SHARE-ABLES

SALSA SAMPLER - $11
6 salsas - Mild to spicy

GUACAMOLE - $14
Rib Eye - $5
Street Corn - $4

CAMARONES - $17
Garlic Shrimp with
Roasted Arbol Sauce

FLAUTAS - $13
Chicken Flautas

TAMALES - $16
1 Birria | 1 Chicken | 1 Rajas

SHRIMP CEVICHE - $17

SOPES - $16
Two Sopes - 1 Chorizo & 1 Steak

TUNA TOSTADA (2) - $18
Tuna, Guacamole topped
with Salsa Macha

GUAJILLO AGAVE RIBS - $17

STREET CORN - $12

SOPAS Y ENSALADAS

CHICKEN TORTILLA SOUP - $12

POZOLE - $12

CHICKPEA SALAD - $17
Roasted Garlic & Veggies
Recommended with Salmon =$6

AVOCADO SALAD - $15
Protein Options:
Chicken $5 | shrimp $7 | Steak $7

LUNCH

Monday - Friday 11 am - 3 pm

TETELAS (2) - $15
The Real Mexican Quesadilla
Blue Corn Masa filled with
Picadillo, Cheese & Refried Beans

BURRITO - $15

TORTA - $15
Carnitas or Steak, Beans,
Pickled Jalapenos, Guacamole

TACOS

FISH TACOS - $18

SHRIMP TACOS - $18

AL PASTOR TACOS - $17

BIRRIA TACOS - $18

ASADA TACOS - $18

VEGGIE TACOS - $17
Chipotle Sweet Potato Mash |
Roasted Veggies

MAINS

BARBACOA - $29
Beef Barbacoa Served with Rice

CARNE ASADA - $28
Served with Frijoles and Guacamole

CARNITAS - $25
Side of Frijoles and Pico de Gallo

POLLO AL PASTOR - $25
Served with Guacamole and Grilled Pineapple Pico

CHILE RELLENO - $23
Poblano Pepper Stuffed with Shrimp and Cheese. Served with Rice

ENCHILADAS VERDES - $23
Chicken Enchiladas Served with Rice

ENCHILADAS MOLE - $24
Chicken Enchiladas Served with Rice

MOLE COLORADO - $24
Pork in Traditional Mole Colorado. Served with Rice

BRANZINO - $28
Oven Roasted Branzino with Side of Rajas Poblanas

SIDES

ARROZ - $5

POBLANO CON CREMA - $7
Roasted Poblano, Onion,
Roasted Corn, Cream

ROASTED VEGGIES - $6

FRIJOL - $5

G4 90 PROOF	$19
G4 108 PROOF	$19
VOLANS	$17

DESSERTS

FLAN - $11

TRES LECHES - $13

CHURROS - $11

CHEESECAKE - $11

HOMEMADE ICE CREAM - $11
Scoop of Chocolate &
Scoop of Mazapan

DRINK MENU

COCTELERIA

BERRY BREEZE - $16
Mezcal | Blackberries | Lemon | Rosemary Agave

LALO SPRITZ - $15
Tequila Lalo | Lime | St. Germain | Prosecco

NARRAGANSETT-SUNSET - $14
Altos Plata | Orange Juice | Grenadine

THE HARVESTER - $16
Mezcal | Chili Liquor | Lime | Watermelon | Tepache

PALOMA - $14
Codigo Rose | Lime | Grapefruit | Spicy Salt | Grapefruit Soda

CUCUMBER SOCIAL - $15
Tequila Codigo | Lime Juice | Cucumber | Rosemary Agave

AL PASTOR - $15
Condesa Patron | Taco Mix | Lemon Juice

MEZCALITA - $14
Ojo de Tigre | Tepache | Lime

MARGARITAS

DIABLITA - $15
Tequila Blanco| Blood Orange Habanero | Lime | Agave

GUAVA MARGARITA - $15
Tequila Blanco | Guava Pure | Lime

LA ABURRIDA - $15
Tequila Blanco | Agave | Lime

COCO LOCO - $15
Repo | Coconut | Lime | Agave

MARGARITA TOWER - $56 (4 MARGARITAS)
Jamaica | Guava | Strawberry | Passion Fruit | Mango

NOT SO CLASSICS

TEQUILA SOUR - $16
Tequila | Orange | Lemon | Aquafaba | agave(v)

