

DINNER

for the table

CEVICHE GF NF hearts of palm, aguachile, avocado mousse, cilantro, aleppo pepper.....	18
QUESO FUNDIDO GF housemade cashew cheese, jalapeño, pico de gallo, cilantro, corn tortilla chips.....	19
GUACAMOLE & CHIPS GF NF avocado, jalapeño, red onion, cilantro, lime, corn tortilla chips ADD CRUDITÉS +4.5	15
CHIPS & SALSA GF NF corn tortilla chips, salsa roja.....	6.5
NACHOS GF soy chorizo, cauliflower, pico de gallo, black beans, cashew nacho cheese, guacamole, cashew crema, cilantro, aleppo pepper.....	23

starters

ROASTED BETABLES & CHIPOTLE TOSTADAS **GF NF** 18
roasted beet, arugula, pepitas, salsa cascabel, lemon vinaigrette, lime jalapeño aioli, orange agave dressing, avocado

MACARRONES CON QUESO Y POBLANO **GF** 18
mac & cheese, poblano, jalapeño, mozzarella, breadcrumbs, green onion, aleppo pepper

MUSHROOM QUESADILLA **C** 18
mozzarella, roasted garlic mushroom, spinach, onion, house tapatio, guacamole, pico de gallo

PASTELITOS DE PALMA **NF** 19
hearts of palm 'crab cakes,' sweet corn, red bell pepper, nori, chipotle aioli, fennel, arugula, lemon vinaigrette, whipped avocado

CHORIZO EMPANADAS **GF NF** 17
soy chorizo, zucchini, onion, bell pepper, salsa chipotle, cilantro, purple cabbage slaw, guacamole

ESQUITES **GF** 17
roasted sweet corn, cashew mozzarella, onion, chipotle aioli, cilantro, brazil nut cotija, aleppo pepper

CARNITAS POZOLE **GF NF** 11
guajillo-ancho chile broth, jackfruit carnitas, hominy, onion, cilantro, tortilla chips, white cabbage, avocado

proteins

CRISPY OYSTER MUSHROOM 'STEAK'.....	8
CHIPOTLE BARBACOA.....	8
CRISPY GARLIC CHIPOTLE TOFU.....	8
JACKFRUIT CARNITAS.....	8
MUSHROOM CHICHARRÓN.....	8
SOY CHORIZO.....	8
GRILLED PUMPKIN SEED TOFU.....	8

sides

GARLIC CHIPOTLE FRIES.....	10
WHITE RICE.....	4
QUINOA.....	4
GUAJILLO RICE.....	5
BEANS.....	5
GUACAMOLE.....	8
PICO DE GALLO.....	5
HOUSEMADE SALSAS.....	5

salads

GRACIAS MADRE TACO SALAD **GF NF** 20
romaine, baby tomato, corn, avocado, purple cabbage, chipotle barbacoa, herb jalapeño dressing, fresh jalapeño, tortilla strips

HOUSE SALAD **GF NF** 16
arugula, tomato, cucumber, red onion, lemon vinaigrette

bowls

OAXACA **GF NF** 22
soy chorizo, cabbage, corn, chipotle beans, guajillo rice, romaine, guacamole, tortilla strips, ginger cilantro crema, aleppo pepper

RANCHERO **GF NF** 22
roasted garlic oyster mushroom, spinach, rice, pasilla beans, tomato, chimichurri, lemon cauliflower, onion, grilled jalapeño

mains

GRILLED VEGETABLES MOLCAJETE **GF** 24
sizzling platter of grilled seasonal vegetables, pumpkin seed tofu, guacamole, cashew mozzarella, corn tortillas, guajillo rice & black beans

POTATO PIMENTO FLAUTAS **GF NF** 21
crispy corn tortilla, herb potato-pepper trio filling, red cabbage, guacamole, salsa chipotle, cilantro, guajillo rice & black beans

BURRITO EN SALSA **NF** 23
jackfruit carnitas, onion, cilantro, guacamole, pico de gallo, purple cabbage, chipotle aioli, salsa pasilla, guajillo rice & black beans

GORDITAS DE CHICHARRÓN **GF C** 23
masa corn cake, mushroom chicharrón, mozzarella, huitlacoche, lettuce, guacamole, chipotle aioli, habanero salsa, cilantro, onion

TACOS AHOGADOS **GF** 21
jackfruit birria, mozzarella, corn tortillas, salsa guajillo, cashew crema, cabbage, onion, cilantro

vegetables

ROASTED BRUSSELS SPROUTS **GF** 17
pesto, brazil nut cotija

GRILLED BROCCOLINI **GF NF** 17
salsa cascabel, lemon zest, sesame seeds

CAESAR **GF** 18
romaine hearts, orange, brazil nut cotija, radish, caesar dressing, herbed croutons

CHOPPED **GF NF** 20
corn, tomato, cucumber, red onion, avocado, black beans, cilantro, kale, romaine, pepitas, lemon vinaigrette, aleppo pepper

MADRE **GF NF** 22
chipotle roasted sweet potato, crispy garlic chipotle tofu, sautéed kale, black beans, pico de gallo, quinoa, housemade pesto, pea shoots, lemon vinaigrette, salsa habanero

