

OMELETTES

Served with 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

***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



Gluten friendly option available.

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



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café



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

Home made tortilla with melted pepper jack cheese, mushrooms, poblano pepper, corn and crema. With a side of mexican rice, black beans and salsa verde \$16.95

Sopes

Two home made sopes topped with black beans, onions, avocado, crema, queso fresco, and your choice of salsa verde or roja. With a side of mexican rice \$16.95

Add protein:

Cecina \$7

Chicken \$6

Chorizo \$4

Birria \$7



***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



BREAKFAST BOWLS

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

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Upgrade to churros \$5

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***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

***Corned Beef Hash**

Hecho en casa slow-cooked corned beef mixed with sautéed peppers, onions, and crispy potatoes, topped with two eggs any style. \$19.95

A 4% service charge will be added to all card payments

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

ESPECIALIDADES

*Chilaquiles Tradicionales

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



*Chicken Mole Chilaquiles

Corn tortilla chips topped with onions, cilantro, avocado, crema and queso fresco, finished with two eggs any style. Served with a warm bolillo and black beans.

*Contains nuts. \$22.95

*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

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 \$15.95

Breakfast Torta

Grilled telera roll, scrambled eggs mixed with chorizo, black bean, mayo, avocado and chiles en vinagre. Choice of homemade potatoes or fruit \$15.95

Axo Burrito

Flour tortilla filled with our specialty birria meat, mexican rice, black beans, topped with our birria sauce, garnished with crema and scallions. Choice of homemade potatoes or fruit \$19.95

*Avo'lotl Toast

Two poached eggs, smashed avocado, layered with pico de gallo, roasted corn, and queso fresco on multigrain toast. Choice of homemade potatoes or fruit \$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. Choice of homemade potatoes or fruit \$16.95

Tacos Dorados

4 Deep fried Tacos topped with lettuce, tomatoes, avocado, 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

Breakfast Mole Enchiladas

3 homemade tortillas, stuffed with scrambled eggs. Topped with onions, cilantro, crema, queso fresco and avocado. Served with Mexican rice and black beans.

*Contains nuts. \$16.95

Breakfast Burrito

Flour tortilla filled with two fluffy scrambled eggs, chorizo, onions, tomatoes, jalapeños, melted pepper jack cheese and avocado. Served with fresh salsa verde and crema. Choice of homemade potatoes or fruit. \$17.95

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

*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. Choice of homemade potatoes or fruit. Choice of toast or pancakes. \$15.95

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ESPONJOSOS Y DELICIOSOS

Guayaba Pancakes

Tres homemade guava pancakes with “guayaba ate” (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

Brioche bread, topped with 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



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 \$5

Quesabirria \$6

Consomé \$3

Crema \$1

Chipotle Mayo \$1

Hollandaise \$1

Side Salsa \$1

Avocado \$2



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