

# MENU



AGUA VERDE CAFÉ

DINE IN & TAKE OUT EVERYDAY!

## APERITIVOS

**BASKET OF CHIPS & HOUSEMADE SALSA ... 5.50**

choice of verde, chipotle or diablito salsa

**GUACAMOLE & CHIPS ... 14.50**

avocado, onion, garlic, cilantro, serrano peppers, fresh lime juice

**ARROZ FRITO ... 9.50**

three panko crusted Mexican rice balls, stuffed with Oaxacan cheese, lime aioli, tomato sauce

**QUESABIRRIA (SPICY) ... 15**

two corn quesadillas filled with chili braised shredded beef, Oaxacan cheese, onion, cilantro, side of birria dipping broth

**NACHOS AGUA VERDE ... 15 With Chicken ... 20**

tortilla chips with melted cheese sauce, pinto beans, pickled jalapenos, sour cream, pico de gallo, queso cotija

## ENSALADA & SOPA

**ENSALADA PICARITA ... 14.50**

romaine lettuce, grilled corn, poblano peppers, red bell peppers, avocado, onion, cumin, black beans, lime and cilantro dressing, topped with tortilla strips Add Chicken ... 5.00 Add Shrimp ... 6.50

**POZOLE ROJO Cup ... 8.50 Bowl ... 13.50**

red chile broth with pork, hominy, cilantro, onions, cabbage, radish, oregano, sliced avocado

served with a tostada

## ENCHILADAS

served with our green rice & whole pinto beans

**BUTTERNUT SQUASH (VEGGIE) ... 19**

three corn tortillas filled with kabocha & butternut squash, topped with butternut squash sauce, sour cream, queso fresco, pomegranate & cilantro

**MOLE AMARILLO... 19**

three corn tortillas filled with yellow mole, braised pork, recado negro, hoja santa chimichurri

## BURRITOS... MAKE IT A BOWL!

served in flour tortillas with a side of chips

Add Small Guacamole ... 3.00

**VEGGIE BONIATO ... 16**

sautéed yams, roasted peppers & corn, jack & cheddar, pinto beans, rice, avocado crema, pico de gallo

**BRAISED BEEF... 16.50**

slow-braised beef, rice, pinto beans, cilantro, onions, jack & cheddar, avocado salsa

**POLLO ... 16.50**

shredded chicken tinga, jack & cheddar, rice, pinto beans, cilantro, onions, avocado salsa

**PUERCO ... 16**

pork carnitas, jack & cheddar, rice, pinto beans, cilantro, onions, cascabel chile salsa & avocado salsa

**BAJA ... 18.50**

panko breaded black cod, pico de gallo, red cabbage, chipotle mayo, rice, pinto beans

## TACOS DE LA CASA

3 tacos served on handmade corn tortillas with a side of corn tortilla chips or rice & beans

**BRUSSEL SPROUT ... 16**

crispy brussel sprouts, pickled shishitos, pepitas, queso fresco, habanero honey

**BONIATO ... 16**

sautéed yams, corn, roasted peppers, queso cotija, avocado crema, cilantro

**CARNITAS ... 16.50**

pork confit, cascabel chile salsa & avocado salsa, onions, cilantro

**SUADERO ... 17**

beef brisket confit, tomatillo-avocado salsa de molcajete, onions, cilantro

**POLLO ... 16.50**

chicken, onions, cilantro, radish, avocado salsa

**ROCKFISH ... 18**

seared adobo marinated wild rockfish, mango salsa, red cabbage, cilantro

**BAJA ... 18.50**

panko breaded wild black cod, chipotle mayo, pico de gallo, avocado, red cabbage

## QUESADILLAS

topped with sour cream, lettuce and pico de gallo

Add Guacamole small ... 3.00 large ... 9

Add Chicken or Pork ... 5.00

Add Brisket Suadero or Shrimp ... 6.50

**CORN MASA QUESADILLAS ... 12**

three handmade corn tortillas, Oaxacan cheese

**QUESADILLAS CON HONGOS ... 13**

three handmade corn tortillas, roasted mushrooms, epazote, Oaxacan cheese

**MACHETE ... 19.50**

thick handmade corn tortilla filled with suadero, Oaxacan cheese, peppers & smashed avocado, served with rice & beans

**QUESADILLA ... 11 With Chicken ... 16**

flour tortilla, monterey jack & Cheddar cheese

**MANGODILLA ... 14.50 With Chicken ... 19.50**

flour tortilla, mango, roasted poblano, green onions, monterey jack & cheddar cheese

