

MOCKTAILS
\$10.00
JALAPENO LIME
PRICKLY PEAR
PINEAPPLE GINGER

MEXICAN DIRTY SODAS
\$4.99
VELVET BANDIDO
COKE + VANILLA SYRUP + CREAMER
LA FRESA BANDIDA
SPRITE + VANILLA SYRUP + STRAWBERRY PUREE + CREAMER
ORANGE CREAMSICLE
ORANGE SODA+ VANILLA SYRUP + CREAMER
EL COCO
SPRITE + VANILLA SYRUP + COCONUT PUREE + CREAMER

SOFT DRINKS & MORE
BOTTLED STILL WATER | \$6.00
BOTTLED SPARKLING WATER | \$6.00
JARRITOS | \$5.00
MANDARIN
PINEAPPLE
TAMARIND
FRUIT PUNCH

COFFEE
CAFE AMERICANO | \$4.00
SINGLE ESPRESSO | \$4.00
DOUBLE ESPRESSO | \$6.00
AFFOGATO | \$8.00

DESSERTS

CHURROS | SERVED WITH CHOCOLATE & HAZELNUT DIPPING SAUCE | \$7.00
CHURRO ICE CREAM SANDWICH | \$9.00
TRES LECHES | \$8.00
PLANTAIN CRUNCH ROLLS + ICE CREAM | \$9.00