EL CORTÉS **GF NF** 18
quinoa, steamed vegetables, avocado, spinach **SOS-FREE (NO SUGAR, OIL OR SALT)**

ENCHILADAS DE CALABAZA & PORCINI MUSHROOM SAUCE **GF NF** 24
roasted butternut squash, jalapeño, mozzarella, shiitake 'bacon', cilantro, onion, rice pilaf, sautéed spinach

TACO TRIO **GF NF** 21
your choice of 3
ADD GUAJILLO RICE & BLACK BEANS +4.5

- MUSHROOM CHICHARRÓN**
crispy oyster mushroom, salsa verde, cilantro, onion, house tapatio

- JACKFRUIT CARNITAS**
guacamole, cilantro, onion, purple cabbage slaw, salsa habanero

- CHIPOTLE BARBACOA**
lentil-quinoa crumble, salsa pasilla, lettuce, onion, chipotle aioli, cilantro, aleppo pepper

- GRILLED PUMPKIN SEED TOFU**
grilled onion, pineapple picadillo, habanero salsa, cilantro

ROASTED SEASONAL MIX **GF NF** 17
chimichurri

FRIED PLANTAINS **GF** 13
cashew crema, lettuce, aleppo pepper

SIGNATURE COCKTAILS

FOR \$15, ENJOY ANY COCKTAIL IN A SPECIALLY CRAFTED TAKE-HOME CANTARITO MUG

PURISTA MARGARITA 17

lime, agave, house orange bitters, citrus salt

CLASSIC OR SPICY TEQUILA OR [MEZCAL +1]
TOP SHELF +5 PITCHER [SERVES 6] 85

PALOMA 18

Tromba Tequila Blanco, housemade grapefruit soda, lime, salt

MI CASA OLD FASHIONED 18

Milagro Tequila Añejo, barrel rested mezcal, heirloom corn, house mole bitters

SU CASA NEGRONI 18

Mal Bien Espadín Mezcal, cucumber, campari, blanc vermouth, manzanilla sherry

JALISCO HIGHBALL 16

El Tosoro Reposado, ultra-carbonated soda water, lime

SANGRIA 15

rosé, strawberry, rosato aperitivo, cacao, banana, citrus

LO-FI SPRITZ 14

sparkling wine, lo-fi gentian amaro

MICHELADA 15

house michelada mix, mexican lager, lime, chili salt, chamoy rim

LA LOTERIA 18

Pueblo Viejo Blanco, lime, hibiscus, topped with a pineapple and coconut foam

CONEJO LOCO 18

400 Conejos Espadín Mezcal, passion fruit, lemon, cacao, cinnamon sugar rim, shaved dark chocolate

L.A. PRINCESSA 18

Yola Mezcal, aperol, peach, lemon, bitters, foam

ESPRESSO MARTINI 20

tequila blanco or mezcal (+1), espresso, cacao, clove, cardamom, orange

LA POSITA 18

La Tierra De Acre Espadín Mezcal, cucumber, housemade lavender bitters, lime

LILONGO 30

La Luna Cupreata Mezcal, sotol, tamarind infused espadín mezcal, pistachio orgeat, lime, pineapple, fire
INCLUDES HANDMADE CANTARITO MUG

winter cocktails

OAXACAN SHAMAN 20

shiitake mushroom infused amaro montenegro, Metiche 49 Salmiana Mezcal, orange oil

ALSO SERVED PARA TI Y PARA MI (ONE FOR YOU AND ME)

VESPER 1953 18

Real Del Valle Blanco Tequila, Doce Capon Espadín Mezcal, guava infused mezcal, extra dry vermouth, grapefruit essence, chartreuse vegetal mist

() ESPRESSO 20

espresso infused agave distillate, Dobel Diamante Añejo Cristalino, oaxacan orange liqueur, espresso cacao nib infused avocado oil

GRACIAS MADRE WEST HOLLYWOOD WILL DONATE \$1 TO A LOCAL NON-PROFIT FOR EVERY COCKTAIL SOLD

spirit-free cocktails

NORISTA 15

Cut Above spirit-free tequila or mezcal, lime, agave, orange oil

NOJITO 12

green tea, lime, bubbles, mint

NOLADA 12

coconut, pineapple, lime, nutmeg

NOLONCHE 12

hibiscus, prickly pear, lime

agave flights

TEQUILAS - BLANCO 40

CHOOSE 3 FROM OUR SELECT LIST OF BLANCO TEQUILAS

123 Organic, Luchador, Azunia, Casa Azul, Casa Noble, Cascahuin,Codigo, Don Fulano, El Cristiano, El Tequileno, El Tesoro, Herradura, Insolito, Pueblo Viejo, Real De Valle, Sandoval, Siembra Valle, Tapatio, Tepozan, Tromba

TEQUILAS - BARREL AGED 45

EACH FLIGHT WILL INCLUDE A BLANCO, REPOSADO, & AÑEJO EXPRESSION

123 Organic, Casa Noble, Codigo, Don Fulano, El Cristiano, El Tesoro, Insolito, Ocho, Siete Leguas, Tapatio, Tepozan

MEZCALES - VARIETALS 55

CHOOSE 3 MEZCAL FROM OUR LIST

Mezcal is produced in different regions throughout Mexico. Each produces mezcal from different agave varieties, resulting in a diverse range of flavors and tasting notes. "All tequila is mezcal, but not all mezcal is tequila."

