

BOTANAS

GUACAMOLE

Queso, serrano, cilantro & onions
Small 8 | Large 15
Add 3 salsas +5
Add Chapulines +5

CHAPULINES | 12

Grasshoppers, avocado, quesillo, tomatoes, jalapeños & a tostada

SQUASH BLOSSOMS | 16 (V)

Quesillo, epazote, jalapeño, queso fresco & chile serrano salsa

MOLOTES | 14

Hand-made masa disk with chorizo & potato, black bean paste, avocado & salsa

TAQUITOS | 15 (GF)(V)

Queso fresco, lettuce, chicken picadillo, or vegetarian, choice of salsa verde & sour cream or bean paste & avocado salsa
Add Mole Coloradito +4

QUESO FUNDIDO | 15 (V)

Melted cheese, chorizo & corn tortillas
Mixto (Chorizo & Tasajo) +5
Con Camarón +6
Con Fresh Huitlacoche +8

FRIED QUESADILLAS | 15 (V)

Quesillo, epazote, squash blossom, jalapeño, queso fresco, cilantro, salsa & black bean paste

NACHOS & MOLE | 18 (V)(*)

Chips, queso, carnitas, onions, cilantro, with mole coloradito & crema
Sub black bean paste
Sub Carne Asada +6

CEVICHE DE PESCADO | 17 (GF)(!)

Fresh fish, lime, avocado, pico de gallo & tostadas

GARNACHAS | 16

Small masa disks, onions, shredded beef, cabbage mix, salsa & queso

BOTANA OAXAQUEÑA | 32

Queso fresco botanero, chicharron, guacamole, quesillo, chorizo tacos & memelas

SIDES

ASK FOR OUR VEGETARIAN MENU

RICE	3
BLACK BEANS (GF)	3
HANDMADE CORN TORTILLAS	3
CHILE DE AGUA ASADO	4
ANY FRESH SALSA	2
RAJAS CON QUESO	5
CECINA TASAJO CHORIZO	7.50
AVOCADO	4
SALAD	5
GRILLED VEGGIES	7
NOPALITOS (GF)(V)	9
Cilantro, onions, tomato, avocado, lime, jalapeno & queso fresco	

(SATURDAYS-SUNDAYS)

PORK POZOLE | 22

BARBACOA DE BORREGO | 24

Lamb, black bean paste, consome, salsa & tortillas

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



ENTRADAS

(SMALL BITES)

MOLE ENCHILADA | 10 (*)

Chicken picadillo or carnitas, queso fresco, onions & parsley

TAMAL

Rajas Queso 9 | Chicken Mole 11

MEMELA | 9 (V)

Corn, aciento, black bean paste, salsa & queso fresco served with tasajo, chorizo, cecina or tripa
Chorizo & Tripa +5 | Fresh Huitlacoche +5

EMPANADA | 12 (V)

Quesillo, epazote served with:
Huitlacoche +4 | Flor de Calabaza | Calabazitas

CHILE RELLENO | 13 (V)(*)

Chicken or Cheese

FLAUTA DIVORCIADA | 11

Quesillo, beef picadillo, queso, crema, salsa roja & verde

TOSTADA MIXTA | 13

Guacamole, cilantro, cucumber, habanero, shrimp, octopus & lime

ESQUITE | 13 (GF)(V)

Corn, chintextle, mayonnaise, cheese, & chili powder

CHICKEN MILANESA | 19

Breaded chicken, salad, avocado & homemade salsa

CESAR EN OAXACA | 14

Romaine lettuce, cotija cheese, epazote, croutons, chile morita & caesar dressing
Add Chicken +5 | Add Steak +9 | Add Shrimp +10

ENSALADA OAXAQUENA | 14 (GF)(V)(*)

Baby greens, cherry tomatoes, cucumber, papaya, avocado, roasted almonds, beetroot, queso fresco & house dressing
Add Chicken +5 | Add Steak +9 | Add Shrimp +10

TACOS Y MAS

RAJAS CON QUESO | 6 (V)

Queso, poblano, onions, epazote & salsa

PORK CHICHARRON | 11

Salsa, aciento, black bean paste & quesillo

BARBACOA DE RES | 7

Beef, cilantro, onions & salsa verde

TRIPA | 7

Beef tripe, cilantro, salsa & grilled onions

CAMARON | 9

Mexican shrimp, chintextle sauce, cabbage salad, avocado, dressing & pickled onions

