

Aperitivos

Organic tortilla chips y salsas.....\$2.50

self serve house-made salsas

Guacamole with organic chips....\$5.25

avocado, onions and cilantro

Salsa mexicana w. chips.....\$3.50

tomatoes, onion, chiles and cilantro

Salsa de pina y jicama w. chips..\$3.50

pineapple and jicama salsa



Nachos Agua Verde.....\$6.25

organic tortilla chips covered with pinto beans, jack and cheddar cheese, jalapeños, scallions, nopal cactus, sour cream and salsa mexicana ...w/guacamole add \$1.50

❖ add chicken, steak or pork..... add \$3.95

Quesadillas

Quesadilla.....half \$3.75.....whole \$5.95

white flour tortilla with jack and cheddar cheese

Mangodilla.....half \$5.25.....whole \$7.75

white flour tortilla with jack cheese, mango, poblano chiles and scallions

Quesadilla de champiñones.....half \$4.95.....whole \$7.50

spinach flour tortilla with jack cheese, spinach, mushrooms and onions

❖ add meat to **Half**: chicken, steak, pork.....add \$3.95 fish, shrimp....add \$4.95

❖ add meat to **Whole**: chicken, steak, pork.....add \$6.95 fish, shrimp....add \$8.95

Ensaladas y Sopas

✂ **Ensalada de la casa**.....\$4.50

romaine lettuce, cucumber, tomato and shredded carrots with mango vinaigrette

Caesar.....\$5.50

romaine lettuce, cotija cheese, garlic croûtons and Agua Verde's Caesar dressing

✂ **Ensalada de naranjas y almendras**.....\$5.95

romaine lettuce, oranges, almonds, jicama, red onion with prickly pear vinaigrette

❖ add chicken, steak or pork.....add \$3.95 fish or shrimp.....add \$4.95

Sopa del dia ask your server.....cup \$2.75.....bowl \$4.75

Tacos de la Casa

Served as three open-faced tacos on soft corn tortillas (flour tortillas available) with sides of pureéd black beans & green rice with chard (or substitute chips)

Bacalao

fried Alaskan cod in coconut beer tempura with shredded cabbage, creamy avocado sauce **\$11.75**

Salmon ahumado

smoked Alaskan salmon, shredded cabbage, creamy avocado sauce **\$11.75**

Bagre

spicy grilled catfish with lettuce, salsa mexicana, creamy avocado sauce **\$11.25**

Dorado

grilled hand-line caught mahi mahi with shredded cabbage, creamy avocado sauce **\$11.75**

Camarones

sautéed shrimp, shredded cabbage, salsa mexicana, curry aioli **\$12.75**

❖ **Carne**

all-natural beef sautéed with red and green peppers, onions and topped with cotija cheese **\$11.75**

❖ **Pollo**

chile-rubbed, free-range chicken topped with cranberry slaw **\$10.75**

❖ **Carnitas**

all-natural shredded pork with cabbage, onion, cilantro **\$10.75**

Boniato

yams sautéed with mild chiles, onions and cotija cheese with creamy avocado sauce **\$9.75**

Hongo

organic portabella mushrooms sautéed with tomatoes, onions, guajillo chiles, cotija cheese (vegan w/o cheese) **\$10.75**

Guarniciones (sides)..... \$2.95 each

all sides are vegetarian

or choose 3 sides/3 tortillas \$7.25

Arroz verde con acelga

green rice with chard

Salsa de piña y jicama

pineapple and jicama salsa

Frijoles pintos enteros

whole pinto beans with cotija cheese

Ensalada de col y arandaños

red cabbage and cranberry slaw

Frijoles negros machacados

pureéd black beans with cotija cheese

Nopalito ensalada

nopal cactus, roasted corn, peppers, black beans and cilantro

Papas cocidas in crema

creamy chile mashed potatoes

Natural Foods • Local Foods • Global Foods

Promoting healthy and delicious food means fresh ingredients, hormone-free meats and seasonal organic produce from trusted and tested local and global sources.

All our food is prepared daily with love and care.

Look for these symbols to help make your choices

❖ meat is all-natural & drug-free

 sustainably caught

 is or can be made vegan

vegetarian dish

Favoritos de la Casa..... *traditional secrets from mainland Mexico*

Enchiladas - served with green rice and whole pinto beans

Queso	- 3 corn tortillas filled with cotija cheese in a chile-onion tomato sauce	\$10.75
❖ Pollo	- 3 corn tortillas filled with chicken in a verde sauce	\$11.75
❖ Mole	- 3 corn tortillas filled with chicken mole in a verde sauce	\$11.95
🌐 Mariscos	- 2 flour tortillas filled mahi mahi and shrimp in a creamy chipotle sauce	\$12.25
Mixta	- 1 queso, 1 pollo and 1 marisco enchilada	\$12.75

❖ Gorditas de puerco o pollo.....\$10.50

Two corn masa patties stuffed with shredded all-natural pork or free range chicken. Served with lettuce, sour cream, tomatillo sauce, guacamole and salsa mexicana.

Burrito vegetariano.....\$7.75

Sautéed organic yams, onions and peppers with rice, pinto beans, spinach and jack cheese. Served in a spinach flavored flour tortilla with lettuce, salsa mexicana and guacamole.

❖ Burrito de mole.....\$8.95

Free-range chicken in our house-made chocolate-chile sauce mixed with rice and pinto beans wrapped in a chipotle flavored flour tortilla. Served with salsa mexicana, lettuce and sour cream.

❖ Burrito de puerco, pollo o carne.....\$9.50

Natural shredded pork, free range grilled chicken or all-natural beef with rice and pinto beans wrapped in a traditional flour tortilla. Served with salsa mexicana, lettuce and guacamole.

Especiales de la Noche..... *more creations from 'Lupe y familia'*

Monday ❖ **Pollo en mole** Chicken thighs in a sauce of dried chiles, mexican chocolate, seeds, fruits and spices. Served with cranberry slaw, chile potatoes and tortillas.
\$13.95

Tuesday ❖ **Chile relleno tres quesos** Poblano chile stuffed with jack, cotija and queso fresco, dipped in egg batter and fried. Topped with a tomato-garlic sauce. Served with green rice, pureéd black beans and tortillas.
\$13.95

Wednesday **Creaciones de Ignacio** Chef Ignacio's latest creation.

Thursday ❖ **Carne asada** Grilled all-natural beef rubbed with garlic and oil. Served with a black bean/plum pureé, green rice, guacamole and tortillas.
\$14.95

Friday ❖ **Tamales** Two corn masa wrapped fillings steamed in corn husks. One all-natural shredded pork tamale and one cotija cheese tamale with onions and tomatoes. Served with green rice and pinto beans.
\$11.95

Saturday ❖ **Costillas en tamarindo** Half rack of pork ribs slow-cooked in a tamarind/ chipotle sauce. Served with pinto beans, cranberry slaw and tortillas.
\$16.25