MEZCAL EXCLUSIVE FLIGHT 55

THESE MEZCAL WERE MADE EXCLUSIVELY FOR GRACIAS MADRE

MAL BIEN Espadín

MELATE Tepextate

REAL MINERO Barril/Madre Cuishe

brews

CALIDAD MEXICAN STYLE LAGER Calidad 5% 16oz DRAFT.....9

WEST COAST IPA Rancho West 6.6% 16oz DRAFT.....12

ORGANIC LAGER Rancho West 4.5% 16oz.....10

CABOTELLA BLONDE ALE Baja Brewing 5.5% 12oz.....9

BLANCA DE MAGUEY WHITE ALE Cervecería Monrúo De Agua 7% 12oz.....12

MAIZ AZUL ALE Cervecería La Bru 4.5% 12oz.....9

SEASONAL HARD KOMBUCHA Flying Embers 6.9-8.5% 12oz.....10

NON-ALCOHOLIC KÖLSCH Best Day Ever Brewing 0% 12oz.....9

soft beverages

ADD 25MG CBD BY VYBES [AGES 21+] +6

SEASONAL AGUA FRESCA.....6.5

HORCHATA.....7.5

KOMBUCHA passion fruit.....7.5

KEFIR SODA hibiscus ginger.....7.5

ICED GREEN TEA.....5.5

ICED HIBISCUS TEA.....5.5

LEMONADE.....5.5

DRIP COFFEE.....5

NITRO COLD BREW.....6.5

HOUSE SPARKLING WATER.....5

AGUA DE PIEDRA STILL - 22OZ.....8

AGUA DE PIEDRA SPARKLING - 22OZ.....8

PLEASE NOTIFY OUR TEAM OF ANY FOOD OR NUT ALLERGIES

FOLLOW US ON SOCIAL @GRACIASMADRESOCAL

GRACIAS MADRE OFFERS ORGANIC, PLANT-BASED MEXICAN CUISINE AND YET WE CANNOT GUARANTEE THAT GUESTS WITH FOOD OR BEVERAGE ALLERGIES MAY NOT BE EXPOSED THROUGH CROSS CONTAMINATION. IF YOU HAVE A FOOD OR BEVERAGE ALLERGY (PARTICULARLY TO NUTS OR SEEDS) WE THEREFORE RECOMMEND THAT YOU NOT DINE WITH US. AS SUCH, PLEASE UNDERSTAND THAT GRACIAS MADRE CANNOT BE RESPONSIBLE FOR ANY INJURY, LOSS OR DAMAGE CLAIMED BY ANY GUEST WITH A FOOD OR BEVERAGE ALLERGY WHO CONSUMES OUR FOOD OR BEVERAGES, REGARDLESS OF THE CIRCUMSTANCES.

LUNCH

for the table

CEVICHE GF NF hearts of palm, aguachile, avocado mousse, cilantro, aleppo pepper.....	18
QUESO FUNDIDO GF housemade cashew cheese, jalapeño, pico de gallo, cilantro, corn tortilla chips.....	19
GUACAMOLE & CHIPS GF NF avocado, jalapeño, red onion, cilantro, lime, corn tortilla chips ADD CRUDITÉS +4.5	15
CHIPS & SALSA GF NF corn tortilla chips, salsa roja.....	6.5
NACHOS GF soy chorizo, cauliflower, pico de gallo, black beans, cashew nacho cheese, guacamole, cashew crema, cilantro, aleppo pepper.....	23

starters

ROASTED BETABELES & CHIPOTLE TOSTADAS **GF NF** 18
 roasted beet, arugula, pepitas, salsa cascabel, lemon vinaigrette, lime jalapeño aioli, orange agave dressing, avocado

MACARRONES CON QUESO Y POBLANO **GF** 18
 mac & cheese, poblano, jalapeño, mozzarella, breadcrumbs, green onion, aleppo pepper

PASTELITOS DE PALMA **NF** 19
 hearts of palm 'crab cakes,' sweet corn, red bell pepper, nori, chipotle aioli, fennel, arugula, lemon vinaigrette, whipped avocado

CHORIZO EMPANADAS **GF NF** 17
 soy chorizo, zucchini, onion, bell pepper, salsa chipotle, cilantro, purple cabbage slaw, guacamole

ESQUITES **GF** 17
 roasted sweet corn, cashew mozzarella, onion, chipotle aioli, cilantro, brazil nut cotija, aleppo pepper

CARNITAS POZOLE **GF NF** 11
 guajillo-ancho chile broth, jackfruit carnitas, hominy, onion, cilantro, tortilla chips, white cabbage, avocado

salads

GRACIAS MADRE TACO SALAD **GF NF** 20
 romaine, baby tomato, corn, avocado, purple cabbage, chipotle barbacoa, herb jalapeño dressing, fresh jalapeño, tortilla strips

HOUSE SALAD **GF NF** 16
 arugula, tomato, cucumber, red onion, lemon vinaigrette

bowls

OAXACA **GF NF** 22
 soy chorizo, cabbage, corn, chipotle beans, guajillo rice, romaine, guacamole, tortilla strips, ginger cilantro crema, aleppo pepper

