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Sol Agave

Menu Prices — October 24, 2026

Sol Agave menu with prices in United States, updated October 2019: 351 items across 28 categories, prices from $1.76 to $107.64.

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Sol Agave Menu with Prices (United States)

Sol Agave menu with prices in United States, updated October 2019: 351 items across 28 categories, prices from $1.76 to $107.64. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/sol-agave

Menu categories: Brunch · TACO BAR $5 · BOTANAS · ESPRESSO · MOCKTAILS · NON ALCOHOLIC · LARGE SIDES · SIDES · POSTRES · VEGETARIAN MENU · OFF THE MENU · KIDS MENU · CLASICOS DE MEXICO · MAR Y TIERRA · CHEF SPECIALS · ENSALADAS · SOUPS · HH DRINKS · HH APPETIZERS · Postres - Desserts · Lil Amigos · Share Sides · Mar Y Tierra · Sol Agave Para Dos · Chef Specials · Clasicos · Ensaladas Y Sopas · Botanas

Brunch

ITEM	PRICE
Chilaquiles Choice of red or green salsa crispy tortillas, sour cream, pico, guacamole, eggs your way.	**$22.46**
El Americano Two eggs your way, home-made hash browns, french toast.Served with bacon and sausage.	**$22.46**
Tres Leches French Toast Fresh berries, bacon or sausage.	**$21.06**
Huevos Rancheros Two crispy corn tortillas, eggs your way, black beans, cheese,ranchera sauce,guacamole, sour cream & pico.	**$22.46**
Steak and Eggs NY steak, eggs your way, black beans, pico,ranchera sauce & cheese.Served with homemade hash browns and avocado fan.	**$36.50**
Omelet al Gusto Choice of 4 toppings. Choice of fruit or home-made hash browns.	**$22.46**
Sol Agave Skillet Two eggs your way, bacon, chorizo, sausage,roasted onion & pasilla peppers,pico, homemade hash browns,ranchera sauce, bl...	**$30.89**
Breakfast Burrito Scrambled eggs, chorizo, sausage, bacon, home-made hash browns,rancherasalsa, cheese,roasted onion & pasilla peppers, an...	**$22.46**
Avocado Toast and Bacon Wheat bread, arugula salad, eggs your way, guajillo chile oil, applewood bacon.	**$22.46**
Buffet Adult	**$49.14**
Buffet Child	**$28.08**

TACO BAR $5

ITEM	PRICE
TACO BAR	**$5.85**

BOTANAS

ITEM	PRICE
TAQUITOS AL GUSTO Jack cheese rolled in corn tortillas served crispy over shredded greens, pico, topped with sour cream, guacamole & "trok...	**$18.72**
TAQUITOS AL GUSTO (BOTANAS) Jack cheese rolled in corn tortillas served crispy over shredded greens, pico, topped with sour cream, guacamole & "trok...	**$21.06**
GUACAMOLE SAMPLER Lobster, carnitas, classico	**$22.23**
GUACAMOLE SAMPLER (BOTANAS) Lobster, carnitas, classico	**$23.87**

