

# DINNER MENU: Available from 4pm

## SMALL PLATES

### Queso Fundido *GF* \$ 20

A blend of melted cheeses with roasted jalapeños, caramelized onions, and chorizo. Served hot with house-made chips

### Chicken Flautas *GF* \$ 20

Crispy rolled corn tortillas filled with seasoned shredded chicken, topped with lettuce, tomato, cheese, and sour cream

### Tequila-Lime Shrimp *GF* \$ 24

Grilled shrimp marinated in tequila and fresh lime, served with a smoky chipotle aioli for dipping

### Papas Bravas *GF, VE* \$ 18

Crispy golden potatoes tossed in a smoky chipotle sauce, finished with a drizzle of crema

### Plantain & Black Bean Bites *GF, VE* \$ 18

Fried plantain bites topped with black bean puree, carrot & onion puree, steam veggies, and a drizzle of vegan sauce

## MAINS

Served with a side of Mexican rice

### Carne Asada *GF, DF* \$ 40

Grilled steak marinated in lime, garlic, and herbs, served with a side of fresh chimichurri

### Enchiladas *GF* \$ 26

Your choice of seasoned beef or chicken rolled in corn tortillas, topped with savory tomato sauce, melted cheese, sour cream, and a side of fresh pico de gallo

### Fish Veracruzano *GF, DF* \$ 40

Perfectly grilled local fish served over a classic Veracruz-style sauce of tomatoes, olives, and capers

## TACOS & NACHOS

Order as three tacos or personal nachos  
Tacos served with a side of Mexican rice

### Carne Asada *GF* \$ 32

Grilled steak topped with sautéed onions, fresh cilantro, and a drizzle of crema

### Pollo Tinga *GF* \$ 26

Shredded chicken simmered in a smoky chipotle-tomato sauce, finished with crema and cotija cheese

### Cochinita Pibil *GF, DF* \$ 26

Slow-roasted Yucatán-style pork marinated in achiote and citrus, topped with pickled red onions

### Camarón *GF, DF* \$ 32

Chili-lime grilled shrimp paired with fresh pineapple salsa and chopped cilantro

### Baja Fish \$ 32

Local fish, beer-battered or pan-seared, topped with cabbage slaw, chipotle mayo, and fresh lime

### Vegetarian *GF, VE* \$ 20

Grilled zucchini, peppers, and mushrooms finished with chipotle crema and cotija cheese

## BEACH CLUB FAVORITES

### Chicken Wings \$ 18

### Popcorn Chicken \$ 18

### Coconut Shrimp \$ 30

### Spicy Fried Chicken Sliders \$ 28

### French Fries *GF, DF, VE* \$ 8

### Sweet Potato Fries *GF, DF, VE* \$ 8

## SIDES - \$8

Add sides to any dish,  
or mix and match for a shareable plate.

### Charro Beans *GF, DF*

Slow-cooked pinto beans simmered with bacon, onion, tomato, and warm spices

### Calabacitas con Elotes *GF, VE*

Sautéed zucchini and sweet corn tossed with herbs and melted cheese

### Cho Cho al Ajillo *GF, VE*

Local chayote squash sautéed in garlic butter with a hint of chili

### Elote (Street Corn) *GF, VE*

Grilled corn on or off the cob, slathered with chipotle mayo, cotija cheese, and fresh lime

### Mexican Rice *GF, DF, VE*

Fluffy tomato-garlic rice seasoned with traditional spices

## DESSERTS - \$8

### Tres Leches Cake

Light sponge cake soaked in three milks, topped with whipped cream

### Perfect Coconut Pie

Smooth, creamy coconut custard filling baked in a buttery crust

### Brownie a la Mode

Chocolate brownie served with vanilla ice cream

### Key Lime Pie

Tangy key lime filling, a toasted crust, and whipped cream



# AGAVE

RESTAURANT + LOUNGE

## SIZZLING FAJITAS

*Our signature platters!*

All fajitas are served sizzling with sautéed onions and peppers, house-made flour tortillas, and a side of Mexican rice

Chicken Fajitas - \$30

Steak Fajitas - \$40

Shrimp Fajitas - \$40

Combo Fajitas - \$40

Vegetarian Fajitas - \$24

## TACO BOARD \$50

Sharable for 2 Persons

4 corn tortillas, 4 crispy corn shells, 4 flour tortillas, chicken, ground beef, refried black beans, pico de gallo, pineapple salsa, cilantro aioli, cheddar cheese, lettuce, jalapeños, and lime wedges.

