

DINNER

starters

HOMEMADE SALSA TRIO GF NF 8

corn tortilla chips made daily accompanied by pico de gallo, salsa verde, and salsa roja

ADD PINEAPPLE SALSA +3

GUACAMOLE & CHIPS GF NF 13.5

avocado, jalapeño, red onion, cilantro, lime, corn tortilla chips

ADD CRUDITÉ +5

JACKFRUIT BBQ SLIDERS NF 15

jackfruit carnitas, cilantro, red onion, avocado, lettuce, ginger cilantro aioli, potato bun

SPICY SWEET & CRISPY COLIFLOR GF NF 16

batter-fried cauliflower, mango habanero salsa

ESQUITES GF 14.5

roasted sweet corn, onion, cashew crema, 4 chile aioli, cilantro, brazil nut cotija, aleppo pepper

QUESO FUNDIDO GF 17.5

warm housemade cashew cheese, jalapeño, tomatoes, pico de gallo, cilantro, tortilla chips

MAKE IT A COMBO WITH GUACAMOLE 26.25

ADD CHI-RIZO +5.5

CHI-RIZO NACHOS GF 18.5

Chi-rizo, black beans, pineapple salsa, pico de gallo, salsa verde, cashew nacho cheese

SOPA DEL DIA 11

chef's seasonal soup, prepared daily

tacos

CHIPOTLE BARBACOA GF NF 7.5

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

AL PASTOR GF NF 7.5

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

PARM PASTOR GF NF 7.5

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

TACO FLIGHT 23.75

your choice of 3 tacos, served with rice & beans

mains

POZOLE VERDE GF NF 17.5

chile broth, hominy, oyster mushrooms, onion, cilantro, cabbage, tortilla strips

PASTA DE MACARRÓN 20

housemade cashew cheese sauce, breadcrumbs, vegan mozzarella, green onions, cilantro, aleppo pepper SUB GLUTEN-FREE PASTA +4.25

ENCHILADAS DE CALABAZA GF 24

butternut squash, vegan mozzarella, porcini sauce, jalapeño crema, pickled onion, cilantro, side of rice & sautéed kale

ENCHILADAS VERDES GF 23.65

potato, peas, zucchini, salsa verde, avocado, kale, cashew crema, side of rice & beans

MADRE BURGER 18.5

roasted mushroom & black bean patty, cashew nacho cheese, balsamic poblano onion, arugula, grilled pineapple, pepperoncini, 4 chile aioli, brioche bun, choice of house green salad or fries

FAJITAS NF 23.75

mushroom blend, peppers, onions, beans, rice, pico de gallo, avocado, pickled onions, cabbage, flour or corn tortillas

GF WITH CORN TORTILLAS

FUERTE CRUNCH WRAP 18.5

jackfruit carnitas, queso fresco, pico de gallo, guacamole, cashew nacho cheese, corn tostada, wrapped & pressed in a whole wheat tortilla

salads

GRACIAS MADRE TACO SALAD GF NF 18

romaine, avocado, cherry tomatoes, corn, cabbage, chipotle barbacoa, onion, cilantro, herb jalapeño dressing, tortilla strips

CHOPPED GF NF 16

corn, tomato, cucumber, red onion, black beans, cilantro, kale, romaine, pepitas, aleppo pepper, lemon vinaigrette

LITTLE GEM CAESAR 16.5

shiitake bacon, capers, focaccia croutons, brazil nut parmesan, caesar dressing

GF HOLD THE CROUTONS

bowls

OAXACA GF NF 20

cabbage, corn, chipotle beans, red rice, romaine, guacamole, tortilla strips, ginger cilantro crema, aleppo pepper

RANCHERO GF NF 20

roasted garlic oyster mushrooms, spinach, brown rice, pasilla black beans, tomato, chimichurri, lemon cauliflower, grilled jalapeño & onions