ITEM	PRICE
SUGAR CANE FILET Center-cut tenderloin medallions marinated with Tamarindo glaze sauce. Served over chile de arbol crema sauce, Veracruz...	**$31.59**
SUGAR CANE FILET (BOTANAS) Center-cut tenderloin medallions marinated with Tamarindo glaze sauce. Served over chile de arbol crema sauce, Veracruz...	**$36.50**
PULPO A LAS BRASAS Spanish grilled octopus sautèed in guajillo oil sauce, served over baby organic greens, tossed with champagne vinaigrett...	**$32.76**
PULPO A LAS BRASAS (BOTANAS) Spanish grilled octopus sautèed in guajillo oil sauce, served over baby organic greens, tossed with champagne vinaigrett...	**$36.50**
CALAMARI FRITO Light breaded calamari steak strips. Topped with jalapeño wheels, queso fresco, and chipotle aioli	**$23.40**
CALAMARI FRITO (BOTANAS) Light breaded calamari steak strips. Topped with jalapeño wheels, queso fresco, and chipotle aioli	**$23.87**
SHRIMP TAQUITOS Jumbo Mexican prawns stuffed with a creamy crab filling, wrapped on a crispy corn tortilla. Topped with cilantro and chi...	**$26.91**
SHRIMP TAQUITOS (BOTANAS) Jumbo Mexican prawns stuffed with a creamy crab filling, wrapped on a crispy corn tortilla. Topped with cilantro and chi...	**$26.68**
PORK BELLY BITES Slow-roasted pork belly, honey-serrano, green tomatillo salsa, and mini corn tortillas.	**$21.06**
PORK BELLY BITES (BOTANAS) Slow-roasted pork belly, honey-serrano, green tomatillo salsa, and mini corn tortillas.	**$22.46**
CAZUELA DE QUESO Award-winning cheese fondue with roasted bell peppers & onions, guacamole, pico de gallo, and homemade chorizo. Served w...	**$19.89**
CAZUELA DE QUESO (BOTANAS) Award-winning cheese fondue with roasted bell peppers & onions, guacamole, pico de gallo, and homemade chorizo. Served w...	**$21.06**
TAQUIZA Four of our famous mini street-style tacos (NY steak, chicken, shrimp, carnitas) served with green & red salsa. Taquiza...	**$26.91**
TAQUIZA (BOTANAS) Four of our famous mini street-style tacos (NY steak, chicken, shrimp, carnitas) served with green & red salsa. Taquiza...	**$26.68**
TT TAQUIZA	**$26.91**
TT TAQUIZA (BOTANAS)	**$26.68**
GUACAMOLE	**$17.49**
GUACAMOLE (BOTANAS)	**$18.25**
SPICY CRISPY SHRIMP Crispy shrimp tossed with chef's spicy butter sauce & cut limes	**$18.72**
SPICY CRISPY SHRIMP (BOTANAS) Crispy shrimp tossed with chef's spicy butter sauce & cut limes	**$22.46**
CHICKEN FLAUTAS	**$21.06**
CHICKEN FLAUTAS (BOTANAS)	**$25.27**
LAMB LOLLIPOPS	**$26.91**
TIRADITO DE PESCADO	**$21.06**
2nd CHIPS AND SALSA REFILL	**$2.92**
Chips and Salsa	**$2.34**

ESPRESSO

ITEM	PRICE
shot espresso	$4.68
Double espresso	$8.19
Americano	$7.02

MOCKTAILS

ITEM	PRICE
AGUAS FRESCAS	$12.64
VIRGIN MARGARITAS	$14.04
VIRGIN BLENDED	$14.04
VIRGIN MOJITOS	$14.04

NON ALCOHOLIC

ITEM	PRICE
MEXICAN COKE	$8.42
SPRITE	$6.67
DR PEPPER	$6.67
COKE	$6.67
ST PELLEGRINO	$11.23
AQUA PANNA	$12.64
CAFE DE OLLA	$8.42
COFFEE	$5.62
HOT TEA	$7.02
GINGER BEER	$7.02
MILK	$7.02
LEMONADE	$6.67
GINGER ALE	$6.67
ICE TEA	$6.67
ROOT BEER	$6.67
DIET	$6.67
SHERLEY TEMPLE	$7.02
PINAPPLE JUICE	$8.42
ORANGE JUICE	$8.42
APPLE JUICE	$8.42
CRANBERRY JUICE	$8.42

ITEM	PRICE
ARNOLD PALMER	$6.67

LARGE SIDES

ITEM	PRICE
Chips and Salsa para 2 (LARGE SIDES)	$8.19
Chips and Salsa para 4 (LARGE SIDES)	$16.38
16oz Refried pinto beans (LARGE SIDES)	$16.38
16oz Mex Rice	$16.38
8oz Salsa de Mesa (LARGE SIDES)	$9.36
16 oz fresh Guacamole	$21.06
16oz salsa and large chips	$24.57
16oz of Salsa de Mesa (LARGE SIDES)	$16.38
8oz Mole sauce	$11.70
16oz Mole sauce	$25.74
LARGE BAG OF CHIPS (LARGE SIDES)	$8.19
32oz Salsa de Mesa (LARGE SIDES)	$32.76
32oz Mex Rice	$29.25
32oz Refried Pinto Beans	$29.25

