

Don't Axe

• THROW • EAT • DRINK •

APPETIZER & DINNER

APPETIZERS

JACKED BLUE CHEESE GARLIC BREAD. \$10.00

Toasted Garlic Bread with Monterey jack and Blue Cheese served with a marinara sauce

FRIED BABY BACK RIBS \$16.00

Fried pork ribs tossed in a honey-srirachi sauce

CRISPY ONION RINGS..... \$6.00

Onion Rings served with a tangy spicy sauce

SOUL ROLLS.....\$10.00

All the goodness of soul food in an eggroll. Black-eyed peas, greens, and ground pork

BUFFALO CHICKEN DIP AND CHIPS. \$12.00

Spicy Chicken Dip served warm with chips

AXE PARTY PLATTER..... \$40.00

Ribs, Soul Rolls, chicken wings, Onion Rings, Fries

MEALS

FRIED BABY BACK RIBS W/2 SIDES. \$24.00

Fried pork ribs naked or tossed in a Sriracha sauce with your choice of sides

SMASH BURGER W/FRIES..... \$16.00

Beef Patty topped with cheese, lettuce, tomato pickles, condiments on the side, fries

FRIED CHICKEN WINGS W/2 SIDES. \$20.00

Fried Drumettes with choice of sides

FRIED CATFISH FILLETS W/2 SIDES \$20.00

2 Fried Catfish Fillets with your choice of sides

BULLSEYE SMASH BURGER W/FRIES..... \$18.00

Beef Patty topped with Bacon & Cheese, fries, lettuce, tomato, pickles, condiments on the side

FRIED FISH SANDWICH W/FRIES..... \$14.00

Fried Catfish on a toasted bun with pickles served with fries

SIDES

GREEN BEANS..... \$4.00

COLLARD GREENS W/SMOKED TURKEY.. \$4.00

DIRTY RICE..... \$5.00

MAC N CHEESE..... \$4.00

FRIES..... \$4.00

ONION RINGS..... \$6.00

HOT WATER CORNBREAD.. \$4.00

BRUNCH MENU

SATURDAY 11-3 & SUNDAY 11-5

FRENCH TOAST SERVED WITH (5) FRIED CHICKEN DRUMETTES..... \$20.00

Cinnamon and brown sugar french toast served with fried chicken wings with your choice of syrup

FRIED CATFISH FILLETS W/2 SIDES.. \$20.00

Two Fried catfish fillets with your choice of 2 sides

FRIED CHICKEN DRUMETTES W/2 SIDES..... \$20.00

Fried chicken wings with your choice of two sides

SWEET POTATO PANCAKES & FRIED CHICKEN DRUMETTES (5)..... \$20.00

Sweet Crème sweet potato pancakes paired with crispy fried chicken drumettes with peach syrup

FRIED BABY BACK RIBS W/2 SIDES..... \$24.00

Fried baby back ribs tossed in a srirachi honey sauce with your choice of 2 sides

BACON, BISCUIT, GRITS, AND SIDE..... \$15.00

Pork bacon, biscuit, grits, and your choice of a side

SIDES

MAC N CHEESE..... \$4.00

GREEN BEANS..... \$4.00

ONION RINGS..... \$6.00

FRIES..... \$4.00

GRITS..... \$4.00

DIRTY RICE..... \$5.00

SCRAMBLED EGGS..... \$4.00

COLLARD GREENS W/SMOKED TURKEY. \$4.00

HOT WATER CORNBREAD/BISCUIT..... \$4.00

PARTY PLATTERS

**10 GUESTS
2 MEATS & 2 SIDES - \$300**

**25 GUESTS
1 MEAT & 1 SIDE - \$400
2 MEATS & 2 SIDES - \$700
3 MEATS & 3 SIDES - \$1000**

**50 GUESTS
1 MEAT & 1 SIDE - \$750
2 MEATS & 2 SIDES - \$1300
3 MEATS & 3 SIDES - \$1800**

**75 GUESTS
1 MEAT & 1 SIDE - \$1300
1 MEAT & 2 SIDES - \$1500
2 MEATS & 2 SIDES - \$1900
3 MEATS & 3 SIDES - \$2700**

MEAT SELECTIONS

CHICKEN WINGS, FRIED CATFISH, RIBS, SOUL ROLLS, PULLED PORK.

