



LAS BEBIDAS

*Gracias
Madre*



AGAVE, A TRULY INCREDIBLE AND DIVERSE FAMILY OF PLANTS, IS THE EXCLUSIVE SOURCE OF THE SPIRITS WE OFFER AT GRACIAS MADRE.

EVERY BOTTLE FEATURED ON OUR SHELF REPRESENTS CENTURIES OF TRADITION AND CRAFTSMANSHIP, UPHOLDING OUR COMMITMENT TO PRODUCTION QUALITY, SUSTAINABILITY AND ACCOUNTABILITY.

COCKTAILS.....1

*WINE, CERVEZA, BOOCH,
JUICES + BEVERAGES.....2*

FLIGHTS.....3

TEQUILA.....4

AGAVE SPIRITS BY REGION

JALISCO.....6

OAXACA.....7

OAXACA.....6

*MICHOACÁN, GUERRERO, DURANGO,
PUEBLA, SAN LUIS POTOSÍ,
TAMAULIPAS + CHIHUAHUA.....9*

NON-AGAVE SPIRITS.....10

PRODUCTION METHODS....11



CÓCTELES

PURISTA MARGARITA 17

tequila blanco or mezcal espadín (+1), lime, agave

CLASSIC or SPICY // TOP SHELF (+5)

FLAVORS (+3): Prickly Pear, Passion fruit, Pomegranate, Piña

PICO PLUMA PALOMA 18

tapatio tequila blanco 110, prickly pear, doña's mezcla, lime, cane, soda

DURA DURA WHISK(E)Y SOUR 18

sierra norte oaxacan whiskey, peaches, lemon, "egg white"

SER MÍA RASPADO 18

condesa gin, guanabana, gentian amaro, lemon, cane

LA SIRENA DAIQUIRI 18

mexican rum blend, plantain, pineapple, lime, saline

AL REVÉS MAITAI 18

green apple mal bien x gracias madre espadín, apertif, pepita, lemon, chocolate-walnut bitters

TEPACHE HIGHBALL 18

camazotz oaxacan rum, pineapple, especias, cane, lime, soda

CÓMO NO ESPRESSO MARTINI 18

cimarron tequila reposado, amontillado sherry, clove & cardamom, pasilla, coffee, house mole bitters

MICHELADA CHELA 12

MEXICAN LAGER or MEXICAN BLACK ALE (+2), house michelada mix, spicy salt

SPIRIT-FREE

NOPACHE N/A pineapple, especias, cane, lime, soda.....12

NOSPRESSO-TINI N/A cold brew & coffee.....12

NOLONCHE N/A hibiscus, prickly pear, orange, lime.....12



WINE

O - CERTIFIED ORGANIC **N** - NATURAL PRODUCTION PROCESS

SPARKLING

TIAMO PROSECCO // Venice, Italy O	14 / 56
LAURENT-PERRIER 'LA CUVÉE' BRUT // Champagne, France 375ML.....	18 / 60

ROSÉ

MONT GRAVET ROSÉ // South Of France.....	14 / 48
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WHITE

OLEMA CHARDONNAY // Sonoma County, California.....	16 / 48
TIEFENBRUNNER PINOT GRIGIO // Trentino-alto Adige, Italy.....	17 / 56
LES BELLE ROCHES CHARDONNAY // Burgundy, France.....	17 / 69
TXAMPIAN TXAKOLI BLANCO // Basque Country.....	18 / 72

RED

DOMINICO FRACCAROLI VALPOLICELLA // Valpolicella, Italy.....	15 / 56
BONTERRA EQUINOX RED BLEND // Mendacino County, California O	17 / 50
JORN NOU GARNACHA PELUDA // Terra Alta, Spain O N	17 / 81
VINUM PINOT NOIR // Monterey, California.....	16 / 64

