

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 25 | HALF 16

STARTERS

AGAVE TWINKIE

Fresh Jalapeno / Cream Cheese / Pork
Carnitas / Cold Smoked Applewood
Bacon / Raspberry Chipotle 10

CHEESE CURDS

Fresh Ellsworth White Cheddar
Curds / New Glarus Spotted Cow
Beer Batter / Blackberry Ketchup 12

CAST IRON STEAK BITES*

Hand Cut Steak / Garlic Pepper /
Dijon Horseradish / Chimichurri 18

JUMBO BAVARIAN PRETZEL

Imported Authentic Bavarian Pretzel
Twist / Laredo Ranch / Tres Chiles
Queso Single 15 Double 20

SLYDERS

FILET MIGNON*

Beef Tenderloin Medallions / Caramelized Onions / Bleu Cheese
Crumbles / Queen Olive Skewer (Medium Rare / Cool Red Center) 22

MEMPHIS PORK

Pork Carnitas / House BBQ Sauce / Slaw / House Made Pickles 9

MANGO TANGO CHICKEN

Crispy Fried Chick-arrones / Slaw / Cold Smoked Bacon / Mango Habanero Sauce 12

FRIES

NOLA FRIES

Fresh Cut Fries / Buffalo Sauce /
Bleu Cheese Dressing 9

KITCHEN FRIES

Fresh Cut Fries / Lawry's Season
Salt / Roasted Garlic Aioli 9

SWEET POTATO FRIES

Straight Cut Garnet Sweet
Potatoes / Laredo Ranch 12

PICKLE CHIPS

Crinkle Cut Dill Pickles Chips /
Southern Style Batter / Ranch 15

CAJUN

Fresh Cut Fries / Blackened
Seasoning / Duke's Mayo 9

OLD BAY

Fresh Cut Fries / Old Bay
Seasoning / 1000 Island 9

SANTA FE BACON CHEESE FRIES

Fresh Cut Fries / Bacon / Cheddar
& Jack Cheeses / Pico de Gallo /
Laredo Ranch / Sour Cream 16

WINGS

CHOOSE YOUR FLAVOR

Wet: Buffalo / House BBQ / Bourbon / Mango Habanero / Gold BBQ /
Serrano Garlic / Korean BBQ / Raspberry Chipotle /
Nashville Hot / Garlic Teriyaki

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

BONE IN WINGS*

Local All-Natural Disjointed Wings /
Baby Carrots / Ranch, Bleu Cheese or Roasted Garlic Aioli 20

SKINNY WINGS*

Twin Char-Grilled All-Natural Chicken Breasts /
Baby Carrots / Ranch, Bleu Cheese or Roasted Garlic Aioli 17

SALADS

BUFFALO 'N BLEU 14

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* 18
Buffalo Pan Roasted Shrimp* 21
Buffalo Cast Iron Steak Bites* 23

TACO 12

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 14

CAESAR 13

Local Revol Hydro Crunch / Creamy
Caesar / Pico de Gallo / Asiago
Cheese / Tortilla Crisps
Char-Grilled Chicken* 17
Pan Roasted Shrimp* 20
Cast Iron Steak Bites* 22

SANTA FE 15

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* 19
Pan Roasted Shrimp* 22
Cast Iron Steak Bites* 24

SIGNATURE SIDES

SIX CHEESE MAC 'N CHEESE 8 / SAUTÉED FRESH VEGETABLES 7
SWEET POTATO FRIES 7 / FRESH CUT FRIES 4 / PICKLE CHIPS 7
HOUSE SALAD 5 / SMALL CAESAR 5 / BEANS & RICE 4
KETO SIDE SALAD 5 Cal 177 / Fat 14g / Carbs 2g / Protein 8g

EXTRAS

PORT WINE PORTABELLA MUSHROOMS 3 / SCRATCH MADE GUACAMOLE 2.50
CARAMELIZED ONIONS 3 / COLD SMOKED APPLEWOOD BACON 4
PICO DE GALLO 2 / SOUR CREAM 1.50 / ADDITIONAL SAUCES .25
ROASTED SWEET CORN BLACK BEAN SALSA 2

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 19

STREET STYLE

Pork Carnitas or Chicken Carnitas /
Shredded Romaine Lettuce / Cheddar & Jack
Cheeses / White Onion / Cilantro / Lime Wedges
/ Side of Laredo 16

