

SANTO AGAVÉ

SANTO BRUNCH EXPERIENCE

Inspired by Tradition. Elevated by Flavor.

BARRA FRÍA

OYSTERS: (1/2 DOZEN) - 24

Choice of daily market oysters, house sauce, ponzu sauce, cocktail sauce, fresh lemon | *Pai Pai, Chignon, Oishi*

SASHIMI DE HAMACHI - 24

Sliced yellowtail tuna, black salt, beet sprouts, chile serrano, extra virgin olive oil

TUNA TARTAR - 29

Bluefin tuna, burrata cheese, sweet chili sauces and soy sauce

BEEF TARTAR - 23

Filet mignon, dijon mustard, olive oil, english sauce

COCKTAIL DE CAMARÓN NEGRO - 25

Shrimp cocktail in black cocktail sauce with taquitos de papa

AGUACHILE DE CAMARÓN - 24

Raw shrimp marinated in lime, cucumber, cilantro, sal de colima, serrano pepper

AVOCADO TOAST + SALMÓN AHUMADO - 18

Brioche bread, avocado, with fresh goat cheese, dehydrated tomatoes, and smoked salmon



HUMMUS - 14

Garbanzo hummus with peanut sauce

BURRATA RELLENA DE APRICOT - 17

Apricot stuffed Burrata with apricot salad

CARPACCIO DE RES - 28

Beef carpaccio with dijon mustard and balsamic glaze

ENSALADAS

SANTO AGAVE SALAD - 21

Mixed fresh lettuces, shaved carrot, red pepper julienne, pistachio-crusted goat cheese, mango and lychee dressing



CAESAR SALAD - 16

Romaine lettuce, Parmesan cheese, croutons, Caesar dressing | *served tableside*

POSTRES

PAN DE ELOTE - 14

Mexican sweet corn cake

PERA AL VINO TINTO - 15

Pear in wine and cinnamon reduction sauce w/ vanilla ice cream



BRUNCH FAVORITES

Avocado Toast + Smoked Salmón - 28

Chilaquiles + Filet Mignon - 32

Enchiladas de Pato Confitado - 27

BARRA CALIENTE

MESTIZA HAUMADO TOAST - 16

Brioche bread, with plantain, bacon, red berry sauce, and strawberry

CHICHARRÓN DE RIB EYE - 28

Fresh house-made tortillas, fried ribeye chunks, made-to-order guacamole, salsa petrolera

HUEVOS DIVORCIADOS - 16

Eggs, tortilla, green salsa, red salsa, beans, onion, cilantro and queso fresco

HUEVOS RANCHEROS - 16

Eggs, tortilla, red salsa, beans, onion, cilantro, queso fresco and avocado

CHILAQUILES VERDES O ROJOS - 17

Crispy tortilla, sour cream, queso fresco, onion and cilantro with choice of red or green salsa

Additions: Pollo +9 | Huevos +6 | Filet Mignon +15

ENCHILADAS DE PATO CONFITADO - 27

Duck confit enchiladas in green sauce



FLAUTAS DE BARBACOA - 17

Beef barbacoa, tortilla, beans, green sauce, red sauce, cream, queso fresco, lettuce and cilantro

ENDIVIA SALAD - 16

Endive hearts, figs, arugula, cherry tomatoes, goat cheese, honey vinaigrette

BEEF CARPACCIO SALAD - 18

Roasted beet, pear, blue cheese crumbles, arugula, caramelized walnuts, mustard vinaigrette

MIL HOJAS DE CREPAS - 16

Layered crepe cake



= A SANTO AGAVE FAVORITE

SANTO AGAVĒ

BEVERAGES

MIMOSAS

Mimosa	12
Premium Mimosa	18
Bottomless Mimosa	29

Cranberry | Orange | Pineapple | Grapefruit

MOCKTAILS

Lavender - 8

Strawberry - 8

Mr. Green - 8

COCKTAILS

Michelada	12	Santo Agave	16
Guava Spritz	16	Paloma	16
Chingon Spritz	16	French 75	16
Aperol Spritz	15		

FLIGHTS

Margarita Flight	23	Tequila Flight	35
Cocktail Flight	22	<i>Ask about our premium flights</i>	

BRUNCH WINE

	GLASS	BOTTLE
BOUVET, <i>Brut</i>	16	48
TAITTINGER "LA FRANCAISE", <i>Brut</i>	27	120
DAOU, <i>Rosé</i>	14	40
DOMAINE CARNEROS, <i>Brut Rosé</i>	24	99
KIM CRAWFORD, <i>Sauvignon Blanc</i>	10	38

FRESH JUICES *Made Tableside*

Orange Juice	8
Golden Vida Elixer	14
Verde Vitality Press	14
Tropical Fuego Refresher	14

Add optional tequila or mezcal boost +8

COFFEE & TEA

Espresso	4
Americano	5
Cappuccino	6
Latte	6

Crafted with fresh ingredients. Designed for sharing.

@SantoAgaveAZ