

TACO TUESDAY

cácteles

PURISTA MARGARITA TEQUILA BLANCO or MEZCAL ESPADÍN (+1), lime, agave
EL LEÓN mexican white rum, lime, grenadine, bitters
OLD FASHIONED mexican corn whisky, mezcal, agave, aromatic & mole bitters
HOUSE RED or WHITE
DRAFT CERVESA

tacos

AL PASTOR @ @ 6

oyster mushrooms, pineapple salsa, onion, cilantro, corn tortilla

PARM PASTOR @ @ 6

crispy vegan parmesan, mushrooms al pastor, pesto greens, pickled onion, 4 chile aioli, micro cilantro, corn tortilla

CHIPOTLE BARBACOA @ @ 6

lentil & quinoa crumble, salsa pasilla, onion, lettuce, 4 chile aioli, cilantro, aleppo pepper, corn tortilla

TACO FLIGHT CHOICE OF 3 15

ADD A PURISTA MARGARITA +5

PLEASE NOTIFY OUR TEAM OF ANY FOOD AND/OR NUT ALLERGIES

GRACIAS MADRE OFFERS ORGANIC, PLANT-BASED MEXICAN CUISINE AND YET WE CANNOT GUARANTEE THAT GUESTS WITH FOOD OR BEVERAGE ALLERGIES MAY NOT BE EXPOSED THROUGH CROSS CONTAMINA-TION. IF YOU HAVE A FOOD OR BEVERAGE ALLERGY (PARTICULARLY TO NUTS OR SEEDS) WE THEREFORE RECOMMEND THAT YOU NOT DINE WITH US. AS SUCH, PLEASE UNDERSTAND THAT GRACIAS MADRE CANNOT BE RESPONSIBLE FOR ANY INJURY, LOSS OR DAMAGE CLAIMED BY ANY GUEST WITH A FOOD OR BEVERAGE ALLERGY WHO CONSUMES OUR FOOD OR BEVERAGES. REGARDLESS OF THE CIRCUMSTANCES.

