



CLÁSICOS

Served with choice of homemade potatoes or fruit and toast or pancakes
Upgrade to french toast, or specialty pancakes \$3
Upgrade to churros \$5
Upgrade to Berry french toast \$6
Sub egg whites \$2
Sub gluten free toast \$1

*Buenos Días



Start your morning right with two eggs cooked your way, paired with your choice of applewood bacon, hearty sausage links, savory sausage patty, ham, turkey bacon, or apple chicken sausage. \$15.95

*Corned Beef Hash



Hecho en casa slow-cooked corned beef mixed with sautéed peppers, onions, and crispy potatoes, topped with two eggs any style (no choice of fruit) \$19.95

Breakfast Burrito

A warm house-made flour tortilla filled with two fluffy scrambled eggs, chorizo, onions, tomatoes, jalapeños, melted pepper jack cheese and topped with avocado. Served with fresh salsa verde and crema (toast or pancakes not included) \$17.95



A LA PLANCHA

Quesabirria

Tres homemade corn tortillas dipped in our signature birria sauce, filled with meat and melted cheese, pan fried until crispy. Served with a side of consommé \$18.95

Quesadilla

Melted cheese with Flor de calabaza (squash flower), onions, zucchini and epazote. With a side of black beans. \$16.95

*Sabor Azteca Burger

Homemade burger patty topped with pepperjack cheese, thick cut applewood bacon, roasted corn, fresh guacamole, tortilla strips, mayo, on a brioche bun, served with homemade fries or fruit. \$18.95



*The Spicy Chick

Brioche bun, choice of grilled or fried chicken, chipotle mayo, lettuce, tomato, gouda cheese, thick cut applewood bacon, jalapeño toreado and avocado. \$17.95

*Inside out Grilled Cheese

Brioche bread, manchego cheese served with home made fries or fruit \$15.95
Add bacon \$2.00
Add avocado \$2.00
Add grilled onions \$1.00



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Gluten friendly option available.

These items are cooked to order. Consuming raw or undercooked food may increase your risk of food borne illness

20% Gratuity will be added for parties of 5 or more.



OMELETTES

Served with homemade potatoes or fruit and toast or pancakes
Upgrade to french toast, or specialty pancakes \$3
Sub egg whites \$2
Sub gluten free toast \$1

*Axo Omelette



A savory omelette filled with birria, onions, cilantro, and gouda chesse, garnished with avocado \$18.95

*Chicken Poblano Omelette



Shredded chicken breast, sauteed with poblano peppers, corn, smothered with poblano sauce, topped with queso fresco \$18.95

*Build Your Own Omelette



Choose from three ingredients
bacon, sausage, ham, chorizo, chicken sausage, onions, mushrooms, spinach, tomatoes, jalapeños, mixed peppers, corn, american cheese, cheddar cheese, feta, swiss, queso fresco, pepperjack, manchego, gouda \$17.95
Add an additional ingredient \$1



BENEDICTOS

Served with choice of homemade potatoes or fruit

*Axo Benedict

Two poached eggs over birria, topped with creamy chipotle hollandaise, garnished with fresh cilantro on an english muffin \$19.95

*Classico Benedict

Two poached eggs over canadian bacon, smothered in homemade hollandaise sauce on an english muffin \$16.95

*Vegetariano Benedict

Two poached eggs served over sautéed spinach, onions, and tomatoes, with avocado and homemade hollandaise on an english muffin \$17.95



BREAKFAST BOWLS

Choice of toast or pancakes, upgrade to french toast, or specialty pancakes \$3

*Axo Bowl



Two eggs any style over birria, mexican rice, black beans, onions, fresh cilantro with corn tortillas, toast or pancakes \$19.95

*Carnivoro Bowl



A protein-packed brunch bowl with bacon, sausage, chorizo, ham, a bed of house-made potatoes, topped with pepper jack cheese and two eggs any style \$17.95

*Vegetariano Bowl



Zucchini, squash, spinach, tomatoes, mushrooms, corn, on a bed of homemade potatoes, topped with two eggs any style and queso fresco \$17.95

ESPECIALIDADES

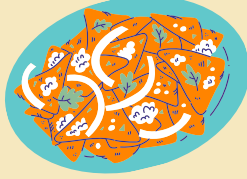
*Chilaquiles Tradicionales



House-made corn tortilla chips sautéed in your choice of green or red salsa, topped with onions, cilantro, avocado, crema, and queso fresco, finished with two eggs any style. Served with a warm bolillo and black beans \$16.95

Add protein:

- Cecina \$7
- Chicken \$6
- Chorizo \$4
- Birria \$7



*Molletes

Three crispy bolillo rolls filled with black beans and melted manchego, topped with freshly made pico de gallo \$16.95

Add protein:

- Cecina \$7
- Chicken \$6
- Chorizo \$4
- Birria \$7

Axo Burrito

Homemade flour tortilla filled with our specialty birria meat, mexican rice, black beans, topped with our birria sauce, garnished with crema and scallions.