FRIED CHICKEN TACOS

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

CAST IRON FISH*

Atlantic Cod / Roasted Sweet Corn Black Bean
Salsa / Local Hydro Greens / Laredo Ranch 18.50

GAUCHO STEAK*

Garlic Pepper Cast Iron Steak Bites / Local Hydro
Greens / White Onion / Cilantro / Chimichurri 21

KEY WEST*

Cast Ironed Atlantic Cod / Local Hydro Greens /
Pico de Gallo / Cilantro / Lime Wedges 18.50

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 16
Cal 564 / Fat 39g / Carbs 5g / Protein 43g

BUFFALO CHICKEN TACOS*

Grilled Chicken Breast / Buffalo Sauce /
Bleu Cheese / Celery / Carrots /
Garlic / Lettuce Wrap 17
Cal 559 / Fat 37g / Carbs 3g / Protein 49g

PORK TENDERLOIN

Char-grilled, All-Natural ABF Pork Tenderloin /
Guacamole / Sour Cream / Cilantro / Cheddar Jack
Cheese / Chipotle Tabasco
Cal 796 / Fat 49g / Carbs 8g / Protein 76g

GRILLED CHICKEN*

Twin Grilled Chicken Breasts /
Avocado Vinaigrette / Habanero Jack /
Pico de Gallo 21
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 3, Pickle Chips 5, Sweet Potato Fries 6, Signature Mac & Cheese 7

AMERICANO*

Local Butter Lettuce / Tomato /
Red Onion / American / Mayo 16

ANGRY MUSHROOM*

Port Wine Portabella
Mushrooms / Buffalo Sauce /
Habanero Jack 16

BLACKJACK*

Cajun Seasoned / Caramelized
Onions / White Cheddar /
Chipotle Aioli 16

BLEU 'N JALAPENO*

Fresh Jalapenos / Swiss /
Crumbled Bleu / Chipotle
Aioli 16

BIG TEX*

Habanero Jack / Fresh
Jalapenos / Guacamole /
Roasted Sweet Corn Black
Bean Salsa / Chipotle Aioli 17

HUDSON FIRE FIGHTER*

Fresh Jalapenos / Sriracha /
Habanero Jack 16

MANGO TANGO*

Cold Smoked Bacon / Habanero
Jack Cheese / Cajun Seasoning /
Tomato / Mango Habanero
Sauce 17

MUSHROOM & SWISS*

Port Wine Portabella
Mushrooms / Swiss / Dijon
Horseradish 16

MY BOY BLUE*

Caramelized Onions /
Bleu Cheese Dressing /
Local Hydro Greens 16

OLD DUTCH*

White Cheddar / Sour Cream /
Old Dutch Dill Pickle Chips 16

PEANUT BUTTER & JEALOUS*

Creamy Peanut Butter /
Raspberry Chipotle /
Muenster 17

RASPBERRY JAMMIN*

White Cheddar / Raspberry
Chipotle 17

SMOKE*

Smoked Gouda / Cold Smoked
Bacon / Caramelized Onions /
House BBQ Sauce 17

GODZILLA*

Swiss / Port Wine Portabella
Mushrooms / Secret Weapon
Sauce / Chimichurri 17

CABO*

Habanero Jack Cheese /
Cheddar Cheese / Serrano Garlic
Sauce / Cold Smoked Bacon /
Caramelized Onions / Tomato /
Guacamole / Cilantro 19

SOCAL*

Local Hydro Greens /
Guacamole / Tomato /
Red Onion 17

SPIKED BERRY*

Fresh Jalapenos / Blackberry
Ketchup / Smoked Gouda 16

STEENBURGER*

White Cheddar / Cold Smoked
Bacon / Pork Carnitas / BBQ
Sauce / Slaw 19

TRIPLE CHEESE & BACON*

Cold Smoked Bacon / American
/ Swiss / White Cheddar 17

WHAM BAM*

Banana Peppers / Muenster /
Chipotle Aioli / Pico de Gallo 16

WISCO*

Port Wine Mushrooms / Cold
Smoked Bacon / White Cheddar
/ Mayo / House BBQ Sauce 19

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 16

BUFFALO CHICKEN WRAP*

Chicken Breast / Local Hydro Greens /
Banana Peppers / Buffalo / Pico /
Bleu Cheese Dressing 16

