

AGUSTÍN

KITCHEN

EVENING

2020

STARTERS & SMALL PLATES

CUP OR BOWL OF SOUP 5/9

RUSTIC BREAD BOARD 5
compound butter & farmer's pesto

BRAISED MUSHROOMS 14
garlic, white wine, shallots, port-burgundy & balsamic glacé, thyme, toast points

CHARRED BRUSSELS 11
peppadews, garlic, balsamic glaze, piave
°GRILLED CHICKEN 6 °PRIME SIRLOIN 12 °PACIFIC SHRIMP 10 °BACON 4

AK CHEF'S BOARD 22
cheese & charcuterie, pickles, jam, nuts, fruit toast points

°CALAMARI 14
red bell pepper, carrot, sweet chili sauce black sesame seeds

°MUSSELS & CHORIZO 10/18
prince edward island mussels, shallot, garlic spanish dry chorizo, white wine, butter
BAGUETTE 3 GARLIC HERB FRITES 5

SALADS

°GRILLED CHICKEN 6 °PRIME SIRLOIN 12 °SEARED SALMON 12
°PACIFIC SHRIMP 10 °ANCHOVIES 3

SIMPLE SALAD 8/11
organic baby arugula, piave, marinated cherry tomato, sliced almonds, lemon oil

°CLASSIC CAESAR 8/12
romaine, piave, garlic croutons

AK MARKET SALAD 11/14
baby kale, mandarin orange, raspberry crispy shallots, goat cheese, pecans blackberry balsamic vinaigrette

MICRO CHOPPED SALAD 15
broccoli, sunflower, pea & kohlrabi sprouts carrot, crouton, olive, quail's eggs, piave, garbanzo herb lemon vinaigrette

ENTREES

WILD MUSHROOM RISOTTO 24
arborio rice, piave cream sauce, broccolini carrots, crispy parsnips
°GRILLED CHICKEN 6 °PACIFIC SHRIMP 10 °DIVER SCALLOP MP

°PAN SEARED SALMON 28
nordic blue salmon, haricot verts, beluga lentils charred carrot beurre blanc

°POBLANO CHICKEN LINGUINE 24
poblano peppers, prosciutto, browned garlic heirloom tomatoes, parmesan

°AK STEAK FRITES 26
10 oz sirloin, pommes frites, whiskey béarnaise
SUB KALE 3 ADD KALE 6 PACIFIC SHRIMP 10 DIVER SCALLOP MP

°STUFFED CHICKEN BREAST 26
midnight moon cheese & chorizo stuffed breast roasted fingerlings, chimichurri, market vegetable

°BRAISED SHORT RIBS 32
organic black kale, white beans, peppadews black currant demi

°CHICKEN ALFREDO 22
grilled chicken breast, fettuccine, alfredo

°CIOPPINO 30
prince edward island mussels, pacific shrimp diver scallop, salmon, calamari, smoked tomato nage
BAGUETTE 3

°AK BURGER 16
angus beef, onion jam, aioli, roasted tomatoes pickles, lettuce, honey truffle mustard
AMERICAN, SMOKED GOUDA, WHITE CHEDDAR, GOAT CHEESE, BLEU CHEESE 2 BACON 3
POBLANO 2 °SUNNY SIDE EGG 1.5 SUB GLUTEN FREE BUN 3

° FRESH OYSTERS

rotating variety, raw oysters on the half shell
6 for \$18 or \$4 each

°Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

AGUSTÍN

KITCHEN

LUNCH
2020

STARTERS & SMALL PLATES

CUP OR BOWL OF SOUP 5/9

RUSTIC BREAD BOARD 5
compound butter & farmer's pesto

CHARRED BRUSSELS 11
peppadews, balsamic glaze, piave
°GRILLED CHICKEN 6 °PRIME SIRLOIN 12 °PACIFIC SHRIMP 10 °BACON 4

°CALAMARI 14
red bell pepper, carrot, sweet chili sauce
black sesame seeds

°MUSSELS & CHORIZO 10/18
prince edward island mussels, shallot, garlic
spanish dry chorizo, white wine, butter
BAGUETTE 3 GARLIC HERB FRITES 5

SALADS

°GRILLED CHICKEN 6 °PRIME SIRLOIN 12 °SEARED SALMON 12
°PACIFIC SHRIMP 10 °ANCHOVIES 3

SIMPLE SALAD 11
organic baby arugula, piave, marinated
cherry tomato, sliced almonds, lemon oil