Served with homemade potatoes \$19.95

Breakfast Tacos

Three homemade corn tortillas filled with scrambled eggs, mixed with chorizo, garnished with freshly made pico de gallo, chipotle mayo and avocado. Choice of homemade potatoes or fruit \$14.95

Breakfast Torta

Grilled telera roll, scrambled eggs mixed with chorizo, black bean, mayo, avocado and chiles en vinagre. Choice of homemade potatoes or fruit \$14.95

*Avo'lotl Toast

Two poached eggs, avocado, layered with pico de gallo, roasted corn, and queso fresco on multigrain toast \$17.95

Cuernito Sandwich

Buttery croissant filled with scrambled eggs, sliced ham, avocado, and a blend of melted swiss and american cheese, finished with a touch of chipotle mayo \$16.95

Huevos a la Mexicana

Two scrambled eggs cooked with fresh tomatoes, onions, and jalapeños with a side of rice and black beans. Choice of tortillas, toast or pancakes \$16.95

Tacos Dorados

4 Deep fried Tacos topped with lettuce, tomatoes, queso fresco and crema. With a side of rice and black beans.

Choice of salsa: morita, chile de arbol or verde.

Chicken \$18.95

Birria \$19.95



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ESPONJOSOS Y DELICIOSOS

Guayaba Pancakes

Tres homemade guava pancakes with "guayabate" (guava jelly), topped with guava sauce, whipped cream and sprinkled cinnamon \$16.95

Horchata Pancakes

Tres buttermilk pancakes filled with brown sugar, topped with homemade rumchata, whipped cream and sprinkled cinnamon \$16.95

Three Buttermilk Pancakes \$13.95

Topped with whipped cream and sprinkled cinnamon \$13.95

Berry Dulce French Toast

Mixed fresh berries topped with sweet mexican lechera, whipped cream and sprinkled cinnamon \$17.95

Mexico City Style Churro Toast

Deep fried brioche bread mixed with cinnamon sugar, served with a side of cajeta sauce or chocolate sauce \$16.95

Brioche French Toast \$13.95

Topped with whipped cream and sprinkled cinnamon \$13.95

Chicken and Waffles

Our classic golden brown waffle topped with a homemade breaded chicken breast and spicy syrup \$18.95

Berry Dulce Waffle

Our classic golden brown waffle topped with mixed fresh berries, mexican lechera sauce, topped with whipped cream and sprinkled cinnamon \$17.95

Belgian Waffle

Topped with whipped cream and sprinkled cinnamon \$12.95



KIDS MENU

Confetti Pancakes

Five silver dollar pancakes with confetti and topped with vanilla cream \$8.95

*Buenos Dias Breakfast



Served with one egg any style with a choice of bacon or sausage, homemade potatoes or fruit and one pancake or toast \$10.95

Quesadilla

Melted cheese with a side of black beans and rice. \$9.95

*Huevos con jamón.

2 Eggs mixed with Ham with a side of rice and black beans \$10.95

Tacos Dorados.

2 Deep fried Tacos topped with queso fresco and crema. With a side of rice and black beans

Chicken \$10.95

Birria \$11.95

Orange Juice \$2

Apple Juice \$2

Cranberry Juice \$2

Chocolate Milk \$2

Milk \$2

Soda \$2



SIDES

Applewood Bacon \$5

Turkey Bacon \$5

Sausage Links/Patty \$5

Apple Chicken Sausage \$5

Smoked Ham \$5

French Fries \$4.50

Fruit \$4.50

Short Stack Pancakes \$6.50

Short Stack Specialty

Pancakes \$8.50

Toast \$2

Corn Tortillas \$2

Homemade potatoes \$4.50

2 Eggs \$4

Quesabirria \$6

Consomé \$3

Crema \$1

Chipotle Mayo \$1

Hollandaise \$1

Side Salsa \$1

Avocado \$2



20% Gratuity will be added for parties of 5 or more.