



HOUSTON RESTAURANT WEEKS 2025

\$25 LUNCH MENU

COCKTAIL & WINE SPECIALS

OPULENT ESPRESSO MARTINI | 18
GOLD FASHIONED | 18
ENTOURAGE, ROSE, COTE DE PROVENCE | 65
EMMOLO, SAUVIGNON BLANC, NAPA | 68
BELLE GLOS 'BALADE' PINOT NOIR, RUSSIAN RIVER VALLEY | 85
CAYMUS, CABERNET SAUVIGNON, CALIFORNIA | 99

FIRST COURSE

Choose One

GEM LETTUCE SALAD

lemon-ginger-honey dressing, jicama, and orange

TUNA TARTARE

blue corn tostada, radish, cilantro, lime, red onion, salsa matcha

CRAB & SHRIMP CAMPECHANA

lemon, cilantro, mint

SECOND COURSE

Choose One

BRAISED BEEF BIRRIA TORTA

bacon onion jam, garlic aioli, lettuce, manchego cheese

QUESADILLAS

lime, cilantro, radish, guacamole, oaxaca cheese, pico de gallo

chicken, carnitas, birria, or fajita

REAL AGAVE POWER BOWL

chicken, quinoa, avocado, tomato, apple, hazelnut, cotija, lemon, thyme vinaigrette

DESSERT

CHURROS +10

caramelia chocolate sauce, dulce de leche

REAL AGAVE CHEESECAKE +10

praline pecans, caramelia chocolate sauce, dulce de leche

TRES LECHES +10

macerated berries, sweet cream

Real Agave will donate \$1 from every lunch sold.

A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs.
We appreciate your understanding and continued support.