SIDES

ITEM	PRICE
16oz Refried pinto beans	$16.38
2oz Guacamole (SIDES)	$5.62
16oz of Salsa de Mesa	$16.38
Side of Sour cream (SIDES)	$2.11
2oz Guacamole	$4.68
Chiles Toreados (SIDES)	$8.42
32oz Salsa de Mesa	$32.76
Side Habanero sauce (SIDES)	$3.51
8oz Salsa de Mesa	$9.36
Side Troka sauce (SIDES)	$3.51
Avocado fan	$4.68
Side Mole sauce (SIDES)	$3.51
Chiles Toreados	$7.02
Side Chile verde salsa (SIDES)	$4.91
Chips and Salsa para 2	$8.19

ITEM	PRICE
Chips and Salsa para 2 (SIDES)	$9.83
Chips and Salsa para 4	$16.38
Chips and Salsa para 4 (SIDES)	$19.66
Chorizo mash potatoes	$9.36
Avocado fan (SIDES)	$5.62
Corn on the cob	$7.02
Chorizo mash potatoes (SIDES)	$11.23
Extra Shrimp	$8.19
Corn on the cob (SIDES)	$8.42
one egg	$5.62
French Fries	$7.02
Guacamole 2oz	$4.68
Side of fruit (SIDES)	$8.42
LARGE BAG OF CHIPS	$8.19
French Fries (SIDES)	$8.42
PINT OF REFRIED PINTO	$16.38
Plantain chips (SIDES)	$5.62
Extra Shrimp (SIDES)	$9.83
PINT OF SALSA DE MESA	$16.38
Plantain chips	$4.68
Side of Bacon (SIDES)	$7.02
Side of Flour tortilla	$2.34
Side of Sausage (SIDES)	$7.02
Side Bacon	$5.85
Side of Grilled chicken (SIDES)	$11.23
Side Chile verde salsa	$4.10
Side of N.Y Steak (SIDES)	$18.25
Side Fruit	$7.02
Side of Salmon (SIDES)	$16.85
Side Habanero sauce	$2.92
Side of jack Cheese (SIDES)	$2.81
Side Hash Browns	$7.02
Side of black Beans (SIDES)	$5.62
Side Mole sauce	$2.92
Side of Refried pinto (SIDES)	$5.62

ITEM	PRICE
Side of jack Cheese	$2.34
Side of Mex rice (SIDES)	$5.62
Side of Bacon	$5.85
Side of white rice (SIDES)	$5.62
Side of black Beans	$4.68
Side of Olla beans (SIDES)	$5.62
Side of Corn tortilla	$2.34
Side of Flour tortilla (SIDES)	$2.81
Side of Egg	$4.62
Side of Corn tortilla (SIDES)	$2.81
Side of fruit	$7.02
side of Pico (SIDES)	$2.81
Side of Grilled chicken	$9.36
Side of sautéed veggies (SIDES)	$8.42
Side of Mex rice	$4.68
Veggies for Dip (SIDES)	$8.42
Guacamole 2oz (SIDES)	$5.62
Side of N.Y Steak	$15.21
Side Bacon (SIDES)	$7.02
Side of New York Steak	$15.21
Side Fruit (SIDES)	$8.42
Side of Olla beans	$4.68
Side Hash Browns (SIDES)	$8.42
side of Pico	$2.34
SIDE PRIME STEAK SKIRT (SIDES)	$25.27
Side of Refried pinto	$4.68
Side of New York Steak (SIDES)	$18.25
PINT OF SALSA DE MESA (SIDES)	$14.04
Side of Rice and Beans	$7.02
Side of Salmon	$14.04
PINT OF REFRIED PINTO (SIDES)	$14.04
Side of Sausage	$5.85
16oz of Salsa de Mesa (SIDES)	$25.27
Side of sautéed veggies	$7.02
16oz Refried pinto beans (SIDES)	$22.46

ITEM	PRICE
Side of Sour cream	**$1.76**
32oz Salsa de Mesa (SIDES)	**$35.10**
Side of white rice	**$4.68**
8oz Salsa de Mesa (SIDES)	**$14.04**
SIDE PRIME STEAK SKIRT	**$21.06**
Side Troka sauce	**$2.92**
Veggies for Dip	**$7.02**
Side od Mex Rice	**$4.68**