°CLASSIC CAESAR 12
romaine, piave, garlic croutons

TOMATO AVOCADO SALAD 14
spring mix, avocado, tomato, cucumber
cilantro, lemon oil

MICRO CHOPPED SALAD 15
broccoli, sunflower, pea & kohlrabi sprouts
carrot, crouton, olive, quail's eggs, piave, garbanzo
herb lemon vinaigrette

°FRESH OYSTERS

rotating variety, raw oysters on the half shell
6 for \$18 or \$4 each

HANDHELD

served with garlic herb frites

SUB SIMPLE SALAD 4 SUB DAILY SOUP 5 SUB GLUTEN-FREE BUN 3

°PESTO CHICKEN 15
roasted tomatoes, valbreso sheep's milk feta
baby greens, pickled red onion, dijon, sourdough
BACON 3

°CORNED BEEF REUBEN 16
beef brisket, white cheddar, kraut
russian dressing, whole grain mustard
dark rye, pickle spear

°AK SHAVED SIRLOIN 17
peppadews, truffle cheese, charred onion
chile lime aioli, baguette

°B.L.T.A. 16
sourdough, heirloom tomato, avocado
applewood bacon, red onion jam, black garlic
aioli, baby greens, pickle spear

°AK BURGER 16
angus beef, onion jam, aioli, roasted tomatoes
pickles, lettuce, honey truffle mustard
AMERICAN, SMOKED GOUDA, WHITE CHEDDAR, GOAT CHEESE, BLEU CHEESE 2
BACON 3 POBLANO 2 °SUNNY SIDE EGG 1.5 SUB GLUTEN FREE BUN 3

ENTREES

°FRIED CHICKEN 16
chicken breast, garlic herb mash, gravy
market vegetables

°PAN SEARED SALMON 24
nordic blue salmon, haricot verts
beluga lentils, charred carrot beurre blanc

°AK PRIME STEAK FRITES 22
10 oz prime sirloin, pommes frites
whiskey béarnaise
SUB KALE 3 ADD KALE 6 PACIFIC SHRIMP 10

°HUEVOS RANCHEROS 14
two eggs, black beans, corn tortillas
salsa verde, cotija, avocado, pico de gallo

AGUSTÍN

KITCHEN

BRUNCH
2020

BREAKFAST

°TWO EGGS ANY STYLE 15
served with breakfast potatoes, toast & house preserves
your choice of the following:

APPLEWOOD SMOKED BACON
PORK SAUSAGE LINKS
MARKET VEGETABLES
PRIME SIRLOIN +6

°EGGS BENEDICT
toasted english muffin, two poached eggs
hollandaise, breakfast potatoes, simple salad

BLACKSTONE 16
applewood smoked bacon, roasted tomatoes

SALMON GRAVLAX & ASPARAGUS 17

WILD MUSHROOM FLORENTINE 16
chef's mushroom blend

HANDHELD

served with garlic herb frites

SUB SIMPLE SALAD 4 SUB GLUTEN-FREE BUN 3

°PESTO CHICKEN 15
roasted tomatoes, valbreso sheep's milk feta
baby greens, red onion jam, dijon, sourdough
BACON 3

°AK BURGER 16
angus beef, onion jam, aioli, roasted tomatoes
pickles, lettuce, honey truffle mustard
AMERICAN, SMOKED GOUDA, WHITE CHEDDAR, GOAT CHEESE, BLEU CHEESE 2
°BACON 3 °POBLANO 2 °SUNNY SIDE EGG 1.5

°B.L.T.A. 16
sourdough, heirloom tomato, avocado
applewood bacon, red onion jam, black garlic
aioli, baby greens, pickle spear

GREENS

°GRILLED CHICKEN 6 °PRIME SIRLOIN 12 °SEARED SALMON 12
°PACIFIC SHRIMP 10 °ANCHOVIES 3

°CLASSIC CAESAR 12
romaine, piave, garlic croutons

MICRO CHOPPED SALAD 15
broccoli, sunflower, pea & kohlrabi sprouts
carrot, crouton, olive, quail's egg, piave, garbanzo
herb lemon vinaigrette

BRUNCH BOOZE

Bloody Mary 9 Mimosa 8 Michelada 8

ENTREES

°HUEVOS RANCHEROS 14
two eggs, black beans, corn tortillas, salsa verde
cotija, avocado, pico de gallo