CHICKEN CAESAR WRAP*

Chicken Breast / Local Hydro Greens / Pico /
Asiago Cheese / Caesar Dressing 15

PULLED KALBI CHICKEN SANDWICH

Chicken Carnitas / OG Kalbi Sauce / Slaw / Cilantro 15

MEMPHIS STYLE PULLED PORK SANDWICH

Pork Carnitas / Carolina Gold BBQ / Slaw 13

CHIMICHANGA

Flour Tortilla / Borracho Beans / Spanish Rice /
Jack & Cheddar Cheeses / Laredo Ranch / Sour
Cream / Choice of: Pork Carnitas or Chicken
Carnitas 17

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 14.50

BRAVO
Bombay Sapphire Gin / Fresh Lemon Juice / Simple Syrup / Local Honey / Club Soda / Raspberry Lemon Infused Ice Globe 14.50

CHARLIE
Bulleit Rye Whiskey / Orange Bitters / Domaine De Canton Ginger Liqueur / Stella Cidre / Orange Cherry Infused Ice Globe 14.50

DELTA
Casamigos Reposado Tequila / Elderflower / Fresh Lime / Clear Ice Globe 15

ECHO
Jameson Irish Whiskey / Elderflower / Bitters / Fresh Orange Pulp / Clear Ice Globe / Orange Slice 14.50

JULIET
Kahlua / Raspberry Liqueur / Coca Cola / Clear Ice Globe 14.50

FOX TROT
Tito's Handmade Gluten Free Vodka / Triple Sec / Grapefruit Bitters / Cane Sugar / Fresh Grapefruit Juice / Clear Ice Globe / Cane Sugar Dusted 13

GOLF
Bulleit Bourbon / Bitters / Smoked Bourbon Barrel Cured Cocktail Syrup / Cherry Orange Ice Globe 14.50

HOTEL
Don Julio Añejo Tequila / Tippleman's Honey & Ginger / Ginger Beer / Lemon Ice Globe / ATF Approved (Seriously ATF Approved) 14.50

INDIA
Lunazul Añejo Tequila / Fresh Lemon Juice / Simple Syrup / Local Honey / Lemon Ice Globe / Cabernet Float 14.50

KILO
Añejo Tequila / Tattersall Grapefruit Crema / Orange Liqueur / Stella Cidre / Lemon Ice Globe 14.50

LIMA
Añejo Tequila / Tattersall Grapefruit Crema / Orange Liqueur / Chambord / Lemon Juice / Honey / Lemon Infused Ice Globe 14.50

MIKE
Bacardi / Lime Juice / Tippleman's Burnt Sugar Syrup / Organic Strawberry Puree / Clear Ice Globe 14.50

BEER & CIDER

Ask Your Server about Our Current Draft Selection

7.00
Hop & Barrel Space Force Double IPA

5.50
White Claw Flavors

5.50
Budweiser Bud Light
Busch Light Coors Light
Miller Lite Miller High Life
Michelob Ultra MGD
Michelob Golden Draft Light
Buckler NA Old Style
Heineken NA St. Pauli Girl NA

5.75
Hop & Barrel Crooked Grin IPA
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
Strongbow Cider

WINE

HOUSE WINE BY THE GLASS

Cabernet Sauvignon / Merlot / Chardonnay
Riesling / Sauvignon Blanc / Pinot Grigio 6

MARGARITAS

All Our Margaritas Are Served on The Rocks!

ORGANIC AGAVE NECTAR
100% Blue Agave Tequila / Organic Agave Nectar / Fresh Lime Juice / Salted Rim 9.75

RUBY RED
Hornitos Reposado Tequila / Ruby Red Grapefruit Juice / Organic Agave Nectar / Orange Liqueur / Sugared Rim 9.75

JALAPEÑO INFUSED
100% Blue Agave Tequila / Fresh Jalapeños / Fresh Lime Juice / Organic Agave Nectar / Salted Rim 9.75

STRAWBERRY JALAPEÑO
Jalapeño Infused Tequila / Organic Strawberry Puree / Fresh Lime Juice / Organic Agave Nectar / Sugared Rim 11

TOP SHELF
Blanco Tequila / House Margarita Mix / Orange Liqueur / Salted Rim 13.25