RANCHERO **GF NF** 22
 roasted garlic oyster mushrooms, spinach, rice, pasilla beans, tomato, chimichurri, lemon cauliflower, grilled jalapeño & onions

CAESAR **GF** 18
 romaine hearts, orange, brazil nut cotija, radish, caesar dressing, herbed croutons

CHOPPED **GF NF** 20
 corn, tomato, cucumber, red onion, avocado, black beans, cilantro, kale, romaine, pepitas, lemon vinaigrette, aleppo pepper

MADRE **GF NF** 22
 chipotle roasted sweet potato, crispy garlic chipotle tofu, sautéed kale, black beans, pico de gallo, quinoa, housemade pesto, pea shoots, lemon vinaigrette, salsa habanero

EL CORTÉS **GF NF** 18
 quinoa, steamed vegetables, avocado, spinach **SOS-FREE (NO SUGAR, OIL OR SALT)**

mains

TORTA **NF** 21
CRISPY OYSTER MUSHROOM 'STEAK' or BBQ JACKFRUIT BIRRIA, red onion, lettuce, ginger cilantro aioli, avocado, ciabatta bun, house salad or garlic chipotle fries

TACO AZTECA **NF** 20
 flour tortilla, chipotle lentil-quinoa barbacoa, pickled onion, lettuce, cilantro, ginger lemon aioli, guacamole, pico de gallo

POTATO PIMENTO FLAUTAS **GF NF** 21
 crispy corn tortilla, herb potato-pepper trio filling, red cabbage, guacamole, salsa chipotle, cilantro, guajillo rice & black beans

MADRE BURGER 21
 housemade patty, cashew nacho cheese, roasted balsamic poblano-onion, arugula, grilled pineapple, pickled banana pepper, chipotle aioli, potato brioche bun, house salad or garlic chipotle fries

TACO TRIO **GF NF** your choice of 3 **ADD GUAJILLO RICE & BLACK BEANS +4.5**.....21

- **MUSHROOM CHICHARRÓN** crispy oyster mushroom, salsa verde, cilantro, onion, house tapatio
- **JACKFRUIT CARNITAS** guacamole, cilantro, onion, purple cabbage slaw, salsa habanero
- **CHIPOTLE BARBACOA** lentil-quinoa crumble, salsa pasilla, lettuce, chipotle aioli, onion, cilantro
- **GRILLED PUMPKIN SEED TOFU** grilled onion, pineapple picadillo, habanero salsa, cilantro

TACOS AHOGADOS **GF** 21
 jackfruit birria, mozzarella, corn tortillas, salsa guajillo, cashew crema, cabbage, onion, cilantro

MUSHROOM QUESADILLA **C** 18
 mozzarella, roasted garlic mushroom, spinach, onion, house tapatio, pico de gallo, guacamole

GORDITAS DE CHICHARRÓN **GF C** 23
 masa corn cake, mushroom chicharrón, mozzarella, huitlacoche, lettuce, guacamole, chipotle aioli, habanero salsa, cilantro, onion

BURRITO EN SALSA **NF** 23
 jackfruit carnitas, onion, cilantro, guacamole, pico de gallo, purple cabbage, chipotle aioli, salsa pasilla, guajillo rice & black beans

SANDWICH DE QUESO GRILLADO **C** 21
 tomato, jalapeño, mozzarella cheese, lime jalapeño aioli, potato bread, house salad or garlic chipotle fries

proteins

CRISPY OYSTER MUSHROOM 'STEAK'.....	8
CHIPOTLE BARBACOA.....	8
CRISPY GARLIC CHIPOTLE TOFU.....	8
JACKFRUIT CARNITAS.....	8
MUSHROOM CHICHARRÓN.....	8
SOY CHORIZO.....	8
GRILLED PUMPKIN SEED TOFU.....	8

sides

GARLIC CHIPOTLE FRIES.....	10
WHITE RICE or QUINOA.....	4
GUAJILLO RICE.....	5
BEANS.....	5
GUACAMOLE.....	8
PICO DE GALLO.....	5
HOUSEMADE SALSAS.....	5

