

SHARABLE APPETIZERS

GUACAMOLE	SM 7 LG 14
ELOTE (2)(GF)(V) Corn on the cob topped with sal de gusano aioli, lime, cotija cheese, and crema mexicana	12
CHICHARRONES (GF) Pork chicharron, guacamole, queso fresco and hot salsa	9
EMPANADA (GF) (V) Quesillo, corn masa, huitlacoche, epazote, jalapeno, onions, and salsa	12
CHAPULINES Grasshoppers, avocado, quesillo, tomato, and a tostada	9
SQUASH BLOSSOMS (V) Filled with quesillo, epazote, jalapeno queso fresco, and chile serrano salsa	16
TAQUITOS (GF)(V) Black beans paste or salsa verde, lettuce, queso fresco. Chicken picadillo, shredded beef, or vegetarian	13
QUESO FUNDIDO (GF)(V) Melted cheese, chorizo, and corn tortillas Con Huitlacoche +4 Con Camaron +5	14
FRIED QUESADILLA (V) Quesillo, epazote, squash blossom, jalapeno queso fresco, cilantro, salsa, and black bean paste	11
HANDMADE CHIPS AND MOLE Chips, queso, carnitas, onions, cilantro, with mole coloradito	13
ALAMBRE Quesillo, cecina, tasajo, peppers, onions, salsas, and tortillas	16
CEVICHE DE PESCADO (GF)(!) Fresh fish, lime, jalapenos, cilantro, avocado, tomatos onions, and tostadas	17

ENSALADAS

NOPALITOS (GF)(V) Cilantro, onions, tomato, avocado, lime, jalapeno, queso fresco	8
CAESAR EN OAXACA Romaine lettuce, cotija cheese, epazote, croutons, chile morita, and caesar dressing Grilled Chicken +4 Grilled Shrimp +11	13
ENSALADA OAXAQUENA (GF)(V)(*) Baby greens, cherry tomatoes, cucumber, papaya, avocado, roasted almonds, queso fresco, beetroot, and hoja santa dressing Grilled Chicken +4 Grilled Shrimp +11	13

ANTOJITOS

SOPA DEL DIA	8 SM 12 LG
MOLE NEGRO ENCHILADA (*) Chicken picadillo, queso fresco, onions and parsley	7
TAMAL DE RAJAS Queso, jalapeno, parsley, onions, tomato	8
MEMELA Corn dough disks with aciento, queso fresco, and salsa served with cecina or tasajo	8
TAMAL DEL MOLE (*) Chicken and mole negro	11
CHILE RELLENO (V)(*) Chicken or cheese	12

NUESTRA TIERRA

MADRE'S ENCHILADAS (*) (4) Mole negro with chicken picadillo, coloradito with shredded beef, mole rojo with carnitas, salsa verde with chorizo and cheese.	26
MOLE COLORADITO (GF) (*) Toasted chiles, nuts, sesame seeds, chocolate, tomatoes, spices, rice and broccolini Grilled chicken 24 / Bone-in pork chop 34	24 34
MOLE NEGRO (*) Dry chiles, sesame seeds, nuts, oaxacan chocolate and herbs, rice and chards Grilled chicken 24 / Bone-in pork chop 34	24 34
MOLE VERDE WITH GRILLED BRANZINO FILET (*) (GF)(V) Mole verde with sauteed maitake mushrooms, chayote (Mexican squash) and white beans	42
COSTILLAS EN SALSA ROJA (SPICY) Fried pork, tomato salsa, chiles de agua, aguacate, black beans and tortillas	22
ENCHILADAS VERDES DE CAMARÓN (GF)(V) Mexican squash, queso fresco, epazote, chile de agua, shrimp, salsa verde, onions, cilantro, avocado, crema	25
TLAYUDA DOBLADA (V) 19 (1 MEAT) 32 (3 MEAT) Aciento, black bean paste, avocado, cabbage, radish, quesillo, salsa. Meats: Cecina, chorizo, tasajo	
TASTE OF OAXACA (*) Chorizo, cecina, tazajo, black bean paste, nopalitos, grilled onions, avocado salsa, empanada de quesillo, taquito enchilado and handmade tortillas	35
CARNE ASADA (*) (!) Grilled Angus skirt, mole enchilada with carnitas, jalapeño, queso fresco, black bean paste, corn tortillas, salsa Morita, and guacamole	34
BARBACOA DE RES (GF) Angus beef, dried chiles, spices, avocado leaves, salsa verde, black bean paste and white rice	24
MOLCAJETE (GF)(feeds 2-3 guests) Shrimp, carne asada, grilled chicken, pork chicharron, salsa, cactus, cebollitas, queso fresco, rice, corn tortillas and black bean paste	69
CAMARONES CON CHILE MORITA Oaxacan chile morita, seasonal veggies and white rice	24
PESCADO ZARANDEADO (GF) Brazino fish fillet grilled with our al chintextle adobo served with salad, rice, tortillas and salsa	42

(V) Vegetarian option available
(*) contains nuts

(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.
(!) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Especially if you have medical conditions.

