

PLATES FOR YOU

STREET TACOS

Tuna Carnitas - Ancho Chili and Jalapeno pesto

Shrimp - pickled jicama, crushed peanuts and avocado

SALAD

SW Cobb - Chicken, cotija cheese, tomato, avocado, chorizo, tortilla chips, egg

Agave Taco Salad - shredded achiote beef, butter lettuce, tomatoes, tortillas and roasted corn

SW Creaser - romaine, roasted green chilies, cornbread croutons and bold Creaser dressing.

SANDWICHES

Chorizo Chili Burger - pickled jicama, sweet potato fries

Monterrey Chicken - chipotle spread, pepper jack cheese, avocado, pasta salad

PLATES FOR TWO

SHARE

Tableside Nachos - Chipotle cheese, pico de gallo, sour cream, and guacamole

Artichoke and Chili Crab Dip - peasant bread

Adobe Chicken Quesadilla - pepperjack, green onions, sour cream and guacamole

Margarita Shrimp - Agave Sunset Tequila, tomato, cilantro, fresh lime jalapeno

PIZZA

The Owner's Pizza - the carnivore pepperoni, meatball, Italian sausage and bacon

SW BBQ - Pineapple and adobe chicken pizza , Oaxaca cheese, red onion, cilantro

Salsa Verde - jalapeno-mint, roasted tomato, mushroom, and smoked mozzarella.

AGAVE SUNSET FOOD SELECTIONS





Agave Sunset Tequila, which is available exclusively at the Agave Sunset Bar.

Agave Sunset Tequila was handpicked by the Hyatt Grand Champions team, this specialty tequila hails from the Mexican state of Jalisco. Double distilled at the 145-year-old Herradura distillery, Agave Sunset Tequila presents a smooth and smoky flavor with an even and rounded finish.

AGAVE  **SUNSET**

Watermelon Smash

Agave Sunset Tequila, watermelon, mint, lemon, slice fresh jalapeño

Agave Sunset Margarita

Agave Sunset Tequila, fresh lemon lime juice, agave nectar, Cointreau and grenadine drop

Bloody Maria

Agave Sunset Tequila, house made bloody blend

Strawberry Margarita

El jimador tequila, fresh strawberries and crushed mint

Cadillac Margarita

Herradura Silver Tequila, fresh lemon-lime juice, simple syrup, float

Tequila Sunrise

Sauza Tequila, fresh orange juice and a float of grenadine

Agave Kiss

Don Julio Silver Tequila, white crème de cacao, double cream, Chambord

Devil's Punch

Tequila Reposado, orange liqueur, limoncello, sour mix and dash of orange juice

Paloma

Tequila Silver, fresh grapefruit soda and lime juice

Prickly Pearita

Tequila Silver, Cointreau, fresh squeezed citrus, sweet and sour and prickly pear juice

TEQUILA COCKTAILS

AGAVE  **SUNSET**

Side Car

Hennessey VS Cognac, Cointreau, fresh lemon juice, sugared rim

Old Fashioned

Jack Daniels Bourbon, Bitters, Sugar, maraschino Cherry, Orange wedge

Perfect Manhattan

Gentleman Jack Rare Tennessee whiskey, sweet and dry vermouths and a twist of orange

Martini

Gin/Vodka, splash of vermouth

Extra Dry Martini

Gin/Vodka and a whisper of dry vermouth

Classic Mojito

Bacardi Superior rum muddled with mint and fresh lime and topped with soda water

Dark 'N Stormy

Gosling's Black Seal rum and ginger beer

Caipirinha

Leblon Cahaca with fresh lime and sugar cane syrup

Rum Daiquiri

Bacardi Superior rum and Fresh lime with crushed ice and sugar

Long Island Iced Tea

Vodka, Gin, Rum, Tequila, triples Sec and a splash of cola

Apple-tini

Smirnoff Green Apple Twist vodka, Sour Apple Pucker Schnapps

Ruby Kiss

Absolute Ruby Red vodka, Cointreau and fresh grape fruit juice

Greyhound

Vodka and Grapefruit juice

Pina Colada

Malibu rum, coconut cream, pineapple and float of Myers Dark Rum

Chevela

Tecate Beer and spicy clamato with a chili rim

SIGNATURE COCKTAILS

AGAVE  **SUNSET**

Cosmopolitan

Ketel One vodka, Cointreau and cranberry juice with fresh lime and orange juices

Southern Hurricane

Cruzan Mango Rum, Southern Comfort, Grenadine, Orange juice, Sweet and Sour and cranberry juice

Coconut Lime Cooler

SKYY Vodka, Pina Colada Mix, Fresh lime juice, Simple syrup and soda

Raspberry Lemon Drop

Stolichnaya vodka, chambord Black Raspberry liqueur and fresh lemon juice

Red Sangria

Canvas Merlot, Effen Black Cherry Vodka, Cranberry juice, Orange juice, Raspberry mix, splash lime and splash of sierra mist

Margarita

Patron Reposado Tequila and Grand Marnier with fresh lemon and lime juices

Wild Orchid

Svedka Clementine vodka, Daily's mango and fresh orange juice with grenadine and a pinch of chili powder, topped with Sierra Mist

Paradise Sunset

Absolut Mango vodka with fresh orange and pineapple juices, grenadine and a splash of Sierra Mist

