

WEEKDAYS 3PM-6PM

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES

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# \$7 HAPPY HOUR

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## BITES

### NACHOS

housemade tortilla chips, black beans, guacamole, pico de gallo  
cashew nacho cheese, chorizo, salsa verde, cilantro

### MINI CHIMICHANGA

black beans, chorizo, guacamole, pico de gallo, cashew crema

### MANGO SOPE

guacamole, mango salsa, black beans, cashew crema

### SWEET POTATO EMPANADA

caramelized onion, mole, cashew crema, cilantro

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## TACOS

### CRISPY POTATO CHORIZO

salsa roja, cashew crema, pickled cabbage, crispy onions

### ALBÓNDIGA

spicy meatball, chipotle ranchero sauce, crispy onion, cashew crema, cilantro

### CHOCOLATE BANANA PEANUT BUTTER

plantain, cacao mole, cacahuete sauce, cashew crema, cilantro

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## DRINKS

**PURISTA** tequila reposado, agave, lime, orange bitters, sweet citrus salt rim

**AUTUMN SANGRIA** pinot grigio, brandy, spiced cider, pomegranate

**HOUSE RED WINE** / **HOUSE WHITE WINE** / **EEL RIVER BLONDE ALE**

### CAZUELA FOR TWO 15

tequila blanco, grapefruit, lime, flake salt, served in a casserole dish with citrus

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# GRACIAS MADRE

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.