

RED AGAVE

453 WILLAMETTE ST. EUGENE, OR 541-683-2206

PARA EMPEZAR/SMALL PLATES

Whole-leaf Tijuana **Caesar Salad** for two—7.50 for four—11.00

Red Agave **Mixed Greens**

With ginger-jalapeno vinaigrette and toasted spiced pepitas 5.00

Black Bean Masa Cakes

With Tres Salsitas organic cherry tomato, habanero-molcajete & avocado garlic served with mixed greens 7.50

Crab and Spinach stuffed Anahiem Peppers

Finished with a rich roasted ancho sauce 10.00

Cocunut Prawns with guava-apricot chutney 7.00

PLATO FUERTES/LARGE PLATES

Ahi Tuna Serranita fresh seared and served with a double mojo cianthro chimmichurri and chipotle ginger with infused soy, grilled vegetables and rice pilaf 19.00

Grilled Shrimp and Scallop Skewers (laced with bacon) with your choice of Tequila-lime and Tamrind-Arbol (spicy)
Served with rice and grilled vegetables 18.00

Red Snapper Veracruzana grilled snapper simmered in a traditional green olive and tomato-caper sauce served with rice traditional green olive and tomato-caper sauce served with rice and grilled vegetables 16.00

Blackened Pacific Salmon with habanero-mango butter served with roasted organic red potatoes & fresh grilled sweet corn 17.00

Grilled Halibut sitting pretty in a light tomatillo sauce topped with a jalapeno-garlic salsa served with poblano mashed potatoes and grilled vegetables 18.00

Grilled Tequila-Herb marinated **Pork Loin** with a pineapple-ancho chutney and apple cole slaw and served with mashed potatoes and grilled vegetables 18.00

Rogue River **Blue Cheese Lamb Burger** (Cattail Creek) with roasted fennel and guajilla-cumin aioli served with mixed greens and lemon zest papas fritas 14.00

'La Revolucion' best **Chicken Enchiladas** with green mole, red rich ancho sauce and tequila-lime sauce finished with cream and muenster cheese 16.00

Spice Dusted **Filet Mignon** (Knee Deep) with shitake-chipotle demi-glace poblano mashed potatoes and grilled vegetables 23.00

La Bandera (The Flag) our house fish plate (choice of Ahi (19.00) Halibut, red snapper or salmon (17.00)) served with black beans and rice and finished with the three traditional sauces: Ancho-Garlic, Tequila-Lime and Tomatillo Verde

RED AGAVE IS DEDICATED TO USING THE FRESHEST (ORGANIC WHEN POSSIBLE) LOCAL INGREDIENTS, OUR MEATS ARE RAISED BY LOCAL FARMERS UNDER AGREEABLE LAKE COUNTY CONDITIONS AND WHEN WEATHER PERMITS OUR PRODUCE IS HARVESTED EVERY COUPLE OF DAYS.

PLEASE JOIN US FOR BRUNCH SATURDAY AND SUNDAY 8:30-12:30.

SEASONAL CHANGING MENU—CHECK WITH US FOR DETAILS