

Appetizers

TRES SALSA

flight of our house made salsas
cantina (mild) / salsa verde (medium) / salsa del arbol (hot)

SONORAN GUACAMOLES

heaping portion of fresh avocado, tomato, lime, jalapeno,
& cilantro served with house seasoned chips 10

TOP IT OFF: PANELLA CHEESE 3 / ELOTE 3

CHILI CON QUESO

rich and creamy queso made with roasted hatch green
chilies & caramelized onions, finished with shredded
monterrey jack, fresh pico de gallo, pickled jalapenos
& chorizo spice dusted tortilla chips 15

ADD HOUSE-MADE CHORIZO 5

1551 QUESADILLA

monterrey jack cheese, caramelized onion, fire roasted
poblano pepper folded into a handmade flour tortilla
& grilled to perfection. served with pickled bermuda
onions, pico de gallo, avocado crème, coriander sour
cream, seasoned corn 16

ADD CHICKEN VERDE 6 / BEEF AHOBADA 7 / PORK CARNITAS 6 / SHRIMP 8

VEGGIE QUESADILLA

choice of 1 served with pico de gallo, avocado crème,
coriander crème & seasoned corn 16

SPINACH TORTILLA / monterrey jack cheese, portobello
mushrooms & bermuda onions

SQUASH BLOSSOM / monterrey jack cheese, green onion
& shredded lettuce

Soup / Salad

ANCHO CAESAR

crisp romaine, cotija cheese, heirloom cherry tomatoes,
green onions, pepitas, chili spiced croutons with
89Agave's spicy ancho chili caesar dressing 14

ADD CHICKEN 7 / CARNE ASADA 9 / GRILLED SALMON 10

FRESH GREEN SALAD

mixed greens, manchego cheese, & pomegranate seeds,
diced avocado, roasted pepitas, red onion, cucumber
& home-made white balsamic vinaigrette 14

ADD CHICKEN 7 / CARNE ASADA 9 / GRILLED SALMON 10

CHEF'S HOME-STYLE CHICKEN SOUP

chicken thigh served in a chili broth with queso fresco,
diced avocado, fresh vegetables, & finished with a lime
wedge & cilantro over the top 8

Drinks

SIGNATURE MARGARITAS

CLASSIC 89

El Jimador Blanco, orange liqueur, lime juice
agave nectar 10

RISING SUN

Espolon Blanco, orange liqueur, passionfruit puree
lime juice, agave nectar 14

FUNKY CACTI

El Jimador Blanco, Herbal Liqueur, prickly pear puree,
lime juice, agave nectar 14

ULTIMATE CADILLAC

Espolon Blanco Tequila, orange liqueur, lime juice
agave nectar, gran marnier 17

JALAPENO

house-infused jalapeno tequila, lime juice
& agave nectar 12

BOTTLED BEER

Corona 7
Michelob Ultra 6
Oak Creek Amber 6
ACE Cider Apple 6
Beck's N/A 6
Coors Light 6
Bud Light 6
Mas Agaves Seltzer 6

DRAFT BEER

Tower Station IPA 8
WOW Wheat Ale 7
Kilt Lifter 7
Lumberyard Hef 7
Hazy IPA 7
Pumpkin Porter 7
Baja Blonde 7
Modelo Negra 7
Dos XX Lager 6
Pacifico 6
89Cantina 6

Dessert

CHURROS

traditional mexican fried pastry with cream cheese filling,
rolled in cinnamon and sugar, served with mexican
chocolate sauce & caramel dipping sauce 9

CHOCOLATE BUÑUELOS & VANILLA ICE CREAM

crispy chocolate tortillas, tossed in cinnamon-sugar,
topped with vanilla ice cream & home-made chocolate
sauce 9

MEXICAN VANILLA AND STRAWBERRY PANNA COTTA 9





• inhale *tacos*
exhale *negativity* •

Favorites

ORIGINAL MEXICAN TACOS

choice of 3 double stacked corn tortillas, balanced with fresh garden vegetables & authentic mexican protein 18

PORK CARNITAS / pickled red onion, pineapple puree & cilantro

CHICKEN VERDE / pico de gallo, radish, & cilantro

BEEF MACHACA / pickled red onion, & cilantro

MAHI FISH / grilled white fish, cabbage slaw, chipotle aioli & cilantro

RED ROCK BURRITO

handmade flour tortilla stuffed with chicken verde, beef machaca, or pork carnitas, mexican rice, charro beans, grilled onions, bell peppers, monterey jack cheese, fresh pico de gallo, topped with avocado crème & coriander crema mexicana 18

SMOTHER IN CHILI ROJO, CHILI VERDE, OR BOTH 2

FAJITAS

sizzling hot fresh onions & bell peppers with toppings of sour cream, sonoran guacamole, shredded lettuce, pico de gallo, lime wedges & flour tortillas

CHICKEN 24

STEAK 28

CHILI MARINATED SHRIMP 26

CARNE ASADA TACOS

marinated steak tacos with fresh cilantro, red onion & avocado crema, served with rice & beans 18

Entrees

SIGNATURE ENCHILADAS

verde chicken, beef ahobada, or fresh vegetables rolled in a corn tortilla with monterey jack cheese baked to succulent perfection & sauced with choice of chili rojo, chili verde or both, broiled & topped with oaxaca onions, fresh pico de gallo, drizzled coriander sour cream & topped with crumbled cotija 18

BURGER 89

8oz butcher cut brisket, pepper jack cheese, fresh guacamole, applewood smoked bacon chipotle aioli, romaine, onion, & fries 20

MILANESA SANDWICH

crispy breaded chicken, heaped with fresh avocado, lettuce tomato, onion, ancho chili mustard dressing & lots of melty cheese, served with fries 17

PAN SEARED ATLANTIC SALMON

fingerling potatoes, garlic pea puree, & fresh cilantro micro greens 24

MEXICAN FISH & CHIPS

6 oz. negra modelo beer battered mahi, with a spicy jalapeno tartar, served with fries & lemon (of course!) 26

TAMALES DE CASA

this family recipe has been passed down for generations - corn husks are hand stuffed with chicken verde or beef machaca, charro beans & steamed to perfection, served with mexican rice, coriander crema, & cilantro 18

CHICKEN MOLE

whole roasted chicken quarter with chocolate mole sauce mexican crema & mexican rice 18

TAKE-OUT / DELIVERY
CATERING OPTIONS / GROUP FUNCTION SPACE

89AGAVE.COM | INFO@89AGAVE.COM
928-282-7200

Located directly above L'Auberge de Sedona,
on the street-side of Highway 89A