

EL AGAVE

RESTAURANT & TEQUILERIA

Old Town, San Diego



TEQUILA FLIGHTS

TEQUILA FLIGHT | 24

Blanco
Reposado
Añejo

AÑEJO TEQUILA FLIGHT | 30

Tequila Añejo
Tequila Añejo
Tequila Extra Añejo

PREMIUM TEQUILA FLIGHT | 50

Extra Añejo
Extra Añejo
Extra Añejo

MEZCAL FLIGHT ESPADÍN | 26

Mezcal Joven
Mezcal Reposado
Mezcal Añejo

PREMIUM MEZCAL FLIGHT | 45

Mezcal Espadín Joven
Mezcal Tobalá Joven
Mezcal Pechuga Joven

COCKTAILS

TEQUILA MULE | 18

Our version of a Moscow Mule, Premium Silver Tequila 100% Agave, passion fruit, fresh lime juice, agave nectar and ginger beer served in the classic copper cup.

TEQUILA MOJITO | 18

Premium Silver Tequila 100% Agave, fresh mint-lime wedges and soda water served on the rocks.

HUMO ROJO | 18

Mezcal Joven Espadín, made with fresh berries, agave nectar and lemon juice served in an old fashioned glass.

VALLE ROJO | 18

Mezcal Joven Espadín made with fresh passion fruit, Campari and lime juice served on the rocks.

NOCHE EN ZÍCATELA | 18

Mezcal Joven Espadín, made with our lavender mix, fresh lime served on the rocks in a old fashioned glass with Sal de Chapulin on the rim.

VAMPIRO | 18

Our version of the Bloody Mary, Premium Silver Tequila 100% Agave, made with lime juice and our special house sangrito with tajin on the rim.

PALOMA | 18

Premium Silver Tequila 100% Agave, made with our grapefruit mix, spicy liqueur, and fresh lime juice served in a tall glass with Sal de Chapulin on the rim.

SANGRE DE OAXACA | 18

Mezcal Joven Espadín, made with our blood orange mix, and fresh lemon juice served on the rock.

PENICILINA | 18

Abasolo Mexican Corn Whiskey made with ginger, fresh lemon juice and simple syrup

OAXACA COLADA | 18

Mezcal Joven Espadín, banana, pineapple juice and cream of coconut.

GUAVA DEL NORTE | 18

Acrónimo Sotol Gin, made with our fresh guava, lemon, ginger, mint served in a collins glass.

PREMIUM COCKTAILS

EL RESERVADO | 42

Don Abraham Extra Añejo, Amoro Montenegro and Maraschino Liqueur served in a martini glass

FRIDA Y DIEGO | 24

Amatiteña Premium Blanco Tequila, muddled cucumber, mint, salt and lime juice

TEQUILA OLD FASHIONED | 40

Adictivo Añejo Black, angostura bitters, orange, maraschino cherry, smoked with sherry oak

MEZCAL NEGRONI | 35

Tepezate Mezcal Joven, Campari and a splash of sweet Vermouth.

CANTARITO | 22

El Tequileño Reposado Tequila, freshly squeezed orange juice, grapefruit and a dash of salt served on the rocks

MARGARITAS

EL AGAVE HOUSE MARGARITA | 17

Premium Silver Tequila 100% Agave, blend of fresh lime juice and triple sec served on the rocks with salt on the rim.

PERFECT CADILLAC MARGARITA | 19

Premium Silver Tequila 100% Agave, blend of fresh lime juice, triple sec, and a float of Orange Liqueur served on the rocks with salt on the rim.
Add Grand Marnier \$2

SPICY JALAPEÑO MARGARITA | 17

Premium Silver Tequila 100% Agave, jalapeño slices, blend of fresh lime juice, triple sec and tajin on the rim.

TAMARINDO MARGARITA | 17

Premium Silver Tequila 100% Agave, our home made tamarind mix, served on the rocks with tajin on the rim.

GUAVA MARGARITA | 17

Premium Silver Tequila 100% Agave, natural pink guava pulp, agave nectar and our special home made mix served on the rocks.

SANDÍA MARGARITA | 17

Premium Silver Tequila 100% Agave, fresh watermelon juice, agave nectar and our special home made mix served on the rocks with tajin on the rim.

PASSION FRUIT MARGARITA | 17

Premium Silver Tequila 100% Agave, natural passion fruit pulp, agave nectar and our special home made mix served on the rocks.

PEPINO MARGARITA | 17

Premium Silver Tequila 100% Agave, fresh cucumber muddle, our special margarita mix, agave nectar and tajin on the rocks.

BLOOD ORANGE MARGARITA | 17

Premium Silver Tequila 100% Agave, natural bloody orange pulp and agave nectar served on the rocks with Sal de Gusano on the rim.

RED WINE BY THE GLASS

LEESE FITCH | 14

SONOMA COUNTY, CALIFORNIA
Cabernet Sauvignon

PAOLONI | 14

VALLE DE GUADALUPE, MÉXICO
Cabernet Sauvignon/Merlot

HESS SELECT TREET | 14

MENDOCINO COUNTY, CALIFORNIA
Syrah/Zinfandel/Merlot/Malbec

REUNIÓN | 14

MENDOZA, ARGENTINA
Malbec

EMILIO MORO RESALSO | 14

RIBERA DEL DUERO, SPAIN
Tempranillo

WHITE WINE BY THE GLASS

LEESE FITCH | 14

SONOMA COUNTY, CALIFORNIA
Chardonnay

PAOLONI | 14

VALLE DE GUADALUPE, MÉXICO
Chardonnay

ABADÍA DE SAN CAMPIO | 14

RIAS, BAIXAS, SPAIN
Albariño

STERLING | 14

NAPA VALLEY, CALIFORNIA
Sauvignon Blanc

LINE 39 | 14

CALIFORNIA
Pino Grigio

CRAFT BEER

FIRESTONE 805 BLONDE ALE | 10

DRAFT STONE BUENAVEZA | 10

DRAFT STONE HAZY IPA | 10

ESTRELLA GALICIA | 10



BEER

PACIFICO | 9

CORONA EXTRA | 9

CORONA LIGHT | 9

HEINEKEN 0.0 | 9

NON ALCOHOLIC

DOS EQUIS AMBER | 9

MODELO ESPECIAL | 9

NEGRA MODELO | 9

STELLA ARTOIS | 9

BOHEMIA CLARA | 10

DESSERT MENU

FLAN DE CAJETA | 10

Traditional custard made with 100% goat milk, caramel, topped with fresh berries.

CHURROS CON HELADO | 10

Old country style churros served with a side of dulce de leche, chocolate with mezcal, and vanilla ice cream.

APPLE CRANBERRY CRUMBLE | 12

Gluten free shortbread cookie dough with diced apples and cranberries crumble, with salted caramel and ice cream.

BASQUE CHEESECAKE | 12

Goat cheese and cream

CHOCOLATE TRILOGY | 12

Dark and white chocolate mousse with a vanilla chantilly.

CARAJILLO | 18

Dessert cocktail with a shot of espresso and Licor 43 shaken and served on a large ice cube

MAZAPAN MARTINI | 18

Dessert cocktail made with Premium Silver Tequila and creamy peanut mazapán