CERVEZA y BOOCH

CALIDAD CLASSIC Mexican Style Lager (5%) 16OZ DRAFT.....	9
BAJA BREWING ESCORPION NEGRO Mexican Black Ale (5.5%) 16OZ DRAFT.....	11
MODERN TIMES ORDERVILLE Hazy IPA (7.2%) 16OZ DRAFT.....	11
BOOCHCRAFT Seasonal Hard Kombucha (7%) 12OZ DRAFT.....	9

SOFT BEVERAGES

SEASONAL AGUA FRESCA.....	6	LEMONADE DE LA CASA.....	6
HORCHATA RICE & OAT MILK BASED.....	6	ICED TEA HIBISCUS, CITRUS GREEN, BLACK..	6
AGUA DE PIEDRA		COFFEE COMMON ROOM ROASTERS.....	6
SPARKLING 12OZ.....	5	TEA SELECTIONS ASK US.....	5
STILL 22OZ.....	8	FERMENSCH® KOMBUCHA.....	9
GINGERALE DE LA CASA.....	6		

JUICES

VITAL strawberry, apple, lemon, ginger, basil.....	13.5
PLENTIFUL cranberry, pomegranate, beet, grape, carrot, apple, ginger.....	13.5
GENUINE spinach, romaine, cucumber, lemon, mint.....	13.5
GIFTED beet, pineapple, grapefruit, ginger, lemon.....	13.5
BRAVE IMMUNITY SHOT turmeric, ginger, lemon, cayenne, oregano oil 2oz.....	6.5

FLIGHTS

MEZCAL

GRACIAS MADRE EXCLUSIVES.....64

- MAL BIEN 'Ramos' Espadín
- LA LUNA Chino 'Cherry Coke'
- REAL MINERO Barril y Madrecuishe

SINGLE VARIETAL: JABALÍ.....62

- MAL BIEN
- REY CAMPERO
- ESPINA NEGRA

TEQUILA

COLECCIÓN NOM 1146.....54

- FUENTESECA COSECHA Blanco 2018
- DON FULANO Reposado
- ArteNOM 1146 Añejo

HIGH PROOF BLANCOS.....52

- SIEMBRA VALLES 46%
- CAZCANES Still Strength 54%
- TAPATIO 110 55%

TROMBA EXPRESSIONS.....35

- Blanco
- Reposado
- Añejo

TEQUILA

Tequila is essentially a small sect of mezcal. All tequila is 'mezcal,' but not all mezcal is tequila. There are hundreds of species of agave that grow native to Mexico and over fifty different species are commonly used to produce mezcal. Tequilana Weber, the agave from which tequila is made, is just one varietal.

REGIONS OF PRODUCTION



AGING CLASSIFICATION

Traditionally, mezcal (including tequila) does not integrate barrel aging. When tequila was introduced to the American market, it adopted American customs and tastes. Over time, barrel aging became commonplace. The best barrel aged tequila takes on the unique characteristics that come from the aging process, while still allowing the nuanced flavor of the agave to shine.

BLANCO.....AGED 0-2 MONTHS IN BARREL
REPOSADO.....AGED 2 MONTHS-1 YEAR IN BARREL
AÑEJO.....AGED 1 YEAR-3 YEARS IN BARREL
EXTRA AÑEJO.....AGED 3+ YEARS IN BARREL

TEQUILA TEQUILANA WEBER AZUL

PRODUCER & CLASSIFICATION // MASTER DISTILLER (ABV)

