

MERCADO SAN AGUSTIN



TUCSON, ARIZONA

WINE

SPARKLING

	GL	BTL
NV JUVÉ Y CAMPS ROSE SPAIN	10.00	30.00
'07 JUVÉ Y CAMPS BRUT RESERVA DE LA FAMILIA SPAIN	9.00	27.00
SCARPETTA BRUT ROSE ITALY	14.00	42.00

WHITE

PAZO RIBEIRO, SPAIN	6.00	18.00
FRANZ KELLER PINOT GRIS GERMANY	12.00	36.00
LICIA ALBARIÑO SPAIN	8.00	24.00
SCHLOSS VOLLRADS RIESLING KABINETT, GERMANY	8.00	24.00
ASTROLABE SAUVIGNON BLANC NEW ZEALAND	10.00	30.00
CALERA CHARDONNAY CENTRAL COAST	12.00	36.00

ROSÉ

WHISPERING ANGEL PROVENCE, FRANCE	10.00	30.00
L'AVENTURA CALIFORNIA	12.00	36.00

RED

BONS VENTOS BLEND LISBON	6.00	18.00
RAMÓN BILBAO TEMPRANILLO rioja	6.00	18.00
SANTA CAROLINA MALBEC FINCA EL ORIGEN MENDOZA	9.00	27.00
HAHN SLH ESTATE PINOT NOIR STA. LUCIA HIGHLANDS, CALIFORNIA	12.00	36.00
X WINERY RED BLEND NORTH COAST	10.00	30.00
CUSUMANO "BENUARA," SICILY, ITALY	10.00	30.00

COCKTAILS

LA MAISON
campari, noilly prat sweet
vermouth, cava, lime
10.00

THE WHISKEY SOUR
maker's mark, house sour,
splash of wine
10.00

PIMM'S CUP
pimm's, mint, cucumber
soda water
9.00

SIDE CAR
cognac, cointreau
lemon juice, sugar rim
10.00

TARTLET
st. germain elderflower
liqueur, aperol apéritif,
lemon juice, prosecco
10.00

BIG EASY
whiskey, benedictine, cognac,
bitters peach and angostura,
noilly prat dry vermouth
10.00

FRENCH 75 "SOIXANTE QUINZE"
bombay sapphire, lemon juice,
brut champagne
10.00

THE DAIQUIRI
light rum, lime juice
maraschino liqueur
8.00

BELLINI
white peach purée, prosecco
11.00

BEER

TECATE	\$4
NEGRA MODELO	\$5
MODELO	\$5
PACIFICO	\$5
CORONA	\$5
BUD	\$4
BUD LIGHT	\$4
COOR'S	\$4
MICH ULTRA	\$4
SIERRA NEVADA PALE ALE	\$5
BELL'S AMBER ALE	\$5.5
LAGUNITAS	\$5.5
ODELL'S ALE	\$5.5
HEINEKEN	\$5.5
AMSTEL LIGHT	\$5.5
NEWCASTLE BROWN	\$5.5
PILSNER URQUELL	\$5.5
CHIMAY BLUE ALE	\$10
LEFFE ABBY ALE	\$6
STIEGL LAGER	\$8
DUPONT SAISON	\$14
STELLA	\$5
RARE VOS 22 oz.	\$16
KALIBER NA	\$4

DRAFT

GUINNESS	\$6
FIRESTONE D.B.A	\$5.50
SKA IPA	\$5.50
LEFT HAND PILSNER	\$5.50
BELLS OBERON	\$5.75
OMMEGANG WITTE	\$5.75

MERCADO SAN AGUSTIN

AGUSTÍN

TUCSON, ARIZONA

BRASSERIE

→ LE MENU · DINNER ←



OYSTERS

daily selection,
mignonette and
cocktail sauce

3.00 each



MOULES FRITES

PEI mussels
13.00

SEARED SCALLOPS

sautéed spinach, risotto,
ginger soy reduction,
22.00

TROUT MEUNIÈRE

whole sautéed trout, caper
lemon butter, frites
14.00

SEARED SALMON

haricot vert, mashed potato,
buerre blanc
22.00

VICHYSOISE (v)

chilled potato leek, chives 6.00

FRENCH ONION SOUP

gruyère 8.00

SOUPE DE POISSON

crème fraîche, chives 10.00

SALADS

SALADE AGUSTÍN

dijon vinaigrette,
goat cheese crostini
7.00

FRISÉE AUX LARDONS

warm bacon vinaigrette,
poached egg
8.00

STEAK FRITES

10-oz. NY strip, frites
(Au poivre or ginger soy on request) 21.00

ROASTED HALF CHICKEN

free range chicken, kale, frites, lemon au jus 18.00

TENDERLOIN FILET

6-oz. filet, spinach, potato gratin, smoked tomato
demi-glace 31.00

DUCK CONFIT

confit leg, sautéed spinach, duck fat mashed potato,
cherry demi-glace 18.00

RACK OF LAMB

cauliflower mash, asparagus, fig jam 25.00

RISOTTO (v, gf on request)

mushroom, herbs, asparagus 12.00

BLACK & BLUE BURGER

black peppercorn crust, tomato & bacon jam,
roquefort, red onion, butter lettuce, frites 14.00

AGUSTÍN BURGER

red onion, tomato, gruyere, frites 11.00

SIDES 5.00

FRITES, SPINACH, ASPARAGUS, HARICOT VERT, POTATO GRATIN

(v= vegetarian • gf = gluten free)

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.