CONTAINS NUTS



HAPPY HOUR

MONDAY THRU FRIDAY
3PM TO 6PM

\$6.00 COCKTAILS
EL BANDIDO
ORALE
PALOMA BANDIDA

\$6.00 HOUSE WINE
PINOT GRIGIO
CABERNET

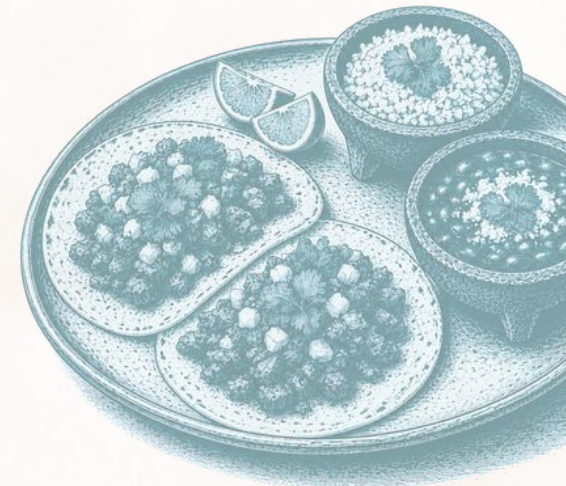
\$4.00 BOTTLED BEER
CORONA EXTRA
CORONA LIGHT
MODELO ESPECIAL

\$4.00 DRAFT BEER
AGAVE AMBER
BANDIDO LAGER

\$4.00 HOUSE INFUSED TEQUILA SHOTS
ESPRESSO
ANCHO PINEAPPLE
MEXICAN CANDY

TACO TUESDAY

50% OFF ALL
TACO PLATTERS
& 2-FOR-1 CLASSIC MARGS
ALL DAY | EVERY TUESDAY



CATERING



HAPPENINGS



HOST AN EVENT WITH US

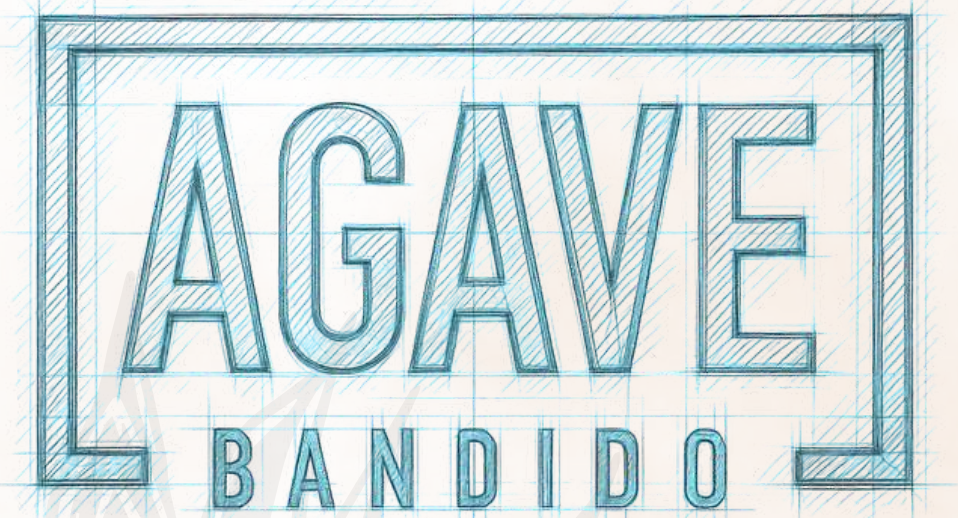


678.750.0557

WWW.AGAVEBANDIDO.COM



@AGAVEBANDIDO



MEXICAN INSPIRED
KITCHEN & TEQUILA BAR

DUNWOODY, GA

MENU

APERITIVOS

TABLE-SIDE GUACAMOLE \$15
ENJOY THE SHOW!

GUACAMOLE FLIGHT \$18
A FLIGHT OF THREE SIGNATURE GUAC'S!
ESQUITE - CORN ESQUITES + CHILI AIOLI + TAJIN + COTIJA CHEESE
SPICY CHILI - CHILI AIOLI + JALAPENOS + PICO DE GALLO
PINEAPPLE CHICHARRON - GRILLED PINEAPPLE SALSA + CRISPY PORK BELLY

CHIPOTLE QUESO DIP \$11
MELTED MEXICAN CHEESES + CHIPOTLE + ROASTED PEPPERS + PICO DE GALLO
ADD BEEF \$3 ADD ADOBO CHICKEN \$3

CHICHARRONES & TOSTONES \$16
CRISPY PORK BELLY + MIXED VEGETABLES + PICKLED ONIONS + CHIMICHURRI + CHILI AIOLI. SERVED ON TOSTONES

BIRRIA EMPANADAS \$15 (ADD ONE MORE FOR \$5)
TWO EMPANADAS + BARBACOA + MOZZARELLA CHEESE + ONIONS & CILANTRO. SERVED WITH CONSOMMÉ

QUESO FUNDIDO \$13
ROASTED CHEESE + POBLANO PEPPERS + ONIONS + MEXICAN CREMA. SERVED WITH WARM FLOUR TORTILLAS
ADD BEEF \$3 SADD ADOBO CHICKEN \$3

ELOTE STREET CORN \$9
CHILI AIOLI + COTIJA CHEESE + CHILI POWDER + CILANTRO

QUESABIRRIA (FOR THE TABLE) \$25
BARBACOA + MOZZARELLA CHEESE + ONION & CILANTRO + CONSOMMÉ

QUESADILLAS

STUFFED WITH OUR SIGNATURE CHEESE BLEND

CHEESE \$12
ADOBO CHICKEN \$15
MOJO CHICKEN \$15

CARNITAS \$16
STEAK \$19
BARBACOA \$17

PORK BELLY \$16
SHRIMP \$18
VEGGIE \$13

NACHOS

CORN TORTILLA CHIPS + CHIPOTLE QUESO SAUCE + SIGNATURE CHEESE BLEND + BLACK BEANS + SOUR CREAM + AVOCADO CREMA + PICO DE GALLO

CHEESE \$12
BEEF \$15
ADOBO CHICKEN \$15
PORK BELLY \$16
BARBACOA \$17
STEAK \$19

BURRITOS & CHIMICHANGAS

TURN ANY BURRITO INTO A BOWL | CHIMICHANGAS ARE DEEP FRIED

REFRIED BEANS + MEXICAN RICE + CHOICE OF PROTEIN + CHEESE BLEND + RANCHERO SAUCE + COTIJA CHEESE + CILANTRO. SERVED WITH LETTUCE + SOUR CREAM + PICO DE GALLO

ADOBO CHICKEN \$16 MOJO CHICKEN \$16 BEEF \$16 CARNITAS \$18

PORK BELLY \$16 BARBACOA \$17 STEAK \$19 SHRIMP \$18 VEGGIE \$15

ENSALADAS

CHOPPED CHICKEN SALAD \$16
ROMAINE + MOJO CHICKEN + BLACK BEANS + ESQUITE + PICO DE GALLO + AVOCADO + ONIONS & CILANTRO + COTIJA CHEESE + TORTILLA STRIPS + PICKLED ONIONS + CITRUS VINAIGRETTE

