

STARTERS

✓	SQUASH BLOSSOMS	12
Filled with quesillo, epazote and jalapeño, queso fresco and chile serrano salsa.		
🍴 ✓	TAQUITOS	13
Black bean paste, avocado salsa, lettuce, queso fresco. Chicken picadillo, shredded beef or vegetarian.		
🍴	CHICHARRONES	9
Pork chicharrón, guacamole, queso fresco, hot salsa.		
🍴 ✓	ELOTE (2)	14
Corn on the cob topped with sal de gusano, aioli, lime, cotija cheese, crema mexicana.		
🍴	FRESH OYSTERS 25 HALF DOZEN or 50 FULL DOZEN	
Mignonette, chintextle cocktail, serrano chile-lime sauce.		
✓	FRIED QUESADILLA	11
Quesillo, epazote, squash blossom, jalapeño, queso fresco, cilantro, avocado salsa, black bean paste.		
🍴 ✓	QUESO FUNDIDO	14
Melted cheese, chorizo, corn tortillas. Con camaron 18		
🍴	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.		
🍴 ✓	CHIPS & GUACAMOLE	7 SM or 13 LG
🍴 🍴 ✓	CHIPS, 3 SALSAS AND GUACAMOLE	17

ENSALADAS

	CAESAR EN OAXACA	14
Romaine lettuce, cotija cheese, epazote croutons, chile morita, Caesar dressing.		
With grilled chicken 4		
With shrimp 6		
🍴 🍴 ✓	ENSALADA OAXAQUEÑA	14
Baby greens, cherry tomatoes, cucumber, papaya, avocado, roasted almonds, queso fresco, beetroot, hoja santa dressing.		
With grilled chicken 4		
With shrimp 6		
🍴 ✓	NOPALITOS	8
Cilantro, onions, tomato, avocado, lime, jalapenos.		

MOLES

*Served with chicken breast or chicken leg and thigh, unless otherwise noted.

🍴 🍴	*COLORADITO	22
Toasted chiles, nuts, sesame seeds, chocolate, tomatoes and spices.		
🍴 ✓	MOLE VERDE WITH GRILLED BRANZINO FILET	25
Mole verde with sauteed maitake mushrooms, chayote (mexican squash) and white beans.		
🍴	*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.		
🍴	TAMAL DE MOLE	11
Banana leaf-wrapped tamal, chicken and mole negro.		

SIDES

	SOUP OF THE DAY	SM 8 LG 16
🍴 ✓	SMALL SIDE SALAD	6
	CHAPULINES	6
	HOMEMADE PICKLED JALAPEÑOS	5
🍴	SALSA MACHA	5
	HOUSE MADE CORN TORTILLAS	3
	ANY FRESH SALSA	2
	RICE	4
✓	WHITE RICE	4
🍴 ✓	BLACK BEANS	4
	CHILE DE AGUA TOREADO	4



M A D R E!
oaxacan restaurant & mezcaleria

NUESTRA TIERRA

Shareable plates

🍴	BARBACOA DE BORREGO (Available Sat-Sun only)	24
Lamb, black bean paste, consome.		
🍴	POZOLE DE PUERCO	21
Pork Pozole serve with tostadas.		
🍴	BARBACOA DE RES	22
Angus beef, dried chiles, spices, avocado leaves, salsa verde, black bean paste.		
🍴	TASTE OF OAXACA	28
Chorizo, cecina, tasajo, black bean paste, nopalitos, grilled onions, avocado salsa, empanada de quesillo, taquito enchilado and tortillas.		
✓	TLAYUDA DOBLADA 18 for 1 choice of meat, 24 for 3 choices of meat	
Aciento, black bean paste, avocado, tomato, cabbage, radish, quesillo, salsa. Meats: Cecina, chorizo, tasajo.		
	CAMARONES CON CHILE MORITA	24
Spices, onions, mushrooms, white rice.		
🍴	ENCHILADAS OAXAQUEÑAS DE CAMARÓN	24
Mexican squash, queso fresco, epazote, chile de agua, shrimp, salsa verde, onions, parsley, avocado.		
🍴	PESCADO ZARANDEADO	36
Whole branzino fish grilled with chintextle.		
✓	CHILE RELLENO	10
Roasted chile de agua, egg, epazote, queso fresco, and our homemade tomato sauce.		
🍴 🍴	CARNE ASADA	27
Grilled carne asada, mole enchilada with carnitas, grilled cactus, grilled onion, jalapeño, queso fresco, black bean paste, corn tortillas, salsa.		

AMIGOS Y FAMILIA

Shareable dishes for 2 or more.