1oz 2oz

AMATITEÑA // Alberto Partida

Origen Blanco (49%) 14 28

ARTENOM

1123 Blanco // Salvador Rosales Torres (43%) 12 24

1579 Blanco // Felipe Camarena (40%) 15 29

1146 Añejo // Enrique Fonseca (40%) 15 29

AZUÑIA // Salvador Rivera Cardona

Añejo (40%) 8 16

CABALLITO CERRERO "AZUL" // Alfonso Jiménez Rosales

Blanco (46%) 12 24

Reposado (46%) 19 38

Añejo (48%) 39 77

Puntas Blanco (65.1%) 32 63

CASCAHUÍN // Salvador Rosales Torres

Blanco (40%) 8 16

Tahona Blanco (42%) 15 31

Plata 48 Blanco (48%) 14 28

11 Brix Blanco (53%) 34 68

CAZCANES // Francisco Jiménez Lazcarro

No. 7 Blanco (40%) 12 23

No. 7 Reposado (40%) 16 31

No. 7 Añejo (40%) 21 42

No. 10 Still Strength Blanco (54%) 16 31

CÓDIGO 1530 // Wilfrido Ortega

Rosa Blanco (40%) 11 21

Origen Extra Añejo (40%) 56 111

DON FULANO // Enrique Fonseca

Blanco (40%) 8 16

Reposado (40%) 9 18

Añejo (40%) 14 27

Fuerte Blanco (50%) 20 40

Imperial Extra Añejo (5 yrs) (40%) 27 54

TEQUILA TEQUILANA WEBER AZUL

PRODUCER & CLASSIFICATION // MASTER DISTILLER (ABV)	1oz	2oz
EL TESORO // Carlos Camarena		
Blanco (40%)	8	16
Reposado (40%)	11	22
Añejo (40%)	14	27
Extra Añejo (40%)	20	39
Paradiso Extra Añejo (5 yrs) (40%)	28	56
FORTALEZA // Guillermo Erickson Sauza		
Blanco (40%)	8	17
Reposado (40%)	10	20
Añejo (40%)	15	29
Still Strength Blanco (46%)	10	19
FUENTESECA // Enrique Fonseca		
Cosecha 2018 Blanco (44.8%)	22	44
11 Años 2005 Extra Añejo (41.7%)	64	128
15 Años 2006 Extra Añejo (43%)	106	211
18 Años 1995 Extra Añejo (40%)	137	273
INSÓLITO // Alberto Herrera		
Blanco (40%)	11	21
Reposado (40%)	12	24
Añejo (40%)	13	26
MIJENTA // Ana Maria Romero		
Reposado (40%)	11	22
Añejo (40%)	26	51
OCHO // Carlos Camarena		
Plata (40%)	8	16
Reposado (40%)	10	20
Añejo (40%)	13	25
Extra Añejo (40%)	31	62
Puntas '21 Plata (50.5%)	11	21
Widow Jane Reposado (45%)	26	52
SAN MATIAS // Carmen Villarreal Treviño		
Rey Sol Extra Añejo (6 yrs) (40%)	49	98

PRODUCER & CLASSIFICATION // MASTER DISTILLER (ABV)	1oz	2oz
SIEMBRA AZUL // Sergio Cruz		
Blanco (40%)	9	18
Reposado (40%)	11	21
Lidia Joven (40%)	31	62
SIEMBRA VALLES // Salvador Rosales Torres		
Blanco (40%)	10	20
Reposado (40%)	11	22
High Proof Blanco (46%)	18	37
Ancestral Blanco (50%)	20	40
Aniversario Joven (43.2%)	21	42
SIETE LEGUAS // Arturo Valle-Salcedo		
D'Antaño Extra Añejo (5 yrs) (40%)	48	96
TAPATIO // Carlos Camarena		
Blanco (40%)	9	17
Reposado (40%)	10	18
Añejo (40%)	11	22
110 Blanco (55%)	10	20
TEPOZÁN // Carlos Padilla		
Blanco (40%)	8	16
Reposado (40%)	9	19
Añejo (40%)	11	22
TERRALTA // Felipe Camarena		
Blanco (40%)	8	16
Reposado (40%)	9	18
Añejo (40%)	11	22
Extra Añejo (40%)	15	30
TRES, CUATRO Y CINCO (3, 4 Y 5) // Enrique Fonseca		
Extra Añejo (43.5%)	68	136
TROMBA // Marco Cedano		
Blanco (40%)	8	15
Reposado (40%)	9	17
Añejo (40%)	10	20

MEZCAL

Mezcal, much like wine, is a product of plant varietal, terroir, and method of production. All of these factors shape the complex flavor profile of what is truly the world's most versatile spirit. Unlike the sub category of tequila, only some of the agave used in mezcal can be cultivated, whereas many of the rare and beautiful agaves used to make mezcal can only be found growing wild. These expressions tell a unique story of their home and the hands that have touched them along the way.