POWER LUNCH
PRIX-FIXE \$25
 11AM-3PM WEEKDAYS

starter CHOOSE 1

SERVED TORTILLA CHIPS

HEARTS OF PALM CEVICHE
 QUESO FUNDIDO
 GUACAMOLE & SALSA

main CHOOSE 1

SERVE WITH A CHOICE OF GUAJILLO RICE & BLACK BEANS, HOUSE SALAD OR CHIPOTLE FRIES

POTATO PIMIENTO FLAUTAS 2 FLAUTAS
 TACOS 2 TACOS
 GORDITA DE CHICHARRÓN 1 GORDITA
 MUSHROOM QUESADILLA

beverage CHOOSE 1

SEASONAL AGUA FRESCA
 PURISTA MEZCAL (+6) OR TEQUILA (+5)
 ICED TEA HIBISCUS OR GREEN
 ARNOLD PALMER
 HORCHATA

SIGNATURE COCKTAILS

FOR \$15, ENJOY ANY COCKTAIL IN A SPECIALLY CRAFTED TAKE-HOME CANTARITO MUG

PURISTA MARGARITA 17

lime, agave, house orange bitters, citrus salt

CLASSIC OR SPICY TEQUILA OR [MEZCAL +1]
TOP SHELF +5 PITCHER [SERVES 6] 85

BOTTOMLESS MIMOSAS 35/guest 2 HOUR LIMIT

sparkling wine, freshly squeezed orange juice

UPGRADE WITH A HOUSEMADE INFUSION:
hibiscus, lavender or raspberry +5

PALOMA 18

Tromba Tequila Blanco, housemade grapefruit soda, lime, salt

MI CASA OLD FASHIONED 18

Milagro Tequila Añejo, barrel rested mezcal, heirloom corn, house mole bitters

SU CASA NEGRONI 18

Mal Bien Espadín Mezcal, cucumber, campari, blanc vermouth, manzanilla sherry

JALISCO HIGHBALL 16

El Tosoro Reposado, ultra-carbonated soda water, lime

SANGRIA 15

rosé, strawberry, rosato aperitivo, cacao, banana, citrus

LO-FI SPRITZ 14

sparkling wine, lo-fi gentian amaro

MICHELADA 15

house michelada mix, mexican lager, lime, chili salt, chamoy rim

LA LOTERIA 18

Pueblo Viejo Blanco, lime, hibiscus, topped with a pineapple and coconut foam

L.A. PRINCESSA 18

Yola Mezcal, aperol, peach, lemon, bitters, foam

CONEJO LOCO 18

400 Conejos Espadín Mezcal, passion fruit, lemon, cacao, cinnamon sugar rim, shaved dark chocolate

ESPRESSO MARTINI 20

tequila blanco or mezcal (+1), espresso, cacao, clove, cardamom, orange

LA POSITA 18

La Tierra De Acre Espadín Mezcal, cucumber, housemade lavender bitters, lime

LILONGO 30

La Luna Cupreata Mezcal, sotol, tamarind infused espadín mezcal, pistachio orgeat, lime, pineapple, fire
INCLUDES HANDMADE CANTARITO MUG

winter cocktails

OAXACAN SHAMAN 20

shiitake mushroom infused amaro montenegro, Metiche 49 Salmiana Mezcal, orange oil

ALSO SERVED PARA TI Y PARA MI (ONE FOR YOU AND ME)

VESPER 1953 18

Real Del Valle Blanco Tequila, Doce Capon Espadín Mezcal, guava infused mezcal, extra dry vermouth, grapefruit essence, chartreuse vegetal mist

() ESPRESSO 20

espresso infused agave distillate, Dobel Diamante Añejo Cristalino, oaxacan orange liqueur, espresso cacao nib infused avocado oil

GRACIAS MADRE WEST HOLLYWOOD WILL DONATE \$1 TO A LOCAL NON-PROFIT FOR EVERY COCKTAIL SOLD

spirit-free cocktails

NORISTA 15

Cut Above spirit-free tequila or mezcal, lime, agave, orange oil

NOJITO 12

green tea, lime, bubbles, mint

NOLADA 12

coconut, pineapple, lime, nutmeg

NOLONCHE 12

hibiscus, prickly pear, lime

agave flights

TEQUILAS - BLANCO 40

CHOOSE 3 FROM OUR SELECT LIST OF BLANCO TEQUILAS

123 Organic, Luchador, Azunia, Casa Azul, Casa Noble, Cascahuini, Codigo, Don Fulano, El Cristiano, El Tequileno, El Tesoro, Herradura, Insolito, Pueblo Viejo, Real De Valle, Sandoval, Siembra Valle, Tapatio, Tepozan, Tromba

TEQUILAS - BARRELAGED 45

EACH FLIGHT WILL INCLUDE A BLANCO, REPOSADO, & AÑEJO EXPRESSION

123 Organic, Casa Noble, Codigo, Don Fulano, El Cristiano, El Tesoro, Insolito, Ocho, Siete Leguas, Tapatio, Tepozan

MEZCALES - VARIETALS 55

CHOOSE 3 MEZCALS FROM OUR LIST

Mezcal is produced in different regions throughout Mexico. Each produces mezcal from different agave varieties, resulting in a diverse range of flavors and tasting notes. "All tequila is mezcal, but not all mezcal is tequila."

