

# Gracias Madre

DINNER MENU Daily, 3pm-Close



## FOR THE TABLE

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

**GUACAMOLE & CHIPS** **GF** **NF**  
avocado, jalapeño, red onion, cilantro, lime 15.75  
add crudite +4.5

**CHIPS & SALSA** **GF** **NF**  
corn tortilla chips, salsa roja 9.5

## STARTERS

**NACHOS** **GF**  
soy chorizo, cauliflower, pico de gallo, beans, cashew nacho cheese, guacamole, cashew crema, cilantro, aleppo pepper 24.25

**MUSHROOM QUESADILLA** **NF**  
mozzarella, roasted garlic mushrooms, spinach, onion, house tapatio, pico de gallo, guacamole 20

**CHORIZO EMPANADAS** **GF** **NF**  
soy chorizo, zucchini, onion, bell pepper, cilantro, salsa chipotle, purple cabbage slaw, guacamole 19

**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

**GORDITAS** **GF**  
masa, black beans, avocado, crema, onion, cilantro, salsa verde 18

**PASTELITOS DE PALMAS** **NF**  
hearts of palm 'crab cake', 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

**TORTILLA SOUP** **GF**  
roasted tomato & pepper purée, 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

## VEGETABLES

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

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

**ROASTED SEASONAL MIX** **GF** **NF**  
chimichurri, salsa chilaca 17

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

**CRISPY PESTO BRUSSELS SPROUTS** **GF**  
spinach basil pesto, brazil nut cotija, aleppo pepper 17

## MAINS

**TAMAL DE CALABAZA** **GF**  
roasted butternut squash, chipotle kale, salsa chilaca, cashew crema, onion, cilantro, pepitas, sautéed greens, chimichurri roasted vegetables 27.5

**TACOS DEL MAR** **GF**  
SeaCo Catch Plant-Based Fish, ginger cilantro aioli, salsa chipotle, pico de gallo, pickled red onion, cabbage, cilantro, rice, beans 27.5

**MUSHROOM FAJITAS**  
portobellos, criminis, peppers, onions, cashew crema, pico de gallo, guacamole, salsa chipotle, rice, beans, flour tortillas 27.5

**CHILE RELLENO** **GF**  
smoked soy chorizo, mexican red rice, cashew mozzarella, garbanzo beans, garlic potato purée, corn salad, mole, sesame seeds, pepitas, cilantro 27.5

**TACOS AHOGADOS** **GF**  
jackfruit birria, mozzarella cheese, corn tortillas, cashew crema, salsa guajillo, cabbage, onion, cilantro 24.5

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

**ENCHILADAS VERDES** **GF**  
soy chorizo, potato, salsa chilaca, cashew crema, avocado, onion, cilantro, sautéed greens, rice 27.5

**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

## 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

**GARLIC CHIPOTLE FRIES 10**

**WHITE RICE 3.5**

**MEXICAN RICE 6.5**

**BLACK BEANS 5.5**

**QUINOA 3.5**

**GUACAMOLE 8.5**

**PICO DE GALLO 6.5**

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/BOX](https://www.lovessr.com/box)

@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.

**SPECIALTY COCKTAILS**

<b>PURISTA MARGARITA</b> ..... 17	lime, agave, house orange bitters, citrus salt
<b>CLASSIC or SPICY</b> <b>TEQUILA or MEZCAL (+1)</b> <b>TOP SHELF (+5)</b>	
<b>PURISTA PITCHER</b> [SERVES SIX] ..... 85	
<b>PALOMA</b> ..... 18	tequila blanco, housemade grapefruit soda, lime, salt
<b>RASPADO</b> ..... 18	guava, kumquat, hi-proof blanco, seasonal fruit, cranberry-apricot chamoy
<b>MI CASA OLD FASHIONED</b> ..... 18	milagro tequila añejo, barrel rested mezcal, heirloom corn, house mole bitters
<b>SU CASA NEGRONI</b> ..... 18	los vecinos mezcal, cucumber, campari, blanc vermouth, manzanilla sherry
<b>JALISCO HIGHBALL</b> ..... 16	el tesoro blanco, ultra-carbonated soda water, lime
<b>TEPACHE HI-BALL</b> [COURTESY OF THUNDERBOLT LA] ..... 18	pineapple tepache, tequila blanco, cinnamon & clove, bubbles
<b>SANGRIA</b> ..... 15	rosé, strawberry, rosato aperitivo, cacao, banana, citrus
<b>LO-FI SPRITZ</b> ..... 14	sparkling wine, lo-fi gentian amaro
<b>MICHELADA</b> ..... 15	house michelada mix, mexican lager, lime, chili salt, chamoy rim
<b>LA LOTERIA</b> ..... 18	pueblo viejo blanco, lime, hibiscus, topped with a pineapple and coconut foam
<b>L.A. PRINCESSA</b> ..... 18	yola mezcal, aperol, peach, lemon, bitters, foam
<b>ESPRESSO MARTINI</b> ..... 20	tequila blanco or mezcal (+1), espresso, cacao, clove, cardamom, orange