SIDE SELECTIONS

COLLARD GREENS, GREEN BEANS, DIRTY RICE, MAC N CHEESE.

*****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

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SPECIALTY

THE COLONEL \$15.00

-SMOKED OLD FASHIONED

MADE WITH TEXAS RYE WHISKEY, IN-HOUSE MADE ROSEMARY AGAVE SYRUP, CHERRY BITTERS, ORANGE & BLACK CHERRY GARNISH

Named for our owner Lauren's parents, Retired Col. & Mrs. Walker, who served 30 years in the US Army as an Apache helicopter pilot

THE MAC DADDY \$8.00

-MOSCOW MULE

MADE WITH WESTERN SON TEXAS VODKA, GOSLING GINGER BEER, FRESH LIME JUICE
ADD PEACH \$10
ADD BLUEBERRY \$10
ADD STRAWBERRY \$10

Named for Aunt Necie and Uncle John Mac for your belief in us and in our business

THE AVIATOR \$24.00

-MARGARITA FLIGHT (4)

MANGO, PEACH, AGAVE, LIME, PASSION PINEAPPLE, STRAWBERRY, PRICKLY PEAR, SPICY MANGO, JALAPEÑO, MIXED BERRY

Named for our owners, Nicole & Christina's parents, Retired CW4 & Mrs. Robinson, who spent 27 years as a Blackhawk helicopter pilot in the US Army

THE MISTER \$10.00

-BLACKBERRY MOJITO

MADE WITH BLACKBERRY RUM, CAPTAIN MORGAN SPICED RUM, FRESH LIME JUICE, AGAVE, NECTAR, TOPPED WITH TOPO CHICO AND MINT

Named for Mr. Matt, nicknamed "Mister," for your belief in us and our business

DRAFT BEER MADE LOCALLY BY



AGILITY \$6.00

LOW CALORIE PALE ALE
16 OZ DRAFT

MASS APPEAL \$6.50

LIGHT BELGIAN ALE
16 OZ DRAFT

ROCKET LAUNCHER \$6.00

ROGER CLEMENS ALE
16 OZ DRAFT

STELLARATOR \$8.00

LIMPERIAL NEW ENGLAND IPA
16 OZ DRAFT

BOTTLED BEER

MICHELOB ULTRA \$3.50
CRAWFORD BOCK \$3.50
MODELO \$4.50
CORONA \$4.50

WINE BY THE GLASS

HOUSE CABERNET \$8.00
PINOT NOIR \$8.00
HOUSE CHARDONNAY \$8.00
MOSCATO \$8.00

BRUNCH SPECIALS (SATURDAY & SUNDAY)

BLOODY MARY \$10.00

TITOS VODKA, HOUSEMADE BLOODY MARY MIX, LEMON, LIME, OLIVES, TAJIN RIM

MIMOSAS \$8.00

BY THE GLASS

ORANGE JUICE, MANGO, PEACH, STRAWBERRY, PINEAPPLE, PASSION FRUIT, BLOOD ORANGE, POMEGRANATE

By the Carafe \$30
Flight with 4 of Your Choice \$16

LOADED AXE BLOODY MARY ... \$16.00

TITOS VODKA, HOUSEMADE BLOODY MARY MIX, LEMON, LIME, OLIVES, OKRA, ASPARAGUS, BLUE CHEESE OLIVES, BEEF STRAW, TAJIN RIM

FROZEN MIMOSAS \$15.00

ADD ANY FLAVOR \$3

HAPPY HOUR SPECIALS

MONDAY - FRIDAY
3PM-6PM

1/2 OFF FEATURED APPETIZER OF THE DAY

\$2 OFF DRINK SPECIALS

\$1 OFF BEER & WINE