

# **CITY COUNCIL REPORT**



Meeting Date: **May 19, 2026**  
General Plan Element: **Land Use**  
General Plan Goal: **Support a diversity of businesses.**

## **ACTION**

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**Liquor License Request for LL-0014-2026 Miel De Agave (#391907).** To consider forwarding a recommendation of approval to the Arizona Department of Liquor Licenses and Control for a New Application Series 12 (Restaurant) State liquor license for an existing location and new owner.

## **OWNER**

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Jesus Manuel Altamirano

## **APPLICANT CONTACT**

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Jesus Manuel Altamirano

## **LOCATION**

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6137 N Scottsdale Rd. Suite B108

## **REQUEST**

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The applicant is seeking a favorable recommendation on a Series 12 (Restaurant) liquor license for an existing location with new owner. This has been a licensed location most recently operating with liquor since 2019 as a restaurant.

This liquor license allows the licensee to sell and serve spirituous liquor solely for consumption on the premises of an establishment which derives at least forty percent (40%) of its total revenue from the sale of food.

## **IMPACT ANALYSIS**

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**Reliability and Location**

**A.R.S. Section 4.-203.A and R19-1-702 Granting a License for a New Owner for a Certain Location.**

The capability, qualifications and reliability of the applicant has been shown.

**Restaurant**

**A.R.S. Section 4-205.02 and R19-1-206 Criteria for Restaurant Operations.**

This owner intends to operate this location as a restaurant. This establishment is 2,669 sq. ft. in size, including an existing 697 sq. ft. patio. The bar service area is 120 sq. ft or 4.5% of gross floor area, and the kitchen area is 625 sq. ft. or 23.4% of the gross floor area. The operational characteristics and floor plan qualify as a restaurant.

**Outdoor Patio**

The existing patio, on the West side of the building is 697 sq. ft. and does not encroach into the adjacent pedestrian walkway.

**Zoning**

This site is zoned Central Business (C-2). The C-2 district allows restaurants as a permitted use. The applicant has been notified of the City's expectation that the business will operate as a restaurant.

**Public Safety**

Police Department: No Opposition  
Major life safety issues: None noted

**Public Notice and Proximity**

**A.R.S. Section 4-201.B. Petitions from Persons in Close Proximity.**

The applicant has maintained the required posting notice for the State mandated 20-day period. No petitions or protests were received during the 20 (twenty) day posting period.

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**COUNCIL OPTIONS & STAFF RECOMMENDATION**

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**Council Options**

The City Council has the option of recommending approval, disapproval or no recommendation to the Arizona Department of Liquor Licenses and Control.

**Staff Recommendation**

Staff advises that the license request meets the criteria imposed for determining the capability, qualifications, and reliability of the applicant.

**Next Steps**

The City Council’s recommendation will be forwarded to the Department of Liquor Licenses and Control for their consideration. If the application is approved by the Department of Liquor Licenses and Control, the applicant should receive their license from the State within 105 days of original application.

**RESPONSIBLE DEPARTMENT(S)**

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John Kelly, Planning Technician, jkelly@scottsdaleaz.gov  
Planning and Development Services

Matt Evans, Commander, mevans@scottsdaleaz.gov  
Special Operations Division

**APPROVED BY**

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Tim Curtis, AICP, Current Planning Director  
480-312-4210, tcurtis@scottsdaleaz.gov

5/4/2026

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Date

**ATTACHMENTS**

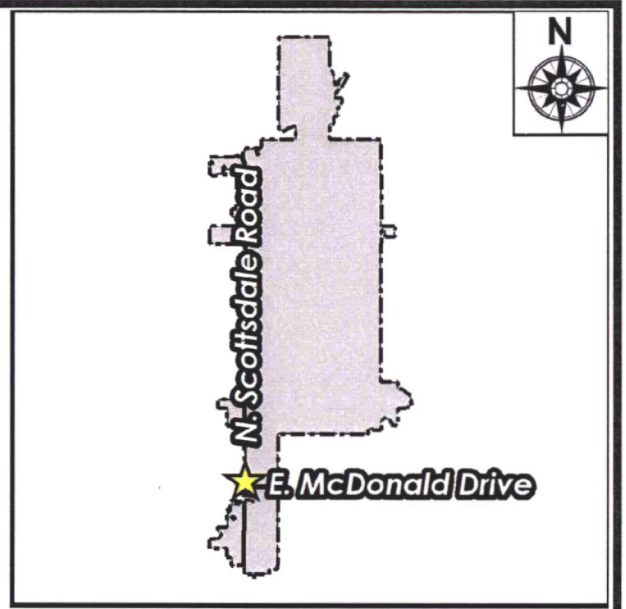
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1. Map
2. State Application (Front Page, including menu)
3. Floor Plan



