



FOR THE TABLE 7

Tex-Mex Nachos \$18.00

chili con carne, queso, pico de gallo, guacamole, pickled red onion crema, pickled jalapeño

Mexican Shrimp Cocktail \$18.00

jumbo shrimp, clamato, cucumber, jalapeño, tomato, cilantro, fresh lime juice

Asada Fries \$17.00

fries, carne asada, pico de gallo, pickled jalapeño chipotle crema and Mexican crema

1551 Quesadilla AVAILABLE OPTIONS

flour tortilla, caramelized onion, monterey jack chihuahua cheese roasted poblano, pico de gallo, sour cream \$17.00

Chipotle Chicken Tinga: \$6.00

Pork Carnitas (Dairy): \$6.00

Shrimp* (Shellfish): \$8.00

Carne Asada: \$7.00

Mushrooms (Vegetarian): \$3.00

Queso Fundido AVAILABLE OPTIONS

blend of mexican cheese, cantina salsa, flour tortillas Substitute queso dip \$16.00

chorizo: \$3.00

mushrooms: \$3.00

Elote \$18.00

roasted corn, chipotle crema, cotija cheese, cilantro, tajin fresh lime

Table-Side Guacamole \$16.00

heaping portion of fresh avocado, tomato, cilantro and chips

FAVORITES 4

Enchiladas AVAILABLE OPTIONS

blend of cheese, red tomato or green tomatillo sauces, served with pickled red onion crema, cortina cheese, rice and \$15.00

refried beans Pork Carnitas: \$6.00

Carne Asada: \$8.00

Vegetable: \$5.00

Achiote Chicken:

\$6.00

Baja Shrimp: \$7.00

Burrito	AVAILABLE OPTIONS
Choice of protein: achiote chicken, carne asada, pork carnitas. Choice of sauce: red tomato or green tomatillo	\$22.00
	Chimi-Style: \$5.00
Tamales	\$20.00
This family recipe has been passed down for generations. Corn husks are topped with achiote chicken, carne asada or pork carnitas, refried beans, rice, crema, pico de gallo, cotija cheese	
Chips & Cantina Salsa	\$8.00
FAJITAS 1	
Fajitas	AVAILABLE OPTIONS
Choose 1: Adobo Chicken, Seared Steak, Marinated Mexican Shrimp, Vegetarian	\$27.00
	Make It for 2: \$49.00
SALADS & SOUP 4	
Mexican Chopped Salad	\$17.00
panela cheese, black bean, egg, roasted heirloom cherry tomato, pepita, bacon, avocado ranch dressing	
Chipotle Caesar	\$17.00
romaine, heirloom tomatoes, seasoned croutons, cotija cheese, pepitas, chipotle caesar dressing	
Tortilla Soup	\$13.00
pulled chicken, crispy tortilla, panela cheese, guajillo crema fresca, avocado	
Poblano Corn Chowder	\$12.00
bacon, grilled corn, onion, poblano pepper	
STREET TACOS 5	
Mahi Fish	\$21.00
cabbage slaw, chipotle crema	
Baja Shrimp	\$22.00
mexican beer battered shrimp, homemade pickled chili, cabbage, cilantro, chipotle crema	
Carne Asada*	\$22.00
avocado salsa, cheese, onion, cilantro, salsa verde, red onion	
Pork Carnitas	\$19.00
avocado salsa, pickled red onion	
Achiote Chicken	\$19.00
lettuce, pico de gallo, crema fresca	
DESSERTS 2	
Churros	\$14.00
cajeta, mexican chocolate sauce	

Icecream	\$8.00
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COCKTAILS 8

Mercado Margarita	\$16.00
jalapeño infused tequila, passionfruit, hibiscus-rosemary foam	
Spicy Snoopy	\$13.00
jalapeño infused tequila, Cointreau	
Ultimate AZ Cadillac	\$18.00
reposado tequila, arancello, grand marnier	
Street Side Mule	\$14.00
el jimador blanco, el silencio mezcal, pineapple-rosemary shrub, ginger beer	
Mezcal-Ita	\$16.00
el silencio mezcal, ancho reyes chili liquor, pineapple juice	
Funky Cacti	\$14.00
el jimador, aloe liquor, prickly pear purée	
Painkiller	\$17.00
diplomatico reserva, 8 year bacardi rum, pineapple juice, coconut cream	
Mango Chili Tea	\$14.00
Bacardi mango chili rum, lime juice, agave, iced tea	

