED APPLEWOOD BACON 2  
PICO DE GALLO 1.50 / SOUR CREAM 1.50  
ROASTED SWEET CORN BLACK BEAN SALSA 1.50

## TACOS

Twin Tacos Served with Endless House Fried Local Corn Tortilla Chips & Fire Roasted Jalapeno  
Salsa Served on Local Flour Tortillas. Corn Tortillas Available Upon Request, Sub Lettuce Wraps 2

### CHIPOTLE BACON SHRIMP\*

Pan Roasted Shrimp / Chipotle Bacon Salsa /  
Local Hydro Greens / Chipotle Aioli 18

### FRIED CHICKEN TACOS

Coconut & Buttermilk Fried Chicken Thigh / Carolina  
Slaw / Dill Pickles / Roll Tide White BBQ Sauce 16

### STREET STYLE

Pork Carnitas or Chicken Carnitas /  
Shredded Romaine Lettuce / Cheddar & Jack  
Cheeses / White Onion / Cilantro / Lime Wedges  
/ Side of Laredo 13

### CAST IRON FISH\*

Atlantic Cod / Roasted Sweet Corn Black Bean  
Salsa / Local Hydro Greens / Laredo Ranch 16

### GAUCHO STEAK\*

Garlic Pepper Cast Iron Steak Bites / Local Hydro  
Greens / White Onion / Cilantro / Chimichurri 18

### KEY WEST\*

Cast Ironed Atlantic Cod / Local Hydro Greens /  
Pico de Gallo / Cilantro / Lime Wedges 16

### VEGETARIAN

Local Hydro Greens / Port Wine Portabella  
Mushrooms / Caramelized Onions / Cilantro /  
Roasted Sweet Corn Black Bean Salsa /  
Creamy Dijon Horseradish 15

## KETO SELECTIONS

All Selections include Keto Side Salad:

Local Revol Greens Romaine / Organic Avocado Oil Vinaigrette / Queso Fresco / Pico

### PORK CARNITAS TACOS

Pork Carnitas / Guacamole / Sour Cream /  
Queso Fresco / Lettuce Wrap / Cilantro /  
Lime Wedges 15  
Cal 564 / Fat 39g / Carbs 5g / Protein 43g

### BUFFALO CHICKEN TACOS\*

Grilled Chicken Breast / Buffalo Sauce /  
Bleu Cheese / Celery / Carrots /  
Garlic / Lettuce Wrap 15  
Cal 559 / Fat 37g / Carbs 3g / Protein 49g

### CHIPOTLE STEAK (8 oz.)\*

Grilled Teres Major / Guacamole / Sour Cream /  
Cilantro / Cheddar & Jack Cheeses /  
Chipotle Tabasco 19  
Cal 615 / Fat 50g / Carbs 6g / Protein 33g

### GRILLED CHICKEN\*

Twin Grilled Chicken Breasts /  
Avocado Vinaigrette / Habanero Jack /  
Pico de Gallo 19  
Cal 865 / Fat 53g / Carbs 7g / Protein 87g

## BURGERS & CHICKEN

Served with Endless House Fried Local Yellow Corn Tortilla Chips & Fire Roasted Jalapeno Salsa,  
Lettuce & House Made Pickles. Choice of: ½ lb. Fresh Angus Ground Chuck Burger or  
All Natural 6 oz Local Chicken Breast. Sub Black Bean Veggie Burger add 1,  
Ground Turkey Burger add 1 / Sub Gluten Free Bun 1

Upgrades: Bottomless Fresh Cut Fries 2, Pickle Chips 3, Sweet Potato Fries 3.50, Signature Mac & Cheese 5

### AMERICANO\*

Local Butter Lettuce / Tomato /  
Red Onion / American / Mayo 15

### ANGRY MUSHROOM\*

Port Wine Portabella  
Mushrooms / Buffalo Sauce /  
Habanero Jack 15

### BLACKJACK\*

Cajun Seasoned / Caramelized  
Onions / White Cheddar /  
Chipotle Aioli 15

### BLEU 'N JALAPENO\*

Fresh Jalapenos / Swiss /  
Crumbled Bleu / Chipotle  
Aioli 15

### BIG TEX\*

Habanero Jack / Fresh  
Jalapenos / Guacamole /  
Roasted Sweet Corn Black  
Bean Salsa / Chipotle Aioli 16

