

★
Agave

MORNING FARE



CROISSANT EGG SANDWICH \$12.55

two over medium eggs, applewood smoked bacon, white cheddar cheese, avocado, chipotle aioli, croissant, breakfast potatoes or hash browns

CHILAQUILES SUPREME \$14.55

pulled pork, two eggs your style, corn tortilla chips, green salsa, avocado, cured red onions, cilantro, sour cream, queso fresco, refried beans, french toast, powdered sugar

CHILAQUILES RANCHEROS \$13.55 GF

two eggs your style, corn tortilla chips, ranchera salsa, queso fresco, sour cream, cured red onion & cilantro, breakfast potatoes, refried beans

CHILAQUILES DE CHIPOTLE \$13.55 GF

two eggs your style, corn tortilla chips, chipotle sauce, queso fresco, sour cream, cured red onion & cilantro, breakfast potatoes, refried beans

VEGAN CHILAQUILES \$12.55 V, VEG, GF

green salsa, corn tortilla chips, zucchini, red onions, bell pepper, mushroom, avocado, cilantro, breakfast potatoes, black beans

TRADITIONAL CHILAQUILES \$13.55 GF

two eggs your style, tortilla chips, red salsa, sour cream, queso fresco, cured red onion & cilantro, mexican rice, refried beans

CHILI VERDE BENEDICT \$13.55 GF

poached eggs, your choice of pulled pork or shredded beef, pico de gallo, salsa verde, hollandaise, queso fresco, sope tortilla, breakfast potatoes or hash browns

SMOKED SALMON BENEDICT \$15.95

poached eggs, smoked salmon, avocado, hollandaise sauce, capers, english muffin, black pepper, breakfast potatoes or hash browns

PORK ENCHILADAS VERDE 13.55 GF

two over medium eggs, pulled pork, three corn enchiladas, green salsa, queso fresco, avocado, mexican rice

EL BURRITO \$11.55

scrambled eggs, applewood bacon, black beans, yellow cheddar cheese, green salsa, potatoes, spinach tortilla, breakfast potatoes or hash browns

SOY CHORIZO EGG BURRITO \$11.55 VEG

soy chorizo, eggs, black beans, jack cheese, cilantro, scallions, tomato, chipotle aioli, whole wheat tortilla, breakfast potatoes or hash browns

HUEVOS RANCHEROS \$11.55 VEG, GF

over medium eggs, corn tortilla, salsa ranchera, black beans, avocado, queso fresco, cilantro, breakfast potatoes or hash browns

AMERICAN BREAKFAST \$11.55

two eggs your style, option of applewood smoked bacon, sausage or ham, choice of wheat, sourdough, or ciabatta bread, breakfast potatoes or hash browns

VEGGIE OMELETTE \$13.55 VEG

eggs, zucchini, bell peppers, onions, spinach, squash, mushrooms, tomato, avocado, choice of wheat, sourdough or ciabatta bread, breakfast potatoes or hash browns

RAJAS CON CREMA OMELETTE \$13.55 VEG

eggs, mozzarella cheese, sun dried tomatoes, rajas con crema, spinach, choice of wheat, sourdough or ciabatta bread, breakfast potatoes or hash browns

FARMER'S SKILLET \$14.55 GF

scrambled eggs, pulled pork, applewood smoked bacon, black forest ham, bell peppers, scallions, avocado, breakfast potatoes, yellow cheddar cheese

STEAK & EGGS \$24.95 GF

10oz. new york steak cooked your style, two eggs your style, chimichurri sauce, breakfast potatoes or hash browns

CRISPY CHICKEN & WAFFLE \$14.55

double battered chicken, belgian waffle, powdered sugar, breakfast potatoes or hash browns



SUB: egg white \$1.75, seasonal fruit \$2.50 **ADD:** applewood smoked bacon \$3.75, roasted turkey breast \$3.75, ham \$3.75, sausage link \$3.75, pulled pork \$3.75, grilled chicken \$3.75, shredded beef \$4.75, single pancake \$3.50, 2 eggs \$5, avocado \$2.50

BREAKFAST



SERVED ALL DAY

**Substitutions and pricing may vary*

ORGANIC OATMEAL \$6.95 V, VEG, GF

oatmeal, dried cranberry, green apple, sliced almonds, brown sugar

AGAVE FRENCH TOAST \$12.95

french toast, applewood smoked bacon, banana, blueberries, berry purée, powdered sugar, breakfast potatoes or hash browns

STRAWBERRY WAFFLE \$ 12.95 VEG

belgian waffle, strawberry jam, vanilla ice cream, seasonal berries, powdered sugar

