

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

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

°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**