### HUDSON FIRE FIGHTER\*

Fresh Jalapenos / Sriracha /  
Habanero Jack 15

### MANGO TANGO\*

Cold Smoked Bacon / Habanero  
Jack Cheese / Cajun Seasoning /  
Tomato / Mango Habanero  
Sauce 16

### MUSHROOM & SWISS\*

Port Wine Portabella  
Mushrooms / Swiss / Dijon  
Horseradish 15

### MY BOY BLUE\*

Caramelized Onions /  
Bleu Cheese Dressing /  
Local Hydro Greens 15

### OLD DUTCH\*

White Cheddar / Sour Cream /  
Old Dutch Dill Pickle Chips 15

### PEANUT BUTTER & JEALOUS\*

Creamy Peanut Butter /  
Raspberry Chipotle /  
Muenster 16

### RASPBERRY JAMMIN\*

White Cheddar / Raspberry  
Chipotle 15

### SMOKE\*

Smoked Gouda / Cold Smoked  
Bacon / Caramelized Onions /  
House BBQ Sauce 16

### GODZILLA\*

Swiss / Port Wine Portabella  
Mushrooms / Secret Weapon  
Sauce / Chimichurri 16

### CABO\*

Habanero Jack Cheese /  
Cheddar Cheese / Serrano Garlic  
Sauce / Cold Smoked Bacon /  
Caramelized Onions / Tomato /  
Guacamole / Cilantro 17

### SOCAL\*

Local Hydro Greens /  
Guacamole / Tomato /  
Red Onion 16

### SPIKED BERRY\*

Fresh Jalapenos / Blackberry  
Ketchup / Smoked Gouda 15

### STEENBURGER\*

White Cheddar / Cold Smoked  
Bacon / Pork Carnitas / BBQ  
Sauce / Slaw 17

### TRIPLE CHEESE & BACON\*

Cold Smoked Bacon / American  
/ Swiss / White Cheddar 16

### WHAM BAM\*

Banana Peppers / Muenster /  
Chipotle Aioli / Pico de Gallo 15

### WISCO\*

Port Wine Mushrooms / Cold  
Smoked Bacon / White Cheddar  
/ Mayo / House BBQ Sauce 16

## WRAPS & SANDWICHES

Served with Endless House Fried Local Yellow Corn Tortilla Chips & Fire Roasted  
Jalapeno Salsa with House Made Pickles

Upgrades: Bottomless Fresh Cut Fries 2, Pickle Chips 3, Sweet Potato Fries 3.50, Signature Mac & Cheese 5

### BLT WRAP

Bacon Crumbles / Pico de Gallo/  
Local Hydro Greens / Laredo 14

### BUFFALO CHICKEN WRAP\*

Chicken Breast / Local Hydro Greens /  
Banana Peppers / Buffalo / Pico /  
Bleu Cheese Dressing 14

### CHICKEN CAESAR WRAP\*

Chicken Breast / Local Hydro Greens / Pico /  
Asiago Cheese / Caesar Dressing 14

### PULLED KALBI CHICKEN SANDWICH

Chicken Carnitas / OG Kalbi Sauce / Slaw / Cilantro 12

### MEMPHIS STYLE PULLED PORK SANDWICH

Pork Carnitas / Carolina Gold BBQ / Slaw 12

### CHIMICHANGA

Flour Tortilla / Borracho Beans / Spanish Rice /  
Jack & Cheddar Cheeses / Laredo Ranch / Sour  
Cream / Choice of: Pork Carnitas or Chicken  
Carnitas 16

## UNIT 1 COCKTAIL SERIES

Crafted by Paul Rode

### ALPHA

Maker's Mark Bourbon / Domaine De Canton Ginger Liqueur / Falernum Liqueur / Bitters / Lemon Infused Ice Globe 12

### BRAVO

Bombay Sapphire Gin / Fresh Lemon Juice / Simple Syrup / Local Honey / Club Soda / Raspberry Lemon Infused Ice Globe 12

### CHARLIE

Bulleit Rye Whiskey / Orange Bitters / Domaine De Canton Ginger Liqueur / Stella Cidre / Orange Cherry Infused Ice Globe 12

### DELTA

Casamigos Reposado Tequila / St. Germain Liqueur / Fresh Lime / Clear Ice Globe 13