MASCARPONE PANCAKES \$12.95 VEG

pancakes, vanilla mascarpone & seasonal berries, powdered sugar

BAGEL & CREAM CHEESE \$4.55 VEG

choice of plain, jalapeño cheddar or everything bagel, cream cheese

AGAVE BERRY BAGEL \$ 7.55 VEG

plain bagel, cream cheese, strawberries, blueberries, agave nectar

AVOCADO TOAST \$9.95 VEG

mashed avocado, french bâtard toast, one sunny side up egg, queso fresco, cilantro, radishes

SMOKED SALMON BAGEL \$ 12.55

choice of plain, jalapeño cheddar or everything bagel, smoked salmon, cream cheese, cucumber, onions, capers, cracked pepper, breakfast potatoes or hash browns

AÇAÍ BOWL \$11.95 V, VEG, GF

organic açai berry sorbet, organic granola, coconut flakes, seasonal berries, banana, kiwi, agave nectar

PITAYA BOWL \$11.95 V, VEG, GF

organic pitaya sorbet, organic granola, coconut flakes, seasonal berries, banana, kiwi, agave nectar

ADD: peanut butter \$1.00, extra granola or coconut flakes \$0.50



V = VEGAN, VEG = VEGETARIAN, GF = GLUTEN FREINDLY

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**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.*

Automatic 18% service fee is added to parties of six or more.

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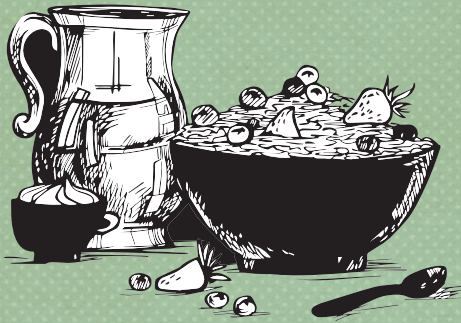
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Agave

BRUNCH MENU*

*Served only on Saturday & Sunday plus holidays

*Substitutions and pricing may vary

**CROISSANT EGG SANDWICH \$12.55**

two over medium eggs, applewood smoked bacon, white cheddar cheese, avocado, chipotle aioli, croissant, breakfast potatoes or hash browns

CHILAQUILES SUPREME \$14.55

pulled pork, two eggs your style, corn tortilla chips, green salsa, avocado, red onions, cilantro, sour cream, queso fresco, refried beans, french toast, powdered sugar

CHILAQUILES RANCHEROS \$13.55 GF

two eggs your style, corn tortilla chips, ranchera salsa, queso fresco, sour cream, cured red onion & cilantro, breakfast potatoes, refried beans

CHILAQUILES DE CHIPOTLE \$13.55 GF

two eggs your style, corn tortilla chips, chipotle sauce, queso fresco, sour cream, cured red onion & cilantro, breakfast potatoes, refried beans

VEGAN CHILAQUILES \$12.55 V, VEG, GF

green salsa, corn tortilla chips, zucchini, red onions, red bell pepper, mushroom, avocado, cilantro, breakfast potatoes, black beans

TRADITIONAL CHILAQUILES \$13.55 GF

two eggs your style, tortilla chips, red salsa, sour cream, queso fresco, cured red onion & cilantro, mexican rice, refried beans

CHILI VERDE BENEDICT \$13.55 GF

poached eggs, your choice of pulled pork or shredded beef, pico de gallo, salsa verde hollandaise, queso fresco, sope tortilla, breakfast potatoes or hash browns

SMOKED SALMON BENEDICT \$15.95

poached eggs, smoked salmon, avocado, hollandaise sauce, capers, english muffin, black pepper, breakfast potatoes or hash browns

PORK ENCHILADAS VERDE 13.55 GF

two over medium eggs, pulled pork, three corn enchiladas, green salsa, queso fresco, avocado, mexican rice

EL BURRITO \$11.55

scrambled eggs, applewood bacon, black beans, yellow cheddar cheese, green salsa, potatoes, spinach tortilla, breakfast potatoes or hash browns

SOY CHORIZO EGG BURRITO \$11.55 VEG

soy chorizo, eggs, black beans, jack cheese, cilantro, scallions, tomato, chipotle aioli, whole wheat tortilla, breakfast potatoes or hash browns

HUEVOS RANCHEROS \$11.55 VEG, GF

over medium eggs, corn tortilla, salsa ranchera, black beans, avocado, queso fresco, cilantro, breakfast potatoes or hash browns

AMERICAN BREAKFAST \$11.55

two eggs your style, option of applewood smoked bacon, sausage or ham, choice of wheat, sourdough, or ciabatta bread, breakfast potatoes or hash browns

