

AGUSTÍN

KITCHEN

EVENING

STARTERS & SMALL PLATES

BOWL OF SOUP 8

BREAD BOARD 6
compound butter & kale pesto

AK CHEF'S BOARD 22
seasonal cheese & charcuterie, crostini

CALAMARI 16
red bell pepper, carrot, sweet chili sauce
black sesame seeds

MUSSELS 12/19
fennel, citrus butter, espelette

SUMMER CAPRESE 14
burrata cheese, heirloom tomato
basil, aged balsamic

GRILLED SHRIMP COCKTAIL 19
avocado, cucumber, tomato

SALADS

GARDEN SALAD 9/13
mixed greens, radish, cucumber
tomato, carrot, apple cider vinaigrette

CLASSIC CAESAR 9/13
romaine, piave, black garlic croutons
oven dried tomato

SMOKED TROUT SALAD 15
frisee, watercress, poached potato, pistachio
crisp apples, horseradish creme fraiche

ADD TO ANY SALAD

GRILLED CHICKEN 8 °FLAT IRON STEAK 12 °SEARED SALMON 12
PACIFIC SHRIMP 10 ANCHOVIES 3

ENTREES

PAPPARDELLE PASTA 25
rocket, mascarpone, spring vegetables
GRILLED CHICKEN 8 °FLAT IRON STEAK 12 PACIFIC SHRIMP 10 DIVER SCALLOP 15

° PAN SEARED SALMON 24
citrus orzo, olive & tomato salad, tzatziki

° AK STEAK FRITES 28
flat iron steak, ancho steak sauce
herb butter, garlic frites, salad
PACIFIC SHRIMP 10 DIVER SCALLOP 15

BEEF TENDERLOIN 37
smashed fingerlings, broccolini
grilled leeks, peppercorn demi
PACIFIC SHRIMP 10 DIVER SCALLOP 15

CIOPPINO 33
prince edward island mussels, pacific shrimp
diver scallop, salmon, calamari, smoked tomato nage
BAGUETTE 3 GARLIC FRITES 5

DIVER SCALLOPS 34
misir wat puree, sauteed greens, chermoula
GRILLED CHICKEN 8 °FLAT IRON STEAK 12 °SEARED SALMON 12

° AK BURGER 19
black angus beef, gruyere, roasted garlic aioli
grilled onion, lettuce, tomato, pickle, garlic frites
SUB IMPOSSIBLE BURGER 3 SUB GLUTEN-FREE BUN 3 SUB GARDEN SALAD 4

MUSHROOM & LEEK RAGU 28
goat cheese polenta and braised greens

° FRESH OYSTERS

rotating variety, raw oysters on the half shell
6 for \$20 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.*

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

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