

# Gracias Madre

## DINNER

October 14-28 | Daily, 3pm—Close | Dine-In Only | \$55

**CHIPS & SALSA**  

**GUACAMOLE**  

## STARTER [ select two ]

### **COLIFLOR**

Deep Fried Cauliflower, Cashew Nacho Cheese, Pea Shoots, Pepitas, Lemon, Aleppo Pepper

### **CAESAR SALAD**

Romaine Hearts, Orange Supremes, Radish, Brazil Nut Cotija, Caesar Dressing, Herbed Croutons

### **GORDITA**

Masa, Black Beans, Avocado, Crema, Onion, Cilantro, Salsa Verde

### **CHOPPED SALAD**

Corn, Tomato, Cucumber, Red Onion, Avocado, Black Beans, Cilantro, Kale, Romaine, Lemon Vinaigrette, Pepitas, Aleppo

## MAIN [ select one ]

### **ENCHILADAS VERDES**

Soy Chorizo, Potato, Chalaca Chile Sauce, Crema, Avocado, Onions, Sautéed Greens, Rice

### **WET BURRITO**

Jackfruit Carnitas, Rice, Beans, Onion, Cilantro, Guacamole, Pico De Gallo, Purple Cabbage, Chipotle Aioli, Salsa Pasilla

### **TACO TRIO**

Mushroom Chicharrón, Jackfruit Carnitas, Coliflor Al Pastor, Rice & Beans

### **POTATO PIMIENTO FLAUTAS**

Potato & Peppers In A Crispy Corn Tortilla, Red Cabbage, Cilantro, Guacamole, Salsa Chipotle, Rice & Beans

## DESSERT [ select one ]

### **CHOCOLATE BROWNIE**

Seasonal Fruit, Whipped Coconut Cream, Salsa De Chocolate

### **TRES LECHES CAKE**

Almond, Oat & Coconut Milks, Vanilla Sponge Cake, Whipped Coconut Cream, Poppy Seeds

PLEASE NOTIFY YOUR SERVER  
OF ANY FOOD ALLERGIES



FULL INGREDIENT LIST  
[LOVESR.COM/BOK](https://www.lovesr.com/bok)