


BLUE AGAVE

Restaurante y Tequileria



Mexican cuisine is more than indigenous dishes and traditional flavors that have remained consistent throughout the ages. Mexico's varied topography together with its colorful history creates a diverse cuisine with a wide variety of cultural influences. Blue Agave Restaurante is unique in its quest to bring together the many flavors of Mexico which combines its ancient Indian roots with the succession of Old World European influence as the "New World" was settled. Dishes range from rich and hearty, to vegetarian fare with staples such as masa, beans, rice, and huitlacoche. A decidedly more tropical flair is evident in the fresh seafood, fruit, and seasonings from the coastal regions. Aside from the traditional, Blue Agave takes it one step further and incorporates an exciting contemporary twist for today's discerning palate. We hope that you enjoy these unique offerings as much as we enjoyed creating them. Thank you for joining us!

GOOD FOOD. GOOD DRINKS. GOOD TIMES!


MOLÉ

JUST A SAUCE?

The focal points of authentic Mexican cuisine are the molés. To the uninitiated, a molé might be viewed as “just a sauce,” but in truth, moles are the essence of true Mexican cuisine. By definition a molé is:

An elaborate concoction of spices, chiles, Mexican chocolate and rich broth, thickened with ground toasted nuts, seeds, fried tortillas, or bread.

At Blue Agave, all of our moles are made in-house with dried chiles that were hand-selected at farms in Mexico. What follows is a brief description of each mole that we are currently featuring at Blue Agave—the assortment of spices that comprise their complex flavors, in addition to the region of Mexico for which they are best known.



MOLE POBLANO: Chile Guajillo, Chile Ancho, cloves, allspice, cinnamon, pumpkinseeds, sesame seeds, almonds and Ibarra chocolate. **Puebla**

MOLE VERDE: Chile Poblano, Chile Serrano, cumin, oregano, epazote, pumpkinseeds and corn tortillas.

Veracruz

MOLE XICO: Chile Mulato, Chile Pasilla, canela, anise, cloves, prunes, dried cherries, raisins, almonds, walnuts, hazelnuts, peanuts, sesame seeds, pumpkinseeds and Ibarra chocolate.

Veracruz

MOLE CHATINO: Chile de Arbol, Chile Guajillo, black peppercorns, oregano, cloves, pumpkinseeds, sesame seeds, peanuts, almonds and walnuts.

Oaxaca

MOLE AMARILLO: Chile Amarillo, cloves, avocado leaves, peanuts, tomatillo, cinnamon and allspice. **Oaxaca**

ENTREMESSES (APPETIZERS)

GUACAMOLE FRESCO

Made in-house with fresh avocado, lime, cilantro, chiles, tomato & onion. 6.

FLAUTAS DE POLLO

Rolled **chicken** tacos with serrano chiles and jack cheese with mole verde. 7.

EMPANADAS

Champiñones y Ajo

Flakey turnovers stuffed with sautéed **mushrooms**, garlic and guajillo chiles in port wine reduction. 7.

Picadillo

Shredded **pork**, tomato, raisin, fried plantain, almonds and sweet spices with mole poblano. 8.

QUESADILLA DE CAMARONES

Grilled tequila-lime **shrimp** and roasted corn garnished with a fresh arugula & tomato salad. 12.

ENTREMES SURTIDO

Appetizer assortment: chipotle-**shrimp** corn cake, **chicken** flautas, **chile/cheese** tamal, **queso** stuffed jalapeño, **shrimp** quesadilla, fresh **guacamole** & salsa. 14.

PARRILLADA PARA DOS

Grilled assortment of Mexican chorizo and longaniza **sausages**, Dos Equis marinated skirt **steak**, and grilled **quail**. Served with mole verde & red chile sauce. 15.

CEVICHE

Fresh **fish/seafood** cured in hand squeezed lime juice, tossed with red onion, chiles, tomato & select ingredients of the day.

