AXKAMA

GUACAMOLE | 8

CEVICHE | shrimp marinated in lime* | 9

TROPICAL | shrimp ceviche in lime with mango and pineapple* | 10 QUESO FUNDIDO | oven baked cheese with choice of chorizo or veggies | 10

COSTILLAS | baked ribs topped with mango and sweet spice sauce | 10

ASADA steak MAHI MAHI fish ADOBADA spicy pork
CAMARON

shrimp

CARNITAS
pork
MEDLEY
veggies

SALSA VERDE chicken

poblano

combos

2 TACOS | 8

3 TACOS | 11

4 TACOS | 14

quesadillas | 5-13

CORN OR FLOUR TORTILLA WITH YOUR CHOICE OF PROTEIN

burritos | 11 - 13

PROTEIN, HOMEMADE BEANS, TOMATO, SWEET ONION, JALAPEÑO, CREAMY CHIPOTLE, FLOUR

tortas | 11 - 13

PROTEIN WITH HOMEMADE BEANS, TOMATO, SWEET ONION, JALAPEÑO + GUACAMOLE ON LOCALLY BAKED BREAD

axkawa bowl | 18

UINOA BOWL W/ BABY SPRING MIX, CORN, BLACK BEANS, MANGO, PISTACHIOS + AVOCADO SERVED WITH A CHIA AVOCADO DRESSING

sopa sierra madre | 12

BLACK BEAN SOUP, ASADA STEAK, MELTED CHEESE, SALSA MEXICANA, AVOCADO

chile relleno | 15

add protein +4

UFFED + BATHED POBLANO PEPPER WITH RICE, BEANS, SALSA MEXICANA + GUACAMOLE



tequila

ALTOS PLATA & CASAMIGOS BLANCO 11
DOS ARTES BLANCO 23

ALTOS REPOSADO //
CASAMIGOS REPOSADO 13
LOMA AZUL REPOSADO 13
AVION REPOSADO 15

ALTOS ANEJO 13 AVION 44 EXTRA AÑEJO 22 DOS ARTES EXTRA AÑEJO 30

mezcal

DEL MAGUEY VIDA 9
DEL MAGUEY CREMA 9
DEL MAGUEY CHICHICAPA 16

whiskey

WOODY CREEK RYE 10

MARGARITA CLASICA 11

altos plata tequila, orange liqueur, custom sour, agave

AXKAWA MARGARITA 11

altos plata tequila, orange liqueur, custom sour, agave, secret ingredient

SMOKE + SPICE 13

altos plata tequila, del maguey vida mezcal, custom sour, grapefruit, jalapeño

OAXACA OLD FASHIONED 15

altos reposado, del maguey vida mezcal, agave bitters

ARBOL DEL TULE 15

del maguey vida mezcal, liquor 43, ginger beer, orange, bitters

MOJITO A HERBABUENA 11

rum, soda water, lime, seasonal fruit, mint

vino

blanco

Brancott Estate 2018 New Zealand Sauvignon Blanc 27 / 9 Estate Ant Moore 2018 New Zealand Sauvignon Blanc 29 / 10 Bodegas Robaliño 2018 Spain Albariño 36 / 12 Cava Brut 2017 Spain 35

rosé

Campuget 2018 France Rosé 27 / 9 Cochon Volant 2017 France Rosé 45

tinto

Campo Viejo 2017 Spain Garnacha 30 / 11 Comte de Lauze 2016 France Cotes du Rhone 36 / 12 Earth First 2018 Argentina Malbec 38 / 12

cerveza

Corona 5
Pacifico 5
Negra Modelo 5
Modelo Especial 5

craft cerveza

New Belgium Voodoo IPA 7
Breckenridge Avalanche Amber 6
Oskar Blues Pilsner 7
Oskar Blues IPA 7

JAMAICA 2.50

KOMBUCHA ELEVATED ELIXIRS 7

TOPO CHICO 2.50

COCA COLA MEXICANA 2.50

Sample Menu Winter 2019/20