
AGAVE SEASONS

HAPPY HOUR

Monday – Friday
3:00PM - 6:00PM

AGAVE SEASONS

HAPPY HOUR

WHITE WINE \$6

White 150 cal per 6-oz glass

RED WINE \$6

White 150 cal per 6-oz glass

DRAFT BEER \$6

Coor light · XX lager · XX amber · H24 · Mango Cart · Tangerin

HOUSE MARGARITA \$8

El jimador silver · agave mix · fresh lemon · 160 cal

SKINNY MARGARITA \$9

El jimador blanco · fresh squeezed lime · agave · tajin 140 cal

DEALER'S CHOICE \$8

Vodka · gin · ron · tequila

CLASSIC OLD FASHION \$13

Bufalo trace · orange & angostura bitters

COCKTAILS \$8

BUTTERFLY BLISS

Bombay sapphire gin · lemon · 160 cal

SPARKLING COSMO

House vodka · orange liqueur · cranberry · prosecco · 150 cal

BOURBON ICED TEA

Jim beam kentucky straight bourbon whiskey · freshly brewed iced tea lemon mint · 180 cal

AGAVE SEASONS

HAPPY HOUR

STREET CORN ON THE COB

Charcoal grilled · epazote aioli worm salt · Tajin \$8

LOADED FRIES

Monterey jack cheese · Salsa verde · refri beans · pico de gallo · sour cream · queso fresco \$8

Add carnitas \$4 chicken \$ 6 steak \$8

CHILE VERDE TAQUITOS

Sour cream · pico de gallo · guacamole · green salsa \$12

CALAMARY

Fry calamari · jalapeños · arugula · aioli \$14

TOSTADA SHRIMP

Shrimp · avocado · cucumber chipotle alioli · macha sauce
\$14

TOSTADA FISH

Fish · avocado · cucumber chipotle alioli · macha sauce \$14

CHIPOTLE GLAZED BBQ BACK RIBS

Delicious baby back ribs · house-made bbq sauce · shoe-string fries \$14

SALMON TIRADITO

Cucumber · yellow tomato · olive oil · Arugula \$24