

VINO BLANCO

HIRUZTA TXACOLI Hondarribi Zuri - Basque County - 2012 Fizzy, lemon lime, mineral	11/33	Craggy Range Sauvignon Blanc - Martinborough, NZ Limestone, citrus blossom, passionfruit	12/36	J. Wilkes Chardonnay - Santa Barbara, CA - 2010 Toasted hazelnut, vanilla, honeysuckle	39
Fernando Pighin & Figli Pinot Grigio - Collio, Italy - 2012 Soft amber, banana, pear	8/24	Mesta Blanco Chardonnay/Muscatel - Uclés, Spain Apple butter, custard, white flower	8/24	True & Daring Riesling - Nelson, NZ - 2007 Fine acidity, apricot, marmalade	42
Bodega Don Olegario Albarino - Rias Baixas, Spain - 2009 Citrus, wild flower, soft cheese	10/30	Vidal + Vidal Verdejo - Rueda, Spain - 2011 Honey, grapefruit, green grass	9/27		
Michel Redde Sancerre - Loire Valley, France - 2010 Apple, grapefruit, lemon zest	55	Alta Vista Classic Chardonnay - Mendoza, Argentina - 2012 Pleasant, fresh, fruity expression	9/27		

VINO TINTO

Lyric by Etude Pinot Noir - Santa Barbara, CA - 2011 Cranberry, allspice, toasted almond	13/39	Château Mont-Redon Chateauf-neuf-du-pape, France Dark fruit, leather, coffee	80	Ballard Lane Cabernet Sauvignon - Paso Robles, CA - 2011 Firm tannin, black cherry, chocolate	9/27
J Brix Pinot Noir (Rare) - Kick On Ranch, CA - 2011 Well balanced, limited, rich	60	Benziger Merlot - Sonoma, CA - 2007 Blueberry, bell pepper, toast	11/33	Primus Malbec - Mendoza, Argentina - 2010 Dark plum, black pepper, tobacco	12/36
The Seeker Red Blend - Global Varietals Round, velvety, hints of blackberry	8/24	R-OH Carinena/Garnacha - Montsant, Spain Round fruit, blackberry jam, terrior	10/30		
Delas Cotes du Rhone - Rhone Valley, France - 2010 Provencal herbs, pungent olive, black current	11/33	Sant Gall Montenegro/Syrah - Mallorca, Spain - 2010 Wildberry, island salt, umami	55		

ESPUMOSO

YA CUVÉE 23 NV Cava - Alt Penedes, Spain Bright nose, solid minerality, soft fresh lemon finish	9/30	Tattinger Brut La Francaise Champagne, France Apple, cookie dough, mint	90
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ROSADO

Luis Alegre Rosado Tempranillo/Viura - Rioja Alavesa, Spain Dry, strawberry, rhubarb	9/27
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CERVEZA

DRAFT		BOTTLED			
Eel River Acai Berry Wheat	6	Uinta Baba Black Lager	5	Lakefront Extra Special Bitter	6
Bison Brewing Hop Cuvee	7	Uinta WYLD Extra Pale Ale	5	Lammsbrau Pilsner	6
Fish Tale IPA	7	Bison Brewing Chocolate Stout	6	Lammsbrau Dunkle	6

GRACIAS
MADRE

BOCADOS PEQUEÑOS

WARM CASTELVETRANO OLIVES

With herbs and orange

4

SPICED ALMONDS

With chipotle, mineral salt and olive oil

4

ANTOJITOS

GORDITAS

Potato-masa cakes topped with warm salsa verde, avocado, and cashew crema

8

EMPANADA

Homemade pastry filled with grilled plantains, served on a bed of cacahaute sauce topped with cashew crema

7.75

GUACAMOLE CON TORTILLAS

Mashed avocado with cilantro, onion, chile and lime

6.75

PRINCIPALES

POZOLE

Traditional hominy stew in ancho-chile broth

12

CHILAQUILES

Tortilla chips simmered in a spicy tomato salsa, topped with cashew crema, cilantro and avocado, and served with black beans

12.75

TAMAL

Stoneground heirloom masa steamed in the husk filled with sautéed butternut squash, poblano and onions, served with beans and escabeche

12

Make it mojado 15.75

SIKIL-PAK MAYAN PUMPKIN SEED DIP

Served with housemade chips

4

ESCABECHE

House pickle plate

4

TOTOPOS CON CHILE

Tortilla chips, salsa de arbol, cashew crema and lime

7

QUESADILLAS DE CALABAZA

Butternut squash and caramelized onions folded into tortillas with cashew nacho cheese and pumpkin seed salsa

9

REPOLLITOS CON QUESO FUNDIDO

Brussels sprouts and caramelized onions baked in cashew cheese and topped with garlic breadcrumbs

8.75

FLAUTAS DE CAMOTE

Rolled tacos filled with sweet potatoes and caramelized onions, topped with pico de gallo, guacamole, cashew nacho cheese and cilantro. Served with black beans

15.75

SOPAS CON PIÑA

Two masa cakes with guacamole, pineapple habanero salsa, pickled cabbage, cashew crema and cilantro. Served with beans