MEZCAL EXCLUSIVE FLIGHT 55

THESE MEZCALS WERE MADE EXCLUSIVELY FOR GRACIAS MADRE

MAL BIEN Espadín

MELATE Tepextate

REAL MINERO Barril/Madre Cuishe

brews

CALIDAD MEXICAN STYLE LAGER Calidad 5% 16oz DRAFT.....9

WEST COAST IPA Rancho West 6.6% 16oz DRAFT.....12

ORGANIC LAGER Rancho West 4.5% 16oz.....10

CABOTELLA BLONDE ALE Baja Brewing 5.5% 12oz.....9

BLANCA DE MAGUEY WHITE ALE Cervecería Montruo De Agua 7% 12oz.....12

MAIZ AZUL ALE Cervecería La Bru 4.5% 12oz.....9

SEASONAL HARD KOMBUCHA Flying Embers 6.9-8.5% 12oz.....10

NON-ALCOHOLIC KÖLSCH Best Day Ever Brewing 0% 12oz.....9

soft beverages

ADD 25mg CBD BY VYBES [AGES 21+] +6

SEASONAL AGUA FRESCA.....6.5

HORCHATA.....7.5

KOMBUCHA passion fruit.....7.5

KEFIR SODA hibiscus ginger.....7.5

ICED GREEN TEA.....5.5

ICED HIBISCUS TEA.....5.5

LEMONADE.....5.5

DRIP COFFEE.....5

NITRO COLD BREW.....6.5

HOUSE SPARKLING WATER.....5

AGUA DE PIEDRA STILL - 22OZ.....8

AGUA DE PIEDRA SPARKLING - 22OZ.....8

PLEASE NOTIFY OUR TEAM OF ANY FOOD OR NUT ALLERGIES

FOLLOW US ON SOCIAL @GRACIASMADRESOCAL

GRACIAS MADRE OFFERS ORGANIC, PLANT-BASED MEXICAN CUISINE AND YET WE CANNOT GUARANTEE THAT GUESTS WITH FOOD OR BEVERAGE ALLERGIES MAY NOT BE EXPOSED THROUGH CROSS CONTAMINATION. IF YOU HAVE A FOOD OR BEVERAGE ALLERGY (PARTICULARLY TO NUTS OR SEEDS) WE THEREFORE RECOMMEND THAT YOU NOT DINE WITH US. AS SUCH, PLEASE UNDERSTAND THAT GRACIAS MADRE CANNOT BE RESPONSIBLE FOR ANY INJURY, LOSS OR DAMAGE CLAIMED BY ANY GUEST WITH A FOOD OR BEVERAGE ALLERGY WHO CONSUMES OUR FOOD OR BEVERAGES, REGARDLESS OF THE CIRCUMSTANCES.

BRUNCH

for the table

PAPAS BRAVAS **GF** crispy herb potatoes, soy chorizo, cashew nacho cheese, guacamole, pico de gallo, aleppo pepper.....16

CEVICHE **GF NF** hearts of palm, aguachile, avocado mousse, cilantro, aleppo pepper.....18

QUESO FUNDIDO **GF** housemade cashew cheese, jalapeño, pico de gallo, cilantro, corn tortilla chips.....19

GUACAMOLE & CHIPS **GF NF** avocado, jalapeño, red onion, cilantro, lime, corn tortilla chips **ADD CRUDITÉS +4.5**.....15

CHIPS & SALSA **GF NF** corn tortilla chips, salsa roja.....6.5

NACHOS **GF** soy chorizo, cauliflower, pico de gallo, black beans, cashew nacho cheese, guacamole, cashew crema, cilantro, aleppo pepper.....23

starters

ROASTED BETABLES & CHIPOTLE TOSTADAS **GF NF** 18
roasted beet, arugula, pepitas, salsa cascabel, lemon vinaigrette, lime jalapeño aioli, orange agave dressing, avocado

PASTELITOS DE PALMA **NF** 19
hearts of palm ‘crab cakes’, sweet corn, red bell pepper, nori, chipotle aioli, fennel, arugula, lemon vinaigrette, whipped avocado

MACARRONES CON QUESO Y POBLANO **GF** 18
mac & cheese, poblano, jalapeño, mozzarella, breadcrumbs, green onion, aleppo pepper

ESQUITES **GF** 17
roasted sweet corn, cashew mozzarella, onion, chipotle aioli, cilantro, brazil nut cotija, aleppo

CARNITAS POZOLE **GF NF** 11
guajillo-ancho chile broth, jackfruit carnitas, hominy, onion, cilantro, tortilla chips, white cabbage, avocado

salads

GRACIAS MADRE TACO SALAD **GF NF** 20
romaine, baby tomato, corn, avocado, purple cabbage, chipotle barbacoa, herb jalapeño dressing, fresh jalapeño, tortilla strips

HOUSE SALAD **GF NF** 16
arugula, tomato, cucumber, red onion, lemon vinaigrette

CAESAR **GF** 18
romaine hearts, orange, brazil nut cotija, radish, caesar dressing, herbed croutons

CHOPPED **GF NF** 20
corn, tomato, cucumber, red onion, avocado, black beans, cilantro, kale, romaine, pepitas, lemon vinaigrette, aleppo pepper

sweet brunch

CREPAS MEXICANAS 18
housemade crepes, strawberries, banana, chocolate hazelnut crema, housemade coconut whip

PANCAKES DE AVENA Y FRUTOS ROJOS **GF C** 18
oatmeal pancakes, seasonal berries, housemade coconut whip, maple syrup

FRENCH TOAST **C** 17
potato bread, seasonal fruit, housemade coconut whip, maple syrup

CORNBREAD MUFFINS **GF C** 12
strawberry compote, housemade coconut whip **SERVED WARM**

FRUTA PARFAIT **GF** 14
seasonal fruit, housemade coconut almond yogurt, pecan-almond granola

bowls

OAXACA **GF NF** 22
soy chorizo, cabbage, corn, chipotle beans, guajillo rice, romaine, guacamole, tortilla strips, ginger cilantro crema, aleppo pepper

RANCHERO **GF NF** 22
roasted garlic oyster mushroom, spinach, rice, pasilla beans, tomato, chimichurri, lemon cauliflower, onion, grilled jalapeño

savory brunch

CAZUELA DE CALABACITAS **GF** 21
housemade frittata, zucchini, tomato, onion, jalapeño, cashew mozzarella, chipotle salsa, black beans, corn tortillas