MEXICAN CAESAR SALAD \$12
ROMAINE + ESQUITE + COTIJA CHEESE + PEPITAS + RADISH + MEXICAN CAESAR DRESSING
ADD MOJO CHICKEN \$6 ADD STEAK \$10 ADD SHRIMP \$8

SPECIALTIES

MEXICAN SMASH BURGER \$16
TWO BEEF PATTIES + GUACAMOLE + PICO DE GALLO + FRIED & BATTERED JALAPENOS + SHREDDED CHEESE + BRIOCHE BUN + TAJIN FRIES
ADD CHIPOTLE QUESO DIP \$3

CHURRASCO CHIMICHURRI \$35
HAND-CUT CHURRASCO STEAK + CHIMICHURRI + YUCCA FRIES + CHIMICHURRI AIOLI + MIXED VEGGIES + CHOICE OF RICE

ENCHILADAS (ADOBO CHICKEN | BEEF | CHEESE | VEGGIE) \$15
TWO STUFFED & BAKED CORN TORTILLAS + RANCHERO SAUCE + PICO DE GALLO + LETTUCE + MEXICAN CREMA + SLICED AVOCADO + CHEESE BLEND + MEXICAN RICE + REFRIED BEANS

POLLO AL CARBON \$23
CHAR-BROILED MOJO CHICKEN BREAST + GRILLED ONIONS + PICO DE GALLO + MEXICAN RICE + BLACK BEANS + SWEET PLANTAINS

GRILLED AVOCADO \$15
TWO GRILLED AVOCADO HALVES + ESQUITE + CHILI AIOLI + TAJIN + COTIJA CHEESE
ADD MOJO CHICKEN \$6 ADD STEAK \$10 ADD SHRIMP \$8

FAJITAS

SERVED IN SKILLET WITH SIZZLING ONIONS & PEPPERS.
SERVED WITH LETTUCE + SOUR CREAM + PICO DE GALLO + SHREDDED CHEESE
CHOICE OF RICE + BEANS + TORTILLAS

MOJO CHICKEN \$22 SHRIMP \$24 STEAK \$30 CHOOSE TWO \$32

TACOS

(ADD AN ADDITIONAL TACO FOR \$4)
TWO TACOS SERVED WITH YOUR CHOICE OF RICE + BEANS + TORTILLAS
WHITE RICE | MEXICAN RICE | CILANTRO RICE BLACK BEANS | REFRIED BEANS CORN | FLOUR

CARNE ASADA \$18
PICKLED ONION + RADISH + CHIMICHURRI AIOLI + CILANTRO

MOJO CHICKEN \$14
PICO DE GALLO + AVOCADO CREMA + CILANTRO

ADOBO CHICKEN \$14
COTIJA CHEESE + SALSA VERDE + PICO DE GALLO + RADISH

PORK BELLY \$15
PINEAPPLE SALSA + CHILI AIOLI + CABBAGE

CARNITAS \$15
SALSA VERDE + ONIONS + RADISH + CILANTRO

BEEF \$15
SIGNATURE CHEESE BLEND + LETTUCE + PICO DE GALLO

BARBACOA \$15
HOUSE HOT SAUCE + PICKLED ONIONS + RADISH

BLACKENED MAHI MAHI \$16
AVOCADO + CHILI AIOLI + CABBAGE + LIME

BLACKENED SHRIMP \$17
PINEAPPLE SALSA + CHILI AIOLI + PICKLED CABBAGE

VEGGIE \$14
MUSHROOMS + BLACK BEANS + ESQUITE + MIXED VEGGIES + AVOCADO + CITRUS VINAIGRETTE

COMBO \$18
MIX-N-MATCH ANY 2 TACOS

BIRRIA TACOS \$17
CRISPY CORN TORTILLAS + BARBACOA + MOZZARELLA CHEESE + ONIONS & CILANTRO + RAIDSH + HOUSE CONSOMMÉ

BANDIDO TACO \$8 EA
SIGNATURE CHEESE BLEND CRISPED FLOUR TORTILLA+ AVOCADO CREMA + PICKLED ONIONS + PICO DE GALLO + RED GARLIC
CHOICE OF BARBACOA OR ADOBO CHICKEN