### ECHO

Jameson Irish Whiskey / St. Germain Liqueur / Bitters / Fresh Orange Pulp / Clear Ice Globe / Orange Slice 12

### JULIET

Kahlua / Pallini Raspberry Liqueur / Coca Cola / Clear Ice Globe 12

### FOX TROT

Tito's Handmade Gluten Free Vodka / Triple Sec / Grapefruit Bitters / Cane Sugar / Fresh Grapefruit Juice / Clear Ice Globe / Cane Sugar Dusted 11

### GOLF

Bulleit Bourbon / Bitters / Smoked Bourbon Barrel Cured Cocktail Syrup / Cherry Orange Ice Globe 12

### HOTEL

Don Julio Añejo Tequila / Tipplesman's Honey & Ginger / Ginger Beer / Lemon Ice Globe / ATF Approved (Seriously ATF Approved) 12

### INDIA

Lunazul Añejo Tequila / Fresh Lemon Juice / Simple Syrup / Local Honey / Lemon Ice Globe / Cabernet Float 12

### KILO

Herradura Añejo Tequila / Tattersall Grapefruit Crema / Grand Marnier / Stella Cidre / Lemon Ice Globe 12

### LIMA

Tres Generaciones Añejo / Tattersall Grapefruit Crema / Grand Marnier / Chambord / Lemon Juice / Honey / Lemon Infused Ice Globe 12

### MIKE

Bacardi / Lime Juice / Tipplesman's Burnt Sugar Syrup / Organic Strawberry Puree / Clear Ice Globe 12

## BEER & CIDER

Ask Your Server about Our Current Draft Selection

5.75

Hop & Barrel Space Force Double IPA

4.50

White Claw Flavors

4.50

Budweiser Bud Light  
Busch Light Coors Light  
Miller Lite Miller High Life  
Michelob Ultra MGD  
Michelob Golden Draft Light  
O'Doul's Amber NA  
Buckler NA St. Pauli Girl NA

4.75

Hop & Barrel Crooked Grin IPA  
Hop & Barrel Lactose Panda Milk Stout  
Hop & Barrel Minnesconsin Lager  
Ale Asylum Hopalicious  
American Pale Ale  
Ciderboys First Press Cider  
Sand Creek Oscar's  
Chocolate Oatmeal Stout  
South Shore Nut Brown Ale  
Tyranena Rocky's Revenge  
Bourbon Brown Ale  
Dog Head 60 Minute IPA  
Bent Paddle Bent Hop Golden IPA  
Bent Paddle 14' ESB  
Extra Special Amber Ale  
Angry Orchard Crisp Apple Cider  
Blue Moon Belgian White Wheat Ale  
Corona Premier  
Corona  
Guinness

## WINE

HOUSE WINE BY THE GLASS

Cabernet Sauvignon / Merlot / Chardonnay  
Riesling / Sauvignon Blanc / Pinot Grigio 5

## MARGARITAS

All Our Margaritas Are Served on The Rocks!

### ORGANIC AGAVE NECTAR

100% Blue Agave Tequila / Organic Agave Nectar / Fresh Lime Juice / Salted Rim 8

### RUBY RED

Hornitos Reposado Tequila / Ruby Red Grapefruit Juice / Organic Agave Nectar / Orange Liqueur / Sugared Rim 8

### JALAPEÑO INFUSED

100% Blue Agave Tequila / Fresh Jalapeños / Fresh Lime Juice / Organic Agave Nectar / Salted Rim 8

### STRAWBERRY JALAPEÑO

Jalapeño Infused Tequila / Organic Strawberry Puree / Fresh Lime Juice / Organic Agave Nectar / Sugared Rim 9

### TOP SHELF

Espolòn Blanco Tequila / House Margarita Mix / Grand Marnier  
Orange Liqueur / Salted Rim 11



## AGAVE KITCHEN

## SIGNATURE COCKTAILS

### MOSCOW MULE

Tito's Vodka / Fresh Lime Juice / Gosling's Ginger Beer / Copper Cup 8

### MAYAN MULE

Hornitos Reposado Tequila / Fresh Lime Juice / Mint Leaves / Agave Nectar / Gosling's Ginger Beer / Copper Cup 8

### ALAMO OLD FASHIONED

Bulleit Rye Whiskey / Tres Generaciones Añejo Tequila / Bitters / Simple Syrup / Muddled Orange & Cherry 10