CHILAQUILES **GF** 19
corn tortilla chips, salsa roja, cashew crema, avocado, onion, cilantro, black beans
ADD SOY CHORIZO OR HOUSE TOFU SCRAMBLE +3

BURRITO EN SALSA **NF** 23
jackfruit carnitas, onion, cilantro, guacamole, pico de gallo, purple cabbage, chipotle aioli, salsa pasilla, guajillo rice & black beans

HUEVOS RANCHEROS **GF NF** 20
house tofu scramble, soy chorizo, habanero salsa, guacamole, corn tortillas, guajillo rice & black beans

TORTA **NF** 21
CRISPY OYSTER MUSHROOM ‘STEAK’ or **BBQ JACKFRUIT BIRRIA**, red onion, lettuce, ginger cilantro aioli, avocado, ciabatta bun, house salad or garlic chipotle fries

THE MADRE BURGER 21
housemade patty, cashew nacho cheese, roasted balsamic poblano-onion, arugula, grilled pineapple, pickled banana pepper, chipotle aioli, potato brioche bun, house salad or garlic chipotle fries

POTATO PIMENTO FLAUTAS **GF NF** 21
crispy corn tortilla, herb potato-pepper trio filling, red cabbage, guacamole, salsa chipotle, cilantro, guajillo rice & black beans

GORDITAS DE CHICHARRÓN **GF C** 23
masa corn cake, mushroom chicharrón, mozzarella, huitlacoche, lettuce, guacamole, chipotle aioli, habanero salsa, cilantro, onion

MUSHROOM QUESADILLA **C** 18
mozzarella, roasted garlic mushroom, onion, spinach, house tapatio, pico de gallo, guacamole

TACO TRIO **GF NF** 21
your choice of 3
ADD GUAJILLO RICE & BLACK BEANS +4.5

- **MUSHROOM CHICHARRÓN**
crispy oyster mushrooms, salsa verde, cilantro, onion, house tapatio
- **JACKFRUIT CARNITAS**
guacamole, cilantro, onion, purple cabbage slaw, salsa habanero
- **CHIPOTLE BARBACOA**
lentil-quinoa crumble, salsa pasilla, lettuce, onion, chipotle aioli, cilantro, aleppo pepper
- **GRILLED PUMPKIN SEED TOFU**
grilled onion, pineapple picadillo, habanero salsa, cilantro

MADRE **GF NF** 22
chipotle roasted sweet potato, crispy garlic chipotle tofu, sautéed kale, black beans, pico de gallo, quinoa, housemade pesto, pea shoots, lemon vinaigrette, salsa habanero

EL CORTÉS **GF NF** 18
quinoa, steamed vegetables, avocado, spinach
SOS-FREE (NO SUGAR, OIL OR SALT)

proteins

CRISPY OYSTER MUSHROOM ‘STEAK’.....8

CHIPOTLE BARBACOA.....8

CRISPY GARLIC CHIPOTLE TOFU.....8

JACKFRUIT CARNITAS.....8

MUSHROOM CHICHARRÓN.....8

SOY CHORIZO.....8

GRILLED PUMPKIN SEED TOFU.....8

sides

CRISPY HERB POTATOES.....10

HOUSE TOFU SCRAMBLE.....5

GARLIC CHIPOTLE FRIES.....10

HOUSEMADE COCONUT WHIP.....4

WHITE RICE OR QUINOA.....4

GUAJILLO RICE.....5

BLACK BEANS.....5

GUACAMOLE.....8

PICO DE GALLO OR HOUSEMADE SALSAS.....5

SIGNATURE COCKTAILS

FOR \$15, ENJOY ANY COCKTAIL IN A SPECIALLY CRAFTED TAKE-HOME CANTARITO MUG

PURISTA MARGARITA 17

lime, agave, house orange bitters, citrus salt

CLASSIC OR SPICY TEQUILA OR [MEZCAL +1]
TOP SHELF +5 PITCHER [SERVES 6] 85

BOTTOMLESS MIMOSAS 35/guest 2 HOUR LIMIT

sparkling wine, freshly squeezed orange juice

UPGRADE WITH A HOUSEMADE INFUSION:
hibiscus, lavender or raspberry +5

PALOMA 18

Tromba Tequila Blanco, housemade grapefruit soda, lime, salt

MIMOSA 12

sparkling wine, fresh squeezed OJ

BLOODY MARIA 18

house mix, lime, tequila or mezcal (+1)

JALISCO HIGHBALL 16

El Tosoro Reposado, ultra-carbonated soda water, lime

SANGRIA 15

rosé, strawberry, rosato aperitivo, cacao, banana, citrus

LO-FI SPRITZ 14

sparkling wine, lo-fi gentian amaro

MICHELADA 15

house michelada mix, mexican lager, lime, chili salt, chamoy rim

LA LOTERIA 18

Pueblo Viejo Blanco, lime, hibiscus, topped with a pineapple and coconut foam

L.A. PRINCESSA 18

Yola Mezcal, aperol, peach, lemon, bitters, foam

CONEJO LOCO 18

400 Conejos Espadín Mezcal, passion fruit, lemon, cacao, cinnamon sugar rim, shaved dark chocolate

ESPRESSO MARTINI 20

tequila blanco or mezcal (+1), espresso, cacao, clove, cardamom, orange

LA POSITA 18

La Tierra De Acre Espadín Mezcal, cucumber, housemade lavender bitters, lime

LILONGO 30

La Luna Cupreata Mezcal, sotol, tamarind infused espadín mezcal, pistachio orgeat, lime, pineapple, fire
INCLUDES HANDMADE CANTARITO MUG

winter cocktails

OAXACAN SHAMAN 20

shiitake mushroom infused amaro montenegro, Metiche 49 Salmiana Mezcal, orange oil