REGIONS OF PRODUCTION



DENOMINACIÓN DE ORIGEN

Agave spirits have a "Denominación de Origen," also known as a D.O.C. Much like wine, this governing body dictates which states in Mexico may produce particular agave spirits. These agave spirits not only define themselves by the species of agave from which they are made, but also draw flavor from the land itself. Each producing region takes great pride in its particular methods of production, weaving another layer into the diverse tapestry that is mezcal.

AGAVE SPIRITS BY REGION

G - GRACIAS MADRE EXCLUSIVE R - REFRESCADOR DISTILLED A - AGED IN GLASS

PRODUCER & VARIETAL // MASTER DISTILLER (ABV)

1oz 2oz

JALISCO

BONETE RAICILLA // Joagin Solis

Costa Amarillo y Chico Aguillar (45.4%)	14	28
Sierra Maximiliana (45.4%)	12	23

CABALLITO CERRERO "CHATO" // Alfonso Jiménez Rosales

Blanco (46%)	14	27
Reposado (46%)	21	41
Añejo (48%)	39	77
Puntas Blanco (65.1%)	32	65

CHACOLO // Macario Partida

Azul Telcruz / Ixtero Amarillo	29	59
Brocha y Ixtero Amarillo (47.4%)	22	44
Ixtero Amarillo Capón (47.4%)	22	44
Cimarron Capón	23	46
Lineño Capón	24	48

LA VENENOSA RAICILLA

Costa Amarillo y Chico Aguillar // Alberto Hernández (44.4%)	17	34
Puntas Maximiliana // Gerardo Pena (64.2%)	32	63
Sierra Maximiliana // Ruben Pena Fuentes (43.3%)	13	26
Sierra del Tigre Inaequidens // Luis Contreras (42.4%)	23	46
Tabernas Chico Aguillar // Luis Contreras (44.5%)	9	17
Tutsi Masparillo // Rafael Carrillo Pizano (44.5%)	37	74

MEZONTE RAICILLA

Alineno y Cimarrón // Lorenzo Virgen (47%)	27	53
Alineno y Cimarrón // Santos Juarez (47%)	25	49
Japo Amarillo // Hildegardo Joya (47%)	25	51

RAICILLA DE UNA // Manuel Salcedo

Maximiliana (43%)	11	22
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AGAVE SPIRITS BY REGION

PRODUCER & VARIETAL // MASTER DISTILLER (ABV) 1oz 2oz

OAXACA

AGUA DEL SOL

Bicuishe // Macario Rios (46%)	13	25
Espadín // Pedro Garcia Sernas (48%)	9	17
Espadín // Reyna Rodriguez Ramirez (48.4%)	7	16
Mexicano // Francisco Garcia León (49%)	11	22
Tobalá // Berta Vazquez (46%)	17	33

BRUXO

No. 2 Barril, Abocado con Maguey Espadín // Pablo Vasquez Garcia (46%)	10	19
No. 3 Barril // Candido Reyes (46%)	12	23
No. 5 Tobalá // Candido Reyes y Cesareo "Hero" Rodriguez (46%)	19	38

CINCO SENTIDOS

Espadín Capón // Alberto Martinez (48.1%)	17	34
Madrecuixe // Eleuterio "Tío Tello" Perez Ramos (51.25%)	19	37

DON AMADO // Bonifacio Arellanes

Arroqueño (46%)	17	35
Espadín Añejo (40%)	10	20
Largo (46%)	17	35

EL JOLGORIO

Arroqueño // Pedro Vasquez (45%)	28	56
Jabalí // Ignacio Parada (50%)	31	61
Madrecuishe // Casa Cortés (47%)	20	40
Mexicano // Casa Cortés (47%)	20	40