### TENNESSEE WATERMELON

Tennessee Watermelon Whiskey / Bitters / Agave Nectar / Pink Lemonade 7

### WATERMELON SMASH

Tennessee Watermelon Whiskey / Orange / Mint / Simple Syrup / Sour 8

### AGAVE SMASH

Smashed Fresh Orange & Mint / Simple Syrup / Lunazul Añejo Tequila / Sweet & Sour 8

### JAMESON SMASH

Smashed Fresh Mint & Orange / Simple Syrup / Jameson Irish Whiskey / Sweet & Sour 8

## TEQUILA

### Reposado Tequilas

RESTED / SLIGHTLY AGED >1 YEAR

- \$5 Cabrito / Camarena / Espolòn
- \$6 Cazadores / Milagro / Lunazul
- \$7 1800 / Calende / Centenario / Azul / Corralejo / El Tesoro
- \$8 Cruz del Sol / El Jimador / Hornitos / Tres Agaves / Peligrosso
- \$9 Gran Centenario / Herradura / Patron / Tres Generaciones / Riazul / Roca Patron
- \$10 Corazon / Casa Noble / Don Julio / Centinela / Casamigos
- \$13 Avion / Cabo Wabo / Deleon / Hussong's / Trago
- \$15 Maestro Drobol Diamante

### Añejo Tequilas

VINTAGE / AGED 1 TO 3 YEARS

- \$7 Antiguo / Espolòn / El Jimador / Milagro / Lunazul
- \$9 1800 / Calende / Tres Generaciones / Hornito's Cristalino / Peligroso / Hornitos
- \$11 Corralejo / Don Eduardo / Herradura / Oro Azul / Patron
- \$13 Avion / Casa Noble / Centinela / Corazón / Don Julio / Tres Agaves / Roca Patron / Casamigos
- \$15 Don Julio 70 Clara / Cabo Wabo
- \$17 Gran Centenario
- \$19 Maestro Dobel

### Extra Añejos

BEST OF THE BEST / AGED 3 YEARS

- \$12 Herradura
- \$25 Jose Cuervo Reserva De La Familia
- \$26 Don Julio 1942
- \$65 Gran Patron Piedra
- \$70 Gran Patron Burdeos

### Blanco Tequilas

CLEAN / CLEAR / UNAGED

- \$8 Antiguo / Cabrito / Camarena / Cazadores / Espolòn / Milagro / Lunazul
- \$6 1800 / Calende / Centenario Azul / Hornitos / Corralejo / El Jimador / Centinela
- \$7 Patron / Tres Generaciones / Tres Agaves / Peligroso
- \$8 901 / Herradura / Ono Azul / Riazul / Cruz del Sol
- \$9 Casa Noble / Corazon / Don Julio / Casamigos / Roca Patron / Don Eduardo
- \$10 Cabo Wabo / Avion
- \$13 Deleon
- \$33 Gran Patron Platinum

## BIG ASS MARTINIS

### DIRTY GOOSE

Grey Goose Vodka / Olive Juice / Bleu Cheese Stuffed Olives 16

### MARTINIRITA

Hornitos Reposado Tequila / Triple Sec / Organic Agave Nectar / Fresh Lime Juice / Half Salted Rim 12

### PINEAPPLE UPSIDE DOWN CAKE

Smirnoff Whipped Vodka / Cream / Pineapple Juice / Grenadine Float 10

### MAFIA COZMO

Smirnoff Citrus Vodka / Triple Sec / Fresh Lime / Cranberry Juice / Lemon Twist 12

### KINKY FLIRT

Kinky Blood Orange & Mango Liqueur Orange / Sprite / Raspberry Liqueur Float 10

## MOJITOS

Choice of Rum: Bacardi Silver, Cruzan Coconut, Cruzan Peach, Cruzan Pineapple, Cruzan Raspberry, Cruzan Black Cherry.  
Fresh Lime / Mint Leaves / Simple Syrup / Club Soda / Sugared Rim 8

OPEN DAILY AT 10:30 AM / COOKING TILL 1 AM / AGAVEKITCHEN.COM / 715.381.0099

OWNER PAUL RODE PAUL@AGAVEKITCHEN.COM / EXECUTIVE CHEF WILLIAM GOSS CHEF@AGAVEKITCHEN.COM

\*These items are raw or undercooked (or may contain raw or undercooked ingredients).

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.