Limited availability, ask server. Market price.

QUESO FUNDIDO

A traditional blend of four **Mexican cheeses** served hot with warm flour tortillas. 7.

Add chorizo sausage 8. / Add jumbo lump crab meat market price

CHILE RELLENO DE QUESO

Roasted poblano chile with **Mexican cheeses**, grilled corn and roasted garlic, topped with mole chatino. 7.

TAMALES DE RAJAS Y QUESO

Fresh corn tamales with **poblano** chiles and **Mexican cheeses** in mole verde. 7.

CAMARONES EN CHIPOTLE CON PASTELILLOS DE MAIZ

Chipotle-seared **shrimp** on sweet buttermilk cakes topped with pico de gallo. 10.

CALAMAR EN SALSA DE MANGO Y SERRANO

Cornmeal crusted **calamari** flash fried served with a mango-serrano salsa, mixed greens & chipotle aioli. 12.

MEJILLONES EN SALSA CREMOSA PICANTE

Steamed Prince Edward Island **Mussels** with smoked chile cream sauce, pan tostado & habanero rouille. 10.

THE FIRST ROUND OF CHIPS & SALSA ARE ON US! ENJOY!

 Denotes Vegetarian Items

SOPAS Y ENSALADAS

SOPA DEL DIA

A generous serving of our homemade soup. *Selection and price varies.*

ENSALADA DE LA CASA

Spring mix, avocado, tomato and black beans, topped with cotija cheese in a honey lime dressing. 8.

Entree Portion 10.50

CAESAR ENSALADA CLASICA

Classic Caesar topped with cotija cheese and chile-lime tortillas. 6. / *Entree Portion 8.*

ENSALADA CON QUESO DE CABRA

Spring mix with slivered red onion and dried cherries, topped with toasted pepita encrusted goat cheese rounds drizzled with a prickly pear-jalapeno vinaigrette. 9.50

Entree Portion 12

ENSALADA DE CENA

A large entrée salad of romaine heart, roma tomato, grilled asparagus, potato & portabella, topped with sliced avocado, in a tamarind-chipotle vinaigrette 12.

Add to any salad / grilled chicken 3. / grilled shrimp 5.

PLATOS TIPICOS DE MEXICO

BURRITOS

Burrito de Pollo

Tender pulled **chicken** rolled with refried beans and cotija cheese. Red chile rice & mole verde. 13.

Burrito de Carne Asada

Grilled skirt **steak** rolled with black beans and cotija cheese. Agave rice & red chile sauce. 15.

Los Dos Burros

Smaller versions of our Burrito de Pollo (**chicken**) and Burrito de Carne Asada (**steak**). 19.

ENSALADA DE BURRITOS

Seasonal **vegetables** tossed with basil pesto, topped with queso, guacamole, pico de gallo & finished with salsa de huitlacoche. 13.

ENCHILADAS

Enchiladas de Mole Poblano

Pulled **chicken** with Mexican cheeses. Agave rice & black beans. 16.50

Enchiladas Verde

Pulled **chicken** with Mexican cheeses in green chile sauce topped with slivered red onion and cotija cheese. Red chile rice and refried beans. 16.50.

ENSALADA DE ENCHILADAS

Roasted **vegetables** tossed with Chihuahua and cotija cheeses. Agave rice & huitlacoche salsa. 15.

CARNITAS

Slow roasted sweetened **pork** with refried beans, jalapeño and radish escabeche, corn tortillas & pico de gallo. 16.

ARRACHERA

Flash grilled Dos Equis marinated skirt **steak** with refried beans, potato hash & warm corn tortillas. 19.