POSTRES

ITEM	PRICE
BUTTER CAKE "Chef" warm butter cake served with Häagen-Daaz vanilla ice cream & chocolate Abuelita mousse	**$18.72**
BUTTER CAKE (POSTRES) "Chef" warm butter cake served with Häagen-Daaz vanilla ice cream & chocolate Abuelita mousse	**$18.72**
TRES LECHES CAKE Sponge wet cake made with three different types of milk, drenched with Gran Marnier liqueur and roasted marshmallows	**$15.21**
TRES LECHES CAKE (POSTRES) Sponge wet cake made with three different types of milk, drenched with Gran Marnier liqueur and roasted marshmallows	**$15.21**
CARAMEL CHURROS Cajeta filled churros served with vanilla ice cream	**$14.04**
CARAMEL CHURROS (POSTRES) Cajeta filled churros served with vanilla ice cream	**$14.04**
SCOOP ICE CREAM	**$5.85**
SCOOP ICE CREAM (POSTRES)	**$5.85**
Flan Napolitano	**$16.38**
SOL AGAVE FLAN	**$16.38**

VEGETARIAN MENU

ITEM	PRICE
GRIILED ROMAINE SALAD	**$18.72**
GRIILED ROMAINE SALAD (VEGETARIAN MENU)	**$19.66**
AVOCADOS TACOS	**$18.72**
AVOCADOS TACOS (VEGETARIAN MENU)	**$22.46**
VEGGIE BOWL	**$23.40**
VEGGIE BOWL (VEGETARIAN MENU)	**$28.08**
JALAPENO SOUP (VEGETARIAN MENU)	**$16.38**
VEGGIE RELLENOS	**$22.23**
VEGGIE RELLENOS (VEGETARIAN MENU)	**$25.27**

ITEM	PRICE
SPINACH ENCHILADAS	$23.40
SPINACH ENCHILADAS (VEGETARIAN MENU)	$23.87
VEGGIE FAJITAS	$23.40
VEGGIE FAJITAS (VEGETARIAN MENU)	$28.08
AZTEC QUESADILLA	$19.89
AZTEC QUESADILLA (VEGETARIAN MENU)	$23.87
VEGGIE BURRITO	$21.06
VEGGIE BURRITO (VEGETARIAN MENU)	$23.87
GUACAMOLE (VEGETARIAN MENU)	$17.49

OFF THE MENU

ITEM	PRICE
ALA CARTE CRISPY TINGA	$8.19
ALA CARTE CRISPY TINGA (OFF THE MENU)	$9.83

KIDS MENU

ITEM	PRICE
KIDS BEAN AND CHEESE	$9.36
KIDS BEAN AND CHEESE (KIDS MENU)	$11.23
KIDS TENDERS	$11.70
KIDS TENDERS (KIDS MENU)	$14.04
KIDS NEW YORK	$18.72
KIDS NEW YORK (KIDS MENU)	$21.06
KIDS TACO	$11.70
KIDS TACO (KIDS MENU)	$14.04
KIDS SALMON	$18.72
KIDS SALMON (KIDS MENU)	$21.06
KIDS QUESADILLA	$9.36
KIDS QUESADILLA (KIDS MENU)	$11.23

CLASICOS DE MEXICO

ITEM	PRICE
TACO AND ENCHILADA	$22.23
TACO AND ENCHILADA (CLASICOS DE MEXICO)	$26.68
CRISPY TINGA TACOS	$25.74
CRISPY TINGA TACOS (CLASICOS DE MEXICO)	$23.87

ITEM	PRICE
RELLENOS COMBO	**$24.57**
RELLENOS COMBO (CLASICOS DE MEXICO)	**$29.48**
CAZUELA AL PASTOR	**$24.57**
CAZUELA AL PASTOR (CLASICOS DE MEXICO)	**$29.48**

