MONDAY – FRIDAY
From 3pm to 6pm

BAR AND PATIO ONLY

HAPPY HOUR

MADRE!
oaxacan restaurant & mezcaleria

TACOS | 5

RAJAS CON QUESO (V)

COCHINITA PIBIL
Pork, black bean paste, spicy pickled onions & avocado

CARNE ASADA
Cilantro, onions & salsa

CHICKEN
Cilantro, onions & salsa

CARNITAS
Pico de gallo and hot salsa

BOTANAS | 13

SEAFOOD COCKTAIL (*)
Mexican shrimp, octopus, tomato, onions, cilantro, avocado, radish, chintextle & cucumber

QUESO FUNDIDO (V)
Melted cheese with choice of chorizo or mushrooms. *Served with tortillas
try it with carne asada + 3

HALF CAESAR SALAD (V)
Romaine, cotija, epazote, croutons, caesar dressing with breaded chicken

QUESADILLA (V)
Queso, crema & pico, flour tortilla
Add chicken or carnitas +5
Add carne asada +9

OAXACAN BITES | 7

ENCHILADA DE SALSA VERDE (V)
Shredded chicken, salsa verde, queso fresco, onion & parsley

CORN QUESADILLA (V)
Corn tortilla, quesillo, mushroom, epazote & avocado salsa

ESQUITE (V)(GF)
Corn, chintextle, mayonnaise, cheese, & chili powder

TAMAL DE MOLE AMARILLO
Pork, chiles, cilantro, & spices

TAQUITOS (V)
(2) Choose from chicken or potato, black bean paste, avocado salsa, queso fresco & lettuce

GRINGA
Flour tortilla, cecina, grilled onions, quesillo, salsa & habanero

MOLOTES
(2) Hand-made masa disks with chorizo & potato, black bean paste, avocado salsa & queso fresco

TAMAL DE RAJAS
Queso, epazote, jalapeno & tomato

FISH TACO
Corn tortilla, cabbage, creamy cilantro sauce, beer-battered fresh fish, avocado and toreado dressing

CEVICHE TOSTADA (*)
Fresh fish, chintextle, pico de gallo & avocado

ENCHILADA DE MOLE NEGRO | 8 (N)
Shredded chicken, mole negro, queso fresco, onion & parsley

(N) CONTAINS NUTS (V) VEGETARIAN OPTION AVAILABLE (*) CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. (GF) ITEMS ARE PREPARED WITH GLUTEN-FREE INGREDIENTS, HOWEVER, OUR KITCHEN IS NOT GLUTEN-FREE. CROSS-CONTAMINATION WITH FOOD CONTAINING GLUTEN OR OTHER INGREDIENTS CAN OCCUR. PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES. **20% SUGGESTED TIPS FOR PARTIES OF SIX OR MORE**

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TEQUILA DE LA CASA | 9

EL TESORO BLANCO
G4 BLANCO
SIEMBRA VALLES BLANCO
LALO

MEZCAL DE LA CASA | 9

AGUA DEL SOL | ESPADIN | OAXACA
DIXEEBE | ESPADIN | OAXACA
SALVADORES | ESPADIN | OAXACA
TEPANAL | ESPADIN | OAXACA

DRAFT BEER | 7

POR FAVOR IPA
SURFA LAGER
PACIFICO

WINE GLASS | 7

HOUSE RED – BLEND
HOUSE WHITE – BLEND

MEZCAL FLIGHT | 24

AMATECO | AGUA DEL SOL | SALVADORES

FROZEN COCKTAILS | 11

ELOTE COLADA
Coconut rum, corn, agave, coco Lopez & lime

LA PELI
Tequila, passion fruit liquor, OJ & lime

COCKTAILS | 11

MARGARITA
Tequila reposado, lime, homemade curacao & spicy salt
Seasonal fruit +2 | Cadillac +3

MEZCAL MARGARITA
Mezcal, homemade chile liqour, agave, lime & sal de gusano

LA MULA
Lime, ginger and tequila

SANGRIA 7

MICHELADA
House Michelada mix, lime & Pacifico
Mezcal or Tequila shot +5

CHELADA
Lime, salt, ice & Pacifico
Mezcal or Tequila shot +5

20% SUGGESTED TIP FOR PARTIES OF 6 OR MORE. MENU MODIFICATIONS POLITELY DECLINED
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS.
HAPPY HOUR PRICES ARE NOT VALID WITH OTHER PROMOTIONS, DISCOUNTS, AND ON MAJOR OR NATIONAL HOLIDAYS.AVAILABLE AT THE BAR, PATIO, AND LOUNGE AREA ONLY.