



TO START

- FRIED SQUASH BLOSSOMS**\$13
goat cheese, avocado, mint
- TRIO OF SALSAS (GF)**\$14
rojo (VG), guac (VG), elote & bean (V)
- HOUSE CUT FRIES**\$10
roasted garlic aioli +\$1 (VG) option
- SHRIMP CEVICHE**\$15
mango, jalapeno, cucumber, cilantro,
bell pepper, Served with house made chips (GF)
- HEARTS OF PALM CEVICHE**\$15
mango, jalapeno, cucumber, cilantro, bell pepper
Served with house made chips (VG)

SOMETHING GREEN

- ARUGULA SALAD**\$14
dates, candied pecans, aged balsamic, feta (GF)
- ELOTE SALAD**\$13
charred corn, purple kale, onion, jalapenos, tajin dressing (VG)
- ROASTED BEET SALAD**\$14
purple and yellow braised beets, cardamom, orange,
arugula, goat cheese, pistachio (GF)

FOR THE TABLE

- CRISPY PORK TACOS (3)**\$16
8-hour roasted pork, pineapple, pickled onion,
micro cilantro, avocado crema (GF)
- KOREAN CAULIFLOWER TACOS (3)**\$16
tempura fried cauliflower, sweet fermented chili,
peanuts, cilantro, brussels sprout slaw (V)
- BAJA STYLE SHRIMP TACOS (3)**\$19
crispy shrimp, slaw, tajin crema, avocado
- CHICKEN MOLE**\$28
roasted boneless half chicken, red mole, pepper,
mushrooms. Served with three sopes
- CHIMICHURRI STEAK**\$32
marinated 10 oz skirt steak, house cut fries, chimichurri (GF)

ASK YOUR SERVER ABOUT
OUR SEASONAL DESSERTS

HANDHELD

(+\$2 for GF Bun)

- AWE BURGER**\$18
gorgonzola dolce, tomato, caramelized onion, bacon jam,
sesame bun, roasted garlic aioli, served with fries
- MUSHROOM BURGER**\$16
tender purple kale, tomato, onion, J.T. Vegan
smoked cheese, brioche bun, Veganaise, fries (VG)
- FRIED KOREAN CHICKEN SANDWICH**\$17
sesame bun, sweet fermented chili, peanut,
cilantro, brussels sprout slaw



BEVERAGES

- Harney & Sons Passion Fruit Iced Tea\$4
- Liquid Death, Sparkling.....\$4
- Lemonade.....\$3
- Arnold Palmer.....\$4
- Coke, Diet Coke, Sprite, Ginger Ale.....\$3
- Joshua Tree Coffee Co. First Roast.....\$4
- Harney and Sons Hot Tea:.....\$4
- Organic Earl Grey Supreme, Japanese Sencha Green,
Organic Peppermint

MOCKTAILS

- SINGING COYOTE**.....\$8
Pineapple, orange, lime, jalapeño, pineapple kombucha
- GINGER BOLT**.....\$8
Ginger beer, pineapple kombucha, lime
- PRICKLY PEAR REFRESHER**\$7
Prickly pear, soda water, lime
- THIRSTY ROADRUNNER**\$7
Coconut water, pineapple, oj, lime

(VG) vegan (V) vegetarian (GF) gluten free

SPECIALTY COCKTAILS

- HOWLIN' COYOTE**.....\$10
blanco tequila, jalapeño infused mezcal, pineapple
- LOST DONKEY**\$12
mezcal, ginger beer, lime juice.
- DESERT JUNIPER**\$13
gin, saint germain, grapefruit, lemon
- ULTIMA PALABRA**\$14
mezcal, chartruese, maraschino liqueur, pineapple
- EL CAMINO**\$14
whiskey, pineapple, lemon juice, blood orange
- BAJA FOG**.....\$12
corona, a float of patron, lime

WINE

RED

- Petrichor Carma, Grenache 2021.....\$12 / \$48
- Land of Saints, GSM 2020.....\$13 / \$52
- Ultraviolet, Cabernet Sauvignon 2020.....\$14 / \$56
- Terrazas, Malbec 2019.....\$10 / \$40

WHITE

- Broadbent, Vinho Verde.....\$9 / \$36
- LIWA, Sauvignon Blanc 2021.....\$11 / \$44
- Folk Machine, Chenin Blanc 2021.....\$13 / \$52
- Noble Vines Chardonnay.....\$10 / \$30

ROSÉ

- Private Property, Rosé of Piont Noir 2021.....\$10/ \$30

BUBBLES

- Mionetto, Prosecco Brut.....\$8 / \$32

BEER

CANS

- PBR.....\$4
- CVB CDMX.....\$8
- CVB Desert Citrus.....\$8
- CVB Desert Rye IPA.....\$9

BOTTLES

- Budweiser, Coors Light, MGD, Michelob Ultra. \$7
- Corona, Sierra Nevada, Heineken, Heineken Zero, Guinness. \$8

DRAFT

- Calidad.....\$6
- Elysian Space Dust IPA.....\$8
- Golden State Mighty Dry Cider.....\$7
- Firestone Walker 805.....\$6
- Franziskaner Hefe Weissbier.....\$7

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE



AWE-BAR.COM

(760) 853-0090

56193 TWENTYNINE PALMS HIGHWAY, YUCCA VALLEY, CA

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase risk of food borne illness.