TACOS

Add rice & beans or side salad +4

RAJAS CON QUESO (V) Queso, poblano, onions, epazote and salsa	6
PORK CHICHARRON Salsa, aciento, black bean paste, quesillo	7
BARBACOA TACO Beef, cilantro, onions, salsa verde	7
CECINA Pork, salsas, grilled onions, cilantro	6
PULPO Grilled al pastor octopus, pico de gallo, onions, avocado salsa, cilantro, grilled onion, pineapple and cucumber	9
CAMARON Marinated shrimp, cabbage mix, avocado, crema de cilantro	9
CHILE RELLENO (V)(*) Chicken Picadillo, black bean paste, aciento and quesillo	9

SIDES

HOMEMADE PICKLED JALAPENOS	3
SALSA MACHA (*)	5
HOMEMADE CORN TORTILLAS	2
RICE	3
WHITE RICE (V)	3
BLACK BEANS (GF)(V)	3
CHILE DE AGUA TOREADO	4
CEBOLLITAS (GRILLED ONIONS)	4
GRILLED CACTUS	3



MADRE!

oaxacan restaurant & mezcaleria

@madre_losangeles

> 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 made with 100% corn
-Menu modifications politely declined

COCKTAILS

Margarita Tequila, lime, house curacao, spicy salt +3 Cadillac +4 Siete Leguas Blanco +3 Madre! Exclusive Tequila +2 seasonal fruit	14
Mezcal Margarita Mezcal, house chili liqueur, agave, lime, spicy Sal de Gusano	14
Paloma Tequila Blanco, mezcal Espadin, grapefruit, lime, sparkling rose	14
Froze Tequila, rose, passionfruit, raspberry, grapefruit, lemon	14
Chaparra de Mi Amor Tequila reposado, agave, lime, watermelon and spicy bitters	14
Al Chile! Mezcal, ginger, lime, pineapple, spicy bitters, agave	15
La Mil Amores Oaxacan Rum, passion fruit syrup, lime juice	15
Chido Wey! Nanche infused mezcal, house tepache, honey, lime, spicy bitters	16
Pina Colada Rum, pineapple, coco Lopez, lime	16
El Chapo Y Kate Tequila Blanco, prickly pear liqueur, agave, cucumber, lime, spicy bitters, spicy salt	16
Mandilon Mezcal with zacate limón, benedictine, agave, mole bitters +2 sub Oaxacan Whiskey	17

MOCKTAILS

8

Lupita Pineapple, lemon, fresh ginger syrup, and sparkling water
Chapito Cucumber, lime, mint, agave, and sparkling water

MEZCAL FLIGHTS

Puntas y Colas La mata, chacolo, pal alma	44
Besitos de Mezcal Salvadores, Sotoleros, Vago	36
Madre Exclusive Rezpiral, Mal Bien, Real Minero	42
Ay Jalisco, No Te Rajes Siembra Valles, Grand Dovejo, Cascahuin, Don Fulano	46
Por Tu Bendito Amor *Exclusive* Mal de Amor, Chacolo, Rezpiral	42
Los Angeles Mezcal Flight 3 Different expressions of papalote from Guerrero	39
Suavecito Puro Tobala Los Javis, Macurichos, Dos Pasiones	36
Hijos De Las Nubes Oaxacan Whiskey Origen, La cañada Oaxacan Rum and Dakabend Oaxacan Rum	28
Madre's featured mezcal of the month—ask server for details	

WINE

Sparkling

Dibon Cava Brut Reserva SP NV	Glass 11, Bottle 38
El Bajio, Valle de Bernal Brut-Queretaro, Mexico	Glass 11, Bottle 32

Rose

Terra Madi Rosado, Queretaro, Mexico	Glass 10, Bottle 45
Tres Raices Rose, Guanajuato, Mexico	Glass 10, Bottle 45

White Wine

Chenin Blanc, Pionero, Baja California, Mexico	Glass 13, Bottle 48
Vinaltura, Blanco Bajio, Queretaro, Mexico	Glass 13, Bottle 48

Red Wine

Guaname, Red Blend - Guanajuato, Mexico, 2018	Glass 13, Bottle 48
El Bajio, Tres Raices "Tre" Sangiovese- Guanajuato, Mexico	Glass 13, Bottle 48

NON-ALCOHOLIC BEVERAGES

Café de Olla	4
Chocolate de Leche	5
Chocolate de Agua	5
Hot Tea (Natural Oaxacan Flavors)	4
Mexican Coke	5
Sparkling Water	4 8
Agua Frescas	4.50
Iced tea (Natural Oaxacan Flavors) (Not Refillable)	4.50
Fountain Drink	4.50

MEXICAN DRAFT BEERS

9

Por Favor IPA 7% Baja California, MX
La Lupulosa IPA 7% Tijuana, MX
Mexi Hazy IPA 6.3% Ensenada, MX
Lobita Lager 4% ABV Guadalajara, MX
Surfa Lager 4.5 % ABV Baja California, MX
Juan Cordero Pale Ale 5.5% Tijuana, MX
RREY KOLSCH 4.5% ABV Monterrey, MX

Pacifico 4.4 % Lager, MX	7
Michelada House michelada mix, lime, Pacifico +5 mezcal	10
Chelada Lime Juice, salt and Pacifico	10



MADRE!

oaxacan restaurant & mezcaleria

@madre_losangeles