Q.S.  
21-45

G.I.S. Orthophoto 2023



LL-0014-2026

Miel De Agave (391907)





## ENTRÉE

**BIRRIA TORTA** 🍴 \* **\$23**  
 Authentic Jalisco birria on brioche bread with a crispy cheese crust / Side of guacamole / Cilantro / Pickled red onions / Served with fries.

**NEVER BEFORE RISOTTO** \* 🍴 **\$34**  
 Creamy corn risotto in a rich crema de quesos / Grilled shrimp / Sourdough bread.

**PASTA BACANORA** 🍴 **\$26**  
 Penne pasta in a rich crema de quesos / Grilled shrimp stuffed with cream cheese, wrapped in bacon / Sourdough bread.

**GREEN CHILI CREAM ENCHILADAS** 🍴 🌿 \* **\$28**  
 Three green chile cream enchiladas / Sour cream / Queso cotija / Choice of steak, chicken or cheese / Side salad with vinaigrette dressing.

**ARRABIATA DI CHIPOTLE PASTA** 🍴 🌿 **\$26**  
 Penne pasta in creamy cheese and smokey chipotle sauce / Chicken / Crispy bacon bits / Sourdough bread.

## TACOS

**SONORA TACOS (2)** 🍴 **\$24**  
 Sonoran style flour tortilla tacos with cheese crust / Roasted chile verde / House red salsa / Choice of carne asada or chicken / Charro beans.

**INFAMOUS QUESABIRRIA (3)** \* 🍴 🌿 🍴 **\$24**  
 Authentic slowly braised Jalisco birria / Served in corn tortillas with cheese crust / Salsa macha / Pickled red onions / Charro beans.

**BACANORA TACOS (2)** 🍴 **\$24**  
 Bacon-wrapped shrimp stuffed with cream cheese / Chipotle coleslaw / Onion / Chile caribe / Avocado / Cilantro / House-made salsa / Corn tortillas.

## SALADS

ADD CHICKEN +9 \* ADD STEAK +12 \* ADD SHRIMP +12

**CAESAR SALAD** 🌿 🍴 **\$17**  
 Crispy romaine lettuce / Croutons / Fresh grated parmesan cheese / House-made Caesar dressing.

**KALE SALAD** 🌿 🍴 **\$17**  
 Fresh kale / Blue cheese / Cranberries / Walnut / Red apple / Shallots / House-made orange vinaigrette dressing.

## BURGERS

**TRIPLE CHEESEBURGER** 🍴 🌿 🍴 **\$23**  
 Black Angus beef / Provolone cheese / American cheese / Cream cheese / Caramelized onion / Bacon / Chipotle aioli / On brioche bun.

**CHICHARRON PRENSADO BURGER** 🍴 🌿 🍴 **\$23**  
 Black Angus beef / Pork belly chicharron prensado / Chihuahua cheese / House salsa verde / Pickled red onion / Chipotle aioli / On brioche bun.

## KIDS \*AVAILABLE FOR KIDS 10 & UNDER

**QUESADILLA WITH FRIES** 🍴 🌿 **\$15**  
 Chihuahua cheese / Flour tortillas / Side of fries.  
 \*ADD CHICKEN +9 \* STEAK +12 \* SHRIMP +12

**KIDS CHEESEBURGER** 🍴 **\$16**  
 Black Angus beef / American cheese / Brioche bun / Side of fries. 16



## APPETIZERS

### MDA GUACAMOLE \$20

Fresh avocado / Chopped onion / Cilantro / Tomato / Lime juice / House-made chips.

### RIBEYE AGUACHILE \* \$26

8 oz Black Angus ribeye marinated in lime / Chile de arbol / Pickled red onion / Avocado / House-made chips.

### PORK BELLY CHICHARRON \* \$20

Dry rub, citrus marinated pork belly / Avocado mousse / Lime juice / Corn tortillas.

### TACOS DORADOS (4) \$15

Crispy fried tacos / Mashed potato mixed with cream cheese / Red and green salsas / Cotija cheese.

