



AGUA FRESCA

RESTAURANT

GUACAMOLES

Mild, medium or spicy, served with chips

Traditional 6.95

Hass avocados, onions, tomatoes, cilantro, jalapeños, lime juice

Colorado 6.95

Chipotle peppers give this guacamole a smoky and spicy flavor

Con Camarones y Piña 7.95

Shrimp, pineapple

Tasting 12.95

CEVICHES

Camarones 7.95

Marinated shrimp, roasted tomatoes, rocoto peppers, avocado, cilantro, onions, orange and lime juices

Tiradito 8.95

Thinly sliced salmon, cucumbers, jalapeños, orange juice and soy sauce marinade

Mixto 9.95

Marinated fish, shrimp, calamari, grilled tomatoes, avocado, jalapeños, red onions, cilantro, lime juice and olive oil

EMPANADAS

Served with queso fresco and sour cream

Vegetariana 5.95

Seasonal vegetables, green salsa

Carne Asada 6.95

Braised short ribs, onions, garlic, peppers, smoky tomato sauce

Camarones 7.95

Shrimp, corn, roasted poblano chiles, chihuahua cheese

ENSALADAS

Ensalada Agua Fresca 5.95

Mixed greens, carrots, radishes, onions, cucumbers, lime juice, olive oil vinaigrette

With Chicken 6.95

With Steak 7.95

With Shrimp 8.95

Calamari Salad 8.95

Grilled calamari, mixed greens, diced tomatoes, red onions, avocado, cilantro, citrus vinaigrette

Avocado Salad 6.95

Hass avocados, red onions, tomatoes, cilantro, olive oil lemon vinaigrette

SOPAS

Pollo y Fideos 4.95

Shredded chicken, angel hair pasta, carrots, peas, tomato broth

Vuelve a la Vida 6.95

Shrimp, fish, calamari, spicy roasted guajillo epazote broth

APPETIZERS

Albondigas de Pollo 5.95

Ground chicken meatballs, green mole (pumpkin seed) sauce

Chicken Wings 6.95

Oven roasted wings, garlic, chipotle honey BBQ sauce, blue cheese carrot dressing

Huarache 5.95

Crispy masa flat bread, black bean puree, green salsa, lettuce, queso fresco, sour cream

With Chicken Guajillo 6.95

With Grilled Steak 7.95

With Shrimp 8.95

Queso con Camarones 8.95

Garlic shrimp, melted chihuahua cheese, spicy sauce, corn tortillas

AGUA FRESCA

RESTAURANT

MAIN COURSES

Dorado	14.95
Pan seared catch of the day, BBQ sauce, rock shrimp, coconut rice, jalapeño and basil oil	
Salmon	15.95
Grilled salmon fillet, potato bacalao croquettes, string beans, red onions, chimichurri	
Camarones Enchilados	16.95
Fire roasted shrimp, tomatoes, onions, peppers, white rice	
Pollito del Barrio	12.95
Half herb roasted chicken, crispy potatoes, seasonal vegetables	
Chuletas a la Plancha	13.95
Pork chop, pasilla chile sauce, sweet plantain mash, garlic spinach	
Carne a la Parrilla	16.95
Grilled skirt steak, epazote, chimichurri, moro with bacon, sweet plantains, sour cream	
Enchiladas Suizas	12.95
Hearty chicken stew, green tomatillo and jalapeño salsa, sour cream, queso fresco, red rice, black beans	
Vegetables Agua Fresca	13.95
Grilled vegetables, green mole, lemon garlic chimichurri	

TACOS POPULARES

Three tacos per order

Vegetariano	4.95
Zucchini, carrots, cauliflower, pasilla sauce, onions, cilantro, sour cream, queso fresco	
Pollo	5.95
Adobo marinated chicken, grilled corn and black bean salad, spicy sauce	
Camarones	6.95
Grilled shrimp, achiote, fresh pineapple, refried beans, jalapeño and cilantro sauce	
Michoacan	6.95
Roasted pork, guacamole, cilantro, onions, jalapeños, pico de gallo	
Carne Asada	6.95
Grilled steak, guacamole, cactus, cilantro, fire roasted tomato sauce	
Lengua	7.95
Braised tongue, guacamole, grilled onions, roasted tomato morita sauce	

SIDE DISHES

Ripe sweet plantains	3.95
With sour cream	
Sautéed garlic spinach	3.95
Moro	3.95
Mixed rice and black beans, bacon	
Grilled mixed vegetables	3.95
Epazote chimichurri	

Chef Adrian Leon