AGAVE KITCHEN

SIGNATURE COCKTAILS

MOSCOW MULE
Tito's Vodka / Fresh Lime Juice / Gosling's Ginger Beer / Copper Cup 9.75

MAYAN MULE
Hornitos Reposado Tequila / Fresh Lime Juice / Mint Leaves / Agave Nectar / Gosling's Ginger Beer / Copper Cup 9.75

ALAMO OLD FASHIONED
Bulleit Rye Whiskey / Añejo Tequila / Bitters / Simple Syrup / Muddled Orange & Cherry 12

TENNESSEE WATERMELON
Tennessee Watermelon Whiskey / Bitters / Agave Nectar / Pink Lemonade 8.50

WATERMELON SMASH
Tennessee Watermelon Whiskey / Orange / Mint / Simple Syrup / Sour 9.75

AGAVE SMASH
Smashed Fresh Orange & Mint / Simple Syrup / Añejo Tequila / Sweet & Sour 9.75

JAMESON SMASH
Smashed Fresh Mint & Orange / Simple Syrup / Jameson Irish Whiskey / Sweet & Sour 9.75

TEQUILA

Reposado Tequilas

RESTED / SLIGHTLY AGED >1 YEAR

6 Camarena / Espolòn
7.50 Cazadores / Milagro / Lunazul /
8.50 1800 / Calende / Centenario
Azul / Corralejo / El Tesoro
10 Cruz del Sol / El Jimador / Hornitos /
Tres Agaves / Peligrosso / Teremana
11 Gran Centenario / Herradura /
Patron / Tres Generaciones / Riazul /
Roca Patron
12 Corazon / Casa Noble / Don Julio /
Centinela / Casamigos
15.50 Avion / Cabo Wabo / Deleon / Trago
18 Maestro Drobél Diamante /
Tierra Sagrada

Extra Añejos

BEST OF THE BEST / AGED 3 YEARS

14.50 Herradura
28 Tierra Sagrada
30 Jose Cuervo Reserva
De La Familia
78 Gran Patron Piedra
84 Gran Patron Burdeos

Blanco Tequilas

CLEAN / CLEAR / UNAGED

6 Antiguo / Esperato
Camarena / Cazadores / Espolòn /
Milagro / Lunazul

Añejo Tequilas

VINTAGE / AGED 1 TO 3 YEARS

6 Antiguo / El Jimador /
Milagro / Lunazul
7.50 1800 / Calende / Tres Generaciones /
Hornito's Cristalino / Peligroso /
Hornitos
13.50 Corralejo / Don Eduardo /
Herradura / Oro Azul / Patron
15.50 Avion / Casa Noble / Centinela /
Corazón / Don Julio / Tres Agaves /
Roca Patron / Casamigos
15 Don Julio 70 Clara / Cabo Wabo /
Tierra Sagrada
17 Gran Centenario
19 Maestro Dobel

7.50 1800 / Calende / Centenario Azul /
Hornitos / Corralejo / El Jimador /
Centinela
8.50 Patron / Tres Generaciones / Tres
Agaves / Peligroso / Teremana
10 901 / Herradura / Ono Azul /
Riazul / Cruz del Sol
11 Casa Noble / Corazon /
Don Julio / Casamigos / Roca Patron /
Don Eduardo
12 Cabo Wabo / Avion
15.50 Deleon / Tierra Sagrada

BIG ASS MARTINIS

DIRTY GOOSE
Grey Goose Vodka / Olive Juice /
Bleu Cheese Stuffed Olives 19.25

MARTINIRITA
Hornitos Reposado Tequila / Triple
Sec / Organic Agave Nectar / Fresh Lime
Juice / Half Salted Rim 14.50

PINEAPPLE UPSIDE DOWN CAKE
Smirnoff Whipped Vodka / Cream /
Pineapple Juice / Grenadine Float 12

MAFIA COZMO
Smirnoff Citrus Vodka / Triple Sec / Fresh
Lime / Cranberry Juice / Lemon Twist 14.50

KINKY FLIRT
Kinky Blood Orange & Mango Liqueur Orange /
Sprite / Raspberry Liqueur Float 12

MOJITOS

Choice of Rum: Bacardi Silver, Coconut,
Pineapple, Raspberry, Black Cherry.
Fresh Lime / Mint Leaves / Simple Syrup /
Club Soda / Sugared Rim 10

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.