

# AGUA VERDE CAFÉ

## DINE IN & TAKE OUT MENU

### APERITIVOS

BASKET OF CHIPS ... 6.00 🌿

choice of Verde (mild), Chipotle (sweet & smokey), or Diablito (Spicy)

GUACAMOLE & CHIPS ... 12.00 🌿

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

QUESABIRRIA (Spicy) ... 16.25

two corn quesadillas filled with chili braised shredded beef, Oaxacan cheese, onion, cilantro, side of birria dipping broth

NACHOS AGUA VERDE ... 15.25 🌿

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

WITH CHICKEN ... 5.00

ELOTE ... 8.75 🌿 (can be Vegan)

grilled corn on the cob, mayo, queso Cotija, chile powder, charred lime

TAQUITOS DE POLLO ... 13.50

three crispy corn tortillas filled with chicken and topped with lettuce, pico de gallo & sour cream

### BURRITOS – MAKE IT A BOWL!

served in flour tortillas with a side of chips

ADD SMALL GUACAMOLE ... 3.00

VEGGIE BONIATO ... 17.25 🌿 🌿 (can be Vegan)

yams, roasted peppers & corn, queso, rice, pinto beans, avocado crema, pico de gallo

CARNE ... 17.75 🌿

flank steak, queso, rice, pinto beans, cilantro, onions, avocado salsa

POLLO ... 17.75 🌿

chicken with tomato and onions, queso, rice, pinto beans, cilantro, onions, avocado salsa

PUERCO ... 17.25 🌿

pork confit, onions, cilantro, queso, rice, pinto beans, avocado salsa

BAJA ... 19.75 🌿

panko breaded black cod, pico de gallo, red cabbage, chipotle mayo, rice, pinto beans

### ENSALADAS

ENSALADA PICARITA ... 15.00 🌿 (can be Vegan)

green leaf lettuce, grilled corn and poblano pepper mix, cherry tomatoes, red bell peppers, avocado, cumin, black beans, lime and cilantro dressing, topped with tortilla strips

ADD CHICKEN ... 5.00 ADD SHRIMP ... 6.50

### TACOS DE LA CASA

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

BONIATO ... 17.25 🌿 (can be made Vegan)

sautéed yams, roasted peppers & corn, queso Cotija, cilantro, avocado crema

CAULIFLOWER ... 17.25 🌿 (can be made Vegan)

harissa-glazed cauliflower, queso fresco, fried nopales

CARNITAS ... 17.75

pork confit, cilantro, onion, radish, cascabel chile salsa, avocado salsa COSTRA STYLE (FRIED CHEESE) ... 1.00

CARNE ... 18.25

flank steak, pickled onion, radish, cilantro, morita salsa COSTRA STYLE (FRIED CHEESE) ... 1.00

POLLO ... 17.75

grilled chicken, onions, cilantro, radish, avocado salsa COSTRA STYLE (FRIED CHEESE) ... 1.00

ROCKFISH ... 19.75

seared adobo marinated wild Rockfish, mango salsa, red cabbage, cilantro

BAJA ... 19.75 🌿

panko breaded wild Black Cod, Chipotle mayo, red cabbage, avocado, pico de gallo

🌿 Contain Gluten 🌿 Vegetarian 🌿 Vegan

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 food borne illness.

We use only Halal chicken.

### ENCHILADAS

served with our green rice & whole pinto beans

ENTOMATADAS ... 19.75

three corn tortillas filled with spinach, zucchini, tomato, Oaxacan cheese and onion, topped with house-made tomato sauce, queso fresco, sour cream & green onions

POLLO MOLE ENCHILADAS ... 19.75

three corn tortillas filled with shredded chicken, topped with mole sauce, sour cream, radish & sesame seeds

### QUESADILLAS

topped with sour cream, lettuce, and pico de gallo

ADD SMALL/LARGE GUACAMOLE ... 3.00/9.00

ADD CHICKEN OR PORK ... 5.00

ADD STEAK OR SHRIMP ... 6.50

QUESADILLA ... 12.25 🌿 🌿

flour tortilla filled with Monterey Jack & cheddar cheese

MANGODILLA ... 14.25 🌿 🌿

flour tortilla filled with Monterey Jack & cheddar cheese, mango, poblano peppers, green onions

CORN MASA QUESADILLAS ... 13.25 🌿

three handmade corn tortillas, filled with Oaxacan Cheese

MACHETE ... 20.00

thick madmade corn tortilla filled with steak, Oaxacan cheese, corn and pepper mix & smashed avocado, served with rice & beans \*not served with quesadilla toppings

VEGGIE MACHETE ... 19.25 🌿

thick madmade corn tortilla filled with yams, Oaxacan cheese, corn and pepper mix & smashed avocado, served with rice & beans \*not served with quesadilla toppings

TÉTELAS ... 15.00 🌿

two triangle stuffed corn masa pockets filled with mushroom, onion, Oaxacan cheese, bean sauce, sour cream and fresno chiles \*not served with quesadilla toppings

