



A.G. KITCHEN

FOR THE TABLE

TABLESIDE GUACAMOLE

CLASSIC MILD / MEDIUM / SPICY 9

PINEAPPLE & POMEGRANATE 11

FIRECRACKER PAPAYA 12

A.G. TRIO 17

HOMEMADE DIPS, CHIPS & CRISPS

WHITE BEAN / CLASSIC ONION / PICO DE GALLO 7

SAXELBY CHEESE FONDUE 11

GRILLED CHEESE / DIPPING SOUP 8

FRESHLY BAKED COLOMBIAN CHEESE BREAD/ RED PEPPER CREAM 5

LEMON RICOTTA / WATERMELON CRISPS 11

BACON WRAPPED DATES / ALMONDS / ENDIVE SALAD / BLUE CHEESE 9

CRAB CAKE SLIDERS / SPICY SLAW 12

CRISPY CALAMARI / ORGANIC SPROUT SALAD / DOMINICAN HONEY GLAZE 11

CEVICHES

ECUADORIAN SHRIMP

TOMATOES / AVOCADO / CITRUS 11

PERUVIAN SALMON

CHILI & LIME MOJO 10

FIRE & ICE HONDURAN TUNA

COCONUT MILK / GINGER & JALAPENOS 13

MINI TACOS

BAJA FISH

CRISPY SPICED SNAPPER / JICAMA SLAW / HANDMADE TORTILLAS 9

SLOW ROASTED HERITAGE PORK

SALSA VERDE / GRINGO STYLE 8

WILD MUSHROOM

QUESO FRESCO / HUITLACOCHÉ / HANDMADE TORTILLAS 8

SALAD BOWLS

FARM STAND WEDGE SALAD

CRISPY BACON / CABRALES BLUE CHEESE 8

TIJUANA CAESAR SALAD

CLASSIC PREPARATION 9

MARKET CHOPPED SALAD

FIELD GREENS / TOMATO / AVOCADO / FETA/ CUCUMBER / ROASTED CORN
RADISH / RED ONION / OLIVE VINAIGRETTE 13

ARUGULA SALAD

CANDIED PECANS / QUESO FRESCO / DRIED CHERRIES / MINT VINAIGRETTE 11

SAMBA CHICKEN 4 / JUMBO SHRIMP 6 / HANGER STEAK 5

In my kitchen there are no borders, just fun delicious food made from the best ingredients. As a native Cuban I grew up appreciating the simple joys of food and the fiestas, which always began at the family table.

Alex Garcia / Chef - Proprietor



A.G.KITCHEN

MY FAVORITES

SAMBA ROAST CHICKEN

BRAZILIAN STYLE / ASHLEY FARMS / ALWAYS 24 HOUR MARINATED
HONEY GLAZED OR DRY CHARCOAL RUB

HALF BIRD / ONE VEGGIE OR STARCH 17
WHOLE BIRD / ONE VEGGIE OR STARCH 25

GARLIC-CILANTRO / PIQUILLO PEPPER MOJO / ROASTED TOMATO SALSA

VEGGIE PIE

SUMMER VEGETABLE PICADILLO / THREE CHEESES / PLANTAIN CRUST 17

ULTIMATE PAELLA

LOBSTER / SHRIMP / CLAMS / MUSSELS / CHICKEN / CHORIZO
SAFFRON RICE / CALAMARI SALAD

PARA UNO 27 / PARA DOS 45

NYC'S BEST CUBANO

ROAST PORK / BLACK FOREST HAM / SWISS CHEESE / PICKLES
SPICY MUSTARD / PLANTAIN CHIPS 15

VEGGIES

CRISPY ONION FLOWERS 6
SWISS CHARD, CREAMED OR STEAMED 7
ASPARAGUS & RED PEPPER MOJO 7
SANGRIA BRAISED GREEN BEANS 7
PINEAPPLE COLE SLAW 4
GARLICKY WILD MUSHROOMS 7

STARCHES

CREAMY BLUE POTATO MASH 7
SWEET PLANTAINS & PICKLED ONIONS 7
CORN ON THE COB MEXICANO 5
FIERY SMASHED POTATOES 5
A.G. FRIES 6
GOYA RICE & BEANS 5

BURGERS

SIRLOIN, SHORT RIB, CHUCK & BRISKET BLEND, POTATO BUN, A.G. FRIES

A.G. CLASSIC

L.T.O. 12

MANHATTAN LATIN

GUACAMOLE / BACON / CHEDDAR / A.G. SAUCE 14

HAT TRICK

RED ONIONS / POTATO STRAWS / MANGO KETCHUP 14

1122

TURKEY / THANKSGIVING STUFFING / CRANBERRY SALSA 13

MAUI WAUI

TUNA STEAK / FRESH ARUGULA / GRILLED PINEAPPLE RELISH
SPICY MAYO / WHOLE GRAIN BUN 17

AUSSIE

GRASS FED BEEF / GRILLED MUSHROOMS / CARAMELIZED ONIONS
WHOLE GRAIN BUN 15

AZUL BURGER

BLUE CHEESE / SAUTÉED MUSHROOMS / GARLIC AIOLI 14

MEATLESS

FRESH LOCAL VEGETABLES / GRAINS / BEANS / WALNUTS / RAISINS / DAIKON &
MANGO SLAW / WHOLE GRAIN BUN 13

GREEN CHILI BURGER

HATCH GREEN CHILES / AMERICAN CHEESE / L.T.O. / SPICY MUSTARD 13

SURF N' TURF

GRILLED / SAUTÉED TOMATOES & ONIONS / GARLIC BUTTER
CHOOSE TWO OR DOUBLE DOWN, CHOOSE ONE SAUCE & ONE SIDE

TURF

NY STRIP DRY AGED STEAK 14
BONE-IN SHORT RIB 13
PRIME HANGER 9

SURF

ATLANTIC SALMON 10
BLUE FIN TUNA 14
JUMBO SHRIMP 11
SPINY LOBSTER TAIL 14

EXTRA SAUCES

STEAK / HORSERADISH / MANGO SALSA / PEPPERCORN
BBQ / CHIMICHURRI 2

DESSERTS

ALWAYS SERVED WITH WHIPPED CREAM

CITRUS PIE 7
TOFFEE PUDDING 7
SEVEN LAYER CHOCOLATE CAKE 8
BUTTERSCOTCH ICE CREAM SUNDAE 7
DULCE DE LECHE ICE CREAM SANDWICH 6
TRADITIONAL FLAN 7
CHOCOLATE DONUTS 7
FRESH FRUIT PLATE 8

18% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE
CATERING AVAILABLE DELIVERY 7 DAYS A WEEK