

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 <i>ADD CRUDITÉS +4.5</i>	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

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

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

GF GLUTEN-FREE NF NUT-FREE
C NUT-FREE BUT CONTAINS COCONUT

Gracias
Madre

DESSERTS

& AFTER DINNER DRINKS

dulces

FLAN DE COCO
Y FRUTOS ROJOS GF C 14
vanilla simple syrup caramel, macerated berries, crispy coconut flakes

STRAWBERRY GALETTE NF 13
infused strawberries, piloncillo & basil syrup, vanilla ice cream

CHURROS GF 14
cinnamon, sugar, housemade dulce de leche, vanilla gelato, fresh berries

WARM CHOCOLATE
OLIVE OIL CAKE 14
vanilla ice cream, chocolate chips, agave olive oil glaze

CHOCOLATE BROWNIE GF NF 15
seasonal fruit, housemade coconut whip, chocolate ganache

TRES LECHEs CAKE 16
vanilla sponge cake, strawberries, housemade coconut whip, poppy seeds

GELATO GF 9
oat milk based flavors from Gelato Festival
SELECT FLAVORS = NF

cocktails

ESPRESSO MARTINI 20
tequila blanco or mezcal (+1), espresso, cacao, cardamom, clove, orange

CARAJILLO 18
licor 43, espresso, topped with cinnamon

CAFÉ HORCHATA 9
house made horchata, espresso, nutmeg, served on ice
ADD MEZCAL +4

amari

AMARGO VALLET 12
45% Mexico

FERNET VALLET 12
35% Mexico

café

DRIP COFFEE 6
Groundwork Roastery

NITRO COLD BREW 6.5

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

WE GRACIOUSLY ACCEPT ALL CREDIT
CARDS, BUT DO NOT ACCEPT CASH

