



Sol Agave

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

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
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 sautéed in guajillo oil sauce, served over baby organic greens, tossed with champagne vinaigrett...	\$32.76
PULPO A LAS BRASAS (BOTANAS) Spanish grilled octopus sautéed in guajillo oil sauce, served over baby organic greens, tossed with champagne vinaigrett...	\$36.50

ITEM	PRICE
CALAMARI FRITO	\$23.40
Light breaded calamari steak strips. Topped with jalapeño wheels, queso fresco, and chipotle aioli	
CALAMARI FRITO (BOTANAS)	\$23.87
Light breaded calamari steak strips. Topped with jalapeño wheels, queso fresco, and chipotle aioli	
SHRIMP TAQUITOS	\$26.91
Jumbo Mexican prawns stuffed with a creamy crab filling, wrapped on a crispy corn tortilla. Topped with cilantro and chi...	
SHRIMP TAQUITOS (BOTANAS)	\$26.68
Jumbo Mexican prawns stuffed with a creamy crab filling, wrapped on a crispy corn tortilla. Topped with cilantro and chi...	
PORK BELLY BITES	\$21.06
Slow-roasted pork belly, honey-serrano, green tomatillo salsa, and mini corn tortillas.	
PORK BELLY BITES (BOTANAS)	\$22.46
Slow-roasted pork belly, honey-serrano, green tomatillo salsa, and mini corn tortillas.	
CAZUELA DE QUESO	\$19.89
Award-winning cheese fondue with roasted bell peppers & onions, guacamole, pico de gallo, and homemade chorizo. Served w...	
CAZUELA DE QUESO (BOTANAS)	\$21.06
Award-winning cheese fondue with roasted bell peppers & onions, guacamole, pico de gallo, and homemade chorizo. Served w...	
TAQUIZA	\$26.91
Four of our famous mini street-style tacos (NY steak, chicken, shrimp, carnitas) served with green & red salsa. Taquiza...	
TAQUIZA (BOTANAS)	\$26.68
Four of our famous mini street-style tacos (NY steak, chicken, shrimp, carnitas) served with green & red salsa. Taquiza...	
TT TAQUIZA	\$26.91
TT TAQUIZA (BOTANAS)	\$26.68
GUACAMOLE	\$17.49
GUACAMOLE (BOTANAS)	\$18.25
SPICY CRISPY SHRIMP	\$18.72
Crispy shrimp tossed with chef's spicy butter sauce & cut limes	
SPICY CRISPY SHRIMP (BOTANAS)	\$22.46
Crispy shrimp tossed with chef's spicy butter sauce & cut limes	
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
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

ITEM	PRICE
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
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

ITEM	PRICE
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
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

ITEM	PRICE
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
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

ITEM	PRICE
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
GRILED ROMAINE SALAD	\$18.72
GRILED 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
SPINACH ENCHILADAS	\$23.40
SPINACH ENCHILADAS (VEGETARIAN MENU)	\$23.87
VEGGIE FAJITAS	\$23.40
VEGGIE FAJITAS (VEGETARIAN MENU)	\$28.08
AZTEC QUESADILLA	\$19.89

ITEM	PRICE
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
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 sautéed 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 sautéed 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, sautéed 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, sautéed 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, sautéed with roasted onions & peppers, garlic butter sauce. Topped with serrano tomatillo cream sauce, av...	\$45.63
ENCHILDAS DE LANGOSTA (MAR Y TIERRA) Lobster meat, sautéed 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 Wild Mexican prawns in a buttery-garlic sauce, outside skirt steak with portobello mushrooms, chicken fajitas, our "famo...	\$107.64
TASTE OF SOL AGAVE (CHEF SPECIALS) Wild Mexican prawns in a buttery-garlic sauce, outside skirt steak with portobello mushrooms, chicken fajitas, our "famo...	\$103.90
POLLO AL GUSTO All-natural chicken breast served with grilled cheese chile relleno, white rice, avocado fan, topped with a with choice...	\$31.59
POLLO AL GUSTO (CHEF SPECIALS) All-natural chicken breast served with grilled cheese chile relleno, white rice, avocado fan, topped with a with choice...	\$36.50

ITEM	PRICE
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	\$32.76
Atlantic center-cut wild salmon, organic mixed greens, fresh berries, candied pecans, queso, mango-pico, Tossed in champ...	
GRILLED SALMON SALAD (ENSALADAS)	\$39.31
Atlantic center-cut wild salmon, organic mixed greens, fresh berries, candied pecans, queso, mango-pico, Tossed in champ...	
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
JALAPENO SOUP (SOUPS)	\$19.66

Brunch

ITEM	PRICE
Chilaquiles	\$18.72
Choice of red or green salsa crispy tortillas, sour cream, pico, guacamole, eggs your way.	

ITEM	PRICE
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 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

ITEM	PRICE
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

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

Mar Y Tierra

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

Sol Agave Para Dos

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

Chef Specials

ITEM	PRICE
POLLO AL GUSTO	\$30.42
"All natural chicken breast, served with a grilled cheese chile relleno, white rice, avocado fan, topped with choice o...	
"Our Famous Carnitas"	\$29.00
Chef's famous Mexican organic braised pork, served with rice, refried beans, sour cream, guacamole, salsa cruda and choi...	
CHILE COLORADO	\$31.00
Slow braised short ribs in our red roasted chile and beer sauce. Served with Veracruz white rice and choice of warm tort...	
OUR "FAMOUS" CARNITAS	\$30.42
"Chef's ""famous"" all natural Mexican braised pork. Served with rice, refried beans, sour cream, guacamole, salsa cru...	
CHILE VERDE	\$28.00
Slow cooked pork in our chef's special tomatillo and onion sauce, Veracruz white rice and hand-made tortillas.	
TACOS DE HONGO	\$36.27
"Pure black Angus skirt steak, portobello mushrooms, grilled onions, and cheese served on a hot skillet. Served with s...	
TAMPIQUEÑA	\$42.12
"14oz bone-in NY served with chorizo mashed potatoes, salsa morita & sautéed organic baby vegetables."	

ITEM	PRICE
SOL AGAVE PARA DOS "Shrimp with garlic, pure black Angus skirt steak with portobello mushrooms, chicken fajitas, our 'famous'" carnitas,...	\$86.58
Clasicos	
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	
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	
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
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

ITEM	PRICE
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