MEZCAL NEGRONI - $17
Mezcal | Sweet Vermouth | Campari

EL SPRITZ - $16
Grapefruit | aperol | Tequila | Proseccoi

NARRAGANSETT CLUB - $15
Mezcal | Grand Marnier | Lime | Angostura & Orange Bitters |Ginger Agave

LA BELLA (MVA. 1990) - $16
Mezcal | Lemon | Rosemary Agave | Sparkling Wine

CONDESA OLD FASHIONED - $16
Herradura Double Barrel | Mole Syrup

MOCKTAILS

FRESCO - $11
Watermelon | Pineapple | Lemon | Grapefruit | Mint

TEPACHE - $11
Grilled Pineapple | Lime | Cinnamon | Clove | Piloncillo

CALAVERA - $11
Tepache | Pineapple | Jalapeño | Lime Juice

GREEN BREEZE - $11
Pear | Apple | Lemon Juice | Mint

ÁFTER DINNER

ESPRESSO MARTINI - $16
Herradura Double Barrel | Espresso
Chili Liquor | Coffee Liquor

CARAJILLO -$14
Espresso | Liquor 43

HORCHATA CARAJILLO -$13
Espresso | Liquor 43 | Horchata

SOFT DRINKS

COKE -$3
SPRITE -$3
FANTA - $3
JARRITO GUAVA - $3
JARRITO GRAPEFRUIT - $3
JARRITO FRUIT PUNCH - $3
(No Refills)

HORCHATA
HIBISCUS SWEET TEA-$3

BEERS

WHALERS. RI USA. PALE ALE. 5.5% - $7

NARRAGANSETT BEER. LAGER 7% - $4

LITTLE SISTER. RHODE ISLAND USA. IPA. 6% - $7

MODELO ESPECIAL. CDMX. MÉXICO. 4.4% - $6

CORONA EXTRA. CDMX. MÉXICO. 4.6% - $6

CORONA PREMIER. CDMX. MÉXICO. 4.0% - $6

MODELO NEGRA. CDMX. MÉXICO. 5.4% MUNCHEN DUNKEL LAGER - $6

STELLA ARTOIS. LEUVEN. BELGIUM. LAGER - PILSNER. 5.2% - $6

PACIFICO. MAZATLAN. MÉXICO. PALE LAGER 4.5% - $6

BE HOPPY. MASSACHUSETTS. USA. IPA. 6.5% - $7

ATHLETIC - NON-ALCOHOLIC. CONNECTICUT. USA 0.5% - $5

MICHELADA - $4

Lime | Bloody Maria Mix | Cerveza

WINES

MALBEC TERRAZAS, ARGENTINA - $12

CAMPO VIEJO ROSE, SPAIN - $12

CAMPO VIEJO GARNACHA, SPAIN - $12

LUNETTA PROSECCO, ITALY - $12

J. LOHR CHARDONNAY, CALIFORNIA - $12

BREAD AND BUTTER CABERNET SAUVIGNON, CALIFORNIA - $12

FIRESTEED PINOT NOIR, OREGON - $12

BANFI SAN ANGELO PINOT GRIGIO, ITALY - $12

KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND - $12

PIER SANGRIA - $14

WHITE SANGRIA - $14

PITCHERS - 32 OZ. - $50

RESTAURANTE

AGAVE SOCIAL

COMIDA MEXICANA, COCTELERÍA Y TEQUILA. MUCHO TEQUILA.

SOCIAL FLIGHT- $25

Seeking a more sophisticated experience?, Let us choose for you. Our weekly trio flight.

BLANCO

high quality blanco with fresh agave, citrus notes, and a clean mineral finish

RESPOSADO

takes at least 2 months to be repo, until 11 months

ANEJO

or aged tequila, it's been "aged" for at least 1 year until 3 years

PRIVATE FLIGHT- $25

(CHOOSE 3)

Our Private Barrels created by the Best Brands

CODIGO BLANCO SAVIGNON BLANC

CODIGO ROSE CABERNET BARREL

PATRON SELECTED BARREL REPOSADO

ARETTE REPOSADO

HERRRADURA DOUBLE BARREL

DON JULIO REPOSADO PRIVATE CASK

LADIES FIRST - $25

Celebrating tequilas brands owned or led by women, highlighting their contributions to the tequila industry

LA GRITONA REPOSADO

crafted by master distiller Melley Barajas, smooth, slightly sweet flavors with hints of agave and oak.

