



BINGHAMTON restaurant week

eat
BING



Iron Agave Dinner Menu FIRST COURSE

Mojo Chicken Tortilla Soup

Homemade soup with shredded chicken, black beans, corn, crispy tortilla strips, and crema drizzle

Tijuana Caesar Salad

Hearts of romaine, Caesar dressing, cojita cheese, and croutons

Iron Agave House Salad

Crisp mixed greens, tomato, red onion, radish, cucumber, carrot, pepitas, guac, and croutons
Choice of dressing

Smoked Brisket Empanadas

Flaky, handmade pastry filled with brisket, poblano, and blended cheeses, served crispy-fried

SECOND COURSE

Beef Chimichanga

Jumbo flour tortilla, beef carne picada, Mexican rice, black beans, mixed cheeses, crispy-fried
Served with lime crema, salsa red, and guac

Smoked Mole-BBQ Ribs

Slow-smoked ribs, finished with Mole-BBQ glaze, served with crinkle fries

Shrimp & Crab Enchiladas

Corn tortillas stuffed with gulf shrimp and lump crabmeat, with mixed cheeses and tequila-chipotle cream sauce
Served with choice of two sides

Chicken al Pastor Molcajete

Al pastor-marinated chicken, grilled pineapple, cilantro-lime rice, queso fresco, pickled onion, pico de gallo, jalapenos, and guac
Served with choice of flour or corn tortilla on side (vegetarian available)

THIRD COURSE

Mini Churros

Crispy churros dusted with cinnamon sugar, with dulce de leche dipper

Espresso Chocolate Mousse Tart

Rich and creamy espresso and chocolate mousse in a crispy tart

Sopapilla Cheesecake Bar

Flaky pastry with cinnamon sugar and creamy cheesecake layers