VEGGIE OMELETTE \$13.55 VEG

eggs, zucchini, bell peppers, onions, spinach, squash, mushrooms, tomato, avocado, choice of wheat, sourdough or ciabatta bread, breakfast potatoes or hash browns

RAJAS CON CREMA OMELETTE \$13.55 VEG

eggs, mozzarella cheese, sun dried tomatoes, rajas con crema, spinach, choice of wheat, sourdough, or ciabatta bread, breakfast potatoes or hash browns

FARMER'S SKILLET \$14.55 GF

scrambled eggs, pulled pork, applewood smoked bacon, black forest ham, bell peppers, scallions, avocado, breakfast potatoes, yellow cheddar cheese

STEAK & EGGS \$24.95 GF

10oz. new york steak cooked your style, two eggs your style, chimichurri sauce, breakfast potatoes or hash browns

CRISPY CHICKEN & WAFFLE \$14.55

double battered chicken, belgian waffle, powdered sugar, breakfast potatoes or hash browns



SUB: egg white \$1.75, seasonal fruit \$2.50 **ADD:** applewood smoked bacon \$3.75, roasted turkey breast \$3.75, ham \$3.75, sausage link \$3.75, pulled pork \$3.75, grilled chicken \$3.75, shredded beef \$4.75, single pancake \$3.50, 2 eggs \$5, avocado \$2.50

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CREATE YOUR OWN



MIMOSA* \$14.95

*Mimosa - one sparkling bottle of wine & one orange juice carafe

ORGANIC OATMEAL \$6.95 V, VEG, GF

oatmeal, dried cranberry, green apple, sliced almonds, brown sugar

AGAVE FRENCH TOAST \$12.95

french toast, applewood smoked bacon, banana, blueberries, berry purée, powdered sugar, breakfast potatoes or hash browns

STRAWBERRY WAFFLE \$ 12.95 VEG

belgian waffle, strawberry jam, vanilla ice cream, seasonal berries, powdered sugar

MASCARPONE PANCAKES \$12.95 VEG

pancakes, vanilla mascarpone & seasonal berries, powdered sugar

BAGEL & CREAM CHEESE \$4.55 VEG

choice of plain, jalapeño cheddar or everything bagel, cream cheese

AGAVE BERRY BAGEL \$ 7.55 VEG

plain bagel, cream cheese, strawberries, blueberries, agave nectar

AVOCADO TOAST \$9.95 VEG

mashed avocado, french bâtard toast, one sunny side up egg, avocado, queso fresco, cilantro, radishes

SMOKED SALMON BAGEL \$ 12.55

choice of plain, jalapeño cheddar or everything bagel, smoked salmon, cream cheese, cucumber, onions, capers, cracked pepper, breakfast potatoes or hash browns

AÇAÍ BOWL \$11.95 V, VEG, GF

organic açai berry sorbet, organic granola, coconut flakes, seasonal berries, banana, kiwi, agave nectar

PITAYA BOWL \$11.95 V, VEG, GF

organic pitaya sorbet, organic granola, coconut flakes, seasonal berries, banana, kiwi, agave nectar

ADD: peanut butter \$1.00, extra granola or coconut flakes \$0.50

AGAVE SALAD \$12.25 GF

grilled chicken, organic mixed greens, gorgonzola crumble, green apples, toasted walnuts, balsamic vinaigrette

AGAVE CHICKEN SANDWICH \$12.55

grilled chicken, avocado, chipotle aioli, tomatillo, pepper jack cheese, lettuce leaf, choice of wheat, sourdough, or ciabatta bread, served with marble potato salad

TURKEY CLUB \$12.55

roasted turkey, applewood smoked bacon, avocado, yellow cheddar cheese, aioli, lettuce leaf, choice of wheat, sourdough, or ciabatta bread, served with marble potato salad

AGAVE GRASS FED BURGER \$14.95

grass fed patty, caramelized onions, mushrooms, arugula, white cheddar cheese, house 1000 island, brioche bun

CHICKEN TERIYAKI BOWL \$13.25

grilled chicken, broccoli, carrots, avocado, green onions, zucchini and sesame seeds, glazed teriyaki sauce, choice of white or brown rice



POPULAR BRUNCH DRINKS

CAFÉ DE OLLA 16 oz \$3.45, 20 oz \$3.95

CREATE YOUR OWN MIMOSA* \$14.95
one bottle of sparkling wine, one orange juice carafe

MIMOSA FLIGHT* \$13.50
four assorted flavors

*Availability and pricing may vary

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★
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 LUNCH MENU

**SALADS****AGAVE SALAD \$12.25 GF**

grilled chicken, organic mixed greens, gorgonzola crumble, green apples, toasted walnuts, balsamic vinaigrette

