

STARTERS

✓ **SQUASH BLOSSOMS** 12
Filled with quesillo, epazote and jalapeño, queso fresco and chile serrano salsa.

CHICHARRONES 9
Pork chicharrón, guacamole, queso fresco, hot salsa.

✓ **GUACAMOLE AND CHIPS** 7SM or 13 LG

✓ **CHIPS, 3 SALSAS AND GUACAMOLE** 17

✓ **ELOTE (2)** 14
Corn on the cob topped with sal de gusano, aioli, lime, cotija cheese, crema mexicana.

FRESH OYSTERS
w / mignonette, chintextle cocktail, and serrano chile-lime sauce.
\$25 / HALF DOZEN or \$50 / FULL DOZEN

✓ **FRIED QUESADILLA** 11
Quesillo, epazote, squash blossom, jalapeno, queso fresco, cilantro, avocado salsa, black bean paste.

QUESO FUNDIDO 14
Melted cheese, chorizo, corn tortillas.

✓ **TAQUITOS** 13
Black bean paste, avocado salsa, lettuce, queso fresco. Chicken picadillo, beef deshebrada, or potato and cheese (v)

CEVICHE DE PESCADO 17
Fresh fish, lime juice, jalapeno, cilantro, avocado and tomato, tostadas and onions.

AGUACHILE DE CAMARON [spicy] 17
Shrimp, lime, jalapeño, onions, cucumber, avocado

MOLOTES 13
Hand-made masa disk with chorizo, potato, black bean paste, avocado salsa and queso fresco.



MADRE!
oaxacan restaurant & mezcaleria

NUESTRA TIERRA

SHAREABLE PLATES

BARBACOA DE RES 22
Angus beef, dried chiles, spices, avocado leaves, salsa verde.

BARBACOA DE POLLO 20
Chicken, hoja santa, spices, herbs, salsa verde, tortillas and black bean paste and oaxacan salad.

COSTILLAS EN SALSA VERDE 22
Pork ribs, chile poblano, tomatillo, nopales and black bean paste, rice.

TLAYUDA DOBLADA \$18 / 1 MEAT OR \$24 / 3 MEATS
Asiento, black bean paste, avocado, tomato, cabbage, radish, quesillo, cecina, chorizo, tasajo, salsa.

TAMAL DE MOLE 11
Banana leaf-wrapped tamal, chicken and mole negro.

✓ **CHILE RELLENO** 10
Roasted chile de agua, egg, epazote, queso fresco and our homemade tomato sauce.

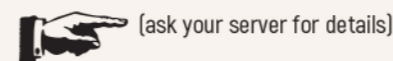
TACOS

TACOS W/HANDMADE CORN TORTILLA

TACOS 8
Organic mexican corn tortilla, onions, cilantro, guacamole, salsa.
Choice of: Carne asada, carnitas, grilled chicken

SHRIMP 9
Organic corn tortilla, shrimp (grilled or fried), morita aioli, guacamole, cabbage, pico de gallo.

PULPO 9
Grilled al pastor octopus, pineapple, pico de gallo, red onion, avocado salsa, and cilantro.
Grilled green onion on the side.



[ask your server for details]

MOLES

* Served with chicken breast or chicken leg and thigh
Unless noted, tortillas served upon request

✓ **COLORADITO** 22
Toasted chiles, nuts, sesame seed, Oaxaca chocolate, herbs, tomatillos, chives, olives, dry chiles, pickled jalapenos, and white rice

✓ **NEGRO** 22
Dry chiles, sesame seeds, nut, Oaxacan chocolate and herbs, and white rice.

✓ **ROJO** 22
Dry chiles, sesame seeds, nut, Oaxacan chocolate and spices, and white rice.

✓ **PECADO DE MOLES** 35
Choose your three favorite moles.
Served with rice, chicken breast and tortillas.

✓ **MADRE'S ENCHILADAS** 26
Mole negro with chicken picadillo, coloradito with shredded beef, mole rojo with carnitas, salsa verde with chorizo and cheese.

✓ **ENCHILADAS OAXAQUEÑAS** 22
3 Tortillas dipped in mole negro, coloradito, salsa verde. Choice of quesillo, chicken picadillo, beef picadillo, tasajo, cecina, carnitas, or chorizo.

ENSALADAS

✓ **CAESAR EN OAXACA** 13
Romaine lettuce, cotija cheese, epazote croutons, chile morita, Caesar dressing.
+ Grilled chicken \$4

✓ **ENSALADA OAXAQUEÑA** 14
Baby greens, cherry tomatoes, cucumber, papaya, avocado, roasted almonds, queso fresco, beetroot, hoja santa dressing.
+ Grilled chicken \$4

✓ **NOPALITOS** 8
Cilantro, onions, tomato, avocado, lime, queso fresco.

