



**AGKITCHEN**

**Guacamole Week**

**September 14 – 20, 2015**

**GUAC-TAILS**

CILANTRO DAQUIRI  
CILANTRO INFUSED RUM, LIME JUICE 10

COUPE RELLENO VERDE  
POBLANO INFUSED TEQUILA, COINTREAU, HONEY  
AVOCADO, CILANTRO, FRESH LIME 11

**FRESH MADE TO ORDER GUACAMOLE BAR**  
MILD / MEDIUM / SPICY

CLASSIC 9  
EDEMAME & QUESO FRESCO 12  
PINEAPPLE & POMEGRANATE 11  
PAPAYA & MINT 11  
A.G. GUACAMOLE TRIO (CHOOSE ANY 3) 17

1940 RUM GLAZED SHRIMP  
COPACABANA 1940 AÑEJO RUM / GRILLED SHRIMP  
GUACAMOLE / CRISPY ONION RING 16

SURF & TURF  
GRILLED RIBEYE / GRILLED SALMON / GUACAMOLE BUTTER  
CHOICE OF ANY SIDE 28

AVOCADO KEY-LIME TART  
SERVED WITH WHIPPED CREAM 8