**TIME MACHINE MARGARITA**

<b>VINTAGE TEQUILA + CITRUS + ORANGE LIQUEUR</b> SERVED UP, WITH A CITRUS SALT RIM
<b>1990 SAUZA GRAN GALARDON EXTRA REPOSADO</b> ..... 70

**BREWS**

<b>CALIDAD MEXICAN STYLE LAGER</b> CALIDAD DRAFT 5% 16oz ..... 9
<b>WEST COAST IPA</b> RANCHO WEST DRAFT 6.6% 16oz ..... 12
<b>COLIMITA MEXICAN LAGER</b> CERVECERÍA DE COLIMA 4.4% 12oz ..... 9
<b>CABOTELLA BLONDE ALE</b> BAJA BREWING 5.5% 12oz ..... 9
<b>PIEDRA LISA IPA</b> CERVECERÍA DE COLIMA 4.7% 12oz ..... 10
<b>BLANCA DE MAGUEY WHITE ALE</b> CERVECERÍA MONTRUO DE AGUA 7% 12oz 12
<b>MAIZ AZUL ALE</b> CERVECERÍA LA BRU 4.5% 12oz ..... 9

**SOFT BEVERAGES**

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

**SPIRIT-FREE**

<b>NORISTA</b> SPIRIT-FREE TEQUILA OR MEZCAL, LIME, AGAVE, ORANGE OIL ..... 15
<b>NOJITO</b> HOJA SANTA SYRUP, LIME, BUBBLES ..... 12
<b>NOLADA</b> COCONUT, PINEAPPLE, LIME, NUTMEG ..... 12
<b>NOLONCHE</b> HIBISCUS, PRICKLY PEAR ..... 12

**AGAVE FLIGHTS**

**TEQUILAS - BLANCO 50**

Blanco tequila is the purest expression of the agave plant, and its flavor is often described as crisp, clean, and bright. It has a sharp taste with a hint of sweetness and a subtle earthy flavor that comes from the agave plant.

**TEQUILAS - BARREL AGED 55**

Barrel-aged tequila, also known as reposado or añejo tequila, is a type of tequila that is aged in oak barrels from 2 months, up to 3 years or more. This aging process gives the tequila a smoother and more complex flavor, with notes of caramel, vanilla, and wood.

**MEZCALES - VARIETALS 65**

Mezcal is produced in different regions throughout Mexico. Each region 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."

**GRACIAS MADRE MEZCAL EXCLUSIVE FLIGHT 65**

<b>MAL BIEN</b> ESPADIN ..... Agave Angustifolia - 45.1%
<b>MELATE</b> TEPEXTATE ..... Agave Marmorata - 51%
<b>REAL MINERO</b> BARILL/MADRE CUISSH ..... 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.la)

**SPARKLING WINE**

<b>CAVA BRUT, SEGURA VIUDAS</b> TORRELAVIT, SPAIN (BIO) ..... 14	<b>6</b>	<b>56</b>
<b>ROSE, DOMAIN DE NERLEUX</b> CREMANT DE LOIRE, FRANCE (NAT) ..... 15	<b>60</b>	
<b>CHAMPANGE, TASSIN</b> CHAMPANGE, FRANCE (NAT) ..... 100		

**WHITE**

<b>NV SAUVIGNON BLANC, BRUMA</b> VALLE DE GUADALUPE, MEXICO (NAT) ..... 15	<b>60</b>
<b>2019 CHARDONNAY, ORO BELLO</b> NAPA, CALIFORNIA (BIO) ..... 14	<b>56</b>
<b>2019 CHENIN BLANC, CHATEAU DE LA ROULERIE</b> LOIRE, FRANCE (NAT) ..... 16	<b>64</b>
<b>2021 WHITE BLEND, ESPORAO BICO AMARELO</b> VINHO VERDE, PORTUGAL (NAT) ..... 14	<b>56</b>

**ROSÉ**

<b>NV GRANACHE / SYRAH DOMAINE DE LA SOLITUDE</b> COTES DU RHONE, FRANCE (BIO) ..... 15	<b>60</b>
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**ORANGE**

<b>2021 VERDEJO / SAUVIGNON BLANC, GULP HABLO</b> LA MANCHA, SPAIN ..... 14	<b>56</b>
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**RED**

<b>2020 MOURVÈDRE, WOODS BEER &amp; WINE 'LOVE RANCH'</b> EDNA VALLEY, CA (NAT) [CHILLED] .. 17	<b>68</b>
<b>2019 RED BLEND, ESPORAO ALENTEJO TINTO RESERVA</b> VINHO VERDE, PORTUGAL (NAT) .. 16	<b>64</b>
<b>2018 PINOT NOIR, MONTINORE ESTATE</b> WILLAMETTE VALLEY, OREGON (NAT) ..... 19	<b>95</b>
<b>2020 MONASTRELL, CASA CASTILLO</b> JUMILLA, SPAIN (BIO) ..... 15	<b>60</b>
<b>NV GAMAY, LA COLLINE EN FLAMME</b> LOIRE, FRANCE (BIO) ..... 16	<b>64</b>

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

ALL WINES SERVED AT GRACIAS MADRE ARE VEGAN & ORGANICALLY PRODUCED

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