GUSTO HISTÓRICO

Barreno // Natalia Sanchez (52%)	22	45
Cuixe y Espadín de Milpa // Eusebio Santos (46.3%)	21	42
Espadín // Saturnino Juárez (49.4%)	19	39
Madrecuixe, Bicuishe y Tepextate // Emauel Ramos (48.4%)	25	49
Mexicano, Espadín y Madrecuixe // Victor Ramos (49.5%)	16	31
Tepextate // Juan Vázquez (45.2%)	19	38
Tepextate de Flor // Natalia Sanchez (48.4%)	22	45
℞ Tepextate, Arroqueño, Madrecuixe y Cuixe // Victor Ramos (49.1%)	17	34
Tepextate, Tobala, Cuixe y Madrecuixe // Juan Vázquez (46.9%)	18	35

G - GRACIAS MADRE EXCLUSIVE R - REFRESCADOR DISTILLED A - AGED IN GLASS

PRODUCER & VARIETAL // MASTER DISTILLER (ABV) 1oz 2oz

OAXACA

GUSTO HISTÓRICO

℞ Verde Mexicano // Victor Ramos (50.1%)	19	37
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IMPEX COLLECTION // Victor Ramos

Coyote Verde (51%)	22	43
Tobalá Capón (48.3%)	22	43

KOCH

Arroqueño // Adrian Bautista y Lucio Bautista (52%)	13	25
Coyote Ancestral // Alberto Vasquez (47.93%)	16	32
Angustifolia y Karwinskii // Adrian Bautista (47%)	10	19
Espadín Ancestral // Alberto Vasquez y Israel Palestino Vasquez (47%)	16	32
Espadín // Lucio Bautista y Pedro Hernandez (47%)	9	17
Tepextate // Pedro Hernandez (47%)	13	25
Tobalá Ancestral // Pedro Hernandez (47%)	16	32
Tobalá // Pedro Hernandez (47%)	16	32
Tobasiche // Adrian Bautista (47%)	13	25

LA MEDIDA

Coyote // Berta Vasquez (47%)	22	43
Tobalá // Pánfilo Hernández Reyes (47%)	21	41

LALOCURA // Eduardo "Lalo" Angeles

San Martinero (47.1%)	26	52
Tobalá ((49%))	24	47
Tobasiche ((48.9%))	24	47

LAMATA // Sozimo Jarquín

Madrecuixe (49.5%)	22	44
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LOPEZ REAL // Antonio Hernandez Lopez

Cuishe (45%)	10	20
Espadín (45%)	8	16
Tobalá (45%)	17	33

MAL BIEN

Coyote // Victor y Emanuel Ramos (49.94%)	16	31
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AGAVE SPIRITS BY REGION

PRODUCER & VARIETAL // MASTER DISTILLER (ABV) 1oz 2oz

OAXACA

MAL BIEN

☞ Espadín // Victor y Emanuel Ramos (47.9%)	9	16
Jabalí y Espadín // Chucho y Poncho Sanchez (43.9%)	17	33
Madrecuixe // Victor y Emanuel Ramos (47.9%)	16	29
Madrecuixe, Bicuixe y Tepextate // Victor y Emanuel Ramos (49.94%)	16	31
Tepextate // Felipe y Ageo Cortés (50%)	18	36
Tobalá // Felipe y Ageo Cortés (47.32%)	16	31
☞ Tobalá // Victor y Emanuel Ramos (49%)	15	30
Tobaxiche // Victor y Emanuel Ramos (54.8%)	14	27

MEZCALOSFERA

☞ Bicuixe, Coyote, Madrecuixe y Tepextate // Felipe Cortés (48.1%)	16	31
☞ Espadín con Mango y Chile Habanero // Margarito Cortés (53.1%)	27	53
☞ Espadín Zarzamora (Blackberries) // Margarito Cortés (49.23%)	20	40
☞ Madrecuixe, Bicuixe y Espadín // Felipe Cortés (51.1%)	20	40
☞ Tobaxiche // Victor Ramos (52.52%)	17	33

