

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 30 HALF DOZEN or 60 FULL DOZEN	
	With chintextle, avocado, octopus and shrimp	
✓	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	18
	Fresh fish, lime juice, jalapeno, cilantro, avocado and tomato, tostadas and onions.	
🌱	MUSSELS WITH MOLE VERDE	18
	CEVICHE FLAUTA	9
	Chintextle, fresh fish ceviche, avocado salsa, pico de gallo, queso, crema and lettuce	
	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	
	Romaine lettuce, cotija cheese, epazote croutons, chile morita, Caesar dressing and grilled chicken	19
	Shrimp	22
🌱 🌱 ✓	ENSALADA OAXAQUEÑA	
	Baby greens, cherry tomatoes, cucumber, papaya, avocado, roasted almonds, queso fresco, beetroot, hoja santa dressing and grilled chicken	19
	Shrimp	22
🌱 ✓	NOPALITOS	8
	Cilantro, onions, tomato, avocado, lime, jalapenos.	

MOLES

🌱 🌱	*COLORADITO	34
	Toasted chiles, nuts, sesame seeds, chocolate, tomatoes, spices, rice, broccolini and New York Steak	
🌱 ✓	MOLE VERDE WITH GRILLED BRANZINO FILET	28
	Mole verde with sauteed maitake mushrooms, chayote (mexican squash) and white beans	
🌱	*NEGRO	28
	Dry chiles, sesame seeds, nut, Oaxacan chocolate and herbs, rice, chards grilled pork chops	
🌱	*ROJO	26
	Dry chiles, sesame seeds, nut, Oaxacan chocolate and spices, grilled chicken and 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	3
🌱	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	
	Chorizo, cecina, tasajo, black bean paste, nopalitos, grilled onions,	28
	avocado salsa, empanada de quesillo, taquito enchilado and tortillas.	
✓	TLAYUDA DOBLADA	18 with one meat 24 with 3 meats
	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.	
	MEMELAS	17
	Corn dough disks with aciento, queso fresco and salsa With chorizo or tasajo	
🌱	PESCADO ZARANDEADO	36
	Whole branzino fish grilled with chintextle	
	TACOS OAXAQUEÑOS	22
	- Chile relleno with chicken, black bean paste and quesillo. - Chorizo, black bean paste, quesillo, salsa. - Chicharron, black bean paste, quesillo, salsa.	
✓	CHILE RELLENO	10
	Roasted chile de agua, egg, epazote, queso fresco, and our homemade tomato sauce choice of cheese or chicken.	
🌱 🌱	CARNE ASADA	28
	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, rice, and corn tortillas.	

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



CONTAINS NUTS



GLUTEN FREE



VEGAN OPTION AVAILABLE

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 ... 10

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 **+5** El Tesoro Reposado

+4 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

Tequila reposado, agave, lime, watermelon and spicy bitters.



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.



MANDILON 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) 44
La Locura, chacolo, pal alma.

BESITOS DE MEZCAL (3) 36
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) 39
3 Different expressions of papalote from Guerrero.

SUAVECITO (3) PURO TOBALA 36
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)

HIJOS DE LAS NUBES 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		