

Gracias Madre

BRUNCH MENU Weekends, 11am-3pm



FOR THE TABLE

NACHOS ^{GF}

soy chorizo, cauliflower, pico de gallo, beans, cashew nacho cheese, guacamole, cashew crema, cilantro, aleppo pepper 24.5

QUESO FUNDIDO ^{GF}

warm housemade cashew cheese, jalapeño, tomatoes, pico de gallo, cilantro, corn tortilla chips 19

GUACAMOLE & CHIPS ^{GF} ^{NF}

avocado, jalapeño, red onion, cilantro, lime 15.75
add crudite +4.5

TOWER OF SPUDS ^{GF}

roasted potato tower, soy chorizo, cashew nacho cheese, guacamole, pico de gallo 16

CHIPS & SALSA ^{GF} ^{NF}

corn tortilla chips, salsa roja 9.5

STARTERS

ESQUITES ^{GF}

roasted sweet corn, chipotle aioli, cashew mozzarella, onion, cilantro, brazil nut cotija, aleppo pepper 18

CEVICHE DE 'JAIBA' ^{GF} ^{NF}

hearts of palm, aguachile, avocado mousse, cilantro, aleppo pepper 18

COLIFLOR ^{GF}

deep fried cauliflower, cashew nacho cheese, pea shoots, pepitas, lemon, aleppo pepper 17

GORDITAS ^{GF}

masa, black beans, avocado, crema, onion, cilantro, salsa verde 18

PASTELITOS DE PALMA ^{NF}

hearts of palm 'crab', corn, dulce, chipotle aioli, cilantro, lemon 19

SOUPS & SALADS

CALDO DE HUITLACOCHÉ ^{GF}

vegetable broth, roasted mushrooms, corn, huitlacoche, onions, garlic, cilantro, crispy tortilla strips, avocado, aleppo pepper 11

ROASTED TOMATO TORTILLA SOUP ^{GF}

roasted & puréed tomato & bell pepper, carrots, corn, onions, garlic, avocado, crispy tortilla strips, cilantro, cashew crema 11

TACO SALAD ^{GF}

walnut & quinoa taco mix, romaine, shredded cabbage, cherry tomatoes, radish, cilantro, roasted pepitas, lemon thyme vinaigrette 20
in collaboration with @elissagoodman

CHOPPED ^{GF} ^{NF}

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

CAESAR

romaine hearts, orange supremes, radish, brazil nut cotija, caesar dressing, herbed croutons 20

BOWLS

OAXACA ^{GF} ^{NF}

soy chorizo, cabbage, corn, chipotle beans, mexican rice, romaine, guacamole, tortilla strips, ginger cilantro crema, aleppo pepper 22

RANCHERO ^{GF} ^{NF}

roasted garlic oyster mushrooms, spinach, pasilla black beans, rice, lemon cauliflower, tomatoes, grilled jalapeño, grilled onion, chimichurri 22

MADRE ^{GF} ^{NF}

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

SAVORY BRUNCH

CAZUELA DE CALABACITAS

housemade frittata, zucchini, tomato, onion, jalapeno, cashew mozzarella, chipotle salsa, black beans, corn tortillas 21

HUEVOS RANCHEROS ^{GF} ^{NF}

tofu scramble, habanero salsa, guacamole, rice, black beans 20

CHILAQUILES ^{GF}

coloradito, corn tortilla chips, crema, avocado, onions 19

WET BURRITO ^{NF}

jackfruit carnitas, rice, beans, onion, cilantro, guacamole, pico de gallo, purple cabbage, chipotle aioli, salsa pasilla 25.5

TORTA DE BIRRIA ^{NF}

crispy bbq jackfruit birria, cilantro, red onions, lettuce, avocado, ginger cilantro aioli, ciabatta bun, choice of salad or garlic chipotle fries 20

MADRE BURGER

roasted mushroom & black bean patty, cashew nacho cheese, balsamic poblano onion, arugula, grilled pineapple, pepperoncini, chipotle aioli, potato brioche bun, choice of salad or garlic chipotle fries 21

MUSHROOM QUESADILLA ^{NF}

mozzarella, roasted garlic mushrooms, spinach, onion, house tapatio, pico de gallo, guacamole 20

POTATO PIMENTO FLAUTAS ^{GF} ^{NF}

potato & peppers in a crispy corn tortilla, red cabbage, cilantro, guacamole, salsa chipotle, rice & beans 23

TACO TRIO ^{GF}

served with rice & beans 27.5

MUSHROOM CHICHARRÓN ^{GF}

crispy oyster mushrooms, salsa verde, cilantro, onion, house tapatio

JACKFRUIT CARNITAS ^{GF} ^{NF}

guacamole, cilantro, onion, purple cabbage slaw, salsa habanero

COLIFLOR AL PASTOR ^{GF} ^{NF}

spiced & roasted cauliflower, shredded lettuce, pico de gallo, salsa chipotle, jalapeño lime aioli