MAR Y TIERRA

ITEM	PRICE
CHILEAN SEA BASS Pan-seared chilean sea bass with chef's chile de arbol crema sauce. Served over Veracruz white rice and sautèed vegetabl...	**$60.84**
CHILEAN SEA BASS (MAR Y TIERRA) Pan-seared chilean sea bass with chef's chile de arbol crema sauce. Served over Veracruz white rice and sautèed vegetabl...	**$67.39**
ENCHILADA DE CAMARON Wild Mexican prawns, roasted red pepper sauce, pico, queso fresco, avocado, and sour cream. Served with Veracruz white r...	**$37.44**
ENCHILADA DE CAMARON (MAR Y TIERRA) Wild Mexican prawns, roasted red pepper sauce, pico, queso fresco, avocado, and sour cream. Served with Veracruz white r...	**$36.50**
RACK OF LAMB New Zealand rack of lamb, served over chorizo mashed potatoes, roasted vegetables & Mexico City spicy mole sauce.	**$56.16**
RACK OF LAMB (MAR Y TIERRA) New Zealand rack of lamb, served over chorizo mashed potatoes, roasted vegetables & Mexico City spicy mole sauce.	**$58.97**
MAR Y TIERRA Two let mignon enchiladas filled with cheese and onions, topped with a creamy sherry wine sauce and served with grilled...	**$50.31**
MAR Y TIERRA (MAR Y TIERRA) Two let mignon enchiladas filled with cheese and onions, topped with a creamy sherry wine sauce and served with grilled...	**$50.54**
CAMARONES AL GUSTO umbo Mexican wild prawns, sautèed with your choice of sauce. Served with avocado, charro beans, & Veracruz white rice....	**$39.78**
CAMARONES AL GUSTO (MAR Y TIERRA) umbo Mexican wild prawns, sautèed with your choice of sauce. Served with avocado, charro beans, & Veracruz white rice....	**$43.52**
BBQ BACK RIBS fall o the bone" baby back ribs, glazed in our house-made bbq sauce. Served with street-style corn on the cob & fries	**$44.46**
BBQ BACK RIBS (MAR Y TIERRA) fall o the bone" baby back ribs, glazed in our house-made bbq sauce. Served with street-style corn on the cob & fries	**$53.35**
TACOS DEL MAR Fresh blackened Mahi-Mahi in yellow corn tortillas, chipotle aioli, mango relish, shredded greens & avocado. Served with...	**$33.93**
TACOS DEL MAR (MAR Y TIERRA) Fresh blackened Mahi-Mahi in yellow corn tortillas, chipotle aioli, mango relish, shredded greens & avocado. Served with...	**$30.89**
ENCHILDAS DE LANGOSTA Lobster meat, sautèed with roasted onions & peppers, garlic butter sauce. Topped with serrano tomatillo cream sauce, av...	**$45.63**
ENCHILDAS DE LANGOSTA (MAR Y TIERRA) Lobster meat, sautèed with roasted onions & peppers, garlic butter sauce. Topped with serrano tomatillo cream sauce, av...	**$44.93**
JIMMY'S FILLET	**$65.52**

CHEF SPECIALS

ITEM	PRICE

TASTE OF SOL AGAVE $107.64
Wild Mexican prawns in a buttery-garlic sauce, outside skirt steak with portobello mushrooms, chicken fajitas, our "famo...

TASTE OF SOL AGAVE (CHEF SPECIALS) $103.90
Wild Mexican prawns in a buttery-garlic sauce, outside skirt steak with portobello mushrooms, chicken fajitas, our "famo...

POLLO AL GUSTO $31.59
All-natural chicken breast served with grilled cheese chile relleno, white rice, avocado fan, topped with a with choice...

POLLO AL GUSTO (CHEF SPECIALS) $36.50
All-natural chicken breast served with grilled cheese chile relleno, white rice, avocado fan, topped with a with choice...

TACOS DE HONGO $50.31
Prime skirt steak, portobello mushrooms, grilled onions, cheese on a hot skillet Served with salsa morita, rice, refried...

TACOS DE HONGO (CHEF SPECIALS) $50.54
Prime skirt steak, portobello mushrooms, grilled onions, cheese on a hot skillet Served with salsa morita, rice, refried...

CHILE VERDE $31.59
Slow-cooked pork in our chef's special tomatillo sauce. Served with Veracruz white rice, onion-cilantro, and a choice of...