SIDES:

SOUP OF THE DAY ... SM 8 / LG 16

✓ **SMALL SIDE SALAD** 6

CHAPULINES 6

HOME MADE PICKED JAPEÑOS 5

SALSA MACHA 5

HOUSE MADE CORN TORTILLAS 3

ANY FRESH SALSA 3

RICE 4

✓ **BLACK BEANS** 4

CHILE DE AGUA TOREADO 4



35 CTS
CORREO
AEREO
MEXICO



- ▶ 20% Suggested tip for parties of 6 or more.
- ▶ Prices are subject to change without notice.
- ▶ Our fresh handmade corn tortillas are gluten free and only made with mexican organic yellow.
- ▶ Menu modification politely declined.
- ▶ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
- ▶ Specially if you have medical conditions.

✓ **VEGETARIAN**
NUTS

MEXICAN DRAFT BEER \$ 9

POR FAVOR IPA

7% ABV / Baja California, México

LA LUPULOSA IPA

7% ABV / Tijuana, México

PERRO DEL MAR IPA

7% ABV / Ensenada, México

MEXY HAZY IPA

6.3% ABV / Ensenada, México

LOBITA LAGER

4% ABV / Guadalajara, México

SURFA LAGER

4.5% ABV / Baja California, México

JUAN CORDERO PALE ALE

5.5% ABV / Tijuana, México

Rrey Kolsch

4.5% ABV / Monterrey, México



Seasonal Beer selected by our team - ask server

MICHELADA + \$ 5 with Mezcal
House michelada mix, lime, Pacifico.

CHELADA
Lime Juice, salt and Pacifico.

WINE SPARKLING

	GLASS	BOTTLE
DIBON CAVA BRUT RESERVA SP NV	11	38
EL BAJIO. VALLE DE BERNAL BRUT QUERETARO. MX	11	32

ROSE

TERRA MADI ROSADO. QUERETARO. MX	10	45
TRES RAICES ROSE. GUANAJUATO. MX	10	45

WHITE WINE

CHENIN BLANC. PIONERO. BAJA CALIFORNIA. MX	13	48
VINALTURA. BLANCO BAJIO. QUERETARO. MX	13	48

RED WINE

GUANAME. RED BLEND - GUANAJUATO. MEXICO. 2018 ..	13	48
EL BAJIO. TRES RAICES "TRE" SANGIOVESE GUANAJUATO. MX	11	42

COCKTAILS \$ 16



MARGARITA

Tequila, lime, house curacao, spicy salt
+ \$3 Cadillac
+ \$4 Siete Leguas Blanco
+ \$6 Madre! Corazon Tequila
+ \$7 Grand Dovejo Blanco Tequila
+ \$2 Seasonal fruit



MEZCAL MARGARITA

Mezcal, house chili liqueur, agave, lime, sal de gusano.



EL CHAPO Y KATE

Tequila Blanco, prickly pear liqueur, agave, cucumber,
lime, spicy bitters, spicy salt
+ \$2 sub mezcal



PALOMA SPRITZ

Tequila Blanco, mezcal Espadin, grapefruit,
lime, sparking rose.



FROZE

Tequila reposado, rose, passionfruit, raspberry,
grapefruit, lemon.



AL CHILE!

Mezcal, ginger, lime, pineapple, spicy bitters, agave.



CHAPARRA DE MI AMOR

Mezcal Michoacano, watermelon, simple syrup, lime salt.



LA MIL AMORES

Oaxacan Rum, passion fruit syrup, lime juice



CHIDO WEY!

Nache infused mezcal, house tepache, honey, lime,
spicy bitters.



PIÑA COLADA

Rum, pineapple, Coco Lopez, lime.

MEXICAN FLIGHTS

PUNTAS Y COLAS (3)	49
La Locura, Chacolo, Pal Alma	
BESITOS DE MEZCAL (3)	42
Wahaka, Sotoleros, Vago	
MADRE EXCLUSIVE (3)	42
Rezpiral, Rey Campero, Real Minero	
AY JALISCO, NO TE RAJES (4)	50
Siembra Valles, Grand Davejo, Cascahuin, Don Fulano	
POR TU BENDITO AMOR (3) Exclusive	42
Mal de Amor, Chacolo, Rezpiral	
LOS ANGELES MEZCAL FLIGHT (3)	48
Mal Bien Papalote 2014, Papalote capon, Papalote joven	
SUAVECITO (3) PURO TOBALÁ	46
Los Javis, Macurichos, Dos Pasiones	

NON-ALCOHOLIC BEVERAGES

CAFÉ DE OLLA	4
CHOCOLATE DE LECHE	4
CHOCOLATE DE AGUA	4
HOT TEA	4
OAXACAN FLAVORS	
MEXICAN COKE	5
SPARKLING WATER	4
AGUA FRESCAS	4.50
Horchata (dairy free) Jamaica Seasonal	
FOUNTAIN DRINK	4.50
ICED TEA	4



[madre_losanjeles](#)

Due to our attempt to feature 100% Mexican Beer and Spirits selection, compliance may arise due to the exportation or inventory issues. Please check with your server or bartender to investigate other options in case a certain product is not available.