SWEET BRUNCH

CREPAS MEXICANAS

housemade crepes, strawberries, bananas, chocolate hazelnut spread, whipped coconut cream 18

FRENCH TOAST

potato bread, berries, bananas, whipped coconut cream, maple syrup 18

PANCAKES DE AVENA Y FRUTOS ROJOS ^{GF}

oatmeal pancakes, seasonal berries, housemade coconut whipped cream, maple syrup 18

CORNBREAD MUFFINS ^{GF}

filled with house made strawberry jam, coconut whipped cream, served warm 12.75

FRUTA PARFAIT ^{GF}

seasonal fruit, housemade coconut almond yogurt, house granola 17

PROTEINS

CRISPY GARLIC
CHIPOTLE TOFU

JACKFRUIT CARNITAS

MUSHROOM
CHICHARRÓN

SOY CHORIZO

\$8.5 Each

SALSAS

MILD

CASCABEL
CASHEW CREMA
CHILACA
CHIMICHURRI
GUAJILLO
PASILLA
PESTO
RAW TOMATILLO

MEDIUM

AIOLI CHIPOTLE
CASHEW NACHO CHEESE
CHIPOTLE
ROJA

HOT

HABANERO
HOUSE TAPATIO

\$5.5 Each

SIDES

WHIPPED
COCONUT CREAM 4.25

ROASTED BREAKFAST
POTATOES 11

WHITE RICE 3.5

MEXICAN RICE 6.5

BLACK BEANS 5.5

QUINOA 3.5

FOR PARTIES OF SIX OR MORE,
18% GRATUITY WILL BE INCLUDED

^{GF} GLUTEN-FREE | ^{NF} NUT-FREE
PLEASE NOTIFY US OF ANY FOOD ALLERGY
FULL INGREDIENT LIST: [LOVESR.COM/BOK](https://www.lovessr.com/bok)

@graciasmadresocal

GRACIAS MADRE OFFERS ORGANIC, PLANT-BASED 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 RECOMMEND THAT YOU NOT DINE WITH US. 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 COCKTAILS

PURISTA MARGARITA	17
lime, agave, house orange bitters, citrus salt	
CLASSIC or SPICY TEQUILA or MEZCAL (+1) TOP SHELF (+5)	
PURISTA PITCHER [SERVES SIX]	85
MIMOSA	12
sparkling chenin blanc, hibiscus, freshly squeezed orange juice	
GARIBALDI	14
fluffy orange juice, grapefruit rosemary ponche	
VERDE MARIA	18
house verde mix, lime, tequila blanco or salmiana mezcal	
MICHELADA	15
house michelada mix, mexican lager, lime, chili salt, chamoy rim	
PALOMA	18
tequila blanco, housemade grapefruit soda, lime, salt	
RASPADO	18
guava ponche, kumquat, hi-proof blanco, seasonal fruit, cranberry apricot chamoy	
SANGRIA	15
rosé, strawberry, rosato aperitivo, cacao, banana, citrus	
SPRITZ	18
makrut lime & seville orange aperitif, lime cordial, bubbles, atomized tequila	
LO-FI SPRITZ	12
sparkling chenin blanc, LO-FI BLANC VERMOUTH or LO-FI GENTIAN AMARO	
SLUSHIE	18
watermelon, lime, orange liqueur, cupreata mezcal	
TEPACHE HI-BALL [ROCK STEADY SPIRITS x THUNDERBOLT]	18
pineapple tepache, tequila blanco, cinnamon & clove, bubbles	
1990s-INSPIRED COCKTAILS	
ISLA GRANDE ICED TEA [LIMIT 2 PER GUEST]	25
mezcal, tequila blanco, raicilla, sotol, citrus, tamarindo	
COSMOPOLITA	18
tequila blanco, hibiscus, cranberry, lime, orange liqueur	
ESPRESSO MARTINI	20
salmiana mezcal, espresso shot, cacao, clove & cardamom ponche, orange oil THIS COCKTAIL TAKES TIME [WORTH IT]	

BREWS

CALIDAD MEXICAN STYLE LAGER CALIDAD DRAFT 5% 16oz	9
WEST COAST IPA RANCHO WEST DRAFT 6.6% 16oz	12
COLIMITA MEXICAN LAGER CERVECERÍA DE COLIMA 4.4% 12oz	9
CABOTELLA BLONDE ALE BAJA BREWING 5.5% 12oz	9
MONTERRËY STOUT CERVECERÍA RRËY 4.2% 12oz	9
SOONISH NATURAL BEER SOONISH 4.2% 12oz (GF) / CONTAINS HONEY	9
PIEDRA LISA IPA CERVECERÍA DE COLIMA 4.7% 12oz	10
PARAISO GUAVA GOSE CERVEZA LOBA 4.5% 16oz	12
PINEAPPLE JALAPEÑO HARD KOMBUCHA JIANT 4.2% 12oz	10
(GF) / CONTAINS HONEY	

