

Los Agaves Napa

open every day | lunch & dinner

TO SHARE

Chips & Salsa Homemade Chips and Salsa.	6.00
Guacamole  avocado, lime juice, tomato, onion, & cilantro.	15.00
Street Corn- Esquites   corn off the cob with a cilantro-lime aioli.	14.00
Quesabirrias 3 braised beef mini quesadillas served with a side of beef broth as a dipping sauce. add shrimp +\$8.00	19.00
Tacos Dorados 3 fried chicken taquitos, topped with lettuce, sour cream, queso fresco & salsa.	15.00
Tlacoyo Artesanal  one blue corn masa, stuffed with mushrooms and epazote. Topped with green salsa, sour cream, cilantro, onion, queso fresco and nopales. add asada \$6.00	12.00

APPETIZERS

Apple Salad  gem lettuce, red onion, english cucumber, queso fresco, red apples, cilantro vinaigrette. Add arrachera \$12, shrimp \$10 or chicken \$8	17.00
Tinga Tostadas chicken in chipotle adobo sauce, with beans, lettuce, sour cream and cheese.	16.00

Grilled Octopus  octopus with black garlic sauce or house-made mole.	21.00
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Ceviche of the Day  A.Q.	23.00
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ENTREE

Alambre  sautéed arrachera with bell peppers, onion, mushrooms, bacon and melted cheese. Topped with guacamole salsa and served with tortillas.	26.00
Enchiladas de Mole   chicken or birria enchiladas in our delicious house-made mole. Topped with queso fresco & sour cream. Served with rice & beans. Contains Nuts.	28.00
Green Enchiladas  chicken, chile poblano sauce, corn & crema. Topped with poblano slices and served with rice & beans.	27.00
Burrito asada, chicken, carnitas or vegetarian, beans, rice, onion, cilantro, cheese and sour cream. Topped with green and red salsa.	24.00

Braised Lamb Shank guadalajara style lamb, served with rice, pickled onions, green salsa and house made tortillas.	34.00
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Arrachera 8 oz angus arrachera steak al mezquite, with a mole enchilada. Side of rice & beans, guacamole, grilled jalapeno, side of salsa morita and tortillas.	34.00
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Grilled Chicken Quesadilla flour tortilla with cheese and grilled chicken, sour cream, morita sauce & avocado.	23.00
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KIDS MENU

For kids 12 and under

Cheese Quesadilla flour tortilla with cheese.	10.00
Taco Plate choice of 1 taco: asada or chicken, rice & beans.	10.00
Bean & Cheese Burrito on flour tortilla. add chicken or steak \$4.00	8.00

SEAFOOD

Chile Relleno  stuffed roasted poblano pepper with shrimp, scallops, octopus, mahi mahi sautéed in mango sauce and white wine. Served on a red sauce with sour cream and garlic bread.	27.00
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Camarones a la Diabla  sautéed shrimp with a spicy roasted tomato sauce, served with rice and beans.	29.00
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Enchiladas Sinaloa  sinaloa style seafood enchiladas with green sauce, flour tortillas, shrimp, scallops, octopus, mahi mahi and topped with sour cream. Served with rice & beans.	28.00
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TACO PLATES

2 Tacos, topped with cilantro, onion & salsa. Includes a side of rice & beans

Arrachera & Nopales	24.00
Birria-Braised Beef	23.00
Carnitas & Mozzarella	22.00
Vegetarian	22.00
Pollo-Grilled Chicken	22.00
Pescado-Fish Baja Style  Mahi Mahi	23.00

SIDES

Rice or Beans	4.00
Sautéed Veggies	6.00
Garlic Bread	5.00

For allergy restrictions, please let us know immediately. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 20% Gratuity will be added to parties of 5 or more.

COCKTAILS

La Reyna madre mezcal, soda water, agave nectar, lime & watermelon.	15.00
Piña Fresca homemade pineapple puree, tequila or mezcal, agave nectar, lime, cilantro & tajin.	15.00
La Guapa guava, habanero/jalapeño sauce, tequila or mezcal, lime, & tajin.	15.00
La Rosa prickly pear, tequila or mezcal, habanero, & lime.	15.00
Los Agaves tequila, lime, agave, cucumber juice, & ube.	15.00
La Rusa vodka, muddled berries, simple syrup, guava, mint & lemon juice.	15.00
Pisco Sour pisco, egg white, & lime juice. (classic, passion fruit or guava).	15.00
La Buchona gin, passion fruit, cucumber, agave, & lime.	16.00
La Toxica union mezcal, agave, lime, passionfruit & mango.	27.00
La Santa NEW clarified cocktail with mezcal, aperol, herbal liquor, lime juice.	16.00
Winter Spritz NEW prosecco, aperol, pomegranate juice.	15.00
Espresso Martini NEW Illy espresso, choice of vodka, mezcal or tequila	18.00

CERVEZA

Domestic & Imported	6.00
Lagunitas IPA, Blue Moon, Coors Light, Corona, Negra Modelo, Modelo Especial, Pacifico, Victoria, or Peroni	

MARGARITAS

Cadillac Margarita Espolon, lime, & grand marnier.	18.00
Cantarito Grapefruit, orange juice, lime, tequila & soda water.	15.00
Margarita Add flavors for \$1.00	14.00
Margarita Pitchers	50.00

WINES BY GLASS

JCB Rose Brut Rose France N.V	20.00	80.00
Prosecco La Marca n.v. Italy	12.00	40.00
Trinitas Zinfandel Zinfandel, El Dorado 2018	15.00	60.00
1467 Cellars Pinot Noir, Sonoma	14.00	54.00
Duckhorn Sauvignon Blanc, North Coast	15.00	55.00
Charles Krug Sauvignon Blanc, Napa Valley	14.00	50.00
Cuvaison Chardonnay, Los Carneros 2021	14.00	50.00
Rolando Rosso Red blend, Napa Valley	14.00	50.00
Javier Cabernet, Napa Valley 2014	20.00	80.00
Tres Perlas Daughters Rose by Renteria Napa Valley 2022	14.00	50.00
Pinot Gris J Vineyards & Winery 2024	12.00	40.00
Martis Cabernet Sauvignon 2022	18.00	70.00

FLIGHTS

Includes 3: 10z Pours

Clase Azul Tasting NEW Reposado, Añejo & Durango.	100.00
Tequila Tasting Tesoro Blanco, Partida Añejo, & Maestro dobel diamante Repo.	25.00
Mezcal Tasting Union mezcal, Ojo de tigre, & madre mezcal.	25.00
Margarita Tasting Bartenders choice!	30.00

NON ALCOHOLIC

Soda Coke, diet coke, or sprite.	4.00
Agua Fresca	6.00
Jarrito Ask server for flavors!	5.00
Sparkling or Still Bottle	9.00

FAVORITE TEQUILA & MEZCAL

Bozal Joven Mezcal	20.00
400 Conejos Tobala Mezcal	20.00
Mal Bien Espadin Mezcal	15.00
Domingo Mezcal	16.00
Mi Campo Blanco Tequila	13.00
Don Julio 70 Blanco Tequila	25.00
Cantera Negra Reposado Tequila	16.00
Gran Malo Tamarindo	12.00

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