MADRE GF NF 20

roasted sweet potato, crispy garlic chipotle tofu, sautéed kale, black beans, pico de gallo, quinoa, pesto, salsa habanero, sprouts

proteins

Chi-RIZO.....	6.5
BLACKENED TEMPEH.....	6
MUSHROOMS AL PASTOR.....	5
CRISPY TOFU.....	5.5
JACKFRUIT CARNITAS.....	6
CHIPOTLE BARBACOA.....	6

sides

SAUTÉED SEASONAL VEGETABLES.....	5.5
GUACAMOLE.....	4 / 9
FLOUR OR CORN TORTILLAS.....	2.5
BEANS.....	2.5
RED RICE.....	2.5
BROWN RICE OR QUINOA.....	3.5
SEASONAL FRUIT.....	5

LUNCH

starters & salads

GUACAMOLE & CHIPS GF NF 13.5
avocado, jalapeño, red onion, cilantro, lime, corn tortilla chips **ADD CRUDITÉ +5**

GRACIAS MADRE TACO SALAD GF NF 18
romaine, avocado, cherry tomatoes, corn, cabbage, chipotle barbacoa, onion, cilantro, herb jalapeño dressing, tortilla strips

LITTLE GEM CAESAR 16.5
shiitake bacon, capers, focaccia croutons, brazil nut parmesan **HOLD THE CROUTONS**

tacos

CHIPOTLE BARBACOA GF NF 7.5
lentil & quinoa crumble, salsa pasilla, lettuce, 4 chile aioli, onion, cilantro, aleppo, corn tortilla

AL PASTOR GF NF 7.5
oyster mushrooms, pineapple salsa, onion, cilantro, corn tortilla

PARM PASTOR GF NF 7.5
crispy vegan parmesan, mushrooms al pastor, pesto greens, pickled onion, 4 chile aioli, micro cilantro, corn tortilla

TACO FLIGHT 2 tacos for 18.5 / 3 tacos for 23.75
served with choice of salad, rice, beans, fruit (+2.5) or cup of soup (+4.5)

mains

FUERTE CRUNCH WRAP 17.5
jackfruit carnitas, almond queso fresco, pico de gallo, guacamole, cashew nacho cheese, corn tostada, wrapped & pressed in a whole wheat tortilla

MADRE BURGER 17.5
roasted mushroom & black bean patty, cashew nacho cheese, balsamic poblano onion, arugula, grilled pineapple, pepperoncini, 4 chile aioli, brioche bun, choice of house green salad or fries

CHILAQUILES GF 18.5
tortilla chips, tofu scramble, salsa rustica, black beans, avocado, cashew crema, onions, cilantro

ENCHILADAS VERDES GF 2 for 18.5 / 3 for 23.65
potato, peas, zucchini, salsa verde, avocado, kale, cashew crema, served with choice of salad, rice, beans, half rice half beans, fruit (+2.5) or cup of soup (+4.5)

dessert

CHOCOLATE OLIVE OIL CAKE GF 12.25
vanilla gelato, dulce de leche, chocolate sauce

SEASONAL CHEESECAKE GF 12.25
fruit & cashew filling, date & cacao crust, housemade coconut whipped cream, macerated fruit

proteins

CHI-RIZO.....6.5
BLACKENED TEMPEH.....6
MUSHROOMS AL PASTOR.....5
CRISPY TOFU.....5.5
JACKFRUIT CARNITAS.....6
CHIPOTLE BARBACOA.....6

sides

SAUTÉED SEASONAL VEGETABLES.....5.5
GUACAMOLE.....4 / 9
CORN OR FLOUR TORTILLAS.....2.5
BEANS.....2.5
RED RICE.....2.5
BROWN RICE.....3.5
QUINOA.....3.5

beverages

SEASONAL AGUA FRESCA.....6
HORCHATA **RICE & OAT MILK BASED**.....6
AGUA DE PIEDRA **SPARKLING 12oz**.....5
AGUA DE PIEDRA **STILL 22oz**.....8
GINGERALE DE LA CASA.....6
LEMONADE DE LA CASA.....6
ICED TEA **HIBISCUS, CITRUS GREEN OR BLACK**.....6
COFFEE **COMMON ROOM ROASTERS**.....6
TEA SELECTIONS **ASK US**.....5
FERMENSCH® KOMBUCHA.....9
SUPERFOOD KEFIR SODA.....8
CHAMOYADA **MANGO OR STRAWBERRY**.....7