12.75

ENCHILADAS CON MOLE

Spicy mole enchiladas topped with mushrooms and cashew cheese, served with sautéed greens and beans

14.25

HONGOS CON CHIPOTLE

Marinated mushrooms

4

PEPITAS

Oven roasted pumpkin seeds

4

ENSALADA DE CAESAR

Our version of Caesar Cardini's famous salad from Tijuana, Mexico

9

ENSALADA DE FRUTAS

Farm lettuce tossed in chipotle vinaigrette with local guava and mandarins and topped with almonds. Served with grilled crustini and cashew queso blanco

9.75

PAPAS AL HORNO

Roasted potatoes with garlic topped with cashew nacho cheese

9

TACOS

Three corn tortillas topped with fried cauliflower, grilled zucchini verde, and mushrooms. Topped with cashew crema, served with beans

12.75

EL PLATO

Some of everything. Butternut squash, cashew nacho cheese, plantains, cilantro pesto, escabeche, rice, pico de gallo and beans

15

Gracias Madre graciously declines substitutions

ACOMPañANTES

PICO DE GALLO

4.25

TAMAL AL LA CARTA

5.5

FRIJOLES

Seasoned black beans

2.75

NACHO CHEESE

Spicy chipotle cashew cream

2.75

POSTRES

MEXICAN WEDDING COOKIES

With chocolate coconut ice cream

8.5

FLAN

Homemade with burnt sugar caramel

8.5

MOCHA CHEESECAKE

With chocolate cinnamon sauce

8.5

GREENS CON CHILE Y AJO

Seasonal greens sautéed with fresh garlic & chiles

7.75

TORTILLAS

Four handmade tortillas

2.25

CALABAZA ASADA

Grilled butternut squash with toasted cumin

6.25

APPLE COBBLER

Warm Gravstien apple cobbler with homemade vanilla bean coconut ice cream

8.5

AHOGADO

Housemade vanilla bean coconut ice cream with espresso

8.5

CAFÉ Y TÉ

Drip Coffee

3.25

Espresso

3.25

Cappuccino

4.25

Café con Leche

5

Horchata Latte

5.5

Mexican Hot Chocolate

6

ARROZ

Local brown rice seasoned with cilantro & lime

2.75

GUACAMOLE

Mashed avocado with cilantro, onion, chile and lime

5/7

SPICED PUMPKIN CAKE

With maple cream sauce and homemade vanilla bean coconut ice cream

8.5

PALETA DEL DIÁ

(ask your bartender for today's selection)
Donají, mezcal, sal sanz gusano

7

Gracias Madre is truly an expression of who we are – it represents our deep love of and reverence for food, our commitment to health and sustainability, our unconditional love for our multicultural family and community, our devotion to the Earth and the divine feminine, and our commitment to raising consciousness on the planet. It is our intention that the emphasis we place on the sourcing of our food will bring consciousness in the community to the importance of sustainability and of buying and selling locally grown organic food.

Ask your server about any allergy concerns. Regretfully, no one with a food or nut allergy should consume any of our menu items or beverages.

TEQUILA FLIGHTS

LA ALTENA DISTILLERY HIGHLAND FLIGHT 20

These spirits are unabashedly and delicious agave-forward highland tequilas. Served with homemade Sangrita Verde.

El Tesoro Platinum The clarity of the sweet agave, clean fresh mint and mineral is stunning.

Ocho Plata "Refugio 2012" single ranch sourced agave, terroir tequila. Refugio has a nose with notes of pomegranate, guava, tutti-frutti, grapefruit, peppermint and green olive brine. The palate leads with sweet agave, spiciness, goes dry with grapefruit, returns to tropical fruit and on to spearmint.

Excellia Blanco The nose reveals cloves, tobacco and toast/brioche notes. On the palate, it is complex with a mix of spices, vanilla, fruits and leather aromas. The finish is long on the mid-palate and presents dried spices and faint jasmine notes.

UNO DOS TRES LOWLAND FLIGHT 19

Served with homemade Sangrita Verde, Roja and Amarilla.

Uno showcases the lowland spice and mineral, you can almost taste the iron rich red soils. This blanco tequila in its purest essence, frames the spices in a fresh, citrusy agave profile.

Dos builds on the "Uno's" citrusy agave with a spicy vanilla kick. Aged for only six months in new American oak, the reposado achieves a wonderful balance, with no bite or harsh oak tannin, while still maintaining an agave forward flavor.

Tres Unlike most añejo, there are no old whiskey or brandy barrel used here, just high quality new white oak. Enhanced richness and herbal quality are the keynotes for the tres añejo.

