

WEEKDAYS 3PM-6PM

\$6 HAPPY HOUR

◆◆◆◆◆◆◆◆◆◆ FOOD ◆◆◆◆◆◆◆◆◆◆

NACHOS

housemade tortilla chips - black beans - guacamole - pico de gallo
cashew nacho cheese - chorizo - salsa verde - cilantro

GORDITA A LA CARTA

potato-masa cake - warm salsa verde - avocado - cashew crema

TOSTADA A LA CARTA

escabeche - beans - cashew nacho cheese - guacamole - cilantro

TACO A LA CARTA

barbecue jackfruit carnitas OR crispy potato chorizo

FLAUTA A LA CARTA

rolled taco filled with sweet potato - caramelized onion
guacamole - cashew nacho cheese - cilantro

◆◆◆◆◆ COCKTAILS ◆◆◆◆◆

PURISTA

tequila blanco - agave - lime - orange bitters - flor de sol

SEASONAL SANGRIA

MEZCAL MULE

mezcal - lime - ginger beer

◆◆◆ WINE AND BEER ◆◆◆

PIÙ GIOIA / PINOT GRIGIO

Veneto, Italy / juicy citrus, grapefruit, crisp acidity

DIME / RED BLEND

Santa Barbara, CA / violets, blackberry, cocoa

EEL RIVER

california blonde ale

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES. Gracias Madre offers 100% organic, plant-based cuisine and yet we cannot guarantee that guests with food or beverage allergies may not be exposed through cross contamination. 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.

EXECUTIVE CHEF CHANDRA GILBERT / BEVERAGE DIRECTOR JASON EISNER