## DESSERT

**Como la Flor ... 9.50**

strawberry tuiles, lemon-strawberry whipped mascarpone, candied rose petals

## BREAKFAST

10AM-NOON

### BREAKFAST TACOS

flour tortilla filled with scrambled eggs, monterey jack & cheddar cheese

**CHORIZO ... 5.50**

Brisket Suadero ... 6.50

### BREAKFAST BURRITOS

filled with scrambled eggs, crispy potatoes monterey jack & cheddar cheese

**CHORIZO** CHICO GRANDE  
... 8.50 ... 12.50

house-made chorizo, tomato, onions, cilantro

**SUADERO** ... 8.50 ... 12.50

beef brisket confit with tomato, onions, cilantro

**BONIATO VEGGIE** ... 8.50 ... 12.50

roasted red peppers, yams, corn, cilantro

## FIESTA BOXES TO GO ONLY

**GRANDE QUESADILLA BOX TO GO ... 23**

large flour tortilla quesadilla stuffed with Monterey Jack & Cheddar cheese served with a side of sour cream, pico de gallo & two salsas

Add Chicken or Pork ... 10.00 Add Brisket Suadero or Shrimp ... 13.00

**TACO BOX TO GO ... 60**

12 tacos served on handmade corn tortillas with a side of tortilla chips, salsas, rice & beans

**PICK ANY TWO (6 tacos per choice)**

chicken, pork, brisket suadero or boniato veggie



SCAN HERE TO  
ORDER ONLINE !!!

 Contain Gluten

Please note that any fried items are fried with shared oils. ~ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. ~ We use only Halal chicken & beef.



@AGUAVERDECASEATTLE  
#AGUAVERDECAFE

# DRINK MENU

DINE IN & TAKE OUT EVERYDAY!



**HOUSE DRAFT COCKTAILS DESIGNED BY @RUMBASEATTLE**

- Margarita Lima** 14  
Pueblo Viejo Blanco Tequila, triple sec, lime, simple syrup
- Prickly Pear Margarita** 14  
Pueblo Viejo Blanco Tequila, lime, prickly pear, simple syrup
- Paloma Margarita** 14  
Pueblo Viejo Blanco Tequila, grapefruit liqueur, lime juice, grapefruit, simple syrup
- Wild Flower** 14  
Los Vecinos Mezcal, Pueblo Viejo Blanco Tequila, ginger liqueur, hibiscus, lime, simple syrup
- Barbados Punch** 14  
Don Q Gold & Mt Gay Eclipse Rum, coconut water, lime, simple syrup

**SPECIALTY COCKTAILS**

- Mezcal Old Fashioned** 15  
Agave de Cortes mezcal, Don Fulano Reposado & Añejo, Angostura & Chocolate bitters, piloncillo
- Spiked Horchata** 15  
La Gloria Reposado, Cantera Negra Café Liqueur, creamy house-made horchata \*Contains Dairy & Almonds
- Skinny Margarita** 14  
Pueblo Viejo Blanco Tequila, triple sec, lime

## CERVEZAS

### Draft

- Modelo Especial 8
- Negra Modelo 8
- Bodhizafa IPA 8
- Michelada 9

### Bottled

- Corona (12oz) 7
- Pacifico (12oz) 7
- Upside Dawn Non-Alcoholic (12oz) 7
- Schilling Cider—Seasonal Flavor 7

## VINO

- Wycliff Brut Champagne 9.00/25.00 gls/btl
- CK Mondavi Pinot Grigio *California* 9.00/25.00
- CK Mondavi Cabernet Sauvignon *California* 9.00/25.00

## CAFÉ

	8oz	12oz	16oz
Americano	3.50	3.75	4.00
Latte	3.75	4.25	4.75
Horchata Latte	4.75	5.25	5.75
Cappuccino	4.50	5.00	5.50
Mexican Mocha	4.75	5.25	5.75
Mocha	4.50	5.00	5.50
Espresso	3.50		
Drip Coffee	3.00	3.25	3.50
Café con Leche	3.75	4.25	4.75
Chai	4.00	4.50	5.00
Mexican Chai (Horchata + Chai)	4.75	5.25	5.75
Hot Cocoa	3.75	4.25	4.75
Hot Tea	3.25	3.50	3.75
Extra Espresso Shot (2oz)			0.75
Flavors			0.50
Vanilla, Hazelnut, Caramel, Chocolate, Add Soy, Oat, or Coconut Milk			0.75

## SODAS

- Coke, Diet Coke, Sprite 3.50
- Mexican Coke Bottle, Jarritos Bottle 4.50
- Jarritos Mineral Sparkling Water 4.50
- San Pellegrino Can 4.00
- Bottled Water 2.50

## AGUAS FRESCAS

- Horchata (Rice, Almond, Cinnamon) 5.50
- Jamaica (Hibiscus) 4.50
- Limonada 4.50
- Strawberry Limonada 5.50
- Strawberry Horchata 6.50
- Iced Tea 4.00



**CANNED COCKTAILS TO GO ONLY!**  
\$14 EACH 8oz. CAN SERVES (2) COCKTAILS  
Lima, Prickly Pear, Wild Flower

**ASK YOUR SERVER ABOUT T-SHIRTS & GIFT CARDS!**

Sizes: S-2XL \$30  
Husky Purple, Prickly Pink, Skull Gray, Teal Margarita