CHILE VERDE (CHEF SPECIALS) $35.10
Slow-cooked pork in our chef's special tomatillo sauce. Served with Veracruz white rice, onion-cilantro, and a choice of...

OUR FAMOUS CARNITAS $35.10
Chef's famous Mexican braised pork, served with rice, refried beans, sour cream, guacamole, salsa cruda and choice of to...

OUR FAMOUS CARNITAS (CHEF SPECIALS) $36.50
Chef's famous Mexican braised pork, served with rice, refried beans, sour cream, guacamole, salsa cruda and choice of to...

CHILE COLORADO $36.27
Slow-braised prime short ribs in our red roasted chile and beer sauce, onion-cilantro. Served with Veracruz white rice a...

CHILE COLORADO (CHEF SPECIALS) $39.31
Slow-braised prime short ribs in our red roasted chile and beer sauce, onion-cilantro. Served with Veracruz white rice a...

SALMON A PARRILLA $35.10

SALMON A PARRILLA (CHEF SPECIALS) $42.12

TAMPIQUENA $47.97
Prime skirt steak, grilled onions, served with a red cheese enchilada and a cup of chef's famous jalapeño cream soup

TAMPIQUENA (CHEF SPECIALS) $53.35
Prime skirt steak, grilled onions, served with a red cheese enchilada and a cup of chef's famous jalapeño cream soup

ENSALADAS

ITEM	PRICE
GRILLED SALMON SALAD Atlantic center-cut wild salmon, organic mixed greens, fresh berries, candied pecans, queso, mango-pico, Tossed in champ...	$32.76
GRILLED SALMON SALAD (ENSALADAS) Atlantic center-cut wild salmon, organic mixed greens, fresh berries, candied pecans, queso, mango-pico, Tossed in champ...	$39.31
SIDE SALAD	$9.36
SIDE SALAD (ENSALADAS)	$11.23

SOUPS

ITEM	PRICE
TORTILLA SOUP	$17.55
TORTILLA SOUP (SOUPS)	$18.25
JALAPENO SOUP	$17.55

ITEM	PRICE
JALAPENO SOUP (SOUPS)	**$19.66**

Brunch

ITEM	PRICE
Chilaquiles Choice of red or green salsa crispy tortillas, sour cream, pico, guacamole, eggs your way.	**$18.72**
El Americano Two eggs your way, home-made hash browns, french toast.Served with bacon and sausage.	**$18.72**
Tres Leches French Toast Fresh berries, bacon or sausage.	**$17.55**
Huevos Rancheros Two crispy corn tortillas, eggs your way, black beans, cheese,ranchera sauce,guacamole, sour cream & pico.	**$18.72**
Steak and Eggs NY steak, eggs your way, black beans, pico,ranchera sauce & cheese.Served with homemade hash browns and avocado fan.	**$30.42**
Omelet al Gusto Choice of 4 toppings. Choice of fruit or home-made hash browns.	**$18.72**
Sol Agave Skillet Two eggs your way, bacon, chorizo, sausage,roasted onion & pasilla peppers,pico, homemade hash browns,ranchera sauce, bl...	**$25.74**
Breakfast Burrito Scrambled eggs, chorizo, sausage, bacon, home-made hash browns,rancherasalsa, cheese,roasted onion & pasilla peppers, an...	**$18.72**
Avocado Toast and Bacon Wheat bread, arugula salad, eggs your way, guajillo chile oil, applewood bacon.	**$18.72**
Buffet Adult	**$40.95**
Buffet Child	**$23.40**

HH DRINKS

ITEM	PRICE
HH CLASSIC OLD FASHION	**$17.55**
5/10 HH DEALER S CHOICE	**$11.70**

HH APPETIZERS

ITEM	PRICE
5/10 Flautas	**$11.70**
5/10 Taquitos Chile Verde	**$11.70**
5/10 Taquitos Short Rib	**$11.70**
5/10 Chorizo Mash Taco	**$11.70**
5/10 Fish Ceviche	**$11.70**

Brunch

ITEM	PRICE

Chilaquiles $22.46
Choice of red or green salsa crispy tortillas, sour cream, pico, guacamole, eggs your way.

El Americano $22.46
Two eggs your way, home-made hash browns, french toast.Served with bacon and sausage.