CAZCANES NO.9 BLANCO

co-founded by Belen Aceves, pure and vibrant, featuring bright agave, citrus, and herbal notes

MIJENTA REPOSADO

co-founded by Ana Maria Romero, delivers rich flavors of vanilla, caramel, and spice, with a smooth elegant finish.

LEÓN EST.2015

PLEASE NOTE- SOME TEQUILAS MAY BE OUT OF STOCK

TEQUILAS

	Blanco	Reposado	Añejo
ARETTE	$15	$17	$18
ARTENOM 1123	$15		
ARTENOM 1146			$16
ARTENOM 1414		$15	
ARTENOM 1579	$15		
CALLE23	$13		
CASCAHUIN TAHONA	$21		
CASCANES NO7	$18		
CASCANES NO9	$18		
CASCANES NO10	$18		
CASCAHUIN PLATA 48	$16		
DON FULANO	$15	$17	$19
DON JULIO	$14		
FORTALEZA	$17	$20	$25
FUENTESCA	$16		
MI CASA BLANCO	$15		
MIJENTA	$17		
MONTAGAVE	$16		
G4	$14	$17	
LAGRIMAS DEL VALLE		$15	
LA GRITONA	$14		
LALO	$15		
OCHO	$14	$16	$18
PATRÓN	$13		
SIEMBRA VALLES	$15	$16	$18
VOLANS	$15	$17	

TEQUILAS

MEZCAL

SIETE MISTERIOS ESPADIN MEXICANITO	$14
SIETE MISTERIOS DOBA - YEJ JOVEN	$17
BOZAL TOBASICHE	$15
OJO DE TIGRE	$12

STILL STRENGTH

G4 90 PROOF	$19
G4 108 PROOF	$19
VOLANS	$17

EXTRA AÑEJOS

1942	$35
ARETTE GRAN CLASE	$25
AVIÓN 44	$35
CLASE AZUL	$28
VOLANS	$20
DON FULANO IMPERIAL	$25
GRAN PATRÓN PIEDRA	$50
RESERVA DE LA FAMILIA	$25

BRUNCH

Served Saturday & Sunday
11 am to 3 pm

Chilaquiles - $17
Corn Tortilla cooked in Roasted Tomato Salsa. Queso Fresco, Sour Cream. Topped with Steak and Fried Egg

Paisa Omelette - $14
Veggie OmeletTE topped with Avocado
Add Steak $5 | Add Chicken or Chorizo $4 | Sub Egg Whites $3

Divorced Eggs - $18
Grilled Steak and Eggs topped with Salsa Verde and Salsa Roja. Served with Creamed Poblano and Corn

Puebla Quecas - $14
Corn Tortilla Quesadillas. One Filled with Home Style Chorizo Papas, One Stuffed with Potatoes and Poblano. Served with Bacon

Albañil - $14
Breakfast Burrito. Eggs, Home Style Chorizo Papas, Topped with Queso

Huevos con Chorizo - $14
Scrambled Eggs with Chorizo. Served with Rice and Beans, Corn Tortillas

Huevos Rancheros - $15
Eggs served over Grilled Corn Tortillas, topped with Roasted Tomato Salsa, Queso Fresco & Avocado. Served with Rice and Beans.

Masa Pancakes - $12
Three Pancakes, Masa and Flour Blend

BRUNCH COCKTAILS

SUNDAY MICHELADA -$12
Michelada served with Cocktail Shrimp, Celery & Bacon & an Olive.

PALOMA MIMOSA $11 - PITCHER $38
Don Julio Tequila, Grapefruit and The Bubbly.

CONDESA SUNRISE - $12
Private Barrel Codigo Rosa Tequila, Orange Juice, Grenadine

BRUNCH BEVERAGES

CAFE DE OLLA $6
Classic Mexican Style Coffee flavored with Cinnamon and Cloves

CHOCOLATE ABUELITA $6
Traditional Mexican Hot Chocolate

ORANGE JUICE - $4 (No Refills)

DAILY JUICE - $4 (No Refills)

BRUNCH SIDES - $7

YOGURT & FRUIT
Topped with Granola and Agave.

POBLANO CON CREMA
Roasted Poblano, Onion, Roasted Corn, Cream

PAPAS CASERA
Potatoes, Poblano Peppers and Bacon

PAPAS CON CHORIZO

BACON

*Consuming raw or undercooked meats may increase risk of foodborne illness
**Before placing order please inform your server of any food allergies


LEÓN
EST.2015