RIB-EYE | 14

Flour tortilla, queso, habanero salsa, avocado & pickled onions

GRINGA | 9

Flour tortilla, marinated pork, grilled onions, quesillo & salsas

MADRE! BURRITO | 16 (V)

Choice of chicken, carnitas, or vegetarian.
Rice, black beans, cilantro, onion, cheese & salsa
Sub Asada +4 | Sub Shrimp +6 | Sub Mole +9
Mojado (salsa or mole topped with cheese) +6

TORTILLA SOUP

Small 9 | Large 16

PLATOS FUERTES

(MAIN DISHES)

(4) MADRE ENCHILADAS | 29 (*)

Mole negro with chicken picadillo, coloradito with shredded beef, mole rojo with carnitas, salsa verde with chorizo & cheese

MOLE COLORADITO | 27 (GF)(*)

Toasted chiles, nuts, sesame seeds, chocolate, tomatoes, spices, rice & chicken

MOLE NEGRO | 27 (*)

Dry chiles, sesame seeds, nuts, Oaxacan chocolate, herbs & chicken

PECADO DE MOLE | 39 (*)

Mole negro, coloradito & rojo served with chicken breast, rice & tortillas

COSTILLAS EN SALSA ROJA | 24 (SPICY)

Fried pork, tomato salsa, curtido de habanero, aguacate, black beans & tortillas

ENCHILADAS

CON SALSA VERDE | 24 (GF)(V)(VG)

Rajas con queso, crema, queso fresco, onions & avocado
Sub Chicken +3 | Sub Shrimp +8
Sub Mexican Squash

TLAYUDA DOBLADA (V)

Aciento, black bean paste, avocado, cabbage, radish, salsa & quesillo
Choice of Cecina, Tasajo or Chorizo
One Meat 24 | Three Meats 29

COCHINITA PIBIL | 24

Slowed cooked pork, avocado, tortillas, rice & beans

TASTE OF OAXACA | 35 (*)

Chorizo, cecina, tazajo, black bean paste, Mexican squash, grilled onion, avocado salsa, taquito enchilada & tortillas

CARNE ASADA | 45 (!)(*)

Grilled Angus skirt, carnitas mole enchilada, jalapeño, queso fresco, black beans, tortillas, salsa & guacamole

BARBACOA DE RES | 29 (GF)

Angus beef, dried chiles, spices, avocado leaves, salsa verde, black bean paste & white rice

PESCADO ZARANDEADO | 46

Whole fresh branzino grilled with our chintextle adobo, potato puree, salad, rice, salsa & tortillas

CAMARONES EN CHILE MORITA | 32

Oaxaca chile morita, Mexican shrimp, avocado, salad & white rice

EL CABRON | 34 (*)

Tasajo, grilled onions, chicken chile relleno, quesillo, Mexican squash, guacamole, black bean paste & tortillas

AMIGOS Y FAMILIA

(FEEDS 2-3 GUESTS)

MOLCAJETE | 69 (GF)

Shrimp, carne asada, grilled chicken, pork chicharron, salsa, cebollitas, queso fresco, rice, black bean paste & tortillas

PARRILLADA | 85

Cecina, tasajo, chicharron, chorizo, quesillo, chile relleno, nopalitos, chile de agua, cebollitas, chapulines, black bean paste, tortillas & salsa

CANASTA | 85

Cecina, tasajo, chorizo, tripa, chicharron, nopalitos, chile de agua, cebollitas, chapulines, black bean paste, tortillas & salsa

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

COCKTAILS



EL CHAPO Y KATE | 16
Tequila Blanco, prickly pear liqueur, agave, cucumber, lime, salt, spicy bitters & spicy salt
Sub Mezcal +2



CHIDO WEY | 16
Nache infused Mezcal, house tepache, honey, lemon & spicy bitters



MARGARITA | 15
Tequila, lime, house curacao & spicy salt
Seasonal fruit +2
Cadillac +3
Siete Leguas Blanco +4
Tromba Reposado +3



MEZCAL MARGARITA | 16
Mezcal, house chili liqueur, agave, lime & spicy sal de gusano



PALOMA | 16
Tequila Blanco, Mezcal Espadin, grapefruit, lime & sparkling rose



CHAPARRA DE MI AMOR | 15
Tequila reposado, agave, lime, watermelon & spicy bitters



LA ABUSADORA | 16
Orgeat, guava, lime, Oaxacan Rum & Mezcal



AL CHILE! | 16
Mezcal, ginger, lime, pineapple, spicy bitters & agave



MANDILON | 17 (OLD FASHIONED)
Mezcal with zacate limón, Benedictine, agave & mole bitters
Sub Oaxacan Whiskey +2

