



Inspired by Ojai history,
the love of great food and drink
and the passion for our community:

We bring you,

AGAVE MARIA'S
Restaurant and Cantina
106 S. Montgomery Street,
Ojai, CA

Where there is something for everyone,
Fresh and wholesome Mexican food,
delicious margaritas,
homemade chips and salsa
with
the best patio in downtown Ojai!!

MARGARITAVILLE

****We suggest margaritas on the rocks to maintain the purest flavor****

Pitchers Available

Agave MARGARITA

Try our delicious house margarita made with our own mixture of tequila and our own mixture of sweet & sour 6.00

Hot Springs MARGARITA

Need a boost for the day? Try our delicious hot spring margarita with Patron tequila, Cointreau, fresh squeezed lime juice, a splash of orange juice, and topped off with red bull 9.00

Pink Moment MARGARITA

As a tribute to our beautiful City, we have created the perfect margarita for the perfect moment. We start with Cazadores Tequila then mix in a splash of Chambord 10.00

"Pixie" rita MARGARITA

Want to taste the flavor of Ojai? Try our own Azul tequila silver, triple sec, fresh squeezed pixie tangerines and a dash of sweet & sour 9.00

Moonlight MARGARITA

Heed temptation with our superior blend of Cazadores tequila, triple sec, sweet & sour, and Hypnotique 9.00

CADILLAC

Indulge your taste buds with the best of class. Premium Cazadores, triple sec, sweet & sour, and topped with Grand Marnier 10.00

The Sweet Spot MARGARITAS

Try any one of our tasty flavored margaritas: Raspberry, Coconut, Strawberry, Mango, Melon, Peach, Pomegranate *may we suggest this one blended* 7.00

"Baja" rita MARGARITA

At least for the moment, we can feel the tropical breezes in this margarita made with Malibu rum Cabo Wabo Tequila, Cointreau, and sweet & sour 10.00

BEER/WINE

Beer 4.00 Wine 6.50

IMPORTED BEERS

Bohemia
Corona
Dos Equis Amber
Dos Equis Lager
Modelo Especial
Negra Modelo
Pacífico Clara
Tecate
Victoria

DOMESTIC BEERS

Budweiser / Bud Light
Coors Light / O-Doul's (non alcoholic)

WINES

Robert Mondavi Private Selection

Merlot White Zinfandel
Cabernet Chardonnay
Pinto Noir Pinto Grigio

Frexienet Champagne

BEVERAGES

Soda, Iced Tea	1.95
Coke, diet coke, Sprite, root beer	
Horchata (rice milk)	2.25
Coffee or Hot tea	1.50
Mex Hot Chocolate	2.50
Evian Sparkling Water	1.95
Evian Water	1.50
Lemonade	1.95
Milk	1.00

APPETIZERS

NACHOS

Our corn tortilla chips covered with melted cheese, beans, and topped with pico de gallo salsa and sour cream 6.75

NACHOS GRANDE

Our corn tortilla chips topped with your choice of beef or chicken, cheese, tomatoes, pico de gallo and served with sour cream and guacamole atop 10.95

SPICY CHICKEN WINGS

Tender chicken drumettes coated with our savory sauce and served with celery sticks and a side of ranch dressing 7.95

THE BEAN POT

Made with a smooth blend of beans, cheese, bacon, and queso fresco. Served with our corn tortilla chips. 7.95

QUESADILLA de la CASA

Grilled flour tortilla with melted jack & cheddar cheese, and topped with our delicious salsa, guacamole and sour cream 6.95

Add shredded-chicken or beef 2.50

TAQUITOS AMIGOS

Four crispy beef or chicken taquitos served with guacamole, pico de gallo, and sour cream 8.95

CEVICHE

Refreshing and light, our ceviche is made to perfection with pacific red snapper, lemon, onion, fresh chopped cilantro, diced jalapenos, cucumbers and organic tomatoes 8.95

SOUP, SALAD AND TOSTADA

Add a side salad to your entrée 3.00

ENSALADA VERDE

Small dinner salad served with romaine lettuce, mixed greens, carrots, jicama and tomatoes 4.95

CHICKEN TORTILLA SOUP

An earthy tomato-chile broth thickened with corn tortillas and topped with diced grilled chicken, queso fresco, avocado and tortilla strips.
Cup 3.95 Bowl 5.95

SHRIMP FIESTA SALAD

Try this refreshing shrimp "cocktail" salad. Fresh shrimp in a tangy red sauce, sliced avocados, atop a bed of greens and garnished with cilantro 12.95

ASADA SALAD

Marinated skirt steak cut into strips served over mixed greens/iceberg, jicama, carrots, tomatoes, red peppers and tossed with smoked paprika vinaigrette 12.95

TOSTADA TRADITIONALE

Flour tortilla shell filled with beans, lettuce, cheese, guacamole, sour cream, and tomatoes. Served with your choice of shredded-chicken or beef 10.95

CHIPOTLE CEASAR SALAD

This modern version accentuates the salad's Mexican heritage with romaine lettuce and the addition of chipotle chiles in the dressing. Dusted croutons and parmesan cheese on top. 8.95
Add grilled chicken 2.50



Indicates the dish is on the spicy side

AGAVE'S FAVORITES

Served with spanish rice and refried pinto or whole black beans

TACOS DOBLE

Two tacos served with your choice of carnitas, odobada chicken or tri-tip beef topped with onions, cilantro and salsa. Your choice of crispy or soft tortillas 9.25

