

BRUNCH

\$30 PER PERSON (EXCLUDING TAX & GRATUITY)

EXECUTIVE CHEF CHANDRA GILBERT

CHEF'S TASTING MENU

SMALL BITES

ESCABECHE, GUACAMOLE & HOUSEMADE TORTILLA CHIPS

STARTERS

CHOOSE 1 OF THE FOLLOWING

WARM PUMPKIN SCONE coconut cashew cream, seasonal jam

FRESH FRUIT SALAD avocado, coconut bacon, chile, lime

MADRE'S CHOPPED SALAD tomato, avocado, chickpeas, cumin sesame dressing

TOWER OF SPUDS potato, chorizo, cashew nacho cheese, pico de gallo, guacamole

AVOCADO TOAST grilled wheat toast, cashew queso blanca, sprouts, chile

COLIFLÓR FRITO cauliflower, cashew nacho cheese, lemon

ENTRÉES

CHOOSE 2 OF THE FOLLOWING

TOFU RANCHERO SCRAMBLE market vegetables, black beans, tortillas

QUESADILLA DE CALABAZA butternut squash, onion, cashew nacho cheese

CHIMICHANGA red pepper, potato, chorizo, beans, guacamole, chipotle cashew aioli

TAMAL sautéed squash, poblano pepper, onions, pico de gallo

TACO YOUR CHOICE OF jackfruit carnitas, crispy potato chorizo or stewed cactus

FLAUTA DE CAMOTE sweet potato, onion, guacamole, cashew nacho cheese

JUICE, COFFEE AND TEA

FRESH PRESSED JUICE	6	COFFEE	4	HORCHATA	6
SPARKLING LEMONADE	5	CAPPUCCINO	5	ICED CITRUS GREEN TEA	4
ARNOLD PALMER	5	LATTÉ	5	ICED HIBISCUS BERRY TEA	4
WHALEBIRD KOMBUCHA	6	HOUSEMADE SODAS	5	HOT TEA	4
CONTAINS TRACE AMOUNTS OF ALCOHOL		VANILLA LIME / GINGER / CELERY		FRESH GINGER, PU-ERH, JASMINE GREEN	

KNOW YOUR FARMER ALL CORN TORTILLAS AT CAFE GRATITUDE AND GRACIAS MADRE ARE MADE WITH CORN GROWN BY DAVID VETTER IN NEBRASKA. HIS FARMING PRACTICES CONSIST OF A DIVERSE CROP ROTATION THAT BUILDS HEALTHY SOIL AND IN TURN, SAVES WATER, SEQUESTERS CARBON AND PRODUCES NUTRIENT DENSE FOOD.

GRACIAS MADRE OFFERS 100% 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.

WWW.GRACIASMADREWEHO.COM

WIFI: GRACIAS MADRE GUEST

GRACIAS MADRE

CAFÉ GRATITUDE

GRATITUDE

BRUNCH

GRACIAS MADRE

TO SIP

MEXICAN MIMOSA	habanero infused elderflower liquor, gran classico, orange	13
MADRE MARIA	mezcal, heirloom tomato, worcestershire, escabeche	12
MADRE GREEN SMOOTHIE	spinach, cilantro, mint, avocado, pineapple	10
TROPICAL SMOOTHIE	mango, spinach, coconut milk, lime, pineapple, ginger, agave	10

MEXICAN MIMOSA PITCHER because it ain't brunch without booze 48

TO START

WARM PUMPKIN SCONE	coconut cashew cream, seasonal jam	7
QUESADILLAS DE CALABAZA	butternut squash, cashew nacho cheese, pumpkin seed salsa	12.5
MADRE'S CHOPPED SALAD	chickpeas, zucchini, tomato, avocado, cumin sesame dressing	15
TOWER OF SPUDS	potato, chorizo, cashew nacho cheese, pico de gallo, guacamole	13
BISCUITS & GRAVY	tempeh bacon, caramelized onion, cracked pepper	11.25
COLIFLÓR FRITO	cauliflower, cashew nacho cheese, lemon	14.5
FRESH FRUIT SALAD	avocado, coconut bacon, chile, lime, salt	13
HOUSEMADE GRANOLA	fresh coconut yogurt, seasonal fruit	12
GUACAMOLE CON TORTILLAS	avocado, cilantro, onion, chile, lime, tortillas or chips	12
KALE & APPLE SALAD	figs, toasted almonds, orange chipotle vinaigrette	16
AVOCADO TOAST	grilled wheat toast, cashew queso blanca, sprouts, chile	13.25

TO FOLLOW

TOFU RANCHERO SCRAMBLE	market vegetables, pesto cashew crème, avocado, beans, tortillas	15
CHIMICHANGA	red pepper, potato, chorizo, black beans, guacamole, chipotle cashew aioli	16.25
PLANTAIN FRENCH TOAST	rustic wheat toast, maple syrup, pecans, coconut cashew cream	15
FLAUTAS DE CAMOTE	sweet potato, onion, guacamole, cashew nacho cheese, black beans	16
POZOLE	traditional hominy stew, ancho chile broth, cashew crema, avocado, tortilla strips	14
ENCHILADAS CON MOLE NEGRO	fried plantains, cashew crema, black beans, sautéed greens	16.5
TACOS	barbecue jackfruit carnitas, cashew crema, pickled cabbage, crispy onion, black beans	16
CHILAQUILES	tortilla chips, spicy tomato salsa, avocado, cashew crema, cilantro, black beans	15
BLACK BEAN BURGER	avocado, chipotle aioli, escabeche, pineapple coleslaw, wheat bun	16.25
TAMAL	sautéed squash, poblano peppers, onion, black beans, escabeche { mojado +3 }	15

BOWLS

UNO	romaine, brown rice, black beans, chorizo, guacamole, pico de gallo, cashew crema, pepitas	16
DOS	lentils, peanut sauce, spinach, pico de gallo, coconut rice, pineapple salsa, pepitas, avocado	16.5
TRES	quinoa, kale, roasted squash, pesto cashew crème, white beans, peppers and onions	16

WEEKENDS 10AM - 3PM

PLEASE NOTIFY YOUR SERVER OF ANY NUT AND/OR FOOD ALLERGIES

@GMWEHO