°BISCUITS & GRAVY 14
two eggs, house sausage & pepper gravy
herbed buttermilk biscuits

°SKILLET 15
two eggs, brussels, tomato, mushrooms
greens, sauce soubise, simple salad
toast & house preserves

°CORNED BEEF HASH 17
beef brisket, brussel kraut & potato hash
two eggs, gremolata, toast & house preserves

°MUSSELS & CHORIZO 10/18
prince edward island mussels, shallot, garlic
spanish dry chorizo, white wine, butter
BAGUETTE 3 GARLIC HERB FRITES 5

BUTTERMILK PANCAKES

maple syrup & butter

CLASSIC 10
WHIPPED CREAM & FRESH BERRIES 12
°FRIED CHICKEN 16

SIDES

°ONE EGG ANY STYLE 1.5
°PORK SAUSAGE LINKS 5
°APPLEWOOD SMOKED BACON 6
TOAST & HOUSE PRESERVES 5
FRESH FRUIT 6
BREAKFAST POTATOES 5
MARKET VEGETABLES 6
BISCUIT & HOUSE PRESERVES 6

COFFEE DRINKS

DECIBEL COFFEE 3.5
ESPRESSO/ AMERICANO 5
CAPPUCCINO/ LATTE 6
HOT COCOA 5

°FRESH OYSTERS

rotating variety, raw oysters on the half shell
6 for \$18 or \$4 each

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HAPPY HOUR FOOD

3pm - 5pm
every day

RUSTIC BREAD BOARD 4
compound butter & farmer's pesto

GARLIC HERB FRITES 4
ketchup & aioli

CLASSIC CAESAR 12
romaine, piave, garlic croutons

MINI CHEESE PLATE 7
fresh fruit, nuts

° CALAMARI 13
red bell pepper, carrot, sweet chili sauce
black sesame seeds

° GRILLED SHRIMP 11
risotto, mushroom

° MUSSELS & CHORIZO 9
prince edward island mussels, shallot, garlic
spanish dry chorizo, white wine, butter

BRAISED MUSHROOMS 12
garlic, white wine, shallots, port-burgundy
& balsamic glacé, thyme, toast points

CAPRESE BRUSCHETTA 10
sourdough, heirloom tomatoes
buffalo mozzarella, basil, balsamic reduction

AK CHEF'S BOARD 20
cheese & charcuterie
pickles, jam, nuts, fruit, toast points

° AK BURGER 16
angus beef, onion jam, aioli
roasted tomatoes, pickles, lettuce, honey truffle
mustard, garlic herb frites

° SEARED SIRLOIN & PEPPADEWS 10
horseradish crema, chimichurri

AMERICAN, SMOKED GOUDA, WHITE CHEDDAR, GOAT CHEESE, BLEU CHEESE 2
BACON 2 SUB GLUTEN FREE BUN 3

**Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of
foodborne illness*

HAPPY HOUR

3pm - 5pm EVERY DAY!

\$ 1 OFF
DRAUGHT BEERS

\$ 6 WINES
HOUSE RED
HOUSE WHITE

\$ 6 COCKTAILS



**EL SERPIENTE
RATTLER**
dos xx, lemon
pamplemousse,
fernet branca



MARGARITA
TRADITIONAL
OR
HIBISCUS



OLD FASHIONED
bourbon, demerara
angostura bitters
orange bitters



DAIQUIRI
rum, lime, simple

DESSERTS OF THE MOMENT

DESSERT MENAGERIE	10
assortment of sweet housemade treats berries and cream	
CHEESECAKE OF THE MOMENT	10
rotating variety	
BOURBON APPLE COBBLER	9
granny smith, four roses, oat crumb	
PASSION FRUIT CRÈME BRÛLÉE	10
house cookie	
À LA MODE	2

SAUTERNES, SHERRY, MADEIRA

Château Roûmieu-Lacoste Sauternes - 11

Gonzalez Byass Solera 1847 Sherry - 9

Gonzalez Byass Amontillado Sherry - 12

New York Malmsey Madeira - 15

Blandy's 10 year Bual Madeira - 16

COFFEE DRINKS

DECIBEL COFFEE - 3.5

ESPRESSO/AMERICANO - 5

CAPPUCCINO/LATTE - 6

HOT COCOA - 5