PRICES IN BELIZE DOLLARS. GENERAL SALES TAX (GST) INCLUDED. TIP/GRATUITY NOT INCLUDED.

Menu Notes: GF - Gluten Free | DF - Dairy Free | VE - Vegetarian | We use vegetable oil in our fryer.



PLACENCIA BEACH CLUB  
OPEN DAILY AT 10AM - 10PM

SCAN THE CODE TO LEAVE US YOUR  
REVIEW ON GOOGLE

## THE CLASSIC

Glass / Pitcher  
\$20 / \$70

### El Clásico de Agave

The timeless classic. Fresh lime, smooth tequila, and sea salt for the perfect sip

Blanco Tequila | Lime | Triple Sec | Sugar Syrup

Flavors: strawberry, mango, coconut, tamarind, jalapeño

## TIMELESS FAVORITES \$20

### Agua Ranchera

Ultra-refreshing tequila cooler with lime and sparkling soda. Pure, light, and thirst-quenching

Blanco Tequila | Lime | Soda Water

### Mexican Moscow Mule

Ginger beer and tequila for a spicy, invigorating twist on the classic mule

Blanco Tequila | Lime | Sugar Syrup | Ginger Beer

## SPICED MARGARITAS \$24

### Pepino Picante

Bright cucumber refreshment with a jalapeño kick. Cool meets caliente

Blanco Tequila | Lime | Cucumber | Jalapeño | Triple Sec

### Fuego Tropical

Sweet ripe mango and fiery habanero deliver a bold tropical Belizean heat

Gold Tequila | Lime | Mango Purée | Habanero

### Margarita Maya

Earthy tamarind and smoky chile deliver layered, adventurous spice

Gold Tequila | Lime | Tamarind | Chile | Triple Sec



**AGAVE**  
RESTAURANT + LOUNGE



**CINCORO™**  
*Tequila*

**THE AGAVE**  
Oaxacan Gold

Ultra-premium and flawlessly balanced. Cincoro Reposado and Grand Marnier bring rich depth and elegance to this elevated classic

Cincoro Reposado | Grand Marnier  
Lime | Sugar Syrup | Orange Bitters

**\$80**

## SIGNATURE COCKTAILS \$40

### La Lolita

Reposado tequila, honey, and lime with aromatic bitters. Smooth, sultry, and refined

Patrón Reposado | Lime | Honey Syrup | Bitters

### Mexican Firing Squad

A classic Mexican cocktail with lime, grenadine, and bitters for bold, balanced flavor

Patrón Silver | Lime | Grenadine | Bitters

### Oro Viejo Old Fashion

Aged tequila old fashioned with bitters and orange—rich, timeless, and smooth

Patrón Añejo | Bitters | Sugar Syrup | Orange

### Bourbon Smash

Mint, lime, and reposado tequila with a smooth bourbon float. A lush, layered refresher

Patrón Reposado or Añejo | Lime | Sugar Syrup | Mint  
Maker's Mark Float

## Happening Weekly Only at Agave



*Tequila Notes*



**Blanco**  
un-aged & bottled  
within 2 months



**Reposado**  
aged 2-12 months  
in oak barrels



**Añejo**  
aged 1-3 years  
in small oak barrels

#### HOW TO CHOOSE:

Blanco is more harsh with the bold flavors of the distilled agave up front, while reposado and añejo are smoother, subtler, and more complex.



**AGAVE**  
RESTAURANT + LOUNGE

## TEQUILAS

### HOUSE

Casco Viejo Silver  
Casco Viejo Gold

### PREMIUM

1800 Blanco  
1800 Reposado  
1800 Añejo  
Mayorazgo Plata  
Campo Azul Diamante  
Código 1530 Blanco  
KAH Tequila Blanco  
FIN Tequila Blanco

### TOP-SHELF

Patrón Silver  
Patrón Reposado  
Patrón Añejo  
Casamigos Blanco  
Casamigos Reposado  
Casamigos Añejo  
Xicote Blanco  
Cincoro Reposado  
Cincoro Añejo

### MEZCAL

Alipus Joven  
Los Danzantes Joven

## TEQUILA SHOTS

**2oz Shot of Choice**

Ask your server or bartender for your preferred tequila and pricing