Tres Leches French Toast $21.06
Fresh berries, bacon or sausage.

Huevos Rancheros $22.46
Two crispy corn tortillas, eggs your way, black beans, cheese,ranchera sauce,guacamole, sour cream & pico.

Steak and Eggs $36.50
NY steak, eggs your way, black beans, pico,ranchera sauce & cheese.Served with homemade hash browns and avocado fan.

Omelet al Gusto $22.46
Choice of 4 toppings. Choice of fruit or home-made hash browns.

Sol Agave Skillet $30.89
Two eggs your way, bacon, chorizo, sausage,roasted onion & pasilla peppers,pico, homemade hash browns,ranchera sauce, bl...

Breakfast Burrito $22.46
Scrambled eggs, chorizo, sausage, bacon, home-made hash browns,rancherasalsa, cheese,roasted onion & pasilla peppers, an...

Avocado Toast and Bacon $22.46
Wheat bread, arugula salad, eggs your way, guajillo chile oil, applewood bacon.

Buffet Adult $49.14

Buffet Child $28.08

OFF THE MENU

ITEM	PRICE
BURRITO Melted cheese, guacamole, pico, rice, beans, salsa, choice of meats.	$16.00

Postres - Desserts

ITEM	PRICE
Butter Cake "Chef" warm butter cake served with Häagen-Daaz vanilla bean ice cream & chocolate abuelita moose.	$16.00
Caramel Churros Cajeta filled churros served with vanilla ice cream.	$11.00
Tres Leches Cake Sponge wet cake made with three different types of milk, drenched with Gran Marnier liqueur and roasted marshmallows.	$13.00

Lil Amigos

ITEM	PRICE
Kids New York Steak New York Steak, served with papas.	$16.00
Kids Taco Combo One taco, served with choice of meats, rice & beans. Choice of meats: carnitas, chicken or steak.	$10.00
Kids Cheese Quesadillas Served with rice, beans, or papas.	$8.00
Kids Chicken Tenders Served with rice, beans, or papas.	$10.00

ITEM	PRICE
Kids Bean and Cheese Burrito Served with rice, beans, or papas.	**$8.00**
Kid Salmon Atlantic center-cut wild salmon, served with white rice.	**$16.00**

Share Sides

ITEM	PRICE
Small Guacamole	**$2.00**
Rice and Beans	**$4.00**
Extra Flour Tortillas (3)	**$2.00**
Chiles Toreados Chiles toreados.	**$6.00**
Extra Corn Tortillas (2)	**$2.00**
Chips and Salsa	**$6.00**

Mar Y Tierra

ITEM	PRICE
Mar Y Tierra Two filet mignon enchiladas with cheese and onions, topped with creamy sherry wine sauce and accompanied by a grilled Me...	**$38.00**
Fajitas De La Casa Sautéed peppers and onions, sour cream, guacamole, rice, refried beans and choice of warm tortillas.	**$21.00**
Tacos Del Mar Seasonal fish in handmade corn tortillas, with chipotle aioli, pico de gallo, shredded cabbage mix and avocado. Served w...	**$24.00**
Del Mar Sea Bass Pan seared Chilean sea bass with Chile de arbor cream sauce, sautéed tomatillo spinach, served over Veracruz white rice...	**$52.00**
Enchiladas De Mariscos Dungeness crab, shrimp, roasted red pepper sauce, queso fresco and sour cream. Served with Veracruz white rice.	**$29.00**
Rack of Lamb New Zealand rack of lamb, served over chorizo scalloped potatoes. Topped with Mexico City spicy mole sauce.	**$46.00**

Sol Agave Para Dos

ITEM	PRICE
"Tour of Sol Agave Specialties" Shrimp with garlic, skirt steak with Portobello mushrooms, chicken fajitas. Our "Famous Carnitas", cheese fondue, rice,...	**$84.00**

Chef Specials

ITEM	PRICE
POLLO AL GUSTO "All natural chicken breast, served with a grilled cheese chile relleno, white rice, avocado fan, topped with choice o...	**$30.42**
"Our Famous Carnitas" Chef's famous Mexican organic braised pork, served with rice, refried beans, sour cream, guacamole, salsa cruda and choi...	**$29.00**
CHILE COLORADO Slow braised short ribs in our red roasted chile and beer sauce. Served with Veracruz white rice and choice of warm tort...	**$31.00**