### DESSERT

COCONUT FLAN ... 8.75

traditional Mexican egg custard, topped with toasted coconut shavings



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### BREAKFAST TACOS

Flour tortilla filled with scrambled eggs, Monterrey Jack & Cheddar Cheese

\*available until noon

CHORIZO ... 6.25 🌿

CARNE ... 7.25 🌿

### BREAKFAST BURRITOS

Filled with scrambled eggs, crispy potatoes, Monterey Jack & Cheddar Cheese

\*available until noon

CHORIZO ... 9.25 / 13.25  
Chico / Grande

house-made chorizo, pico de gallo

CARNE ... 9.25 / 13.25

flank steak, pico de gallo

POLLO ... 9.25 / 13.25

chicken, pico de gallo

BONIATO VEGGIE ... 9.25 / 13.25  
(can be made Vegan)

yams, roasted red peppers, corn, cilantro

### FIESTA BOXES

\*ONLY AVAILABLE FOR TO GO

GRAND QUESADILLA BOX TO GO ... 25.00

large flour tortilla quesadilla filled with Monterey Jack & Cheddar cheese served with a side of sour cream, pico de gallo & two salsas

ADD CHICKEN OR PORK ... 10.00

ADD STEAK OR SHRIMP ... 13.00

TACO BOX TO GO ... 67.50

12 tacos served on handmade corn tortillas with a side of tortilla chips, 4 salsas, rice & beans

PICK ANY TWO (6 tacos per choice)  
chicken, pork, flank steak, or boniato veggie

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ONLINE  
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# AGUA VERDE CAFÉ

## DRINK MENU

### HOUSE COCKTAILS

#### Margaritas

House-made Chamoy & Tajin Rim ... 1.00 Make spicy ... 1.00

Lima Margarita ... 14.50  (8oz can to-go)

Pueblo Viejo Blanco Tequila, triple sec, lime, simple syrup

Prickly Pear Margarita ... 14.50  (8oz can to-go)

Pueblo Viejo Blanco Tequila, prickly pear, lime, simple syrup

Paloma Margarita ... 14.50  (8oz can to-go)

Pueblo Viejo Blanco Tequila, grapefruit liqueur, lime, grapefruit, simple syrup

Wild Flower Margarita ... 14.50  (8oz can to-go)

Los Vecinos Mezcal, Pueblo Viejo Blanco Tequila, ginger liqueur, lime, hibiscus, simple syrup

Skinny Margarita ... 14.50

Pueblo Viejo Blanco Tequila. Triple sec, lime

#### Specialty Cocktails

Mezcal Old Fashioned ... 16.00

Agave de Cortes Mezcal, Don Fulano Reposado & Añejo Tequila, Angostura & Chocolate bitters, piloncillo

Spiked Horchata ... 15.50

Rancho La Gloria Reposado Tequila, Centera Negra Café Liqueur, creamy house-made horchata

**\*Contains Dairy & Almonds**

Mule de Verano ... 15.50

Tamarind infused Tequila, Bedford's ginger beer, house-made guava pureé, agua de tamarindo, lime

Cafe Citrico ... 15.50

Angelisco Reposado Tequila, marigold infused tequila, citrus café de olla. served hot or cold

Michelada ... 11.00

Fresh plant based classic mix, chamoy & Tajin rim, choice of Mexican Beer

### CERVEZAS

#### Draft

Modelo Especial ... 8.00

Negra Modelo ... 8.00

Bodhizafa IPA ... 8.00

#### Bottled

Corona ... 7.00 (12oz)

Pacifico ... 7.00 (12oz)

Corona Non-Alcoholic ... 7.00 (12oz)

Schilling Cider ... 7.00 (12oz)

Seasonal Flavor

### VINO

#### Bubbles glass / bottle

Wycliff Brut | Sparkling ... 9.00 / 25.00

#### White glass / bottle

CK Mondavi | Pinot Grigio, CA ... 9.00 / 25.00

#### Bubbles glass / bottle

CK Mondavi | Cabernet Sauvignon, CA ... 9.00 / 25.00

### SODAS

Coke, Diet Coke, Sprite ... 3.50

Mexican Coke, Jarritos Bottle ... 4.50

San Pellegrino Can  
(Blood Orange or Limonata) ... 4.00

Jarritos Mineral Sparkling Water ... 4.50

Bottled Water ... 2.50

### HOUSE-MADE AGUA FRESCAS

Horchata (rice, almonds, cinnamon) ... 5.50

Jamaica (hibiscus) ... 4.50

Limonada ... 4.50

Strawberry Limonada ... 5.50

Strawberry Horchata ... 6.50

Iced Tea ... 4.00

### 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		
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

#### Extras

Extra Espresso shot ... 0.75

#### Flavors (reg / sugar free)

Vanilla, Caramel, Cinnamon syrup ... 0.50

#### Milk Substitution

Soy, Oat, or Coconut milk ... 0.75