juices

SUCCULENT 13.5
celery, grapefruit, apple, mint

PLENTIFUL 13.5
cranberry, pomegranate, beet, grape, carrot, apple, ginger

GENUINE 13.5
spinach, romaine, cucumber, lemon, mint

GIFTED 13.5
beet, pineapple, grapefruit, ginger, lemon

BRAVE **ANTIVIRAL IMMUNITY SHOT (2oz)** 6.5
turmeric, ginger, lemon, cayenne, oregano oil

WEEKEND BRUNCH

starters

HOMEMADE SALSA TRIO GF NF 8
corn tortilla chips made daily accompanied by pico de gallo, salsa verde, and salsa roja
ADD PINEAPPLE SALSA +3

GUACAMOLE & CHIPS GF NF 13.5
avocado, jalapeño, red onion, cilantro, lime, corn tortilla chips
ADD CRUDITÉ +5

ESQUITES GF 14.5
roasted sweet corn, onion, cashew crema, 4 chile aioli, cilantro, brazil nut cotija, aleppo

QUESO FUNDIDO GF 17.5
warm housemade cashew cheese, jalapeño, tomatoes, pico de gallo, cilantro, tortilla chips
MAKE IT A COMBO WITH GUACAMOLE 26.25
ADD CHI-RIZO +5.5

CHI-RIZO NACHOS GF 18.5
Chi-rizo, black beans, pineapple salsa, pico de gallo, salsa verde, cashew nacho cheese

SOPA DEL DIA 11
chef's seasonal soup, prepared daily

salads

GRACIAS MADRE TACO SALAD GF NF 18
romaine, avocado, cherry tomatoes, corn, cabbage, chipotle barbacoa, onion, cilantro, herb jalapeño dressing, tortilla strips

CHOPPED GF NF 16
corn, tomato, cucumber, red onion, black beans, cilantro, kale, romaine, pepitas, aleppo pepper, lemon vinaigrette

LITTLE GEM CAESAR 16.5
shiitake bacon, capers, focaccia croutons, brazil nut parmesan, caesar dressing
GF HOLD THE CROUTONS

tacos

CHIPOTLE BARBACOA GF NF 7.5
lentil & quinoa crumble, salsa pasilla, lettuce, 4 chile aioli, onion, cilantro, aleppo pepper, corn tortilla

PARM PASTOR GF NF 7.5
crispy vegan parmesan, mushrooms al pastor, pesto greens, pickled onion, 4 chile aioli, micro cilantro, corn tortilla

AL PASTOR GF NF 7.5
oyster mushrooms, pineapple salsa, onion, cilantro, corn tortilla

TACO FLIGHT 23.75
your choice of 3 tacos, served with rice & beans

mains

FUERTE CRUNCH WRAP 17.5
jackfruit carnitas, almond queso fresco, pico de gallo, guacamole, cashew nacho cheese, corn tostada, wrapped in a whole wheat tortilla

ENCHILADAS VERDES GF 23.65
potato, peas, zucchini, salsa verde, avocado, kale, cashew crema, side of rice & beans

MADRE BURGER 17.5
roasted mushroom & black bean patty, cashew nacho cheese, balsamic poblano onion, arugula, grilled pineapple, pepperoncini, 4 chile aioli, brioche bun, served with your choice of house green salad or fries

POZOLE VERDE GF NF 17.5
chile broth, hominy, oyster mushrooms, onion, cilantro, cabbage, tortilla strips

brunch

TOWER OF SPUDS GF 16.5
roasted potato tower, Chi-rizo, cashew nacho cheese, pico de gallo, avocado, cilantro