NETA

Barrilito // Aniceto García (48.3%)	30	59
Bicuixe Capón // Cándido García Cruz (46.5%)	14	27
Espadín y Jabalín // Ramón y Wilfredo García Sánchez (48.1%)	24	47
Madrecuixe // Cándido García Cruz (50.5%)	24	47
Tepextate // Hermógenes García Vásquez (47.8%)	30	59

NUESTRA SOLEDAD

La Compañía Ejutla Espadín // Gonzalo Hernández y Gregorio Hernández López (48.3%)	9	18
Lachigui Espadín // Pedro Vasquez (46.5%)	9	18
San Baltazar Guél. Espadín // Gregorio "Don Goyo" Martinez Garcia (48.1%)	9	18
San Luis del Rio Espadín // Javier Nolasco Diaz y Rafael Méndez Cruz (50.5%)	9	18
Sta. Ma. Zoquitlan Espadín // Ignacio Parada y Jose Parada Valera (47.8%)	9	18

PALENQUEROS

Espadín // Omar Nolasco (55%)	13	26
Espadín, Mexicano, Madrecuishe, Bicuixe y Tepeztate // Onofre Ortiz (48%)	13	26
Espadín y Tobaziche // Rey Arellanes (49%)	13	26
Madrecuishe // Alberto Ortiz (53%)	13	26
Mexicano // Valente Angel García (49.5%)	13	26

☞ - GRACIAS MADRE EXCLUSIVE R - REFRESCADOR DISTILLED A - AGED IN GLASS

PRODUCER & VARIETAL // MASTER DISTILLER (ABV) 1oz 2oz

OAXACA

PIERDE ALMAS // Agapito Hernandez y Alfonso Sanchez

Tobaziche (49%)	20	40
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RAMBHA // Rosario Ángeles Vásquez

Espadín Capón (53.7%)	13	27
Espadín y Tepeztate (49.3%)	14	29
Tobaxiche (50.7%)	16	31

REAL MINERO // Edgar Angeles Carreño

Arroqueño Ancestral (53.1%)	31	62
Barril (48.54%)	24	48
Espadín (47.9%)	20	39
Espadín y Largo (52%)	21	42
Largo (49.9%)	26	52
☞ Madrecuishe y Barril Ancestral (56.3%)	26	52
Tobalá (54.57%)	19	38
Tripon (46.3%)	31	62

REY CAMPERO // Rómulo Sánchez Parada y Vicente Sánchez Parada

A Azul (52.7%)	18	36
Cuishe (48.3%)	15	30
A Espadín (43.6%)	9	19
Jabalí (48.8%)	21	42
Madre Cuishe (49.3%)	15	30
Mexicano (48.2%)	15	30
A Pulquero (52%)	19	39
Sierra Negra (49.3%)	21	41
Tepextate (48.7%)	19	37
Tobalá (48.5%)	19	37

VAGO

Espadín // Emigdio Jarquín (50.80%)	10	19
Espadín, Barril, Coyote, Sierra Negra y Mexicano // Tío Rey (52.30%)	17	34
Espadín con Elote // Mateo y Temo Garcia (49.4%)	9	17
Espadín y Mexicano // Tío Rey (48%)	16	32
Madrecuixe // Emigdio Jarquín (50.9%)	15	30

AGAVE SPIRITS BY REGION

PRODUCER & VARIETAL // MASTER DISTILLER (ABV) 1oz 2oz

OAXACA

VAGO

Mexicano // Aquilino Garcia (51.4%)	17	35
Mexicano y Espadín // Emigdio Jarquín (50.2%)	17	33
Tepeztate y Cuishe // Aquilino Garcia (51.8%)	17	33

MICHOACÁN

DON MATEO // Emilio Vieyra

Manso de Sahuayo (48%)	14	27
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LA LUNA