PLATOS PRINCIPALES

PORTABELLA RELLENO

Roasted **portabella mushroom** stuffed with goat cheese and huitlacoche served with swiss chard, potato hash and salsa de nopales, topped with mole chatino. 16.50

PASTELILLOS DE CANGREJO

Broiled jumbo lump **crab cakes** topped w/ avocado crema and grilled corn-black bean salsa. Served on jalapeño corn cakes & seasonal vegetables. *market price*

PESCADO CUBIERTO DE PLATANO

Plantain encrusted Chilean **sea bass** in a mango-habañero sauce with jicama slaw, black bean salsa & Agave rice. *market price*

CALLOS DE HACHA

Seared diver **scallops** in tequila-lime butter on jalapeño cheddar polenta with grilled pineapple salsa. 25.

BISTEC A LA BARBACOA

Grilled 10oz NY Strip **Steak** drizzled with a robust ancho chile bbq sauce. Served with Blue Agave's esquites and sautéed red chard. 24.

PUERCO ENVUELTO EN TOCINO

Bacon wrapped **pork** tenderloin in habanero-mango BBQ served with roasted sweet potato mash, tostones & wilted chard. 22.50

PATO CONDIMENTADO

Spice rubbed grilled **duck** breast with potato hash & swiss chard in a mango-duck reduction. 23.

CROQUETAS

Flavorful seasoned **black bean & vegetable** "cakes" topped with avocado and chipotle crema, served with vegetable sautee. 15.

TACOS DE ATUN CRUDO

Dry chile rubbed sushi grade **tuna** seared rare, with black bean puree, fresh avocado, sliced mango, chipotle slaw & corn tortillas. 23.

SALMON TROPICAL

Grilled chile rubbed 8oz **salmon** filet topped with a tropical fruit/serrano chile salsa, served with plantain & poblano chile black rice and grilled asparagus. 21.

MARISCADA

Mussels, clams, shrimp and scallops in a picante, roasted garlic, wine sauce atop plantain & poblano chile black rice. 24.

RACK DE CORDERO EN MOLE BLANCO

Seasoned, grilled **lamb** chops in a spicy yet subtly sweet white-chocolate mole with goat cheese potato gratin and frisée salad. 27

PUERCO DE ANCHO Y IBARRA

Marinated **pork** tenderloin medallions lightly dusted with dried ancho chile and Mexican chocolate then pan seared. Served with roasted corn yukon gold mash, and wilted chard, finished with spicy mango sauce. 23.95

SIDES

Potato hash
Sweet potato mash
Jalapeño cheddar polenta
Chipotle slaw
Red chile rice

Agave rice
Sautéed vegetables
Swiss chard
Black beans
Refried beans

Jalapeño corn cakes
Yukon Gold Mash
Esquites
All sides 3.50

BEBIDAS

DRAFT

Dos Equis Amber
Dos Equis Lager

BOTTLED IMPORTS

Bohemia
Corona Lite
Pacifico
Carta Blanca
Modela Especial
Sol
Corona
Negra Modela
Tecate

BOTTLED DOMESTIC

Miller Lite
Buckler (Non-alcoholic)

OREGON MICRO-BREW

Rogue Chipotle Ale 22oz
A staff favorite! Rich, smooth & smoky.
Enjoy with an appetizer like our grilled
meats sampler, mussels, & queso fundido
to name a few...

HOUSE MADE SANGRIA

Red Sangria
White Sangria

BEBIDAS ESPECIAL (NON-ALCOHOLIC)

LIMEADE BLUE AGAVE

Fresh lime juice sweetened
with agave nectar 4

WATERMELON & GINGER LIMEADE

Made in house with fresh melon
Lime juice & grated ginger 4

AGUA FRESCA DEL DIA

A traditional fruit infused,
“fresh water” beverage made
in-house with seasonal produce.
Selection varies 4

Selection of Jarritos Bottled
Mexican Sodas

Pellegrino Sparkling &
Panna Still Bottled Water

Coke, Diet Coke, Sprite, Ginger Ale,
Unsweetened Iced Tea

Blue Agave Blend Coffee
Regular & Decaffeinated

Stash™ Teas