

TUESDAYS 4PM-9PM

GF GLUTEN-FREE **NF** NUT-FREE

Gracias
Madre

TACO TUESDAY

cócteles

PURISTA MARGARITA TEQUILA BLANCO or MEZCAL ESPADÍN (+1), lime, agave.....	9
<i>CLASSIC or SPICY // FLAVORS (+3): Prickly Pear, Passion fruit, Pomegranate, Piña // TOP SHELF (+5)</i>	
EL LEÓN mexican white rum, lime, grenadine, bitters.....	9
OLD FASHIONED mexican corn whisky, mezcal, agave, aromatic & mole bitters.....	9
HOUSE RED or WHITE	7
DRAFT CERVEZA	7

tacos

AL PASTOR **GF NF** 6

oyster mushrooms, pineapple salsa, onion, cilantro, corn tortilla

ASADA 6

Calidad™ marinated soy curls, cilantro, onion, cashew crema, salsa cruda, flour tortilla

PARM PASTOR **GF NF** 6

crispy vegan parmesan, mushrooms al pastor, pesto greens, pickled onion, 4 chile aioli, micro cilantro, corn tortilla

CHIPOTLE BARBACOA **GF NF** 6

lentil & quinoa crumble, salsa pasilla, onion, lettuce, 4 chile aioli, cilantro, aleppo pepper, corn tortilla

TACO FLIGHT CHOICE OF 3 15

ADD A PURISTA MARGARITA +5

PLEASE NOTIFY OUR TEAM OF ANY FOOD AND/OR NUT ALLERGIES

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.