☞ Chino con Hierba Medicinal, Cereza y Almendra // Hernán Escot (48.51%)	20	40
Chino y Manso Sahuayo // Hernán Hernández Escot (48.51%)	16	32
Cupreata y Tequiliana // Isidro Pérez Escot (48.51%)	16	32
Black Label Ensemble // Isidro Pérez Escot y Isidro Rodríguez Montoya (46.12%)	8	16
Tequilana // Edgar "Jigy" Perez, Patricio Arreaga Peña y Sergio Cruz (50%)	13	26

MAL BIEN // Isidro Rodriguez

Alto (46.58%)	12	24
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MEZONTE // Jorge Pérez

Alto (49%)	26	52
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SIEMBRA METL DON MATEO // José Emilio Vieyra Rangel

Cenizo (48%)	14	27
Cupreata (46%)	13	25

SAN LUIS POTOSÍ

METICHE // Juan Manuel Pérez Juárez

49 Salmiana (49%)	9	18
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TAMAULIPAS

LAMATA // Jose Castellanos

Asperima, Americana y Univittata (47.7%)	16	31
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G - GRACIAS MADRE EXCLUSIVE R - REFRESCADOR DISTILLED A - AGED IN GLASS

PRODUCER & VARIETAL // MASTER DISTILLER (ABV) 1oz 2oz

GUERRERO

AGUERRIDO

A- Cupreata // Tomás Gutiérrez (46%)	14	29
A- Cupreata con Zacate Limón // Erika Meneses (50.2%)	18	35

CINCO SENTIDOS // Village of Xochipala

Delgado y Ancho (47.7%)	21	42
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MAL BIEN

Papalote Capón // Refugio y Alejandro Calzada (47.4%)	18	37
A- Papalote Capón // Refugio Calzada (47.4%)	17	35
Zacatoro // Ciro y Javier Barranca (51.3%)	18	36

MEZCALOSFERA // Benigno Sánchez Gatica

A- Papalote (47.7%)	19	38
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DURANGO

IZO // Jose de Jesus Gonzalez

Sotol Dasyllirion Wheeleri (47%)	12	23
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LAMATA // Enrique de la Cruz

Cenizo (50%)	16	31
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PUEBLA

PAL'ALMA // Asuncion Matlide Varga

A- Café de la Olla Espadilla (63%)	35	69
A- Ofrenda Espadilla (55%)	35	69

TLAMATI // Balbino y Sergio Salas

Papalométl Pechuga 'Milpa' Criollo (49.1%)	32	63
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CHIHUAHUA

POR SIEMPRE // Compania Elaboradora de Sotol

Sotol Dasyllirion Wheeleri (45%)	8	16
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NON-AGAVE SPIRITS

PRODUCER & CLASSIFICATION // MASTER DISTILLER (ABV) 2oz

GIN / GINEBRA

CONDESA – ESTADO DE MÉXICO // Hillhamn Salome Dry Gin con Palo Santo, Salvia y Jazmín (43%)	15
Dry Gin con Xoconostle, Azahar y Frambuesa (43%)	15
GRACIAS A DIOS – OAXACA // Oscar Hernández Santiago 32 Botanics Agave Gin (45%)	21
Receta Oaxaqueña Agave Gin (45%)	16

CAÑA

CAMAZOTZ – OAXACA // Leoncio Gaspar Aguardiente de Caña (48%)	16
GUSTOSO – MICHOACÁN // Hacienda en Uruapan Aguardiente de Caña Blanco (43%)	16
Aguardiente de Caña Añejo (40%)	18
PARANUBES – OAXACA // Jose Luis Carrera Aguardiente de Caña (54%)	16
Aguardiente de Caña Añejo (53.8%)	21
URUAPAN – MICHOACÁN // Miriam Pacheco Charanda Blanco (46.5%)	16
Charanda Añejo (46%)	17
Single Agrícola Charanda Blanco (46.5%)	18
Sol Tarasco Charanda Añejo con Hongos (46.5%)	18

PRODUCER & CLASSIFICATION // MASTER DISTILLER (ABV) 2oz

WHISK(E)Y

SIERRA NORTE SINGLE BARREL – OAXACA // Douglas Kohlberg French 85% Yellow Heirloom Corn, 15% Malted Barley (45%)	16
MILPA AMBAR – OAXACA // Alex Krassel Heirloom Blue Corn; 50% Malted, 50% Unmalted (40%)	17

