

MARINA CANTINA

AGUA VERDE CAFÉ

APERITIVOS

BASKET OF CHIPS and salsa... 4.50

GUACAMOLE & CHIPS... 11.00

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

ELOTE ... 7.50

grilled corn on the cobb, mayo, cotija, chile powder, charred lime

CEVICHE ROJO (SPICY)... 16

wild caught Mahi Mahi, ancho citrus marinade, habanero, avocado, watermelon radish, cilantro
served with house made tostadas

QUESADILLAS

topped with sour cream, lettuce and pico de gallo

Add Guacamole small ... 2.50 Add Guacamole large ... 6.50

Add Chicken... 5.00 Add Carne... 6.00

QUESADILLA ... 9.50 With Chicken ... 14.00 🌱

flour tortilla with Monterey jack & cheddar cheese

MANGODILLA ... 12 With Chicken ... 17 🌱

quesadilla with mango, poblano peppers, green onions

VEGGIE QUESADILLA ... 12 With Chicken... 17 🌱

flour tortilla, Monterrey Jack & Cheddar cheese, mushroom "chorizo", epazote

ENSALADAS

Add Chicken... 5.00 Add Carne... 6.00

PICARITA SALAD ... 12.50 With Chicken... 17.50

romaine lettuce, grilled corn, poblano peppers, red bell peppers, avocado, cumin, black beans, lime and cilantro dressing, topped with tortilla strips

TACOS DE LA CASA

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

BONIATO ... 14.50

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

TRADITIONAL CARNITAS ... 15.00

pork confit, cilantro, onion, cascabel chile salsa & avocado salsa

POLLO ... 15.50

grilled chicken, onions, cilantro, radish, avocado salsa

CARNE ... 16.00

grilled steak, onions, cilantro, radish, avocado salsa

ROCKFISH ... 16.50

rockfish marinated in an adobo sauce, topped with a fresh mango salsa, red cabbage, cilantro

BAJA ... 16.50 🌱

panko breaded cod, chipotle mayo, pico de gallo, avocado, red cabbage

BURRITOS

served in flour tortillas with a side of chips

VEGGIE HONGO ... 14.50 🌱

mushroom "chorizo", potatoes, queso, guacamole, rice, pinto beans, cilantro, onions, avocado crema

VEGGIE BONIATO ... 14.50 🌱

roasted peppers, yams, corn, queso, guacamole, rice, pinto beans, avocado sauce, pico de gallo

BRAISED BEEF ... 15.50 🌱

slow-braised beef, guacamole, queso, rice, pinto beans, cilantro, onions

POLLO ... 15.00 🌱

chicken with tomato and onions, guacamole, queso, rice, pinto beans, cilantro, onions

PUERCO ... 14.50 🌱

pork with tomato and onions, guacamole, queso, rice, pinto beans, cilantro, onions

BAJA... 16.50 🌱

panko breaded cod, chipotle mayo, pico de gallo, avocado, red cabbage

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.



Contain Gluten



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#AGUERVERDECAFE



BEBIDAS

COCKTAILS & MORE

LCB will temporarily allow Spirits, Beer, Wine Restaurant license holders to sell closed, bottles or cans of beer, wine and spirits – in combination with the sale of to-go food or by delivery. This change only applies to sales of alcohol that includes the purchase of food. Please have your ID available.



IN HOUSE DRAFT COCKTAILS DESIGNED BY @RUMBASEATTLE

Margarita Lima	13.00
Pueblo Viejo Blanco tequila, fresh lime, triple sec	
Prickly Pear Margarita	13.00
Pueblo Viejo Blanco tequila, fresh lime, prickly pear	
Paloma Margarita	13.00
Pueblo Viejo Blanco tequila, fresh grapefruit, lime juice, grapefruit liqueur	
Wild Flower	13.00
Pueblo Viejo Blanco tequila, Los Vecinos mezcal, ginger liqueur, hibiscus, fresh lime	
Barbados Punch	13.00
Bacardi Añejo & Mt Gay Black Barrel rum, fresh cracked coconut water, fresh lime	

TO-GO CANNED COCKTAILS ONLY!

(\$12.50) EACH 8oz. CAN SERVES (2) COCKTAILS
(\$18) EACH 12oz. CAN SERVES (3) COCKTAILS

CERVEZAS

Draft

Negra Modelo (16oz)	6.50
Modelo Especial (16oz)	6.50
Seasonal (16oz)	7.00
Michelada	8.50

Bottled

Corona (12oz)	6.00
Pacifico (12oz)	6.00
Dos Equis Amber (12oz)	6.00
Tecate Can (16oz)	6.50



VINO – WINE

Bubbles	gls/btl
Wycliff Brut Sparkling	8.00/23.00
White	gls/btl
CK Mondavi 2017 Pinot Grigio, <i>California</i>	8.00/23.00
Red	gls/btl
CK Mondavi 2017 Cabernet Sauvignon, <i>California</i>	8.00/23.00

SODAS

Coke, Diet Coke, Sprite	3.50
Mexican Coke, Jarritos Bottle	4.50
San Pellegrino Can	4.00

House-Made Agua Frescas

Horchata (Rice, Almond, Cinnamon)	5.00
Jamaica (Hibiscus)	4.00
Limonada	4.00
Strawberry Limonada	5.00
Strawberry Horchata	5.50
Iced tea	3.50



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