SĀNTO AGAVĒ

ENTRADAS / APPETIZERS

MARIMBA DE TUETANO DE RES - 29
three roasted bone marrow bones, house-made corn tortillas, salsa roja, fresh herbs, lime.

GUACAMOLE - 16
mexican avocados, fresh tomato, queso fresco, fried tostada shells

CAMARONES ROCA - 25
tempura battered rock shrimp, lemon, siracha mayo, herb salad

ESQUITE DE MERCADO - 16
tender corn kernels, savory epazote broth, mayo, cheese, chile piquín, and lime

AGUACHILLE DE RIBEYE - 28
thin sliced seared ribeye, citrus, sesame soy sauce, avocado, cucumber, red onion, and serrano

DIP DE ALCACHOFA Y CANGREJO - 22
lump crab meat, artichoke hearts, three cheese blend, toasted crostini

EMPANADAS (2 PIEZAS) - 15
Choice of spicy beef or three-cheese, chile de árbol herb salsa | *hand made daily*

CHICHARRÓN* DE RIBEYE - 28
fried ribeye chunks, guacamole, salsa petrolea, house-made tortillas

CARPACCÉO DE RES* - 28
thinly sliced beef tenderloin, anchovy dressing, tomato, avocado, jalapeno, queso, crostini

COLIFLOR ROCA GOLDEN - 18
tempura battered cauliflower florets, lemon, siracha mayo, herb salad

PASTEL DE CANGREJO CHIPOTLE - 24
fried crab cake, chipotle mayo, herb salad, cilantro-mayo, pesto.

ENSALADA CÉSAR - 16
romaine lettuce, parmesan cheese, ciabatta croutons, house-made caesar dressing

SOPA DE TORTILLA - 16
slow simmered chicken broth, crispy tortilla strips, avocado, queso fresco, chille, and crema

TACOS FILET MIGNON - 21
grilled filet mignon, cheese-crusted corn tortillas, avocado, avocado sauce

BARRA FRÍA DE MARISCOS / RAW BAR

OYSTERS (6 PIEZAS) - 26
choice of daily market oysters, house sauce, ponzu sauce, cocktail sauce, fresh lemon

SASHIMI DE HAMACHI - 24
thin sliced yellowtail, ponzu, lemon, herb oil, crispy onion

BLUE FIN TUNA TOSTADAS - 22
buefin tuna, ponzu, kayabaki glaze, crispy tostados, chipotle aioli, crispy leek, cilantro

CÓCTEL DE CAMARÓN NEGRO - 26
chilled shrimp, soy vinaigrette, fresh lime, cucumber, red onion, cilantro, avocado.

AGUACHILE DE CAMARÓN - 25
raw shrimp, citrus-chile marinade, cilantro, serrano, cucumber, red onion, avocado, crispy tostados.

Please let us know if you have any food allergies.

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

SĀNTO AGAVĒ

FILETES AL CARBÓN DE MESQUITE / MESQUITE COAL-FIRED STEAKS

USDA PRIME CHARCOAL GRILLED STEAK

ALL STEAKS SERVED WITH
SALSA DE VINO TINTO A LA PIMIENTA

NEW YORK STRIP - 55
(12 OUNCES/340 GRAMS)

RIBEYE - 64
(14 OUNCES/400 GRAMS)

FILET MIGNON - 65
(9 OUNCES/255 GRAMS)

PORTERHOUSE - 135
(35 OUNCES/992 GRAMS)

TABLESIDE, FLAMBE MEZCAL, TEQUILA, OR BRANDY 8

CHEFS ENHANCEMENTS

Borracha Sauce Salsa de Habanero Negro 3
Martequilla de Mescal Martequilla de Trufa 3
Estilo Santo Agave Tuetano 10

TOMAHAWK FOR TWO - 200
(42 OUNCES/1200 GRAMS)

ELOTE DULCE CON CREMA TRUFADA

ENSALADA CESAR

HOUSE-MADE TORTILLAS

PURE DE PAPA NATURAL O JALAPENO

SERVED SLICED WITH TRIO OF SAUCES

DEL MAR / FROM THE SEA

CHILEAN SEA BASS - 55
pan seared, cauliflower puree, beurre blanc, herb oil

PULPO A LAS BRASAS - 39
char-grilled, sweet potato puree, arbor de chili vinagrette

SALMÓN A LAS BRASAS - 48
grilled roasted vegetables, dijon vinaigrette, charred lemon

COMPLEMENTOS / SIDES

ESPARRAGOS A LA PARRILLA - 12
grilled asparagus, olive oil, salt

VEGETABLES DEL DIA 12
seasonal vegetables, mustard vinaigrette

PAPA HORNO - 12
baked potato, sour cream, shredded cheese, bacon, chives

PURE DE PAPA - 12
mashed potatoes (plain or jalapeño)

MACARRONES TRES QUESOS - 12
three cheese blend, white truffle

ELOTE DULCE CON CREMA TRUFADA 12
sweet corn, truffle sauce, chíves.

TORRE DE PAPA - 12
shoestring fries, parmesan cheese, smoked paprika, truffle, chives