

# AGUSTÍN

KITCHEN

## LUNCH

### STARTERS & SMALL PLATES

BOWL OF SOUP 8

BREAD BOARD 6  
compound butter & kale pesto

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

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

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

### SALADS

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

CLASSIC CAESAR 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

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

### ENTREES

TURKEY RACHEL 16  
house roasted turkey breast, gruyere, slaw  
russian dressing, garlic frites  
SUB SALAD 4 SUB DAILY SOUP 5 SUB GLUTEN-FREE BUN 3

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

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

MUSHROOM & LEEK RAGU 28  
goat cheese polenta and braised greens

° 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

CRISPY FISH SANDWICH 18  
fried white fish, remoulade, lettuce, tomato  
garlic frites  
SUB GARDEN SALAD 4 SUB DAILY SOUP 5 SUB GLUTEN-FREE BUN 3

MUSSELS 12/19  
fennel, citrus butter, espelette

BLT 16  
sourdough, heirloom tomato, butter lettuce  
applewood bacon, mayo, garlic frites  
ADD EGG 1.5

### ° 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](http://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**