FRENCH TOAST 18.5
fresh berries, agave, cinnamon, coconut whipped cream

SEASONAL FRUIT BOWL GF 13.5
superfood granola, coconut yogurt, agave

CHILAQUILES GF 18.5
tortilla chips, tofu scramble, salsa rustica, black beans, avocado, cashew crema, onions, cilantro

HUEVOS RANCHEROS GF 18.5
Chi-rizo, tofu scramble, black beans, vegan mozzarella, salsa rustica, cashew crema, avocado, corn tortillas aleppo pepper

PANCAKES GF 17.5
seasonal fruit, maple syrup, coconut whipped cream

BREAKFAST BURRITO 17.5
beans, Chi-rizo, 4 chile aioli, pico de gallo, tofu scramble, vegan mozzarella, crispy potato

proteins

CHI-RIZO.....6.5
BLACKENED TEMPEH.....6
MUSHROOMS AL PASTOR.....5
CRISPY TOFU.....5.5
JACKFRUIT CARNITAS.....6
CHIPOTLE BARBACOA.....6

sides

SAUTÉED SEASONAL VEGETABLES.....5.5
GUACAMOLE.....4 / 9
CORN OR FLOUR TORTILLAS.....2.5
BEANS.....2.5
RED RICE.....2.5
QUINOA.....3.5
BROWN RICE.....3.5
SEASONAL FRUIT.....5

PLEASE NOTIFY US OF ANY FOOD ALLERGIES

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

Gracias
Madre

DESSERTS

& AFTER DINNER DRINKS

dulces

CHOCOLATE OLIVE OIL CAKE **NF** 12.25

vanilla gelato, dulce de leche,
chocolate sauce

PINEAPPLE UPSIDE DOWN CAKE **NF** 12.25

with your choice of gelato

GELATO **GF** 1 scoop 6.5 / 2 scoops 12.25

oat milk-based, seasonal flavors

SEASONAL CHEESECAKE **GF** 12.25

seasonal fruit & cashew filling, date & cacao
crust, housemade coconut whipped cream,
fresh macerated fruit

SUNDAE **GF** 12.25

one scoop of gelato topped with
housemade coconut whipped cream,
chocolate sauce, banana & candied nuts

cócteles

CÓMO NO ESPRESSO MARTINI 18

cimarron tequila reposado, amontillado
sherry, clove & cardamom, pasilla, coffee,
house mole bitters

CARAJILLA 18

spanish liqueur, elote, café

after cena

HORCHATA horchata de la casa.....6

COLD BREW FLOAT (+2)

FERNET - VALLET FLOAT (+6)

XILA FLOAT (+7)

XILA spiced mexican aperitif.....13

FERNET - VALLET mexican fernet!.....12

AMARGO - VALLET mexican amaro!.....12

añejos especiales

1oz / 2oz

EL TESORO // EXTRA AÑEJO Aged 4-5 years in ex-Bourbon barrels..... 20 / 39

EL TESORO // PARADISO 5 YEAR EXTRA AÑEJO Aged 5 years in ex-Cognac barrels..... 28 / 56

7 LEGUAS // D'ANTANO EXTRA AÑEJO Aged 5 years in American Oak..... 48 / 96

SAN MATIAS // REY SOL EXTRA AÑEJO Aged 6 years in new French Oak..... 59 / 98

CÓDIGO 1530 // EXTRA AÑEJO ORIGEN Aged 6 years in ex-Cabernet barrels..... 56 / 111

3, 4 Y 5 // EXTRA AÑEJO 30% 3 year, 40% 4 year and 30% 5 year aged tequila in French Oak..... 67 / 133

FUENTESECA RESERVA // 11 AÑOS AÑEJO COSECHA 2005 70% French Oak, 30% American Oak.. 64 / 128

FUENTESECA RESERVA // 15 AÑOS AÑEJO COSECHA 1998 97% American Oak, 3% French Oak.... 106 / 211

FUENTESECA RESERVA // 18 AÑOS AÑEJO COSECHA 1995..... 137 / 273
53% ex-California Red Wine barrels, 47% ex-Canadian Rye Whisky barrels