



EL GRAN AGAVE

RESTAURANT & TEQUILA BAR

Our Story

WE ARE SO GLAD YOU ARE HERE!

AT EL GRAN AGAVE, WE STRIVE TO SERVE GENUINE, MADE-FROM-SCRATCH RECIPES USING PREMIUM INGREDIENTES FOR YOU FAMILY TO ENJOY ALONGSIDE TRADITIONAL MEXICAN ARTWORK.

FOR OVER 48 YEARS, WE HAVE ENDEAVORED TO SERVE THE COMMUNITY AND KEEP THE RESTAURANT TRADITION ALIVE EN THROUGH TAQUERIA HUENTITAN & OUR FORMER RESTAURANT, EL BURRITO MEXICANO

EXPLORE OUR UNIQUE DISHES INSPIRED BY MÉXICO CITY, PUEBLA AND JALISCO. ENJOY OUR EXTENSIVE TEQUILA SELECTION, AWARD-WINNING COCKTAILS, SEASONAL BRUNCHES AND TEQUILA DINNERS.

AS WE THANK OUR CUSTOMERS FOR THEIR LOYALTY AND SUPPORT, WE INVITE THEM TO ENJOY MUCH MORE THAN A CULINARY EXPERIENCE, BUT A TRUE CULTURAL EXPERIENCE AS WELL.



HALAL CHICKEN



VEGETARIAN



GLUTEN FREE




CHEF'S CHOICE

Starters & Appetizers

WE TAKE PRIDE IN USING ONLY THE FINEST INGREDIENTS
TO MAKE OUR AUTHENTIC MEXICAN DISHES THAT HAVE BEEN AROUND FOR GENERATIONS

Each table will receive one complimentary basket of chips. Additional baskets \$3.25

MEXICAN STREET CORN \$8.00

Freshly steamed corn kernels in a cup, topped with butter-lemon aioli, aged Cotija cheese and chili powder  

PAPAS LOCAS \$17.99

Spiral french fries topped with queso chihuahua, steak, crema fresca, guacamole and pico de gallo

GUACAMOLE \$12.99

Rich and creamy, made with the finest avocados, diced onion, tomato and fresh cilantro

SPICY SALSA TRIO \$5

Dare to indulge in our 3 extra hot sauces: Serrano, Habanero & Brava

QUESO FUNDIDO \$14.99

Our signature blend of quesos Mexicanos, served sizzling hot with a side of warm flour tortillas. Add Chorizo + \$6


NACHOS \$14.99

Crispy homemade tortilla chips topped with refried beans, queso Chihuahua, tomato, crema fresca and guacamole. Add grilled chicken, chipotle tinga-style chicken, steak, ground beef or al pastor pork +\$6
1/2 order \$8.99 meat+\$5

AVOCADO ROLLS \$12.99

Crispy thin sheets of dough filled with avocado, sun dried tomato and red onion. Includes zesty agave dipping sauce

TAQUITOS MEXICANOS (3) \$12.99 (6) \$23.00

An assortment of flute-shaped tacos filled with chicken, potato and barbacoa. Served with lettuce, cream fresca and guacamole 

CHORIZO POTATO SKINS \$16.99

Thick potato skins topped with homemade chorizo and queso Served with a side of crema

TEX-MEX QUESO DIP \$8.00

The perfect amount of Jalapeño pepper brightens the flavor of this rich and creamy dip. Ground Beef +\$6

TEQUILA BACON WRAPPED SHRIMP \$15.99

Citrus and Tequila Marinated shrimp stuffed with queso Chihuahua, wrapped in bacon and served with guacamole, crisp lettuce and chipotle aioli

DRUNKEN SHRIMP NACHOS \$19.99

Beer battered shrimp over creamy Tex Mex Queso, pineapple pico de gallo and guacamole

MINI TAMALES \$12.00

An assortment of bite sized tamales. Order includes spinach & goat cheese, chicken in green salsa and pork in red adobo

MINI BLUE CORN SOPES \$12.00

Flash fried corn masa boats filled with beans & your choice of chipotle chicken or ground beef topped with lettuce, crema & queso

Soups & Salads

BIRRIARAMEN \$19.99

Rich, slow-braised beef birria served over tender ramen noodles in a savory consommé, topped with fresh cilantro and onion. Includes two crispy birria flautas on the side for dipping.