BAJA SALAD \$12.25 GF

grilled chicken, romaine, avocado, roasted corn, black beans, red onions, yellow cheddar cheese, oregano vinaigrette

COBB SALAD \$12.25 GF

grilled chicken, organic mixed greens, applewood smoked bacon, hard boiled egg, blue cheese crumble, tomato, red onions, blue cheese dressing

NEW ASIAN SALAD \$12.25

grilled chicken, spring mix, red cabbage, shaved carrots, wonton fritters, mandarin segments, cucumbers, sesame seeds, asian vinaigrette

WRAPS - served with marble potato salad

VEGGIE WRAP \$12.25 VEG

bell pepper, zucchini, mushroom, red onions, spinach, carrot, black beans, pesto aioli, whole wheat tortilla

CAESAR WRAP \$12.25

blackened grilled chicken, romaine, parmesan cheese, mozzarella, caesar dressing, whole wheat tortilla

TURKEY AVOCADO WRAP \$12.25

roasted turkey breast, avocado, romaine, tomato, applewood smoked bacon, ranch dressing, chipotle tortilla

SANDWICHES - choice of ciabatta, sourdough or wheat bread, and served with marble potato salad

HALF SOUP HALF SANDWICH 11.95

any choice half sandwich + choice of soup; black bean chili or soup of the day

AGAVE CHICKEN \$12.55

grilled chicken, avocado, chipotle aioli, tomatillo, pepper jack cheese, lettuce leaf

GRILLED PESTO \$12.55

grilled chicken, pesto, roasted bell peppers, tomatoes, mozzarella cheese, red onions, arugula

TUNA MELT \$12.55

albacore tuna, aioli, yellow cheddar cheese, red onion, jalapeño

TURKEY CLUB \$12.55

roasted turkey breast, applewood smoked bacon, avocado, yellow cheddar cheese, aioli, lettuce leaf

BLTA \$12.55

applewood smoked bacon, tomato, avocado, chipotle aioli, lettuce leaf

BURGERS - served with sweet potato fries or french fries

AGAVE GRASS FED BURGER \$14.95

grass fed patty, caramelized onions, mushrooms, arugula, white cheddar cheese, house 1000 island, brioche bun

TURKEY BURGER \$13.95

turkey patty, pesto aioli, lettuce leaf, tomato, onions, mozzarella cheese, brioche bun

IMPOSSIBLE BURGER \$14.25 v, VEG

vegan impossible patty, tomato, onions, vegemaise, vegan cheese, lettuce leaf, brioche bun



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**Substitutions and pricing may vary*

TERIYAKI BOWLS

served with broccoli, carrots, avocado, green onions,
zucchini and sesame seeds, glazed teriyaki sauce,
and choice of white or brown rice

CHOICE OF PROTEIN:

SALMON \$15.25

CHICKEN \$13.25

VEGGIE \$12.95 VEG

FRUIT BOWLS

ADD: peanut butter \$1.00, extra granola or coconut flakes \$0.50

AÇAI BOWL \$11.95 V, VEG, GF

*organic açai berry sorbet, organic granola, coconut flakes,
seasonal berries, banana, kiwi, agave nectar*

PITAYA BOWL \$11.95 V, VEG, GF

*organic pitaya sorbet, organic granola, coconut flakes,
seasonal berries, banana, kiwi, agave nectar*

*Agave offers full service catering, please call us and view our
catering menu for more information - visit us online
agavecoffeecafe.com/catering*

Join us for “Cocktails, Local Beer & Interesting Wines” daily!

*Try our sister restaurant SHAKE & MUDDLE
located next door and open for Dinner - late night!
Plus live entertainment weekly follow us on Instagram
[@shakeandmuddle](https://www.instagram.com/shakeandmuddle)*



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★ Agave

THE KIDS MENU

AGAVE COFFEE & CAFE

Organic Locally Sourced Produce & Meats

**ADD: two eggs \$5.00, seasonal fruit \$3.50,
single pancake \$3.50, applewood smoked bacon \$3.75**

UNICORN BREAKFAST \$7.95 VEG

yogurt, banana, granola, cereal, sugar cone, chocolate lashes

KIDS TRIO \$7.95

mini pancake, one egg your way, choice of sausage, applewood smoked bacon, or ham

GRILLED CHEESE AND FRUIT \$7.95 VEG

melted cheddar cheese, choice of toast, seasonal fruit

KIDS BURGER \$7.95

grass fed patty, cheddar cheese, mayo, breakfast potatoes

BURRITO Y PAPAS \$7.95

scrambled eggs, ham, cheddar cheese, breakfast potatoes

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