

# 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



*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](http://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](http://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*

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

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