POZOLE \$16.99

Your choice of chicken in green broth or pork in red broth. This traditional hominy soup is garnished with lettuce or cabbage, oregano, pepper flakes and lime

CHICKEN TORTILLA SOUP CUP \$8.00 BOWL \$15.99

Our signature chicken pasilla soup, garnished with crispy corn tortilla strips, fresh avocado, queso Chihuahua and crema fresca

TACO SALAD \$15.99

A crispy flour tortilla bowl filled with beans, lettuce, tomato, cheese, sour cream, guacamole and your choice of steak, chicken, ground beef or al pastor pork

GRAN AGAVE SALAD \$15.99

Mixed greens, cherry tomatoes, bacon, cucumbers, avocado, grilled chicken, tortilla strips and Jalapeño Croutons. Your choice of creamy buttermilk or blue chesse dressing

Steaks

*ALL INCLUDE GUACAMOLE, RICE, REFRIED BEANS, KNOB ONION, LIME AND YOUR CHOICE OF TORTILLAS. BLACK BEANS UPON REQUEST

CARNE ASADA \$28.99

* Premium hand trimmed Arrachera perfectly seasoned and grilled

CARNE EL PATRÓN \$37.99

*Our Carne Asada served with seasoned jumbo shrimp fit for a king's appetite

TAMPIQUEÑA \$31.99

*Our Carne Asada served with one traditional mole cheese enchilada. May be substituted with green or red sauce

CARNE CHORIQUESO \$38.99

*Our Carne Asada topped with melted cheese and chorizo never disappoints

Combinaciones

GUADALAJARA COMBO \$36.99

A delicious combination of one cheese filled chile relleno and our delicious carne asada. Served with rice, beans and your choice of tortillas

EL JEFE \$27.99

One chipotle chicken filled enchilada topped with red sauce, one al pastor chimichanga with cheese sauce and one steak chile relleno with green sauce. Includes rice & beans.

SONORA COMBO \$22.99

One steak chimichanga, one quesadilla and steak taco served with onion and cilantro
Includes rice and beans

EL MEXICANO COMBO \$23.99

Two cheese filled enchiladas with your choice of sauce, one al pastor taco & one al pastor sope served with rice & beans.

BIRRIA OBSESSION \$23.99

A dream lineup for true birria lovers. This indulgent combination features rich birria ramen simmered in savory consommé, a quesabirria tamale layered with melted cheese, a perfectly crisp mini quesabirria, and a golden birria flauta—each bite packed with slow-braised flavor and bold tradition

Fajitas

All include rice, beans and your choice of corn or flour tortillas

GRAN AGAVE

Steak, Chicken or Veggie \$28.99
Shrimp \$29.99
Two Meat Combo \$42.99

Your choice of protein sautéed with tri-colored bell pepper and onion. Served on a skillet with a side of home-made guacamole, tomato crema fresca, cheese and lettuce

VOLCANIC MOLCAJETE STYLE

Steak or Chicken \$33.99
Shrimp \$35.99
Two Meat Combo \$48.99

Your choice of protein, combined with bacon, topped with melted cheese, smothered in a salsa ranchera and served in a volcanic rock mortar

JUMBO PARRILLADA

Served Family-Style for 3-4 guests. \$125

Feast on this mouthwatering fiesta of flavors, signature carne asada, marinated chicken breast, grilled shrimp and chorizo over sautéed veggies. Served with creamy rajas poblanas, quesadillas and corn bread

* We are committed to the safety of all of our guests and do all within our reach to prepare items without cross contamination. However, our kitchen is not gluten free and due to normal kitchen operations we cannot guarantee that any menu item be completely allergen free. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Enchiladas