DRAFT BEER 11

Dos XX Lager	\$6.00
Pacífico	\$6.00
Baja Blonde	\$7.00
Baja Negra	\$7.00
Baja IPA	\$7.00
OC Amber	\$7.00
OC Hefeweizen	\$7.00
Tower Station IPA	\$8.00
Church Music Hazy IPA	\$7.00
89Cantina Lager	\$6.00
Seasonal Tap	\$7.00

BOTTLE BEER 10

Corona	\$7.00
Coors Light	\$6.00
Mich Ultra	\$6.00
Sol	\$7.00
Estrella Jalisco	\$7.00
Victoria	\$7.00
Carta Blanca	\$7.00
Ration-Ale Hazy N/A	\$6.00
Ration-Ale Mexican Lager N/A	\$6.00
White Claw	\$5.00

BLANCO 16

Herradura	\$10.00
Don Julio	\$10.00
Patrón	\$11.00
Casamigos	\$13.00
Clase Azul	\$16.00
Cincoro	\$16.00
Teremana	\$10.00
Fortaleza	\$13.00
Casa Noble	\$10.00
Gran Platinum	\$32.00
Cazadores	\$9.00
Lobos 1707	\$10.00
Casa Dragones	\$21.00
Cabo Wabo	\$10.00
Cabal	\$14.00
Cuervo Traditional	\$10.00

REPOSADO 16

Casamigos	\$16.00
Cincoro	\$22.00
Clase Azul	\$28.00
Casa Noble	\$15.00
Herradura	\$12.00
Fortaleza	\$15.00
Cabo Wabo	\$12.00
Don Julio	\$12.00
Patrón	\$12.00
Cabal	\$16.00
Teremana	\$12.00
Lobos 1707	\$12.00
Cazadores	\$10.00
Reposado Rare	\$28.00
1942 Primavera	\$21.00
Cuervo Traditional	\$12.00

AÑEJO 17

Riazul	\$15.00
Azunia Black	\$22.00
Don Julio	\$15.00
Clase Azul	\$52.00
Herradura	\$13.00
Fortaleza	\$21.00
Teramana	\$14.00
Casa Noble	\$17.00
Casamigos	\$18.00
Cincoro	\$30.00
Don Julio 1942	\$32.00

Cazadores	\$12.00
Cabo Wabo	\$16.00
Gran Patrón Burdeos	\$92.00
Casa Dragones	\$28.00
Cabal	\$22.00
Patrón	\$15.00

EXTRA AÑEJO 13

Avion 44	\$35.00
Herradura Suprema	\$53.00
Tears of Llorona	\$32.00
Codigo 13 Year	\$450.00
Cincoro	\$222.00
Don Julio Real	\$56.00
Lobos 1707	\$32.00
Clase Azul Ultra	\$350.00
Gran Patrón Piedras	\$64.00
Casa Dragones Joven	\$62.00
Clase Azul Dia Los Muertos	\$95.00
Partida Elegante	\$58.00
Codigo 1530 Origen	\$92.00

CRISTALINO 4

Komos	\$26.00
Don Julio 70	\$18.00
1800	\$15.00
Herradura Ultra	\$16.00

MEZCAL 6

Vida	\$10.00
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Casamigos	\$16.00
Codigo 1530 Ancestral	\$31.00
Ilegal	\$12.00
Dos Hombres	\$15.00
Clase Azul	\$38.00

FLIGHTS 4

Crystal	\$25.00
cincoro, gran patron platinum, casa dragones, clase azul	
Reposado	\$28.00
1942 primavera, casa noble, reposado rare, cincoro	
Master	\$56.00
herradura suprema, casa dragones joven, don julio ultima reserva, tears of llorona	
Añejo	\$36.00
don julio 1942, riazul, azunia black, casa noble anejo	

SPECIALTY BEVERAGES 6

Coca-Cola Bottle	\$5.00
Sprite Bottle	\$5.00
Jarritos Soda	\$5.00
Sedona Spring Water	\$7.00
Sedona Sparkling Water	\$9.00
Topo Chico Mineral Water	\$5.00

