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

**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

GREENS

**CLASSIC CAESAR** 11
romaine, parmesan, garlic croutons

**MICRO CHOPPED SALAD** 14
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

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 5**

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

* 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 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