SOFT BEVERAGES

AGUA FRESCA WATERMELON	6.5
+ 25MG CBD BY VYBES [AGES 21+]	6.5
HORCHATA	7.5
KOMBUCHA PASSION FRUIT	7.5
KEFIR SODA HIBISCUS GINGER	7.5
ICED TEA HIBISCUS OR GREEN	5.5
LEMONADE	5.5
COFFEE	5

BOTTOMLESS BRUNCH BEVS

[2 HOUR LIMIT]

BOTTOMLESS MIMOSAS	30 / GUEST
sparkling chenin blanc, hibiscus, freshly squeezed orange juice	
UPGRADE WITH A HOUSEMADE INFUSION	5
hibiscus, lavender or raspberry	

AGAVE FLIGHTS

TEQUILAS - BLANCO FLIGHT **40**

LALO BLANCO	Oven & Roller Mill - 40%
CASCAHUIN TAHONA BLANCO	Oven & Tahona - 42%
AMATITENA BLANCO	Wood Oven & Tahona - 42%
SIEMBRA VALLES HI PROOF BLANCO	Oven & Tahona - 46%

TEQUILAS - EL TESORO BARREL AGED FLIGHT **55**

EL TESORO BLANCO	Unrested
EL TESORO REPOSADO	Rested 8-11 Months in Ex-Bourbon American Oak
EL TESORO AÑEJO	Rested 2-3 Years in Ex-Bourbon American Oak
EL TESORO PARADISO	Rested 5 Years in Ex-Cognac French Oak

MEZCALES - VARIETAL & STATE FLIGHT **65**

LEGENDARIO DOMINGO ESPADIN	Agave Angustifolia, Oaxaca - 48%
LEGENDARIO DOMINGO CUPREATA	Agave Cupreata, Guerrero - 50%
LEGENDARIO DOMINGO CENIZO	Agave Duragensis, Durango - 47%
LEGENDARIO DOMINGO ALTO+AZUL	Agaves Inaequidens / Tequilana, Michoacán - 47%

MEZCALES - GM EXCLUSIVE FLIGHT **60**

MAL BIEN ESPADIN	Agave Angustifolia - 45.1%
MELATE TEPEXTATE	Agave Marmorata - 51%
REAL MINERO BARILL/MADRE CUISH	Agave Karwinskii - 56.3%

\$5 from each flight sold goes to support the charity **No Us Without You**, who are providing undocumented workers & their families with food security and essentials. Check them out at [NOUSWITHOUTYOU.LA](https://www.nouswithoutyou.org)

SPARKLING WINE

CHENIN BLANC, DOMAINE BRAZILIER LOIRE, FRANCE (BIO)	14	56
CAVA, MÀS FI BRUT ROSÉ PENEDÈS, SPAIN	14	56
CHAMPAGNE, VINCENT COUCHE 'ELEGANCE' BRUT CHAMPAGNE, FRANCE (BIO)		100

WHITE

HONDARRABI ZURI/BELTZA, BALEA TXAKOLI TXAKOLINA, SPAIN (NAT)	15	60
WHITE BLEND, TRESOMME 'MEZCLAS BLANCA' VALLE DE GUADALUPE, MEXICO (NAT)	15	60
SAUVIGNON BLANC, BRUMA VALLE DE GUADALUPE, MEXICO (NAT)	16	64
CHARDONNAY, PAOLINI VALLE DE GUADALUPE, MEXICO	16	64
CHENIN BLANC, PALAFOX 'PIONERO BLANCO' VALLE DE GUADALUPE, MEXICO (NAT)	15	60

ROSÉ

GROLLEAU GRIS, J. MOURAT 'O.V.N.I.' LOIRE VALLEY, FRANCE	14	56
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ORANGE

SAUV BLANC/CHENIN BLANC/VERDELHO, EN CAVALE 'WHO GOES THERE' CA (NAT)	17	68
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RED

PINOT NOIR, HOLLOW WINES SAN BENITO COUNTY, CA (NAT)	15	60
MOURVÈDRE, WOODS BEER & WINE CO. 'LOVE RANCH' EDNA VALLEY, CA (NAT) [CHILLED]	17	68
BARBERA, BRUMA 'VINO DE LA CASA' VALLE DE GUADALUPE, MX (NAT)	15	60
MALBEC, TERRA MÀDI QUERÉTARO, MEXICO	13	52
CABERNET/MERLOT, PAOLINI VALLE DE GUADALUPE, MEXICO	15	60

(BIO) Biodynamic Production Process (NAT) Natural Production Process

ALL WINES SERVED AT GRACIAS MADRE ARE VEGAN & ORGANICALLY PRODUCED