

SHAREABLE
APPETIZERS

GUACAMOLE Add 3 salsas +5	SM 7 LG 14
ELOTE (2)(GF)(V) Corn on the cob topped with chintextle aioli, lime, cotija cheese and crema mexicana	12
CHAPULINES Grasshoppers, avocado, quesillo, tomatoes, jalapenos, and a tostada	9
SQUASH BLOSSOMS (V) Filled with quesillo, epazote, jalapeno, queso fresco, and chile serrano salsa	16
MOLOTES Hand-made masa disk with chorizo & potato, black bean paste, avocado, salsa, and queso fresco	13
TAQUITOS (GF)(V) Black beans paste or salsa verde, lettuce, queso fresco, and avocado salsa Chicken picadillo, shredded beef, or vegetarian	15
QUESO FUNDIDO (V) Melted cheese, chorizo, and corn tortillas Con Fresh Huitlachoche +8 Con Camaron +5	15
FRIED QUESADILLAS (V) Quesillo, epazote, squash blossom, jalapeno, queso fresco, cilantro, salsa, and black bean paste	14
NACHOS AND MOLE Chips, queso, carnitas, onions, cilantro, with mole coloradito and crema	17
EMPANADA HUITLACOCHÉ (GF)(V) Quesillo, huitlacoche, epazote, jalapeno, onions, and salsa	14
CEVICHE DE PESCADO (GF)(!) Fresh fish, lime, jalapenos, cilantro, avocado, tomatos, onions, and tostadas	17
AGUACHILE ROJO Chile morita, cilantro, raw shrimp, cucumber, avocado, and onions	22

ENSALADAS	
NOPALITOS (GF)(V) Cilantro, onions, tomato, avacado, lime, jalapeno, and queso fresco	9
CAESAR EN OAXACA Romaine Lettuce, cotija cheese, epazote, croutons, chile morita, and caesar dressing Grilled Chicken +5 Grilled Carne Asada +7.50 Grilled Shrimp +9	13
ENSALADA OAXAQUENA (GF)(V)(*) Baby greens, cherry tomatoes, cucumber, papaya, avocado, roasted almonds, queso fresco, beetroot, and hoja santa dressing Grilled Chicken +5 Grilled Shrimp +9	13

ANTOJITOS	
SOPA DEL DIA	8 SM 16 LG
MOLE NEGRO ENCHILADA (*) Chicken picadillo or carnitas, queso fresco, onions and parsley	7
TAMAL Rajas Queso Pork Chicken Mole +2	7
MEMELA Corn dough disks with aciento, black bean paste, queso, and salsa served with cecina, tripa or tasajo Add Fresh Huitlacoche +5	9
EMPANADA FLOR DE CALABAZA(GF)(V) Quesillo, epazote, and squash blossom	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.	27
MOLE COLORADITO (GF) (*) Toasted chiles, nuts, sesame seeds, chocolate, tomatoes, spices, rice and Chicken	26
MOLE NEGRO (*) Dry chiles, sesame seeds, nuts, Oaxacan chocolate, herbs, and Chicken	26
PECADO DE MOLE (*) Mole negro, coloradito, and rojo served with rice, chicken breast, and tortillas	36
COSTILLAS EN SALSA ROJA (SPICY) Fried pork, tomato salsa, chiles de agua, aguacate, black beans and tortillas	24
ENCHILADAS VERDES DE CAMARÓN (GF)(V) Mexican squash, queso fresco, epazote, chile de agua, shrimp, salsa verde onions, cilantro, avocado, and crema	26
TLAYUDA DOBLADA (V)	23 (1 MEAT) 27 (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 , and guacamole	34
BARBACOA DE RES (GF) Angus beef, dried chiles, spices, avocado leaves, salsa verde, black bean paste and white rice	26



M A D R E!
oaxacan restaurant & mezcaleria

TACOS Hand made tortilla Add rice & beans or side salad +4	
RAJAS CON QUESO (V) Queso, poblano, onions, epazote, and salsa	5
PORK CHICHARRON salsa, aciento, black bean paste, and quesillo	9
BARBACOA TACO Beef, cilantro, onions, and salsa verde	7
TRIPA Beef tripe, cilantro, salsa, and grilled onions	6
CECINA BLANCA Pork, salsas, grilled onions, cilantro	6
PULPO Grilled al pastor octopus, pico de gallo, grilled onions, guacamole, pineapple, and cucumber	9
CAMARON Chintextle, cabbage mix, guacamole, rajas con queso, cilantro, onions, and salsa verde	9
CHILE RELLENO (V)(*) Chicken Picadillo, black bean paste, aciento, and quesillo	9

SIDES

Rice	3
Black Beans(GF)(V)	3
Handmade Corn Tortillas	3
Any Fresh Salsa	2
Chile De Agua Toreado	4
Rajas con Queso	5
Cecina, Tasajo or Chorizo	5
Avocado	4

SHAREABLE DISHES (for 2-3 guests)

MOLCAJETE (GF) Shrimp, carne asada, grilled chicken, pork chicharron, salsa, cactus, cebollitas, queso fresco, rice, corn tortillas and black bean paste	69
CANASTA 20 DE NOVIEMBRE Cecina, tasajo, chorizo, tripa, chicharron, grilled onions, nopaitos, quesillo, avocado, black bean paste, chile de agua, salsa, and corn tortillas	75

WEEKENDS ONLY

BARBACOA DE BORREGO Lamb, black bean paste , consome, salsa, and hand made corn tortillas	26
PORK POZOLE	22

> 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

(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.

COCKTAILS

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

MOCKTAILS

Lupita	8
Pineapple, lemon, fresh ginger syrup, and sparkling water	
Chapito	
Cucumber, lime, mint, agave, and sparkling water	

MEZCAL FLIGHTS

Puntas y Colas	44
La mata, chacolo, pal alma	
Besitos de Mezcal	36
Salvadores, Sotoleros, Vago	
Madre Exclusive	42
Rezpiral, Mal Bien, Real Minero	
Ay Jalisco, No Te Rajes	46
Siembra Valles, Grand Dovejo, Cascahuin, Don Fulano	
Por Tu Bendito Amor *Exclusive*	42
Mal de Amor, Chacolo, Rezpiral	
Los Angeles Mezcal Flight	39
3 Different expressions of papalote from Guerrero	
Suavecito Puro Tobala	36
Los Javis, Macurichos, Dos Pasiones	
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

Dibon Cava Brut Reserva SP NV	Glass 11, Bottle 46
El Bajio, Valle de Bernal Brut-Queretaro, Mexico	Glass 11, Bottle 46

Rose

Terra Madi Rosado, Queretaro, Mexico	Glass 10, Bottle 45
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White Wine

Chenin Blanc, Pionero, Baja California, Mexico	Glass 13, Bottle 48
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Red Wine

Guaname, Red Blend – Guanajuato, Mexico, 2018	Glass 13, Bottle 48
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NON-ALCOHOLIC BEVERAGES

Café de Olla	4.50
Chocolate de Leche	5
Chocolate de Agua	5
Hot Tea (Natural Oaxacan Flavors)	4
Mexican Coke	5
Mexican Squirt	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

Por Favor IPA 7% ABV Baja California, MX	9
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	
add mezcal shot +5	
Pacifico 4.4% ABV Lager, MX	7
Michelada	10
House michelada mix, lime, Pacifico +5 mezcal	
Chelada	10
Lime Juice, salt and Pacifico	

Bottled Beer

Carta Blanca, 4.5% ABV Nuevo León, México	7
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