CONTAINS SHELLFISH

ASK A TEAM MEMBER ABOUT OUR GLUTEN-FREE, VEGETARIAN, & VEGAN OPTIONS

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE GUESTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

MARGARITAS

ALL MARGARITAS SERVED WITH 2 OUNCES OF TEQUILA OR MEZCAL

EL BANDIDO \$11
CLASSIC MARGARITA
CORAZON BLANCO TEQUILA + AGAVE + FRESH LIME

MAKE IT A FLAVOR + \$2
SPICY MANGO STRAWBERRY PASSION FRUIT WATERMELON GUAVA

EL JEFE \$16
OUR TOP SHELF MARGARITA
MAESTRO DOBEL DIAMANTE TEQUILA + GRAND MARNIER + AGAVE + FRESH LIME

UPGRADE TO AN EL JEFE SUPREMO (CLASE AZUL REPOSADO) + \$18

MEZCALITA \$13
ILEGAL MEZCAL + AGAVE + FRESH LIME

CHILL N' GO "PINA COLADA MARGARITA" \$14
PATRON REPOSADO TEQUILA + PINEAPPLE + COCONUT + AGAVE + FRESH LIME

ORALE! "50/50 MARGARITA" \$12
CORAZON BLANCO TEQUILA + ILEGAL MECAL + AGAVE + FRESH LIME

HIBISCUS COCONUT MARGARITA \$13
HIBISCUS INFUSED CORAZON BLANCO TEQUILA + COCONUT + AGAVE + FRESH LIME

SPICY AVOCADO MARGARITA \$14
GHOST TEQUILA + AVOCADO + AGAVE + FRESH LIME

SMOKED FUEGUITO MARGARITA \$15
GHOST TEQUILA + STRAWBERRY + MANGO + AGAVE + FRESH LIME

SIGNATURE COCKTAILS

PALOMA BANDIDA \$13
CORAZON REPOSADO TEQUILA + GRAPEFRUIT + AGAVE + FRESH LIME + SODA WATER

ANEJO ESPRESSO MARTINI \$14
CORAZON ANEJO TEQUILA + AGAVE + ESPRESSO

TROPICOCO MARTINI \$13
COCONUT RUM + STRAWBERRY + PINEAPPLE + AGAVE + LEMON

AZTECA "TEQUILA OLD FASHIONED" \$14
CORAZON ANEJO TEQUILA + AGAVE + CHOCOLATE BITTERS + ANGOSTURA BITTERS

TITO'S-RITA \$13
TITO'S HANDMADE VODKA + AGAVE + FRESH LIME

LYCHEE MINT MULE \$14
MILAGRO BLANCO TEQUILA + LYCHEE + MINT + FRESH LIME + GINGER BEER

ROSA PICANTE \$15
CASAMIGOS JALAPEÑO + WATERMELON + ST. GERMAIN + FRESH LIME + AGAVE

GUAVA BLANCO \$15
DON JULIO BLANCO + GUAVA + ST. GERMAIN + FRESH LIME + AGAVE + MINT

PATRON MARGARITA TREE \$64
CHOOSE 4 PATRON MARGARITAS
CLASSIC SPICY MANGO STRAWBERRY
PASSION FRUIT WATERMELON GUAVA

THE GOLDEN BUCKET \$119.42
5 MINI DON JULIO 1942 BOTTLES
SERVED ON ICE IN GOLDEN BUCKET

SHOTS

ESPRESSO INFUSED TEQUILA ANCHO-PINEAPPLE INFUSED TEQUILA MEXICAN CANDY SHOT

21 SEEDS ORANGE CRUSH SHOT 21 SEEDS PALOMA SHOT

CERVEZA

BOTTLE

CORONA \$6 CORONA LIGHT \$6 MODELO ESPECIAL \$6 NEGRA MODELO \$6
DOS EQUIS LAGER \$6 DOS EQUIS AMBER \$6 HEINEKEN \$6

MILLER LITE \$5 MICHELOB ULTRA \$5

DRAFT

BANDIDO MEXICAN LAGER \$6 AGAVE AMBER ALE \$6 TROPICALIA \$8 STELLA ARTOIS \$8

WINE

GLASS \$10 BOTTLE \$40

CHARDONNAY SAUVIGNON BLANC PINOT GRIGIO
CABERNET PINOT NOIR MALBEC