### MEXICO RIB STYLE ELOTE \* \$15

Charbroiled corn / Queso fresco / Tajin / Chipotle aioli.

### SHRIMP AGUACHILE \* \$22

Shrimp marinated in lime / Green chile serrano salsa / Chipotle aioli / Cucumber / Avocado / House-made chips.

### TUNA TOSTADAS (3) \$23

Fresh Ahi tuna / Avocado / Cucumber / Shallot / Cilantro / Orange / Chipotle aioli / Sriracha vinaigrette dressing / Corn tostadas.

### SONORAN SHRIMP CEVICHE \$22

Cooked shrimp / Cucumber / Tomato / Onion / Cilantro / Avocado / Tomato clam juice / House-made chips.

### MDA CALAMARI \* \$22

Crispy fried calamari / Served with 2 signature house-made salsas.

## HOUSE SPECIALITIES

### MDA TOMAHAWK \* \$130

30 oz Black Angus tomahawk / Served with elote / Cambray onion & jalapeño / Charro beans / Side of guacamole / Salsa Macha.

### RIBEYE DE LA CASA \* \$70

20 oz Black Angus ribeye / Chilepin garlic butter / Salsa macha / Cambray onion & jalapeño / Side of Guacamole / Charro beans / 2 corn quesadillas.

### NY STEAK & LOBSTER \* \$75

12 oz Black Angus NY steak / 8 oz lobster tail / Side of melted butter / 2 flour quesadillas.

### CARNE ASADA \$38

8 oz Black Angus sirloin / Grilled cambray onion & jalapeño / Side of guacamole / Charro beans / Choice of corn or flour tortillas.

### NY STEAK AND FRIES \$48

12 oz Black Angus NY steak / House-made chimichurri / Truffle fries with parmesan cheese.

### SHORT RIB BIRRIA \* \$75

Slow cooked Black Angus short rib / Charro beans with queso fresco / Birria consume / Bone marrow / 3 corn quesadillas / House-made salsa verde.

### SHORT RIB MOLE \$75

Slow-cooked Black Angus short rib house-made mole / Mashed potato / Charro beans with queso fresco / Birria consome / 3 corn quesadillas.

### SURF & TURF \$60

12 oz Black Angus ribeye / 5 Grilled shrimp / Asparagus / Grilled cambray onion & jalapeño / Roasted house potatoes.

### BECHAMÉL HALIBUT \$45

Halibut / House-made béchamel sauce / Sautéed mushrooms, cherry tomatoes, asparagus in white wine and butter / Buttered sourdough bread.



# COCKTAIL *Menu*

## SIGNATURES

**AGAVERO** \$18  
G4 Blanco / Honey / Aloe vera / Lime / Hibiscus

**CHILES VERDES** \$19  
Lalo Blanco / Licor De Axiote / Jalapeño / Serrano Pepper / Cucumber / Cilantro / Lime

**SILK ROSE** \$22  
Gin Diego Rosa / Jose Cuervo Tradicional Blanco / Rhubarb Giffard / Cointreau / Strawberry / Lemon / Greek Yogurt Clarified

**RITUAL RITES** \$22  
Campo Viejo Gran Reserva Tempranillo / Ocho Reposado / St George Spiced Pear Liqueur / Grand Marnier / Pomegranate / lemon

**CHICHÉN ITZÁ** \$20  
Palomo Mezcal / Watermelon / Lime / Agave / Ginger Beer / Dried Chapulines

**COLIBRÍ** \$19  
Palomo Mezcal / Aperol / Maleza Compasúchil / Passionfruit / Pineapple / Lemon

**ALUXES** \$18  
Luma Vodka / Amaro Lucano Anniversario / Peche De Vigne Giffard / Guava / Lemon / Ginger Beer / Psychauds Bitters