AMARGOS Y MAS

ROYAL VELLETT – CIUDAD DE MÉXICO // Jorge "Chicho" Rodríguez Amargo (45%)	12
Fernet (35%)	12
XILA – CIUDAD DE MÉXICO // Hillhamn Salome y Edilberto Bautista Espadín con 7 Notas (20%)	13

METHODS OF PRODUCTION

Since its introduction to the United States in 1893, tequila has become the most popular spirit category in North America. As demand for tequila has risen over the years, producers have modified production methods for efficiency. Many of these production methods still exist today, producing a variety of different results. It's no surprise that the less the process is modernized, the better the result is. All the tequilas on our shelves use production methods we support for the sake of those who produce it, the environment, and our guests.



THE GOOD

ANCESTRAL

Modern ancestral tequila production takes us back to tequila's roots, drawing a heavy parallel to mezcal production. Harvested hearts of the agave (piñas) are roasted for many days in a covered underground pit before being ground by a tahona wheel pulled by a donkey or machine. Agave sugars are then fermented in open air vessels with water, natural yeasts pulled from the air, and *begas* (roasted agave fibers). Once fermented, the tequila is distilled twice in a hybrid-style still that integrates both wood and metal.

WOOD OVEN

The best modern tequilas available utilize a large walk-in oven (or *horno*) to steam agave piñas before fermentation. This process takes days and yields a complex product in alignment with the quality of early tequilas. From that point, the master distiller will use either a traditional tahona wheel to crush the agave or a machine to shred them. They are then fermented with natural or added yeasts and distilled twice in a metal or hybrid still. From there, the tequila can then be barrel aged or bottled as the distiller sees fit.

AUTOCLAVE

Faster than a wood oven, the autoclave pressure cooks the agave in under a fifth of the time. The large metal machines don't impart any flavor, unlike more common steaming techniques used today. The agave is cooked, machine shredded, fermented, and distilled. While modernization can yield lesser results, many amazing tequilas are made using autoclaves, usually to achieve a more accessible price point.



THE BAD

DIFFUSER

The most modern technology introduced into agave production is the diffuser, a multi-million dollar, barn-sized industrial machine that allows the fastest, most efficient methods of tequila production to date. First, raw agave (often underdeveloped) is shredded and packed into the diffuser. Agave piñas that are too hard to be shredded are soaked in acid to soften them. Next, the agave fibers are pressure-washed with hot water, often in combination with chemicals to heat the agave fibers more efficiently. If the agave sugars haven't been properly extracted, the agave is transferred to a vertical autoclave to pressure cook until ready for fermentation. Diffuser production often uses a column still (also used to produce vodka) which continuously distills the agave juice until producers see fit. A byproduct of this process is a chemical and medicinal flavor profile, which is remedied with additives like glycerin and chemical-based flavoring.

The diffuser represents a method of production we feel is harmful to the environment, and produces a spirit that is chemically altered. Additionally, it destroys countless jobs for the hard working people of Mexico's agave industry. More often than not, brands will not divulge diffuser integration in their process, denying it's usage. Others proudly present it as being 'eco-friendly,' which is purposefully misleading. Many distilleries house multiple brands will not divulge which utilize the diffuser on-site.

SO WE'VE MADE A DECISION: WE BELIEVE OUR GUESTS DESERVE TO KNOW WHAT THEY ARE SUPPORTING WHEN DINING WITH US AND WHAT THEY PUT IN THEIR BODIES, SO WE PROUDLY DO NOT SUPPORT DIFFUSER TEQUILAS OR THE DISTILLERIES THAT PRODUCE THEM.



Gracias Madre
Newport Beach

1617 WESTCLIFF DRIVE #112
NEWPORT BEACH CA 92660

WWW.GRACIASMADRE.COM

📷📱 @GRACIASMADRESOCAL