ALSO SERVED PARA TI Y PARA MI (ONE FOR YOU AND ME)

VESPER 1953 18

Real Del Valle Blanco Tequila, Doce Capon Espadín Mezcal, guava infused mezcal, extra dry vermouth, grapefruit essence, chartreuse vegetal mist

() ESPRESSO 20

espresso infused agave distillate, Dobel Diamante Añejo Cristalino, oaxacan orange liqueur, espresso cacao nib infused avocado oil

GRACIAS MADRE WEST HOLLYWOOD WILL DONATE \$1 TO A LOCAL NON-PROFIT FOR EVERY COCKTAIL SOLD

spirit-free cocktails

NORISTA 15

Cut Above spirit-free tequila or mezcal, lime, agave, orange oil

NOJITO 12

green tea, lime, bubbles, mint

NOLADA 12

coconut, pineapple, lime, nutmeg

NOLONCHE 12

hibiscus, prickly pear, lime

agave flights

TEQUILAS - BLANCO 40

CHOOSE 3 FROM OUR SELECT LIST OF BLANCO TEQUILAS

123 Organic, Luchador, Azunia, Casa Azul, Casa Noble, Cascahuiin,Codigo, Don Fulano, El Cristiano, El Tequileno, El Tesoro, Herradura, Insolito, Pueblo Viejo, Real De Valle, Sandoval, Siembra Valle, Tapatio, Tepozan, Tromba

TEQUILAS - BARREL AGED 45

EACH FLIGHT WILL INCLUDE A BLANCO, REPOSADO, & AÑEJO EXPRESSION

123 Organic, Casa Noble,Codigo, Don Fulano, El Cristiano, El Tesoro, Insolito, Ocho, Siete Leguas, Tapatio, Tepozan

MEZCALES - VARIETALS 55

CHOOSE 3 MEZCALS FROM OUR LIST

Mezcal is produced in different regions throughout Mexico. Each produces mezcal from different agave varieties, resulting in a diverse range of flavors and tasting notes. "All tequila is mezcal, but not all mezcal is tequila."

MEZCAL EXCLUSIVE FLIGHT 55

THESE MEZCALS WERE MADE EXCLUSIVELY FOR GRACIAS MADRE

MAL BIEN Espadín

MELATE Tepextate

REAL MINERO Barril/Madre Cuishe

brews

CALIDAD MEXICAN STYLE LAGER Calidad 5% 16oz DRAFT.....9

WEST COAST IPA Rancho West 6.6% 16oz DRAFT.....12

ORGANIC LAGER Rancho West 4.5% 16oz.....10

CABOTELLA BLONDE ALE Baja Brewing 5.5% 12oz.....9

BLANCA DE MAGUEY WHITE ALE Cervecería Monrúo De Agua 7% 12oz.....12

MAIZ AZUL ALE Cervecería La Bru 4.5% 12oz.....9

SEASONAL HARD KOMBUCHA Flying Embers 6.9-8.5% 12oz.....10

NON-ALCOHOLIC KÖLSCH Best Day Ever Brewing 0% 12oz.....9

soft beverages

ADD 25MG CBD BY VYBES [AGES 21+] +6

SEASONAL AGUA FRESCA.....6.5

HORCHATA.....7.5

KOMBUCHA passion fruit.....7.5

KEFIR SODA hibiscus ginger.....7.5

ICED GREEN TEA.....5.5

ICED HIBISCUS TEA.....5.5

LEMONADE.....5.5

DRIP COFFEE.....5

NITRO COLD BREW.....6.5

HOUSE SPARKLING WATER.....5

AGUA DE PIEDRA STILL - 22OZ.....8

AGUA DE PIEDRA SPARKLING - 22OZ.....8

PLEASE NOTIFY OUR TEAM OF ANY FOOD OR NUT ALLERGIES

FOLLOW US ON SOCIAL @GRACIASMADRESOCAL

GRACIAS MADRE OFFERS ORGANIC, PLANT-BASED MEXICAN CUISINE AND YET WE CANNOT GUARANTEE THAT GUESTS WITH FOOD OR BEVERAGE ALLERGIES MAY NOT BE EXPOSED THROUGH CROSS CONTAMINATION. IF YOU HAVE A FOOD OR BEVERAGE ALLERGY (PARTICULARLY TO NUTS OR SEEDS) WE THEREFORE RECOMMEND THAT YOU NOT DINE WITH US. AS SUCH, PLEASE UNDERSTAND THAT GRACIAS MADRE CANNOT BE RESPONSIBLE FOR ANY INJURY, LOSS OR DAMAGE CLAIMED BY ANY GUEST WITH A FOOD OR BEVERAGE ALLERGY WHO CONSUMES OUR FOOD OR BEVERAGES, REGARDLESS OF THE CIRCUMSTANCES.