TEQUILA

Casa Noble Añejo	16	Tequila Fotalenza Blanco	14	Casamigos Reposado	15	El Tesoro Blanco	13
Casa Noble Reposado	15	Tequila Arette Unique	20	Casamigos Blanco	13	Tequila IXA Blanco	12
Casa Noble Crystal	13	Extra Añejo		Abreojos Blanco	10	Tequila Tapatio Añejo	11
Siete Leguas Añejo	15	Tequila Arette El Gran Viejo	25	El Agave Artesanal Extra Añejo	22	Tequila Tapatio Reposado	10
Siete Leguas Reposado	14	Extra Añejo		El Agave Artesanal Añejo	11	Tequila Tapatio Blanco	9
Siete Leguas Plata	13	Tequila Arette Añejo	18	El Agave Artesanal Reposado	10	Tequila Tapatio IIO	13
Tequila Ocho Añejo	18	Tequila Arette Reposado	16	El Agave Artesanal Blanco	9	Siembra Azul Añejo	15
Tequila Ocho Reposado	17	Tequila Arette Blanco	14	Tequila Artenom Añejo	16	Siembra Azul Reposado	13
Tequila Ocho Plata	13	Tequila Dulce Vida Añejo	15	Tequila Artenom Reposado	13	Siembra Azul Blanco	12
I23 Tequila Diablito Extra Añejo	33	Tequila Dulce Vida Reposado	13	Tequila Artenom Blanco	11	Feria de Jalisco Añejo	13
I23 Tequila Añejo	18	Tequila Dulce Vida Blanco	12	Tequila Excellia Añejo	22	Feria de Jalisco Reposado	12
I23 Tequila Reposado	15	Alquimia Extra Añejo	35	Tequila Excellia Reposado	19	Feria de Jalisco Blanco	11
I23 Tequila Blanco	13	Alquimia Añejo	18	Tequila Excellia Blanco	11		
Tequila Fortaleza Añejo	16	Alquimia Reposado	16	El Tesoro Añejo	15		
Tequila Fortaleza Reposado	15	Alquimia Blanco	14	El Tesoro Reposado	14		

MEZCAL

Alipus San Juan Del Rio	12	Los Nahaules Reposado	19	Del Maguey Minero	20	Mezcal Vago Mexicano	25
Alipus San Andreas	13	Los Nahaules Blanco	16	Del Maguey Vida	11	Mezcal Vago Cuixe (Limited)	25
Alipus San Baltazar	13	El Jolgorio Espadin "Wild"	23	Fidencio Classico Mezcal	12	Mezcal Vago Tobala (Limited)	37
Pierde Almas La Puritita Verda	12	El Jolgorio Tepezlate "Wild"	34	Fidencio Madrecuixe Mezcal	50	Mezcal Enmascarado 45	17
Pierde Almas Espadin	17	El Jolgorio Tobala "Wild"	31	Fidencio Tobala Mezcal	45	Mezcal Enmascarado 54	26
Pierde Almas Dobadaan	21	Xicaru Mezcal	10	Fidencio Unico Mezcal	12	Benesin Mezcal Blanco	13
Pierde Almas Tequilana Weber	18	Nuestra Soledad Mezcal	13	Mezcales De Leyenda Durango	22	Benesin Mezcal Reposado	16
Pierde Almas Wild Tobala	26	Del Maguey San Luis	28	Mezcales De Leyenda Guerrero	21	Benesin Mezcal Añejo	19
Pierde Almas Wild Tobaziche	27	Del Rio Azul		Mezcales De Leyenda Oaxaca	25	Benesin Mezcal San Juan	14
Illegal Anejo Mezcal	27	Del Maguey San Luis Del Rio	20	Mezcal Vago Elote	16	Del Rio	
Illegal Reposado Mezcal	16	Del Maguey Santo Domingo	21	Mezcal Vago Espadin	15	Benesin Mezcal Tobala	25
Illegal Joven Mezcal	13	Del Maguey Tobala	34	Mezcal Vago Ensemble	20		
Los Nahaules Anejo	28	Del Maguey Chichicapa	20	En Barro			

MEZCAL FLIGHTS

MEZCAL DE ALIPUS FLIGHT 21

Each of these single village mezcals is 100% Espadin Agave. Served with sliced organic orange and homemade chili arbol smoked sea salt.

San Baltazar Guélavila delicate on the palate with hints of fruit, and slightly sweet. Nose has notes of flowers and smoke.

San Juan Del Rio is very user friendly. Brilliant depth, loads of pepper and spice, but a subtle hint of sweet baking spices keeps it together. Classic mezcal for people looking for a starting point.

San Andres flavors are tangy up front, but then turn bright with sweet agave notes, before finally transforming into earth with hints of baking spice. Very complex and extremely tasty. An instant favorite. Earth and brine on the nose.

MEZCAL VAGO FLIGHT 23

Mezcal Vago is true connoisseur mezcal. Their mission is about walking away from the beaten path, losing yourself in the hills, and searching out the extraordinary. Served with fire roasted pineapple and homemade chili arbol smoked sea salt.

Espadin contains an aroma of sweet potatoes, citrus, and flint. The palette has hints of anise and plantains, with a long pine and caramel finish.

Elote has a nose of toasted corn and dry river stones. The body is sweet with wood tones and layers of honeycomb, green tropical fruit, and smoke. It has a prolonged finish loaded with mint and papaya.

Cuixe Roasted banana and acetone aroma's complimented by a mineral and pine needle body with a dry smoky finish.