

MENU

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

ELOTE ... 8.50
grilled corn slathered with lime juice, mayonnaise, cotija, and chili powder, served with a charred lime

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

ENSALADAS

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**

CAESAR SALAD ... 14.50 
little gem greens, Caesar dressing, cotija cheese, fresh herbs, anchovy breadcrumbs, soft boiled egg
Add Chicken ... 5.00 Add Shrimp ... 6.50

ENCHILADAS

served with our green rice & whole pinto beans

ENCHILADAS ESTILO ESQUITES ... 19
three corn tortillas filled with street-style corn “Esquites,” queso fresco, cilantro, onions, sweet corn salsa, chili powder, Epazote

POLLO SUIZA ... 19
three corn tortillas filled with chicken, smothered with tangy tomatillo sauce, sour cream, cotija, cilantro

BURRITOS... MAKE IT A BOWL!

served in flour tortillas with a side of chips

Add Guacamole small ... 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

CAULIFLOWER ... 16
harissa-glazed cauliflower, queso fresco, fried nopales

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 STEAK ... 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

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 Suadero Steak 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, suadero steak or boniato veggie

QUESADILLAS

topped with sour cream, lettuce and pico de gallo

Add Guacamole small ... 3.00 large ... 9
Add Chicken or Pork ... 5.00
Add Suadero Steak 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 steak, 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

DONAS Y CREMA ... 9.50
brioche Donuts tossed in cinnamon sugar on chamomile custard

BREAKFAST

10AM-NOON

BREAKFAST TACOS

flour tortilla filled with scrambled eggs, Monterey Jack & Cheddar cheese

CHORIZO ... 5.50 

SUADERO STEAK ... 6.50 

BREAKFAST BURRITOS

filled with scrambled eggs, crispy potatoes, Monterey Jack & Cheddar cheese

	CHICO	GRANDE
CHORIZO 	... 8.50	... 12.50
house-made chorizo, tomato, onions, cilantro		

SUADERO STEAK 	... 8.50	... 12.50
beef brisket confit with tomato, onions, cilantro		

BONIATO VEGGIE 	... 8.50	... 12.50
roasted red peppers, yams, corn, cilantro		



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.



@AGUAVERDECAFESEATTLE
#AGUAVERDECAFE

DRINK MENU



DINE IN & TAKE OUT EVERYDAY!



HOUSE DRAFT COCKTAILS DESIGNED BY @RUMBASEATTLE

Margarita Lima	14
Pueblo Viejo Blanco tequila, lime, simple syrup, triple sec	
Prickly Pear Margarita	14
Pueblo Viejo Blanco tequila, lime, prickly pear	
Paloma Margarita	14
Pueblo Viejo Blanco tequila, grapefruit, simple syrup, lime juice, grapefruit liqueur	
Wild Flower	14
Pueblo Viejo Blanco tequila, Los Vecinos mezcal, 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	
Seasonal Slushies	15
Ask your server for rotating flavors	
Skinny Margarita	14
Pueblo Viejo Blanco tequila, lime, triple sec	

CANNED COCKTAILS TO GO ONLY!

\$14 EACH 8oz. CAN SERVES (2) COCKTAILS
Lima, Prickly Pear, Paloma, Wild Flower

CERVEZAS

Draft

Modelo Especial	8
Negra Modelo	8
Bodhizafa IPA	8
Michelada	9

Bottled

Corona (12oz)	7
Pacifico (12oz)	7
Dos Equis Amber (12oz)	7
Tecate Can (16oz)	8
Upside Dawn Non-Alcoholic (12oz)	7
Schilling Cider—Pineapple Passionfruit	7

VINO

	gls/btl
Wycliff Brut Champagne	9.00/25.00
CK Mondavi Pinot Grigio <i>California</i>	9.00/25.00
CK Mondavi Cabernet Sauvignon <i>California</i>	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

ASK YOUR SERVER ABOUT T-SHIRTS & GIFT CARDS!

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

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

