

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
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MOLOTES Hand-made masa disk with choriszo & potato, black bean paste, avocado, salsa and queso fresco	13
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TAQUITOS (GF)(V) Black beans paste or salsa verde, lettuce, queso fresco and avocado salsa Chicken picadillo, shredded beef, or vegetarian	15
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QUESO FUNDIDO (V) Melted cheese, chorizo, and corn tortillas Con Fresh Huitlachoche +8 Con Camaron +5	15
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FRIED QUESADILLAS (V) Quesillo, epazote, squash blossom, jalapeno, queso fresco, cilantro salsa and black bean paste	14
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NACHOS AND MOLE Chips, queso, carnitas, onions, cilantro, with mole coloradito and crema	17
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EMPANADA HUITLACOCHÉ (GF)(V) Quesillo, fresh huitlacoche, epazote, jalapeno, onions and salsa	14
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CEVICHE DE PESCADO (GF)(!) Fresh fish, lime, jalapenos, cilantro, avocado, tomatos, onions and tostadas	17
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AGUACHILE ROJO Chile morita, cilantro, raw shrimp, cucumber, avocado and onions	22
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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 Asasda +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
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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 tasaajo 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
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MOLE COLORADITO (GF) (*) Toasted chiles, nuts, sesame seeds, chocolate, tomatoes, spices, rice and Chicken	26
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MOLE NEGRO (*) Dry chiles, sesame seeds, nuts, Oaxacan chocolate, herbs, and Chicken	26
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MOLE VERDE WITH GRILLED BRANZINO FILET (GF)(V) Mole verde with sauteed mushrooms, chayote (Mexican squash), and white beans	42
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PECADO DE MOLE (*) Mole negro, coloradito, and rojo served with rice, chicken breast, and tortillas	36
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COSTILLAS EN SALSA ROJA (SPICY) Fried pork, tomato salsa, chiles de agua, aguacate, black beans and tortillas	24
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ENCHILADAS VERDES DE CAMARÓN (GF)(V) Mexican squash, queso fresco, epazote, chile de agua, shrimp, salsa verde onions, cilantro, avocado, and crema	26
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TLAYUDA DOBLADA (V)	23 (1 MEAT) 27 (3 MEAT)
Aciento, black bean paste, avocado, cabbage, radish, quesillo, salsa. Meats: Cecina, chorizo, tasaajo	

TASTE OF OAXACA (*) Chorizo, cecina, tazajo, black bean paste, nopalitos, grilled onions, avocado salsa, empanada de quesillo, taquito enchilado and handmade tortillas	35
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CARNE ASADA (*) (!) Grilled Angus skirt, mole enchilada with carnitas, jalapeño, queso fresco, black bean paste, corn tortillas, salsa , and guacamole	34
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BARBACOA DE RES (GF) Angus beef, dried chiles, spices, avocado leaves, salsa verde, black bean paste and white rice	26
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CAMARONES CON CHILE MORITA Oaxaca chile morita, salad and white rice	26
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PESCADO ZARANDEADO Brazino fish fillet grilled with our al chintextle adobo served with salad, rice, tortillas, and salsa.	42
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M A D R E!
oaxacan restaurant & mezcaleria

(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

Hand made tortilla
Add rice & beans or side salad +4

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

Rice	3
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Black Beans(GF)(V)	3
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Handmade Corn Tortillas	3
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Any Fresh Salsa	2
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Chile De Agua Toreado	4
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Rajas con Queso	5
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Cecina, Tasaajo or Chorizo	5
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Avocado	4
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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
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PARRILLADA Cecina, tasaajo, chicharron, chorizo, quesillo, chile rellenos, pico de gallo, avocado salsa, rice, black bean paste, tortillas, and cebollitas	75
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CANASTA 20 DE NOVIEMBRE Cecina, tasaajo, chorizo, tripa, chicharron, grilled onions, nopaitos, quesillo, avocado, black bean paste, chile de agua, salsa, and corn tortillas	75
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WEEKENDS ONLY

BARBACOA DE BORREGO Lamb, black bean paste , consome, salsa, and tortillas	26
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PORK POZOLE	22
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> 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
Mezcal Margarita	Mezcal, house chili liqueur, agave, lime, spicy Sal de Gusano
Paloma	Tequila Blanco, mezcal Espadin, grapefruit, lime, sparkling rose
Froze	Tequila , rose, passionfruit, raspberry, grapefruit, lemon
Chaparra de Mi Amor	Tequila reposado,agave, lime, watermelon and spicy bitters
La Mil Amores	Oaxxcan Rum, passion fruit syrup, and lime juice
Al Chile!	Mezcal, ginger, lime, pineapple, spicy bitters, agave
Amorcito Corazon	Lime, dragon fruit, strawberry, ginger, mezcal, tequila & spicy bitters
Chido Wey!	Nache infused mezcal, house tepache, honey, lemon, spicy bitters
Pina Colada	Rum, pineapple, coco lopez, lime
El Chapo Y Kate	Tequila Blanco, prickly pear liqueur, agave, cucumber, lime, spicy bitters, spicy salt
Mandilon	Mezcal with zacate limón, benedictine, agave, mole bitters +2 sub Oaxacan Whiskey
Negroni	Mezcal, Byrrh, Gran Classico, chocolate bitters

MOCKTAILS

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



M A D R E!

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@madre_losangeles

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 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	4.50
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% 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
Rey Dark Lager 4.6% ABV Monterrey, MX
Rey Clara Lager 4.5% ABV Monterrey, MX
Perro Del Mar IPA 7% ABV Ensanada, MX
add mezcal shot +5

Pacifico 4.4 % 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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