
Gracias
Madre
LAS BEBIDAS

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.

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signature cocktails

PURISTA MARGARITA 19.5
Tromba Tequila Blanco, lime, agave, orange bitters, salt
SUB SANTO GUSANO MEZCAL +1
CLASSIC OR SPICY // TOP SHELF +5
PITCHER [SERVES 6] 89
Z/O

MARGARITA FLIGHT 39.5
your choice of 3 flavors: classic, prickly pear, hibiscus, tamarind or passion fruit

PALOMA 19.5
Derrumbes Mezcal, Montenegro Amaro, lime, grapefruit, agave, salt, soda water

MICHELADA 15.5
house michelada mix, mexican lager, lime, chili salt, chamoy rim

JUNGLE BIRD 19.5
Suerte Tequila, select aperitivo, lime, pineapple, agave

PINEAPPLE INFERNO 18.5
Santo Gusano Mezcal, pineapple, lemon, ginger, agave, habanero bitters, jalapeño
Z/O

CUCUMBER REVIVAL 19.5
Suerte Tequila, cucumber, lime, agave, salt & pepper
Z/O

AGAVE AFTER DARK 18.5
Suerte Tequila, cold brew, house horchata, agave, chocolate bitters
Z/O

CONEJO LOCO 18.5
400 Conejos Mezcal, passion fruit, lemon, cacao, cinnamon sugar rim, shaved dark chocolate

HIBISCUS ROSADO 20.5
El Tequileño Reposado, hibiscus syrup, lime, orange bitters
Z/O

FLORAL MEZCAL 20.5
Condesa Gin, Derrumbes Mezcal, Montenegro Amaro, vanilla, lime, orange bitters

TURMERIC MULE 19.5
choice of tequila or mezcal (+1), ginger syrup, agave, soda, turmeric, black pepper
Z/O

MI CASA OLD FASHIONED 19.5
El Tequileño reposado, mezcal, heirloom corn, cacao, mole bitters

DESERT ROSE 18.5
Suerte Tequila, xila liqueur, pickly pear syrup, lime, soda water

SANGRIA 17.5
fortified wine, strawberries, orange, passion fruit, elderberry, apple, spices

BRUNCH COCKTAILS

ONLY AVAILABLE DURING WEEKEND BRUNCH

BLOODY MARIA 18.5
choice of Suerte Tequila or Santo Gusano Mezcal (+1), house mix, lemon, IPA

BOTTOMLESS MIMOSAS
35/GUEST [2 HOUR LIMIT]
sparkling wine, fresh orange juice
INFUSION UPGRADE +3
hibiscus, peach, apricot, or raspberry

zero & low proof

RASPBERRY ORCHARD SHRUB 16.5
Green Apple NOOT, raspberry syrup, lemon, soda water

NO SABO 16.5
Green Apple NOOT, pineapple, apple cinnamon syrup, lemon, foam, cinnamon

NOOT IS A FUNCTIONAL BLEND OF NATURAL BOTANICALS, HERBS AND NOOTROPICS THAT CONTAINS LESS THAN 1% OF ALCOHOL, SO IT CANNOT BE SERVED TO ANYONE UNDER 21.

COMO NO 16.5
Ritual apéritif, lemon, pineapple, jalapeño, guajillo chili, agave, foam (0 ABV)

Z/O = ZERO-PROOF OPTION

These signature cocktails can be made non-alcoholic with Cut Above NA Tequila and Mezcal for no additional charge.

wine

B = BIODYNAMIC // O = ORGANIC

BUBBLES

VILARNAU CAVA BRUT ROSÉ Multi-Region, Spain *O* 20 / 57

RICCA TERRA SPKL SUNS PET NAT South Australia • 2023 *O* 17 / 61

NV CAVA BRUT Segura Viuda Torrelavit, Spain *O* 16 / 57

WHITE

KING EST SAUVIGNON BLANC Oregon, USA • 2023 *O* 18 / 65

VIONTA ALBARIÑO Galicia, Spain • 2024 *O B* 16 / 57

ICONOCLAST CHARDONNAY California, USA • 2021 20 / 73

ROSÉ

ROSADO CASA MADERO Parras Valley, Mexico • 2024 *O* 17 / 61

ORANGE

SANTA TRESA INSIEME ORANGE Sicily, Italy • 2023 *O* 18 / 65

RED

VALL LLACH EMBRUIX Catalunya, Spain • 2023 *O* 20 / 73

BRAVIUM ANDERSON VALLEY PINOT NOIR California, USA • 2023 18 / 65

CLINE CAB SAUV ROCK CARVED California, USA • 2022 *O* 18 / 65

NEYERS SAGE CANYON RED California, USA • 2022 [chilled] 18 / 65

beer

DRAFT

LAGER 11.5 IPA 13.5

CANS

LAGER 11.5 N/A BEER 10.5

ROTATING SELECTIONS

house beverages

AGUA FRESCA 6.5
made fresh with organic fruit

DRIP COFFEE 5.5
We proudly serve organic Joshua Tree Coffee, ask your server about our specialty coffee & espresso program

