

MENU

VEGAN & VEGETARIAN

APERITIVOS

BASKET OF CHIPS... 6.00 **VEGAN or VEGETARIAN**

GUACAMOLE & CHIPS... 15.00 **VEGAN or VEGETARIAN**

avocado, onion, garlic, cilantro, serrano peppers,
fresh lime juice

NACHOS AGUA VERDE ... 15.00 **VEGETARIAN**

tortilla chips with melted cheese sauce, pinto beans,
pickled jalapenos, sour cream, pico de gallo, queso Cotija

ENSALADA

PICARITA SALAD ... 14.50 **VEGAN**

artisan mix, grilled corn, poblano peppers, cherry tomatoes, red
bell peppers, avocado, cumin, black beans, lime and cilantro dress-
ing, topped with tortilla strips

TACOS DE LA CASA

3 tacos served on handmade corn tortillas
with a side of chips or rice & beans

CAULIFLOWER ... 17.00 **VEGAN or VEGETARIAN**

harissa-glazed cauliflower, queso fresco, fried nopales

BONIATO ... 17.00 **VEGAN or VEGETARIAN**

sautéed yams, corn, roasted peppers, cotija cheese,
avocado crema, cilantro



AVAILABLE 11AM-CLOSE EVERYDAY!
ONLINE ORDERING AVAILABLE!

BURRITOS

served in flour tortillas with a side of chips
Add Guacamole small ... 3.00

VEGGIE BONIATO ... 17.00 **VEGAN or VEGETARIAN**

roasted peppers, yams, corn, Jack & Cheddar, rice,
pinto beans, avocado sauce, pico de gallo

QUESADILLAS

topped with sour cream, lettuce and pico de gallo
Add Guacamole small ... 3.00 Add Guacamole large ... 9.00

CORN MASA QUESADILLAS ... 13.00 **VEGETARIAN**

three handmade corn tortillas, Oaxacan cheese

QUESADILLAS CON HONGOS ... 14.00 **VEGETARIAN**

three handmade corn tortillas with roasted mushrooms,
Epazote, Oaxacan cheese

VEGGIE MACHETE ... 19.50 **VEGETARIAN**

handmade thick corn tortilla filled with boniato,
Oaxacan cheese, peppers & smashed avocado,
served with rice & beans (not served with quesadilla toppings)

QUESADILLA ... 12.00 **VEGETARIAN**

flour tortilla with Monterey Jack & Cheddar cheese

MANGODILLA ... 14.50 **VEGETARIAN**

flour tortilla, Monterey Jack & Cheddar cheese, mango,
poblano peppers, green onions

ENCHILADAS

served with our green rice & whole pinto beans topped with
cotija cheese

BUTTERNUT SQUASH (VEGGIE) ... 19.50

three corn tortillas filled with kabocha & butternut squash,
topped with butternut squash sauce, sour cream,
queso fresco, pomegranate & cilantro

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.



@AGUAVERDECAFESATTLE
#AGUAVERDECAFE

BEBIDAS

HOUSE DRAFT & SPECIALTY COCKTAILS

Upgrade your Margarita Add Chamoy & Tajin Rim Make Spicy	1.00 1.00	
Lima Margarita	14.50	
Pueblo Viejo Blanco Tequila, triple sec, Lime, simple syrup		
Prickly Pear Margarita	14.50	
Pueblo Viejo Blanco Tequila, Lime, prickly pear, simple syrup		
Paloma Margarita	14.50	
Pueblo Viejo Blanco Tequila, grapefruit Liqueur, Lime, grapefruit, simple syrup		
Wild Flower Margarita	14.50	
Los Vecinos Mezcal, Pueblo Viejo Blanco Tequila, ginger liqueur, hibiscus, Lime, simple syrup		
Skinny Margarita	14.50	
Pueblo Viejo Blanco Tequila, triple sec, Lime		
Mezcal Old Fashioned	15.50	
Agave de Cortes Mezcal, Don Fulano Reposado & Añejo Tequila, Angostura & chocolate bitters, piconcillo		
Spiked Horchata	15.50	
Rancho La Gloria Reposado Tequila, Cantera Negra Café Liqueur, creamy house-made horchata *Contains Dairy & Almonds		
Mexican Mule	15.50	
Angelisco Reposado Tequila, Bedford's Ginger Beer, Spiced Hibiscus, Spiced Syrup, Lime		
Mexican Coffee	15.50	
Angelisco Reposado Tequila, Marigold Infused Tequila, House-made Café de Olla		

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		
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)	4.50	5.25	5.75

AVAILABLE 11AM-CLOSE EVERYDAY!

CERVEZAS

Upgrade to Chamoy & Tajin Rim	1.00
Michelada	9.00
Fresh plant based classic mix chamoy & tajin rim, choice of Mexican beer	
Draft	
Modelo Especial	8.00
Negra Modelo	8.00
Bodhizafa IPA	8.00
Bottled	
Corona (12oz)	7.00
Pacifico (12oz)	7.00
Schilling Cider- Seasonal Flavor	7.00

VINO

Wycliff Brut Champagne	9.00/25.00
CK Mondavi Pinot Grigio California	9.00/25.00
CK Mondavi Cabernet Sauvignon California	9.00/25.00

CANNED COCKTAILS TO GO ONLY!

\$14.50 EACH 8oz. CAN SERVES (2) COCKTAILS

Lima, Prickly Pear, Paloma, Wild Flower

Extra Espresso Shot	0.75
Flavors	0.50
Vanilla, Caramel, Chocolate sauce	
Sub Soy, Oat, or Coconut Milk	0.75

Sodas

Coke, Diet Coke, Sprite	3.50
Mexican Coke Bottle	4.50
Jarritos Bottle	4.50
Jarritos Mineral sparkling water	4.50
San Pellegrino Can (Blood Orange or Limonata)	4.00
Bottled Water	2.50

Agua 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