Strawberry Collins

Tangueray Gin, Strawberry mix, Fresh lemon Juice, simple syrup and Sierra Mist

Whiskey Peach Tea

Jack Daniel's Whiskey, DeKuyper Peachtree Schnapps, Fresh lemon juice, simple syrup and Pepsi

DIAMOND COCKTAILS

AGAVE  **SUNSET**

1800 Reposado
1800 Silver
Agavales Premium
Agave Sunset Herradura Reposado
Alma Anejo
Alma Blanco
Alma Reposado
Antiguo Blanco
Antiguo Reposado
Antiguo Anejo
Asom Broso Silver
Avion Anejo
Avion Silver
Azunia Anejo
Azunia Platinum
Azunia Repo
Cabo Wabo
Casa Noble 5 year Anejo
Casa Noble Anejo
Casa Noble Crystal
Casa Noble Reposado
Cazadores Anejo
Cazadores Blanco
Cazadores Reposado
Centario Anejo
Centario Plata
Centario Reposado
Chaya Anejo
Chaya Reposado
Chaya Silver
Clase Azul Blanco
Clase Azul Reposado
Corazon Blanco
Corazon Reposado
Corralejo Anejo Red
Corralejo Blanco White
Corralejo Gran
Corralejo Repo 3 times dist.
Corralejo Reposado Blue
Corzo Anejo
Corzo Reposado
Corzo Silver
Cuevo Gold
Don Eduardo Anejo
Don Eduardo Reposado

Ron Eduardo Silver
Don Julio 1942
Don Julio Anejo
Don Julio Blanco
Don Julio Reposado
Don Ramon Anejo
Don Ramon Platinum
Don Ramon Reposado
Don Roberto Anejo
Don Roberto Plata
Don Roberto Reposado
El Jimador Anejo
El Jimador Blanco
El Jimador Reposado
Frida Kahlo Anejo
Frida Kahlo Blanco
Frida Kahlo Reposado
Herradura Anejo
Herradura Blanco
Herradura Reposado
Herradura Suprema
HUssongs Reposado
Jose Cuervo Especial
Jose Cuervo Reserva De Familia
Leguas 7 Anejo
Los Dazantes Blanco Mescal
Los Dazantes Reposado Mescal
Maestro Dobel
Milagro Anejo
Milagro Reposado
Milagro Romance
Milagro Silver
Milagro Silver Select
Patron Anejo
Patron Reposado
Patron Silver
Reserva Senor Almadrado
Rey Sol Estra Anejo
San Matias Grand Res X-Anejo
Tequila Ocho Anejo Vint '09
Tequila Ocho Plata Vint '09
Tequila Ocho Reposado Vint '09
Tres Generaciones Anejo
Tres Generaciones Plata
Tres Generaciones Reposada

TEQUILA MENU

AGAVE  **SUNSET**

DIAMOND

PATRON SILVER

Patron Silver is a crystal clear, pure ultra-premium tequila. It is characterized by a fresh smooth taste. This taste comes from the lack of aging in oak barrels. Each of the bottles are hand blown. First made in 1989, Patron Silver has quickly become one of the most popular tequilas on the market today.

CORZO REPOSADO

Corzo Reposado is aged in small white oak barrels for additional smoothness and flavor. Corzo combines the art of science and experience to create the purest most refined spirit possible. With its process Corzo has created a tequila with the full aroma and flavor of blue Agave.

AGAVE SUNSET REPOSADO

Aged for the first 11 months in one barrel, then rests for the final month in a new toasted barrel. This allows for the desired flavor profile to be extracted from the first month of rest in the barrel. This double barreling process gives the tequila an uncommon smoothness and complex flavor notes of cooked agave, dried fruits and sweet brown spice.

DON JULIO ANEJO

Don Julio uses a brick oven to roast the hand selected Blue Weber Agave at the proper maturity, which is used in all of their fine tequilas. This Anejo is twice distilled, then rested in charred American oak bourbon barrels for 18 months. Only the heart of the distillation is used, insuring no impurities will be included in each flavorful bottle.

TEQUILA TASTING MENU

AGAVE  **SUNSET**

PLATINUM

CORRELEJO BLANCO

This incredible Blanco tequila is cooked in a copper pot still and bottled without being aged. Don Leonardo calls Blanco “The Truth” because it captures the authentic taste of the Blue Weber Agave without being aged on oak. Correlejo has a beautiful pure, clear color.

TRES GENERATIONS REPOSADO

Crafted from the finest hand harvested blue agave. The creativity of Sauza’s Tres Generation series of tequila has created remarkably well-balanced and extremely versatile tequila. This reposado has been rested for three months exclusively in double-treated American Oak barrels.

AGAVE SUNSET REPOSADO

Aged for the first 11 months in one barrel, then rests for the final month in a new toasted barrel. This allows for the desired flavor profile to be extracted from the first month of rest in the barrel. This double barreling process gives the tequila an uncommon smoothness and complex flavor notes of cooked agave, dried fruits and sweet brown spice.

CAZADORES ANEJO

Initially started in 1487, this tequila has developed into one of the finest anejos. The agave is cooked in a stainless steel oven and twice distilled. It is aged for a minimum of 1 year in new, small, American white oak barrels. Cazadores is Spanish for “hunters,” this was chosen to represent the owners constant pursuit to create the world's finest premium tequila.

TEQUILA TASTING MENU

AGAVE  **SUNSET**