MADRE SMOOTHIE 12.5
mango, spinach, coconut milk, agave, basil, ginger, lemon

MOUNTAIN VALLEY WATER 8.5
still or sparkling

NITRO COLD BREW 6.5

HORCHATA 6.5

PASSION FRUIT KOMBUCHA 8.5

SEASONAL KEFIR SODA 8.5

ICED GREEN TEA 5.5

ICED HIBISCUS ICED TEA 5.5

LEMONADE 5.5

HOUSE SPARKLING WATER 5.5

FLIGHTS

tequila

BLANCO FLIGHT 40

ASK YOUR SERVER FOR DETAILS

BARREL AGED FLIGHT 45

ASK YOUR SERVER FOR DETAILS

mezcal

EXCLUSIVE FLIGHT 55

CREATED EXCLUSIVELY FOR GRACIAS MADRE

LA LUNA Chino • **MELATE** Tepextate • **REAL MINERO** Barril/Madre Cuishe

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

123 ORGANIC

Blanco	18
Reposado	19
Añejo	22

AMATITENA

1749 Blanco	22
Añejo	40
Hi Proof	26

ANGELISCO

Blanco	16

ARQUITECTO

Blanco	17

AZUNIA

1146 Añejo	20
Black	24
Reposado	19

BANDERO

Blanco	16
Cafe	16

CABALLITO CERRERO

Azul Blanco	26
Azul Añejo	40
Chato Blanco	20
Chato Reposado	30
Chato Añejo	58

CASA AZUL

Blanco	18
Reposado	20
Añejo	32

CASA NOBLE

Blanco	16
Reposado	18
Añejo	20

CASCAHUIIN

Blanco	16
Plata 48	20
Tahona	22

CAZCANES

Blanco	36
Reposado	40
Joven	45
Añejo	55
Extra Añejo	65

CODIGO

Rosa	22
Extra Añejo	90

DAHLIA

Cristalino	18

DELANTERO

Blanco	16

tequila

DOBEL DIAMANTE

Añejo	20

DON FULANO

Blanco	18
Reposado	19
Añejo	25
Extra Añejo	60
Fuerte	19

EL CRISTIANO

Blanco	18
Reposado	20
Extra Reposado	36
Extra Añejo	45

EL PINTOR

Blanco	16

EL TEQUILEÑO

Platinum Blanco	18
Reposado	16

EL TESORO

Blanco	19
Reposado	19
Añejo	21
Extra Anejo	46

FORTALEZA

Blanco	19
Reposado	22
Añejo	28
Still Strength	21

FUENTESECA

Cosecha	30
Reserva	100

G4

Blanco	18
Reposado	22

INSOLITO

Blanco	17
Reposado	18
Añejo	20

KOMOS

Añejo Reserva	60
Añejo Cristallino	65
Extra Añejo	120

LALO

Blanco	18

MAYENDA

Blanco	22

MIJENTA

Añejo	48

OCHO

Plata	20
Reposado	23
Añejo	25
Extra Añejo	56

REAL DE VALLE

Blanco	15

SANDOVALES

Blanco	18
Reposado	18

SIEMBRA AZUL

Añejo	19
Reposado	20

SIEMBRA VALLE

Reposado	16
Añejo	16
High Proof Blanco	19
Ancestral	38
Joven (Aniversario)	40

SIETE LEGUAS

Blanco	19
Reposado	21
Añejo	22
Extra Añejo	100

TAPATIO

Blanco	18
Reposado	18
Añejo	21
Hi Proof 100	21

TEPOZAN

Blanco	18
Reposado	19
Añejo	22

TROMBA

Blanco	17
Reposado	18
Añejo	20
Cafetto	16
Cedano	38

VOLANS

Blanco	20
Reposado	22

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.

mezcal

400 CONEJOS

Espadín	16
Espadín Cuishe	16

5 SENTIDOS

Arroqueño	36
Ensamble 4 Maguey	38
Espadín Tobasiche	38
Jabali Tobalá	42
Madre Cuishe	36
Mixteca Azul	40
Mixteca Papalome	40
Mixteca Papalome Paz Azul	40
Mixteca Pichomel Papalome	40