	PARILLADA	65 [servers 2 to 3 guests]
Cecina, tasajo, chicharrón, chorizo, quesillo, chile rellenos, pico de gallo, avocado salsa, rice, black bean paste, tortillas, chiles de agua, chapulines, nopalitos and cebollitas		
🍴	MOLCAJETE	66 [servers 2 to 3 guests]
Shrimp, carne asada, grilled chicken, pork chicharron, salsa, cactus, cebollitas, queso fresco, and corn tortillas.		



CONTAINS NUTS



GLUTTEN FREE



VEGETARIAN

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 100% corn. 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. / FAMILY-OWNED AND OPERATED

NON-ALCOHOLIC BEVERAGES

CAFÉ DE OLLA	4
CHOCOLATE DE LECHE	4
CHOCOLATE DE AGUA	4
HOT TEA (NATURAL OAXACAN FLAVORS)	3
MEXICAN COKE	5
SPARKLING WATER	4
AGUA FRESCAS	4.5
ICED TEA (NATURAL OAXACAN FLAVORS)	4
FOUNTAIN DRINK	4.5

MEXICAN DRAFT BEERS ... 9

POR FAVOR IPA 7% Baja California, MX
LA LUPULOSA IPA 7% Tijuana, MX
LOBITA LAGER 4% ABV Guadalajara, MX
JUAN CORDERO PALE ALE 5.5% Tijuana, MX

 Seasonal Beer selected by our team - ask server

MICHELADA
House michelada mix, lime, Pacifico + **5** mezcal

CHELADA
Lime Juice, salt and Pacifico



COCKTAILS 16

 **MARGARITA**
Tequila, lime, house curacao, spicy salt
+ **3** Cadillac + **4** Siete Leguas Blanco + **6** El Tesoro Reposado
+ **6** Madre Corazon Tequila + **7** Grand Dovejo Blanco Tequila
+ **2** seasonal fruit

 **MEZCAL MARGARITA**
Mezcal, house chili liqueur, agave, lime, spicy Sal de Gusano.

 **EL CHAPO Y KATE**
Tequila Blanco, prickly pear liqueur, agave, cucumber, lime,
spicy bitters, spicy salt. + **2** sub mezcal

 **PALOMA**
Tequila Blanco, mezcal Espadin, grapefruit, lime, sparkling rose.

 **FROZE**
Tequila, 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.

 **MOVERS AND SHAKERS** 17
Mezcal with zacate limón, benedictine, agave, mole bitters.
+ **2** sub Oaxacan Whiskey

► 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.

MEXICAN SPIRITS FLIGHTS

PUNTAS Y COLAS (3) 49
La Locura, chacolo, pal alma.

BESITOS DE MEZCAL (3) 42
Salvadores, Sotoleros, Vago.

MADRE EXCLUSIVE (3) 42
Rezpiral, Rey Campero, Real Minero.

AY JALISCO, NO TE RAJES 50
Siembra Valles, Grand Dovejo, Cascahuin, Don Fulano.

POR TU BENDITO AMOR (3) *EXCLUSIVE* 42
Mal de Amor, Chacolo, Rezpiral.

LOS ANGELES MEZCAL FLIGHT (3) 48
3 Different expressions of papalote from Guerrero.

SUAVECITO (3) PURO TOBALA 46
Los Javis, Macurichos, Dos Pasiones.

TOUR OF MEXICO (4) mezcales 65
(14) mezcales 230

Choose 4 of our exclusive batches or order all of them.
Create your own mezcal flight from 15 different states of Mexico.
(ask your server for details)

PEOPLE OF THE CLOUDS 28
Oaxacan Whiskey Origen, La cañada Oaxacan Rum and Dakabend Oaxacan Rum

Madre's featured mezcal of the month—ask server for details.

WINE

SPARKLING	GLASS	BOTTLE
DIBON CAVA BRUT RESERVA – Barcelona, España	.. 11	38
EL BAJIO – Valle de Bernal Brut - Queretaro, Mexico	 11	32
ROSE		
TERRA MADI ROSADO – Queretaro, Mexico	 10	45
TRES RAICES ROSE – Guanajuato, Mexico	 10	45
WHITE WINE		
CHENIN BLANC – Pionero, Baja California, Mexico	 13	48
VINALTURA – Blanco Bajio, Queretaro, Mexico	 13	48
RED WINE		
GUANAME, RED BLEND – Guanajuato, Mexico, 2018	.. 13	48
EL BAJIO, TRES RAICES " TRE" SANGIOVESE	... 11	42
Guanajuato, Mexico		

 **madre_losangeles**