SERVED WITH RICE, REFRIED BEANS, SIDE SALAD AND CREMA FRESCA. YOUR CHOICE OF CHICKEN, CHEESE, GROUND BEEF, STEAK +\$2, SHRIMP +\$3

ENCHILADAS DE

MOLE POBLANO  **\$19.99**

Three corn tortillas stuffed with your choice of filling and topped with our authentic Mole Poblano and melted queso Chihuahua

ENCHILADAS VERDES  **\$18.99**

Three corn tortillas smothered in our spicy green tomatillo salsa, topped with melted queso Chihuahua and stuffed with your choice of filling 

ENCHILADAS ROJAS **\$18.99**

Three corn tortillas smothered in a non-spicy red salsa, melted queso Chihuahua and stuffed with your choice of filling

ENCHILADAS BRAVAS  **\$18.99**  

Dare to try these very spicy, chile de árbol enchiladas. The pair perfectly with ice cold beer

◆ Seafood ◆

CAMARONES A LA DIABLA **\$28.99**

Nayarit and Guadalajara's spicy flavors shine in this organic Cascabel and chile de árbol jumbo shrimp dish. Dare to try them They're wickedly delicious!
Includes rice, garlic bread and salad.

BREADED JUMBO SHRIMP **\$27.99**

Seasoned shrimp coated and rolled in Mexican bread crumbs served with agave chile sauce, side salad, rice and garlic bread

HONEYCHIPOTLE SALMON **\$28.99**

Sweet Chipotle glaze over grilled salmon, pineapple pico de gallo and fresh avocado served with a side of rice

PIÑA TROPICANA **\$31.99**

Split pineapple stuffed with a flavorful combination of sweet pineapple, pan seared garlic shrimp, scallop, crab and tri-colored bell pepper smothered in a garlic cream sauce and topped with melted queso chihuahua. Includes garlic bread and salad

Mexican Favorites

PIÑA AL PASTOR  **\$25.99**

Al pastor pork sautéed with grilled pineapple and red onion, stuffed in a split pineapple and topped with queso Chihuahua
Includes everything to assemble your tacos: corn tortillas, raw onion, fresh cilantro and special Guajillo salsa

CHICKEN & RICE **\$20.99**

Grilled chicken breast over rice topped with our Tex Mex cheese sauce

CHICKEN & MOLE  **\$23.99**

Chicken breast smothered in a flavorful Puebla-Style mole containing chile pasilla, nuts, spices and hints of Mexican chocolate. Served with rice and your choice of corn or flour tortillas

BARBACOA **\$23.99**

Tender slow-cooked adobo marinated beef, shredded by hand and served with rice, beans, warm corn tortillas, raw onion and fresh lime and cilantro

CHIMICHANGA **\$21.99**

Two small deep-fried burritos filled with cheese and your choice of steak, chicken, ground beef or al pastor pork. Shrimp +\$4
Includes rice, beans and sour cream

TINGA DE POLLO **\$20.99**

Shredded chipotle chicken with grilled onions served with tostadas, crema fresca, queso cotija, rice and beans

JUMBO QUESADILLA \$13.99

A large flour tortilla folded in half filled with queso Chihuahua and garnished with lettuce, tomato, crema fresca and homemade guacamole
Add steak, ground beef or chicken +\$6.00

PASTEL AZTECA \$24.99

A unique dish consisting of alternating layers of gently fried corn tortillas, creamy rajás Poblanas, sautéed chicken breast and melted queso Chihuahua.
Served with toasted Gralic bread
May be made without chicken

CHILES RELLENOS \$20.99

As made in the state of Puebla, two delicious soufflé-battered cheese stuffed Poblano peppers topped with delicious salsa Ranchera. Served with rice, beans and your choice of tortillas
Add Shrimp / Ground Beef +\$5ea

Burritos

GRAN AGAVE BURRITO Chicken \$16.99
Steak \$20.99

A large flour tortilla stuffed with your choice of premium skirt steak or chicken breast sauteed with tri-colored bell pepper and red onion along with refried beans, lettuce, tomato, queso chihuahua, crema fresca and guacamole