**LA SELVA** \$22  
Diplomatico Mantuano / Banane Du Brésil Giffard / Spiced Agave / Walnut and Ango Bitters

**MARGARITA** \$18  
Tequila Blanco / Cointreau / Lime / Agave / Salt  
FLAVORS: STRAWBERRY, GUAVA, PASSIONFRUIT

**PALOMA** \$18  
Tequila Blanco / Grapefruit / Lime / Agave / Jarritos Soda

**MEZCALITA** \$18  
Mezcal / Cointreau / Hibiscus / Lime / Agave

## MDA CLASSICS

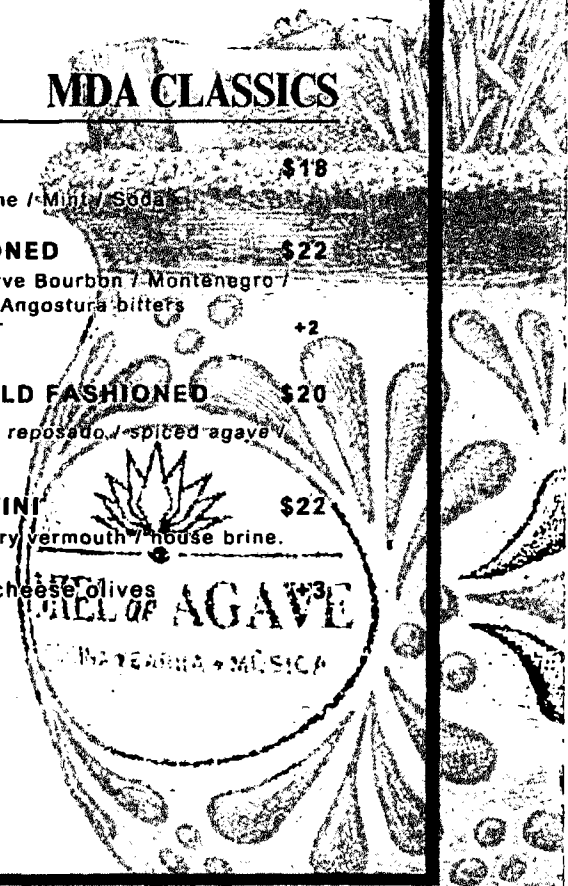
**MOJITO** \$18  
White Rum / Lime / Mint / Soda

**OLD FASHIONED** \$22  
Woodford Reserve Bourbon / Montenegro / Spiced Agave / Angostura bitters  
Add on: SMOKE IT +2

**OAXACAN OLD FASHIONED** \$20  
mezcal / tequila reposado / spiced agave / bitters.

**DIRTY MARTINI** \$22  
vodka or gin / dry vermouth / house brine.

add on: Blue cheese olives +3



MIEL de AGAVE



## NIGHTCAPS

**CARAJILLO \*LOW ABV**  
Licor 43 / Espresso.


\$17

**SWEET DREAMS**

\$22

ocho reposado / crema de bacanora  
montaraz / mr black / espresso.

## WINE

<b>DAOU RESERVE CABERNET SAUVIGNON, PASO ROBLES CALIFORNIA</b>	
2022	17/ 70
<b>A TO Z PINOT NOIR, OREGON 2022</b>	16/ 60
<b>PAOLONI CABERNET MERLOT, VALLE DE GUADALUPE MEXICO 2021</b>	20/ 85
<b>CAMPO VIEJO GRAN RESERVA TEMPRANILLO, RIOJA SPAIN 2016</b>	17/ 70
<b>ABREPUERTAS GALÁCTICO ROSÉ, QUERÉTARO MEXICO 2023</b>	17/ 70
<b>ARROYO SECO CHARDONNAY, MONTEREY CALIFORNIA 2023</b>	15/ 50
<b>OYSTER BAY SAUVIGNON BLANC, MARLBOROUGH NEW ZEALAND 2024</b>	15/ 50

## BOTTLE BEER 8

\*make it a michelada +5

**MODELO**  
**MODELO NEGRA**  
**DOS EQUIS**  
**CORONA EXTRA**

## DRAFT BEER 8

\*make it a michelada +5

**MODELO**  
**DOS EQUIS**  
**BLUE MOON**  
**MICHELOB ULTRA**

## MOCKTAILS

**AGUA FRESCA** \$10  
hibiscus tea / lime / spiced agave

**CUCUMBER HIGHBALL** \$10  
NA Gin / cucumber / lime / ginger beer

## NON-ALCOHOLICS

**MEXICAN COKE** 5  
**DIET COKE** 4  
**DR PEPPER** 4  
**SPRITE** 4  
**JARRITOS** 4  
• **GRAPEFRUIT /**  
**STRAWBERRY / MANGO**

**LEMONADE** 5  
**MINERAGUA** 4  
**CORONA N/A** 6  
**AQUA PANNA**  
**PELLEGRINO**

MIEL *de* AGAVE



Miel De Agave - Floor Plan 2026

3,500 Sq. Ft.