FROZEN COCKTAILS



ELOTE COLADA | 16
Coconut rum, corn, agave, Coco Lopez & lime



LA PELI | 15
Tequila, passion fruit liquor, OJ & lime

MOCKTAILS



LUPITA | 8
Pineapple, lemon, fresh ginger syrup & sparkling water



CHAPITO | 8
Cucumber, lime, mint, agave & sparkling water

BAR | LOUNGE | PATIO

HAPPY HOUR

MONDAY – FRIDAY
3pm - 6pm

BREAKFAST / BRUNCH

SATURDAY – SUNDAY
9am - 2pm



M A D R E!
oaxacan restaurant & mezcaleria

MEZCAL FLIGHTS

COMPLETE MEZCAL SELECTION AVAILABLE
UPON REQUEST

(3) PUNTAS Y COLAS | 44
La Mata, Chacolo, Pal Alma

(3) BESITOS DE MEZCAL | 36
Salvadores, Sotoleros, Vago

(3) MADRE EXCLUSIVE | 42
Rezpiral, Mal Bien, Tres Tiempos

(4) AY JALISCO, NO TE RAJES | 46
Siembra Valles, G4 High Proof, Cascahuin, Don Fulano

(3) POR TU BENDITO AMOR | 42
Mal de Amor, Chacolo, Rezpiral

LOS ANGELES MEZCAL FLIGHT | 39
3 Different expressions of Papalote from Guerrero

(3) SUAVECITO PURO TOBALA | 36
Los Javis, Macurichos, Dos Pasiones

(3) HIJOS DE LAS NUBES | 28
Oaxacan Whiskey Origen, La Canada Oaxacan Rum, Dakabend Oaxacan Rum

(5) MEXICAN DASYLIRION (SOTOL-CUCHARILLA) | 65
(Great to share for 2 guests)

WINE

SPARKLING WINE

MAISON DE MADELEINE BRUT | 42
France | Glass 12, Bottle

EL BAJIO, VALLE DE BERNAL BRUT | 48
Queretaro, MX | Glass 12, Bottle

ROSE WINE

TERRA MADI ROSADO | 48
Queretaro, MX | Glass 12, Bottle

TRES RAICES ROSE | 48
Guanajuato, MX | Glass 12, Bottle

WHITE WINE

CHENIN BLANC, PIONERO | 48
Baja California, MX | Glass 13, Bottle

VINALTURA, BLANCO BAJIO | 48
Queretaro, MX | Glass 13, Bottle

RED WINE

GUANAME, RED BLEND | 48
Guanajuato, MX | Glass 13, Bottle

EL BAJIO, TRES RAICES "TRE" SANGIOVESE | 48
Guanajuato, MX | Glass 13, Bottle



BEVERAGES

CAFÉ DE OLLA | 4.50

CHOCOLATE DE LECHE | 5

CHOCOLATE DE AGUA | 5

LATTE | 4.50

BOTTLED MEXICAN SODA | 5
Coke | Sprite | Fanta | Sidral | Squirt

SPARKLING WATER | 4 OR 8

AGUAS FRESCAS | 4.50

HOT TEA | 4
(Natural Oaxacan Flavors)

ICED TEA | 4.50
(Natural Oaxacan Flavors)
(Not Refillable)

MEXICAN DRAFT BEERS | 9

ADD MEZCAL SHOT +5

POR FAVOR IPA 7% ABV
Baja California, MX

LOBITA LAGER 4% ABV
Guadalajara, MX

SURFA LAGER 4.5% ABV
Baja California, MX

JUAN CORDERO PALE ALE 5.5% ABV
Tijuana, MX

REY DARK LAGER 4.6% ABV
Monterrey, MX

REY CLARA LAGER 4.5% ABV
Monterrey, MX

PACIFICO LAGER 4.4% ABV
Sinaloa, MX

MICHELADA | 10
House michelada mix, lime & Pacifico Mezcal +5

CHELADA | 10
Lime juice, salt & Pacifico

BOTTLED BEER

CARTA BLANCA, 4.5% ABV | 7
Nuevo León, México

TEQUILA DE LA CASA

El Tesoro Blanco | 12

G4 Blanco | 12

Siembra Valles Blanco | 12

Lalo | 12

MEZCAL DE LA CASA

Agua del Sol | Espadin | Oaxaca | 12

Mal Bien | Tequilero | Oaxaca | 12

Salvadores | Espadin | Oaxaca | 12

Tepanal | Espadin | Oaxaca | 12