ITEM	PRICE
OUR "FAMOUS" CARNITAS "Chef's ""famous"" all natural Mexican braised pork. Served with rice, refried beans, sour cream, guacamole, salsa cru...	**$30.42**
CHILE VERDE Slow cooked pork in our chef's special tomatillo and onion sauce, Veracruz white rice and hand-made tortillas.	**$28.00**
TACOS DE HONGO "Pure black Angus skirt steak, portobello mushrooms, grilled onions, and cheese served on a hot skillet. Served with s...	**$36.27**
TAMPIQUEÑA "14oz bone-in NY served with chorizo mashed potatoes, salsa morita & sautéed organic baby vegetables."	**$42.12**
SOL AGAVE PARA DOS "Shrimp with garlic, pure black Angus skirt steak with portobello mushrooms, chicken fajitas, our 'famous"" carnitas,...	**$86.58**

Clasicos

ITEM	PRICE
Cazuela De Pastor Al Trompo Marinated pork in adobo sauce, grilled pineapple, cheese, onion-cilantro, served with Mexican rice, refried black beans...	**$21.00**
Crispy Tinga Chicken Tacos Served with rice and beans. Please note that no modifications can be accommodated.	**$18.00**
Carnitas Soft Taco and Chicken Mole Enchilada Served with rice and beans. Please note that no modifications can be accommodated.	**$20.00**
Cheese Chile Relleno and Carnitas Chile Relleno	**$24.57**

Ensaladas Y Sopas

ITEM	PRICE
Sol Agave Bowl Organic mix greens, frijoles de la olla, rice, aioli, guacamole, pico, queso.	**$18.00**
Sol Agave Salad Organic greens, sautéed peppers and onions, roasted corn, jicama, avocado and queso fresco with choice of balsamic dress...	**$17.00**
Jalapeño Cream Soup Chef's award winning soup.	**$15.00**
Candied Salmon Salad Scottish salmon, organic greens, strawberries, cranberries, candied pecans, queso, mango-pico. Served with mango vinaigr...	**$28.00**
Tortilla Soup	**$14.00**
Grilled Romaine Salad Fresh grilled romaine heart served with cilantro pepita dressing, roasted pepitas roasted corn, pico de gallo and queso...	**$17.00**

Botanas

ITEM	PRICE
Guacamole Made to order with roasted serrano peppers and garlic and served with fresh plantain chips and chipotle adobo sauce.	**$14.00**
Taquitos Al Gusto (Chile Verde) Manchego cheese rolled in corn tortillas and served crispy over shredded greens and topped with sour cream, guacamole an...	**$17.00**
Taquitos Al Gusto (Short Rib) Manchego cheese rolled in corn tortillas and served crispy over shredded greens and topped with sour cream, guacamole an...	**$32.00**
Taquiza Four of our famous mini street style tacos (skirt steak, chicken, shrimp, carnitas) served with salsa trio.	**$20.00**

ITEM	PRICE
Sugar Cane Filet Center cut tenderloin medallions marinated with orange chipotle sauce served over white rice, topped with mango and tama...	**$28.00**
Shrimp Taquitos Jumbo mexican shrimp stuffed with a creamy crab filling, wrapped with crispy corn tortilla. Served with roasted pepper a...	**$20.00**
Guacamole Sampler Langosta, carnitas, classico. Served with warm home-made chips.	**$22.00**
Ceviche Ala Mesa Fresh seasonal fish,shrimp and pulpo marinated in fresh lime juice and served with fresh plantain chips and agua chile s...	**$17.00**
Calamari Frito Cornmeal breaded calamari steak strips and jalapeño wheels topped with queso fresco and served with roasted pepper aioli...	**$18.00**
Pork Belly Bites Slow roasted pork belly, honey Serrano, green tomatillo salsa & mini corn tortillas.	**$19.00**
Cazuela De Queso Award winning manchego, Oaxaca, and fresco cheese fondue, mixed with our sour cream, roasted pasilla peppers, & homemade...	**$17.00**
Chips Salsa and Bean dip	**$4.00**