AGAVE DE CORTES

Espadín	16

AGUA DEL SOL

Bicuishe	28
Espadín	20
Mexicano	24
Tobasiche	24

AGUA MAGICA

Espadín Tobalá	26

AGUERRIDO

Lemongrass Cupreata Capon	32

AMORMATA

Cucharilla	26
Masparillo	43
Tamaulipas	30

BONETE

Raicilla Costa	26
Raicilla Sierra Maximiliana	22

BRUXO

1 Espadín	19
2 Pechuga De Maguey	22
3 Barril	26
4 Ensamble	30
5 Tobalá	34

CHACOLO

Blue Vol 3	47
Gold Vol 7	47
Green Vol 6	47
Pink Vol 4	47
Purple Vol 5	47
Red Vol 1	47

CUISH

Cuish	30
Espadín Cuish	20

DEL MAGUEY

Arroqueño	32
Chichicapa	18

mezcal

DEL MAGUEY *CONTINUED*

Madre Cuish	43
Tobalá	42
Tobaziche	43
Clasico Vida	15
Wild Jabali	43
Wild Texeztate	43

DERRUMBES

Durango	18
Oaxaca	20
S. Luis Potosi	16

DIVINO

Cuishe	30
Guava	16
Tamarindo	16
Tobalá Con Piña	26
Tepeztate	30

DON AMADO

Largo	32
Arroqueño	32
Espadín	19

DON MATEO

El Legado	38
Alto	28
Manso	25
Silvestre	32

DOS HOMBRES

Espadín	20

EL JOLGORIO

Espadín	30
Arroqueño	52
Barril	36
Cuishe	38
Madre Cuishe	38
Mexicano	42
Tobasiche	60

EL MERO MERO

Espadín	20
Tobalá	42

EL SILENCIO

Ensamble	22
Espadín	18

ESPINA NEGRA

Tepeztate	26
Tobalá	22

ESTANCIA

Pulque	18
Raicilla	18

FABRIQUERO

Coahuila	23

FARALITO

Horno	52
Papalometl	52
Penca Verde	52

FIDENCIO

Ensamble	32
Madrecuixe	50
Tepeztate	38
Tobalá	44
Unico	19

GEM & BOLT

Espadín Damiana	11

GUSTO HISTORICO

Arroqueno	36
Bicuixe	28
Cucharillo	38
Espadín Bicuixe	32
Jabali	36
Madre Cuish	30
Madre Cuish Tepaxate Bicuixe	33
Mexicano Bicuishe Tobalá Amarillo	38
Puntas Madre Cuish	46
Puntas Tepaxate Tobalá Espadín	46
Tepaxate Arroqueño Madre Cuixe	33
Tepaxate Tobalá Cuishe Madre	38
Tepextate	44
Tobaxiche Amarillo	40

GUSTO HISTORICO *CONTINUED*

N. Sanchez - Barreno	41
V. Ramos Verde Mexicano	34

ILEGAL

Reposado	18

KOCH

Coyote	30
Espadín	16
Lumbre	20
Tepeztate	24
Tobalá	30

LA LUNA

Cupreata	19
Cherry Coke	40
Tequilana Michoacan	17

LA MEDIDA

Tobalá	38

LA TIERRA DE ACRE

Cenizo	18
Espadín	16

LA VENENOSA

Sierra Occidental De Jalisco	26
Costa	32
Sierra Tigre - Bruto	42
Tabernas	16

mezcal

LALOCURA

Cuishe	55
Espadín Quiote	42
San Martinero	48
Tobalá	43
Tobasiche	48
Tobasiche Espadín	48

LAMATA

Durango	28
Oaxaca	40
Tamaulipas	28

LEGENDARIO DOMINGO

Cenizo	19
Papalote	21
Ensamble	19
Espadín	19

LOPEZ REAL

Espadín 1509	16

LOS VECINOS

Ensamble #1	16
Espadín	16
Tobalá	18

LUNETA

Barill Tepextate	46
Cuishe Tobalá Tepeztate Espadín	45
Cupreata Espadilla Papalometl Espadín	44

MADRE MEZCAL

Espadín	16

MAL BIEN

Arroqueno	32
Arroqueno En Vidrio	38
Madre Cuishe	31
Madre Cuishe Bicuishe Tepe Coyote	32
Papalote	24
Papalote Capon	32
Papalote En Vidrio	32
Sierra Negra	38
Tepezate 'Cortes'	30
Tepezate 'Ramos'	32
Tobalá	28
Tobaxiche	32
Zacatoro	34
Zacate Limon	16

