

MADRE

BOUTIQUE TAQUERIA

STARTERS

- GUACAMOLE, SALSA & CHIPS - house made \$11
- CHIPS & SALSA - arbol & tomatillo salsas \$5
- QUESO FUNDIDO - melted cheese, rajas, chorizo & tortillas \$12
- HOUSE MADE BEANS & RICE \$5
(vegan black beans or house pinto beans)
- POTATO TAQUITOS \$10
guacamole, pico de gallo and crema

TACOS

- IDAHO SPUD & CHORIZO- mojo & jalapeno pesto \$7
- WILD MUSHROOM- mojo, smoked bacon, jalapeno & radish \$6.5
- BRAISED CARNITAS - spiced cole slaw & blue cheese, BBQ sauce \$7
- PORK BELLY BAHN MI - cucumbers & pickled vegetables, garlic aioli \$7
- BLACKENED SALMON - shaved cabbage, hot sauce, crema \$7
- PINEAPPLE EL PASTOR- rajas, avocado, blue cheese & mojo \$6.5
- KOREAN SHORT RIB - kimchee & pickled relish, peanut sauce \$8
- QUESO BIRRIA - two stewed beef & cheese quesadillas, consomme \$18

NOT TACOS

- CHICKEN TINGA BURRITO - beans, rice, onions, cheese, guacamole \$14
- SHREDDED BEEF BURRITO- bacon, rajas, beans, guacamole, pico \$17
- BEAN & CHEESE BURRITO - beans, rice & cheese \$10
- CHICKEN TINGA SALAD- beans, rice, pickled onion, assorted veggies,
guacamole, queso fresco, cilantro dressing \$15
(substitute blackened salmon for chicken + \$6)
- BLACKENED SALMON SANDWICH - greens, pickled onions, aioli \$18

KIDS & SWEETS

(10 and under please)

- BEAN & CHEESE BURRITO - cut fruit & tractor soda \$7
- QUESADILLA - cut fruit & tractor soda \$7