BURRITO TRADICIONAL \$13.99

A large flour tortilla stuffed with your choice of ground beef, grilled chicken, skirt steak or al pastor pork along with refried beans, lettuce, tomato and queso
Steak +\$2

Burrito upgrades

-DINNER-

Served Rice & beans +\$6

-TEJANO-

Topped with our signature
Tex- Mex Queso +3

-SUIZO-

Topped with melted queso Chihuahua
+3

Kids MENU

Chicken Tenders & Fries \$12

Mini Quesadillas \$11

Two mini cheese quesadillas
served with rice & beans

Baby Burrito \$10

Your choice of meat, beans, lettuce,
tomato and cheese

Kids Taco \$10

Single taco served with rice & beans

Beverages

NO REFILLS

HORCHATA
DIET COKE
UNSWEETENED ICE TEA

BOTTLED COCA-COLA
SPRITE
LEMONADE

JARRITOS
PINEAPPLE
ORANGE
LIME

Tacos

Authentic tacos

Live every day like it's Taco Tuesday!

Enhance your taco experience by making it a dinner with sides of Mexican rice and beans add'l. **+\$6.00** Additional tacos may be added for an add'l fee

CARNEASADA \$9.50 **GF**

Two marinated skirt steak tacos on yellow corn tortilla topped with raw onion and fresh cilantro

AL PASTOR PORK **GF** \$7.99 

Two Guajillo marinated pork tacos on yellow corn tortilla topped with raw onion and fresh cilantro. Includes traditional al pastor salsa

BEEF BRISKET \$8.99 **GF**

Guadalajara inspired, two adobo marinated shredded beef tacos on yellow corn tortilla topped with raw onion and fresh cilantro

CHORIZO \$7.99 **GF**

Two fresh pork sausage seasoned and grilled to perfection tacos on yellow corn tortillas topped with raw onion and fresh cilantro

GRILLED CHICKEN **GF** \$7.99

Two chicken tacos on yellow corn tortillas topped with lettuce, tomato and queso Chihuahua

GRINGOS **GF** \$11.99

Three Crispy hard shell tacos filled with your choice of chicken, ground beef or steak tacos topped with lettuce, tomato and queso Chihuahua

Speciality Tacos

QUESABIRRIA TACOS **GF** \$17.99

Three juicy shredded beef tacos with marinated corn tortillas & melted cheese served with it's own special broth, onion and cilantro

CAMPECHANOS **GF** \$14.99

Steak, chicken and chorizo combined meats on yellow corn tortillas topped with onion, cilantro and avocado

VIVAMÉXICO **GF** \$15.99

Three skirt steak tacos sautéed with Jalapeño and red onion on yellow corn tortillas topped with queso Chihuahua and avocado slices.

MEXICAN BEEF **GF** \$7.99

Two ground beef tacos on corn yellow tortillas topped with lettuce, tomato and queso Chihuahua

VEGANOS **GF**  \$7.99

Two tri-colored bell pepper and red onion tacos on corn tortillas topped with avocado slices

TACOS COMBO **GF** \$12.50

One steak and pork taco topped with onion and cilantro and one chicken taco on yellow corn tortillas topped with lettuce, tomato and cheese

FAN FAVORITES **GF** \$16.99

One quesabirria, one drunken shrimp and one al pastor taco

Seafood Tacos

(3 to an order)

BREADED SHRIMP TACOS **GF** \$15.99

Three hand breaded shrimp tacos topped with fresh slaw, tomato and chipotle aioli

FAJITA STYLE **GF**
SHRIMP TACO \$15.99

Sauteed shrimp with tri-colored bell peppers and red onion on yellow corn tortillas with avocado slices

DRUNKEN SHRIMP  \$16.99

Negra Modelo beer battered shrimp tacos on flour tortillas with fresh slaw, chipotle aioli and banana pepper queso drizzle