

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

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

BRUNCH BOOZE

Bloody Mary 9 Mimosa 8 Michelada 8

°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



*Welcome to Agustín Kitchen.
We take pride in using the freshest and healthiest sustainable
ingredients available locally and worldwide.*

What does that mean and why is it so important to us?

*It means that our chef researches and selects our meats and seafood to be
ethically sourced with minimal environmental impact.*

*We also source organic and/or local produce
and other goods whenever possible.*

*Reservations are strongly encouraged.
Please visit our website at agustinkitchen.com to reserve your table.*

*Please enjoy 10% off all takeout orders as we prioritize the health and
safety of our community. Please visit our website at agustinkitchen.com
or call us at (520) 398-5382 to place your order.*

Delivery is also available through GrubHub.

A 20% Gratuity will be added to parties of 6 or more

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**PLEASE ASK YOUR SERVER HOW TO MAKE MANY OF OUR OFFERINGS
VEGAN, VEGETARIAN OR GLUTEN FREE**