MDM

Bacanora	24
Criollo	24
Cupreata	24
Espadilla	24
Espadín	24
Inaequidens	24
Lechuguilla	24
Tepextate	24

MELATE

'Cucharillo' Sotol	35

MELATE *CONTINUED*

Cuixe	35
Tepextate GM Batch	48
Papalometl	35
Sacatoro Espadín	35

METICHE 49

Salmiana	16

MEZCALOSFERA

Bicuixe Coyote Madrecuishe Tepeztate	28
Bicuixe	40
Ensamble Madrecuishe Espadín Bicuixe	40
Espadín Mango Chili	56
Espadín Zazamora	40
Madrecuixe	40
Tobalá	41

MEZONTE

Jalisco	45
Michoacan Alto	45
Raicilla Japo	46
Tepe	50

MORRO

Espadín	19
Espadín Tepextate	29

NETA

Barrilito	58
Bicuixe Capon	48

NETA

Espadín	32
Jabali Espadín	48
Madrecuixe	48
Madrecuixe Bicuixe Espadín	48
Madrecuixe Espadín	48
Mexicano Verde Bicuixe	58

NOCHELUNA

Sotol	20

NUESTRA SOLEDAD

La Compania	19
Lachigui	19
San Baltazar	19
San Luis Del Rio	18
Zoquitlan	19

OJO DE DIOS

Cafe	16
Espadín	16
Hibiscus	16

OME NORTE

Bacanora	16

ORIGIN RAIZ

Cenizo	23
Chacaleno	25
Madre Cuishe	28
Sotol	25

mezcal

PAL'ALMA

Guerrero	56
Michoacan Azul	52
Michoacan Cupreata	48
Oaxaca	50
Puebla Espadilla Capon	46
Puebla Papalometl	75
Sonora	48
Ofrenda	64

PALENQUEROS

Ensamble 5	28
Espadín	28
Espadín Madrecuishe	28
Espadín Mexicano Bicuishe	28
Espadín Sierra Negra	28
Espadín Tobaxiche	28
Mexicano	28
Tobasiche	28
A. Ortiz Madrecuishe	24

PIEDRE ALMAS

Tobaziche	38

POR SIEMBRE

Sotol	16

RAICILLA DE UNA

Maximiliana	20

RAMBHA

Espadín Tepeztate	26

RAMBHA *CONTINUED*

Espadín Capon	24

REAL MINERO

Arroqueño	65
Barrill	48
Cuixe	42
Espadín	38
Espadín Largo Trapon Barril	48
Largo	48
Largo Becuela	60
Largo Tobalá	54
Madrecuish Barril Gm	55
Marteno Barril	60
Tobalá	36
Tripon	56

REY CAMPERO

Cuishe	37
Cuishe Jabali	44
Espadín Vidrio	18
Jabali	38
Madre Cuishe	26
Mexicano	33
Sierra Negra	38
Tepextate Espadín Cuishe	34
Tepextate	36
Tobalá	39

REZPIRAL

Arroqueño (Series 4)	42

REZPIRAL *CONTINUED*

Arroqueño (Series 5)	42
Arro. Espadín Tobasiche (Series 4)	38
Barril (Series 5)	38
Coyote (Series 4)	38
Cuishe (Series 5)	42
Cuishe Tobalá Tepextate (Series 5)	40
Espadín (Series 3)	28
Espadín (Series 6)	32
Lumbre (Series 6)	38
Madrecuishe (Series 5)	45
Mexicano Jabali (Series 5)	38
Tepextate Coyote (Series 6)	38
Tepextate Espadín Barril (Series 4)	36
Tepextate Jabali (Series 6)	38
Tobalá (Series 5)	42

ROSALUNA

Espadín Capon	16

SAN BARTOLO

Espadín	19

SIEMBRA METL

Cenizo	24
Cupreata	27
Familia	58
Jorge Perez	55

SIETE MISTERIOS

Arroqueño	28

SIETE MISTERIOS *CONTINUED*

Barril	36
Coyote	38
Doba Yej	16
Tobalá	50

SOTOLEROS

Sotol	32

TIO PESCA

Arroqueño	34
Mexicano	36
Tobalá	38

TLAMATI

Milpa Criollo Corn	58

VAGO

Ensamble Tobalá Madrecuixe	30
Ensamble En Barro Espadín Mexicano	30
Cuishe	30
Ensamble Tepextate Cuixe	30
Aquilino Mexicano	31
Aquilino Espadín Elote	17
Jarquin Espadín	16

YOOWE

Bacanora	20

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 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.



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