

BRUNCH - \$30 PER PERSON CHARGE, EXCLUDING TAX & GRATUITY

CHEF'S TASTING MENU

◆◆◆◆ SMALL BITES ◆◆◆◆

escabeche - guacamole - housemade tortilla chips

◆◆◆◆ STARTERS ◆◆◆◆

SELECT 1 OF THE FOLLOWING

WARM PUMPKIN SCONE

coconut cashew cream - cranberry jam

FRESH FRUIT SALAD

avocado - coconut bacon - chile - lime

MADRE'S CHOPPED SALAD

romaine - cherry tomato - summer squash - avocado - chickpeas - cumin sesame dressing

TOWER OF SPUDS

roasted potatoes - chorizo - cashew nacho cheese - pico de gallo - guacamole

AVOCADO TOAST

grilled wheat toast - cashew queso blanca - sprouts - chile

COLIFLÓR FRITO

cauliflower - cashew nacho cheese - lemon

◆◆◆◆ ENTRÉES ◆◆◆◆

SELECT 2 OF THE FOLLOWING

TOFU RANCHERO SCRAMBLE

grilled tofu - broccoli - spinach - onions - mushrooms - pesto cashew crème
avocado - salsa ranchero - black beans - tortillas

TAMAL

sautéed squash - poblano peppers - onions - pico de gallo

QUESADILLAS DE CALABAZA

butternut squash - caramelized onion - cashew nacho cheese - pumpkin seed salsa

CHIMICHANGA

smoked tomato sauce - red pepper - potatoes - chorizo
black beans - guacamole - chipotle cashew aioli

FLAUTA DE CAMOTE

sweet potato - caramelized onion - guacamole - cashew nacho cheese

TACO choice of...

barbecue jackfruit carnitas / crispy potato chorizo / stewed cactus

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

DESSERT

TIRAMISU CON MEZCAL / II

stumptown espresso - sponge cake - mezcal coconut cashew cream

PINEAPPLE UPSIDE-DOWN CAKE / II

coconut passionfruit ice cream - caramel - almonds

APPLE FIG COBLER / II

sugar crust - vanilla bean coconut ice cream

PUMPKIN FLAN / II

candied squash - burnt sugar caramel - pecans

MEXICAN WEDDING COOKIES / II

chocolate coconut ice cream - pecans

PEANUT BUTTER CUP / II

raw cacao crust - toasted peanut ganache

FUDGE BROWNIE / II

salted mezcal caramel - coconut bacon - coconut cashew whipped cream

◆◆◆◆ COFFEE AND TEA ◆◆◆◆

HORCHATA.....	6	HORCHATA LATTE.....	6
COFFEE.....	4	MEXICAN HOT CHOCOLATE.....	6
ESPRESSO.....	4	GINGER HERB TEA.....	4
CAPPUCCINO.....	5	ANCIENT PU-ERH BLACK TEA.....	4
CAFÉ CON LECHE.....	5	JASMINE GREEN TEA.....	4

◆◆◆◆◆◆◆◆ SPARKLING ◆◆◆◆◆◆◆◆

TIAMO / 10-40

Prosecco / Veneto, Italy
apples, pears, gardenia flowers

MAS FI / 8-32

Brut Rose Cava / Penedes, Spain
bright, strawberry, creamy toaster pastry

BESSERAT DE BELLEFON / 25-100

Brut Champagne / Champagne, France
smoked almond, candied lemon zest, honey

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