

AGAVE

AWARD-WINNING SIGNATURE GUACAMOLE

It's made fresh-to-order and garnished
tableside just for **YOU!** Make it mild,
medium or spicy - Served with warm, tortilla
chips: **10** | raw dipping vegetables add **2**

SOUP & SALADS

Chicken Tortilla Soup

chicken & chili broth with pulled chicken,
cilantro, bell pepper, corn tortilla and crema 7

AGAVE Salad

mixed greens, ripe strawberries, pickled
jicama, toasted pecans and queso fresco
with a white balsamic vinaigrette 8

Fold Bold Caesar Salad *

crisp romaine, parmesan cheese,
herb croutons and caesar dressing 8

Heirloom Tomato Salad

pickled corn, red onion, cilantro, lime,
queso blanco, avocado 9

Welcome to Agave...

"Naples Better Mexican"

Being Naples Better Mexican Restaurant means that your tortillas, empanadas and enchiladas are hand-made fresh every day. It guarantees that we are fire roasting vegetables every morning for our house made salsa. It specifies that we will use 100% black angus beef, antibiotic free chicken, and wild caught shrimp and fish. It promises that Agave slow roasts the meat for melt in your mouth tenderness and flavor. Being better means our signature guacamole is made right at your tableside and that your desserts will be baked from scratch.

Now You Know "Better"

STARTERS

Fried Queso

pan fried queso blanco cheese with
jalapeno jam and warm tortilla 8

Honey Chipotle Glazed Ribs

melt in your mouth pork spare ribs, slathered in
chipotle-honey sauce with pineapple salsa 14

Cheese Enchilada

oaxaca, chihuahua and queso fresco cheese
stuffed corn tortilla, topped with salsa roja
and pico de gallo 8

Pickled Shrimp with Tostones

pickled wild caught gulf shrimp, jalapeno,
corn, pineapple, red onion and cilantro
with fresh fried tostones and chili aioli 14

Pork Belly

crispy tender pork belly chicharrón,
chimichurri aioli, lime and cilantro 6

Mexican Street Corn

grilled corn cob, chipotle aioli, cotija,
corn pudding, lime 4

Pork Tamale

tender pork and masa tamale with a
smoky salsa roja 5

Beef Brisket Empanada

slow-braised beef brisket, onions and cheese
stuffed into flaky pastry with salsa roja and
chimichurri aioli 9

Bacon Wrapped Stuffed Jalapeno

grilled jalapeno stuffed with queso
and wrapped in bacon 6

Pulled Pork Huarache

pulled pork with caramelized onion,
pickled vegetables and cotija & chihuahua
cheese on a housemade masa crust 10

Additional **Chips or Salsa** .50

Guests with food allergies must inform their server prior to ordering.

**Consumption of raw or undercooked meats, poultry, seafood, or eggs, may increase your risk of food borne illness*

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ENTREES

Shrimp & Lobster Quesadilla

gulf shrimp, lobster, cilantro, chipotle aioli, bell peppers, cotija, oaxaca & chihuahua cheese, flour tortilla and rice and beans 22

Pork Osso Bucco

fork-tender braised pork shank and roasted carrots with mashed potatoes and aji amarillo demi 25

Sizzlin' Grilled Fajitas

with warm flour tortillas, lettuce, cheese, pico de gallo and sour cream
spicy cauliflower 15 | **chicken** 17 | **shrimp** 20 | **steak** 21 | **Argentinian sausage** 16
combination 22

Chile Rellenos

one slow roasted machaca beef brisket and one cheese stuffed poblano pepper battered and fried until golden with rice, salsa roja and queso fresco 23

Shrimp and Grits

wild gulf shrimp, peppers, onions and spicy chorizo over creamy grits with cheese 22

Beef Tenderloin *

grilled filet with smoked plantain bbq sauce and jalapeno butter with a yucca fritter, corn, green beans and pearl onions 34

Chicken Mole

Bone in chicken breast and pulled chicken in mole sauce with rice and green beans 18

Agave Sampler

chicken enchilada, pork tamale and machaca beef chile rellenos with black beans 25

Wild Caught Mahi

pan seared mahi with fresh corn and jicama salad and avocado - poblano cream 24

Chicken Enchiladas

two homemade corn tortillas stuffed with tender chicken, salsa verde, chihuahua cheese, sour cream, pico de gallo with rice and beans 17

Pan Roasted Salmon *

salmon with corn, black bean and onion herbed rice with a fresh citrus sauce 18

Carne Asada *

grilled sirloin flap steak, Agave potatoes with bacon, andouille, peppers and onions and chimichurri 25

Yucatan Fried Chicken

crispy fried ½ chicken with mashed potatoes, skillet cornbread and a side of gravy 18

Americano Style

served simply with mashed potatoes and green beans
salmon 18 | **beef tenderloin** 34 | **chicken breast** 18 | **shrimp** 20

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AGAVE

HAND-HELD TACOS

All tacos served on house-made, soft corn tortillas

Mahi Taco

two blackened mahi tacos with pineapple salsa, chipotle aioli and cilantro with agave beans & rice 15

Steak Taco

two sirloin beef tacos, toasted queso blanco, onions and cilantro with salsa roja and agave beans & rice 14

Chicken Taco

two chicken tinga tacos, cilantro and avocado - poblano cream and agave beans & rice 13

Spicy Cauliflower Taco

two roasted spicy cauliflower tacos with salsa roja, onions, cilantro and black beans & rice 12

Pork Carnita Taco

two seasoned tender pork tacos, onions and cilantro with avocado salsa verde and agave beans & rice 12

BURGERS

gluten free bun available

Fried Chicken Sandwich

fried chicken, lettuce, bacon and monterey jack cheese with avocado ranch on toasted brioche with french fries 13

AGAVE Burger *

black angus burger with lettuce, red onion, monterey jack and pico de gallo topped with guacamole and bacon on toasted brioche with french fries 13

Alamo Burger "Hottest Burger in Town" *

spicy burger with monterey jack, habanero - bacon jam, pickled vegetable and crisp romaine on toasted brioche with french fries 14

SIDES

rice 2	pork tamale 5	french fries 4
guacamole side 6	steak taco 6	sweet potato fries 4
black beans 3	chicken taco 5	green beans 4
Agave beans 3	pork taco 4	mexican street corn 4
	mahi taco 7	
	cauliflower taco 4	

Sopapillas

If you've never had one, sopapillas are a big puff of light, crispy and slightly chewy fried dough. It takes a few minutes to roll the sweet dough, cut it into triangles and fry them, so please let your server know if you would like to enjoy the magic of the airy golden delight. Topped with cinnamon sugar and dipped into chocolate or fruit puree, they're total dessert decadence

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Happy Hour 4pm - 6pm Daily in the Lounge

Happy Hour GUACAMOLE

Made fresh in our kitchen,
topped with bacon and cheese and
served with warm tortilla chips 6

Agave Happy Hour Appetizer Specials

Fried Queso

pan fried queso blanco cheese with
jalapeno jam and warm tortilla 4

Honey Chipotle Glazed Ribs

melt in your mouth pork spare ribs, slathered in
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Agave Happy Hour Drink Specials

½ Price Drink Menu • ½ Price Wine • ½ Price Beer Menu

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