TACOS Del MAR

Two tacos with your choice of grilled shrimp or white fish, cilantro, onions, green cabbage spices and guacamole 11.75

TAMALES

Two tamales made with fresh corn masa, cheese or special filling. Your choice of, chile verde or green chiles with cheese 9.50 *Not served with tortillas*

CHICKEN PUPUSAS

Homemade style tortilla stuffed with shredded chicken and potatoes, fried and topped with sour cream, parmesan cheese and cilantro 8.95

SIZZLING FAJITAS

Mixed bell peppers, garlic and onions sautéed with spices and your choice of chicken, beef, or tofu 14.25 *served with corn or flour tortillas*

ENCHILADAS De La CASA

Two rolled tortillas filled with cheese and smothered in our enchilada red sauce 7.25
Add chicken, beef, or pork 2.50

ENCHILADA RANCHERAS

Two rolled tortillas filled with cheese and chicken, beef, or pork and smothered in our spicy special red sauce topped with queso fresco 9.25

ENCHILADA VERDE

Two rolled tortillas filled with cheese and chicken, beef, or pork smothered in our enchilada verde sauce 9.25

BURRITOS

Our burritos may be served wet or dry, and come with refried beans (Black beans upon request)

EL BASICO

Beans, rice and cheese burrito 6.95

MACHO BURRITO

Tri-tip beef, carnitas or chicken with beans, rice, cheese 9.75 *Substitute shrimp or whitefish for 2.50 more*

CHILE VERDE BURRITO

Slow simmered pork in spicy green chili sauce, beans, rice, and cheese 9.75

CHILE COLORADO BURRITO

Seasoned tri-tip beef in a spicy red sauce, beans, rice, cheese 9.75

GARDEN BURRITO

Grilled zucchini, onions, bell peppers, beans, rice, and cheese 7.75

AGAVE'S KING BURRITO

Giant tortilla filled with beans, rice, chili colorado, chili verde, cheese and topped with a mild tomatillo green sauce 11.95

CHILE RELLENO BURRITO

Home style fresh chile stuffed with queso fresco and jack cheese then lightly battered and fried to perfection wrapped in a flour tortilla with beans, rice, and cheese 9.95



Indicates the dish is on the spicy side

SPECIALTY DISHES

Served with a dinner salad

PANSEARED RED SNAPPER WITH MANGO SALSA

Fresh cut and lightly seasoned, red snapper pan seared to perfection, topped with delicious mango salsa made from mangos and pineapples, cut onions, chile and mixed with orange and lime juices. Served with grilled veggies 16.95

CHICKEN CAMPESTRE

Seasoned half chicken, pan seared to perfection and served with a baked potato and grilled veggies on the side 16.95

NIMAN RANCH RIB EYE

Grilled all-natural rib eye topped with caramelized pearl onions and a port wine glaze. Served with baked potato and seasoned veggies. 26.95

SHRIMP WITH COCONUT AND LIME

Large sautéed shrimp, topped with a flour butter coconut lime sauce garnished with cilantro over a bed of Spanish rice. 16.95

ESPECIALES DE LA CASA

Served with side salad, spanish rice and refried or whole black beans
(your choice of corn or flour tortillas)

ASADA ESPECIAL

Marinated and grilled skirt steak, served with guacamole and pico de gallo 12.95

CHILE RELLENO ESPECIAL

Home style fresh chile stuffed with queso fresco and jack cheese then lightly battered and fried to perfection topped with our red tomato sauce. 9.95

CHICKEN MOLÉ

Chicken leg and thigh topped with a delightful Mexican sauce made of ground chile peppers, spices, herbs and a bit of chocolate 12.95

CHILE VERDE PLATE

Pork slowly simmered to the perfect tenderness then covered in our spicy green chili sauce. 10.95

CHILE COLORADO PLATE

Perfectly seasoned tri-tip beef cover in a red sauce. Served with rice, beans and warm corn or flour tortillas. 10.95

CARNITAS PLATE

As an entrée, slow roasted pulled pork served with rice, beans, and warm corn or flour tortillas. 12.95

All rice and beans are organic

COMBINATION PLATES

Served with Spanish rice and refried pinto or whole black beans
(*substitute shrimp, asada or carnitas for \$2.00 extra*)

Choose any two items 9.95 or Choose any three items 13.95

Cheese enchilada
Chile relleno
Tamale

Taco- *chicken or shredded beef*
Burrito- *chicken or shredded beef*
Taqitos (2) - *chicken or shredded beef*

SIDES

Guacamole dip	6.00
Avocado - <i>whole, sliced</i>	3.00
Spanish rice	2.00
Sour cream	1.50
Substitute Soy cheese	2.00
Side salad, <i>with entrée</i>	3.00

Add chicken or beef to any dish	3.50
Add grilled shrimp to any dish	4.50
Side of beans (refried or black)	2.00
Side of 3 tortillas	1.50
Side of jalapenos or cheese	1.00

A LA CARTE

One Taco <i>shredded-Beef or chicken</i>	3.00
<i>With shrimp, carnitas, tri-tip</i>	4.50
Chile relleno	3.50
Cheese tamale	3.75

Cheese enchilada	3.00
<i>With shredded beef or chicken</i>	4.50
Bean burrito	3.00
Cheese quesadilla	3.00

KIDS KORNER

Served with rice, beans + kids drink

Cheese Quesadilla, Taco (*shredded-beef or chicken*), Bean/Cheese Burrito
Cheese Enchilada, or Chicken Fingers

4.95

Must be 10 years old and younger

All rice and beans are Organic