CHIPS + 2 SALSAS 2

Salsas	
cantina, mild & chili de arbol, hot	
Traditional Guacamole	
jalapeno, tomato, cilantro, onion & fresh lime	

APPETIZER 3

Queso Fundito	
creamy cheese blend with roasted poblano & caramelized onions, topped with jalapeño & pico de gallo	

Ensalada

mixed greens, heirloom tomato, cucumber & pomegranate seeds, roasted pepitas, red onion with white balsamic vinaigrette

1551 Quesadilla

oaxaca cheese, roasted poblano peppers & sautéed onion folded into a flour tortilla served with tangy avocado crema orange-coriander sour cream & pico de gallo

ENTREES 3

Cheese (Vegetarian) Enchilada

with red and green sauce

Beef and Chicken Tacos

pico de gallo, radish & coriander crema

Vegetable Tamales

red & green sauce, topped with pico de gallo

DESSERT 1

Churros

tequila chocolate & mescal caramel dipping sauce

CLASSIC 89 BAR 4

Selection of Bottled Beer

Selection of Red and White Wine

Classic89 Margarita

lime

Funky Cacti Margarita

prickly pear

FUNKY CACTI BAR 5

Selection of Bottled Beer

Selection of Red and White Wine

Classic89 Margarita

lime

Funky Cacti Margarita

prickly pear

Rising Sun Margarita

passionfruit

ULTIMATE BAR 7

Selection of Bottled Beer

Selection of Red and White Wine

Classic89 Margarita

lime

Funky Cacti Margarita

prickly pear

Rising Sun Margarita

passionfruit

Cocktail Service From 89Agave's Main Bar

Champagne Toast

BREAKFAST 11

Fiesta Breakfast \$14.00

scrambled eggs with pico de gallo & cheddar cheese served with potatoes, bacon or sausage & flour tortillas

Breakfast Burrito \$11.00

eggs, potatoes, chihuahua cheese, cantina salsa choice of chorizo, bacon, sausage

Veggie Burrito \$11.00

jack fruit, potatoes, black beans, avocado salsa poblano peppers, onion, pico de gallo

Asada Ranchero \$16.00

carne asada, refried beans, chili verde & chili roja over-medium egg, corn tortilla chips, cotija cheese pico de gallo

Tostada de Aguacate (Avocado Toast) AVAILABLE OPTIONS

sour dough toast, fresh avocado, 2 fried eggs grilled tomato, chipotle crema \$14.00
Bacon: \$1.00

Bagel & Smoked Salmon \$15.00

smoked salmon, fiesta cream cheese, capers red onion, served with a side of seasonal fruit

Churro Waffle \$14.00

cinnamon & sugar waffle with fresh seasonal fruit prickly pear syrup & whipped butter

Abuela's Breakfast Tamales AVAILABLE OPTIONS

home-made tamales, scrambled eggs, chili verde pico del gallo and crema fresca \$14.00
Pork Carnitas: \$1.00

Power Parfait \$15.00

Vanilla yogurt, granola, almonds, agave nectar banana, fresh berries, goji berries, raisins, chia seeds

Sonoran Oatmeal \$10.00

choice of fresh berries, cranberries, walnuts OR brown sugar, raisins, butter

Breakfast Street Tacos

scrambled egg, cheese, flour tortilla, pico de gallo

AVAILABLE OPTIONS

\$7.00

Bacon: \$1.00

Sausage: \$1.00

BEVERAGES 7

Naked Green Machine Smoothie	\$4.00
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Simply Orange Juice	\$4.00
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Simply Apple Juice	\$4.00
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Whole Milk	\$3.00
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1% Milk	\$3.00
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Coffee	\$2.00
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Hot Tea	\$2.00
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EXTRAS 8

Breakfast Potatoes	\$5.00
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Seasonal Fruit	\$6.00
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2 Eggs any Style	\$4.00
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Sausage	\$6.00
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Bacon	\$6.00
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Chorizo	\$6.00
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Sourdough Toast	\$4.00
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Bagel & Cream Cheese	\$6.00
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