

MARINA CANTINA

AGUA VERDE CAFÉ

APERITIVOS

BASKET OF CHIPS AND SALSA ... 6.00

GUACAMOLE & CHIPS ... 15.00

avocado, onion, garlic, tomato, cilantro, serrano peppers, fresh lime juice

NACHOS AGUA VERDE ... 15.25 **With Chicken** ... 20.25

tortilla chips with melted cheese sauce, pinto beans, pickled jalapenos, sour cream, pico de gallo, queso Cotija

QUESADILLAS

topped with sour cream, lettuce, and pico de gallo

Add Guacamole small ... 3.00 Add Guacamole large ... 9.00

Add Chicken or Pork ... 5.00 Add Brisket Suadero or Shrimp ... 6.50

CORN MASA QUESADILLAS ... 13.25

three handmade corn tortillas, Oaxacan Cheese

QUESADILLA ... 12.25 **With Chicken** ... 17.25

flour tortilla, Monterey Jack & cheddar cheese

MANGODILLA ... 14.75 **With Chicken** ... 19.75

flour tortilla, Monterey Jack & Cheddar cheese, mango, poblano peppers, green onions

ENSALADAS

ENSALADA PICARITA ... 14.75

artisan mix, grilled corn, poblano peppers, cherry tomatoes, red bell peppers, avocado, cumin, black beans, lime and cilantro dressing, topped with tortilla strips

Add Chicken ... 5.00 Add Shrimp ... 6.50

TACOS DE LA CASA

3 tacos served on handmade corn tortillas with a side of corn tortilla chips or rice & beans

BONIATO ... 17.25

sautéed yams, roasted peppers & corn, queso Cotija, cilantro, avocado crema

CARNITAS ... 17.75

pork confit, cilantro, onion, cascabel chile salsa & avocado salsa

SUADERO ... 18.25

beef brisket confit, tomatillo-avocado salsa de molcajete, onions, cilantro

POLLO ... 17.75

grilled chicken, onions, cilantro, radish, avocado salsa

BAJA ... 19.75

panko breaded wild Black Cod, Chipotle mayo, red cabbage, avocado, pico de gallo

BURRITOS

served in flour tortillas with a side of chips

Add Guacamole small ... 3.00

VEGGIE BONIATO ... 17.25

yams, roasted peppers & corn, queso, rice, pinto beans, avocado crema, pico de gallo

SUADERO ... 17.75

beef brisket confit, queso, rice, pinto beans, cilantro, onions, avocado salsa

POLLO ... 17.75

chicken with tomato and onions, queso, rice, pinto beans, cilantro, onions, avocado salsa

PUERCO ... 17.25

pork with tomato and onions, queso, rice, pinto beans, cilantro, onions, avocado salsa, cascabel chile salsa

BAJA ... 19.75

panko breaded black cod, pico de gallo, red cabbage, chipotle mayo, rice, pinto beans



Contain Gluten

Please note that any fried items are fried with shared oils. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We use only Halal chicken & Beef.



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MARINA CANTINA

VEGAN & VEGETARIAN MENU

APERITIVOS

BASKET OF CHIPS AND SALSA ... 6.00 **VEGAN**

GUACAMOLE & CHIPS ... 15.00 **VEGAN**

avocado, onion, garlic, tomato, cilantro, serrano peppers, fresh lime juice

NACHOS AGUA VERDE ... 15.25 **VEGETARIAN**

tortilla chips with melted cheese sauce, pinto beans, pickled jalapenos, sour cream, pico de gallo, queso Cotija

ENSALADA

PICARITA SALAD ... 14.75 **VEGAN & VEGETARIAN**

spring mix, grilled corn, poblano peppers, red bell peppers, avocado, cumin, black beans, lime and cilantro dressing, topped with tortilla strips

FUERTES

TACOS BONIATO ... 17.25 **VEGAN or VEGETARIAN**

sautéed yams, corn, roasted peppers, cotija cheese, avocado crema, cilantro, served on three handmade corn tortillas, with a side of corn tortilla chips or rice & beans

VEGGIE BURRITO ... 17.25 **VEGETARIAN**

sautéed yams, roasted peppers & corn, Jack & Cheddar, pinto beans, rice, avocado crema, pico de gallo with a side of corn tortilla chips

QUESADILLAS

topped with sour cream, lettuce, and pico de gallo

Add Guacamole small ... 3.00 Add Guacamole large ... 9.00

CORN MASA QUESADILLAS ... 13.25 **VEGETARIAN**

three handmade corn tortillas, Oaxacan Cheese

QUESADILLA ... 12.25 **VEGETARIAN**

flour tortilla, Monterey Jack & Cheddar cheese

MANGODILLA ... 14.75 **VEGETARIAN**

flour tortilla, Monterey Jack & Cheddar cheese, mango, poblano peppers, green onions



AGUA VERDE CAFÉ

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BEBIDAS

COCKTAILS & MORE

LCB will temporarily allow Spirits, Beer, Wine Restaurant license holders to sell closed, bottles or cans of beer, wine and spirits – in combination with the sale of food to-go or by delivery. This change only applies to sales of alcohol that includes the purchase of food. Please have your ID available.

HOUSE DRAFT COCKTAILS

Upgrade your Margarita	1.00
House-Made Chamoy & Tajin Rim	1.00
Make spicy	
Lima Margarita	14.50
Pueblo Viejo Blanco Tequila, triple sec, lime, simple syrup	
Prickly Pear Margarita	14.50
Pueblo Viejo Blanco Tequila, prickly pear, lime, simple syrup	
Paloma Margarita	14.50
Pueblo Viejo Blanco Tequila, grapefruit liqueur, lime, grapefruit, simple syrup	
Wild Flower Margarita	14.50
Los Vecinos Mezcal, Pueblo Viejo Blanco Tequila, ginger liqueur, hibiscus, lime, simple syrup	
Skinny Margarita	14.50
Pueblo Viejo Blanco Tequila, triple sec, lime	

VINO – WINE

Bubbles	gls/btl
Wycliff Brut Sparkling	9.00/25.00
White	gls/btl
CK Mondavi Pinot Grigio, <i>California</i>	9.00/25.00
Red	gls/btl
CK Mondavi Cabernet Sauvignon, <i>California</i>	9.00/25.00

SODAS

Coke, Diet Coke, Sprite	3.50
Mexican Coke, Jarritos Bottle	4.50
San Pellegrino Can (Blood Orange or Limonata)	4.00
Bottled Water	2.50

TO-GO CANNED COCKTAILS ONLY!

(\$14.50) EACH 8oz CAN SERVES (2) COCKTAILS
Lima, Prickly Pear, Paloma, Wild Flower

CERVEZAS

House made Chamoy & Tajin Rim	1.00
Bottled	
Corona (12oz)	7.00
Pacifico (12oz)	7.00
Corona Non-Alcoholic (12oz)	7.00
Schilling Cider- Seasonal Flavor	7.00
Michelada	9.00

Fresh plant based classic mix, Chamoy & Tajin rim, choice of Mexican beer

House-Made Agua Frescas

Horchata (Rice, Almond, Cinnamon)	5.50
Jamaica	4.50
Limonada	4.50
Strawberry Limonada	5.50
Strawberry Horchata	6.50
Iced Tea	4.00



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