



# GRACIA

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SPIRIT MENU

*Mexico is home to not just Tequila and Mezcal, but a whole host of fantastic artisanal spirits, unique as the land they come from and people who make them. Take a trip through Mexico by sampling our exquisite and one-of-a-kind carefully curated back bar.*

In this list you will find spirits divided by category:  
*mezcal / tequila / sotol / raicilla / bacanora / agave distillates*  
followed by spirits made around the world.

The map of Mexico below depicts the states where each type of spirit is produced.





# FLIGHTS FROM MEXICO

each flight consists of three 1 oz pours

## TEQUILA

**Don Abraham** - 24

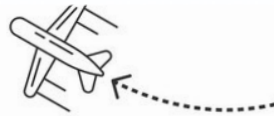
BLANCO / REPOSADO / AÑEJO

**123 Organic** - 31

BLANCO / REPOSADO / AÑEJO

**Curado Agave-Infused Tequila** - 30

AZUL / CUPREATA / ESPADÍN



## MEZCAL

**Banhez** - 38

TOBALÁ / MEXICANO / ARROQUEÑO

**Cuish** - 46

PICHUMETL / CUISHE / PENCA LARGA

**Expressions of the Agave Jabalí** - 55

DEL MAGUEY / CUIH / EL BUHO

**Leyenda** - 90

DON ANASTACIO / TEHUACÁN / OAXACA LIMITADA



## SOTOL

**Sotol Flight** - 27

FLOR DEL DESIERTO / LA HIGUERA / LA HIGUERA  
SIERRA LEIOPHYLLUM CEDROSANUM

## RAICILLA

**La Venenosa Raicilla** - 62

SIERRA DEL TIGRE / COSTA DE JALISCO / SUR

## WHISKEY

**Sierra Norte Mexican Corn Whiskey** - 18

RAINBOW / YELLOW / PURPLE

## RUM

**Ron Libertad / Dakabend / Camazotz** - 18

# MEZCAL

Mezcal is a spirit distilled from agave plants grown throughout Mexico.

The agave hearts are hand harvested and are generally roasted underground in earthen pits, unlike tequila, which is usually baked or steamed.

We have categorized this special list according to the variety of agave used in production - each type has unique characteristics & varying flavor profiles based on terroir and age of plant maturation.





## ESPADÍN / TEQUILANA WEBER

AGAVE ANGUSTIFOLIA

This is the most common agave used in mezcal production, producing a high sugar yield, usually lending towards flavors of baking spices, roasted agave and gentle smoke.

- AGED 6 TO 10 YEARS -

1oz / 2oz

alipús santa ana - ESPADÍN	9	18
alipús san luis del rio - ESPADÍN	11	21
cruz de fuego - ESPADÍN	6	11
del maguey - ESPADÍN ESPECIAL	16	32
del maguey chichicapa - ESPADÍN	12	24
del maguey minero - ESPADÍN	15	30
del maguey san luis del río - ESPADÍN	12	24
del maguey san luis del río azul- TEQUILIANA WEBER	15	30
del maguey santo domingo albarradas - ESPADÍN	11	22
del maguey vida - ESPADÍN	7	13
del maguey vida de los muertos - ESPADÍN	8	16
el buho espadín artesanal - ESPADÍN	11	22
gracias a dios - ESPADÍN	8	16
ilegal joven - ESPADÍN	8	16
pelotón de la muerte - CRIOLLO	8	15
puntagave - ESPADÍN	9	18
rey campero - ESPADÍN	8	16
vago - ESPADÍN	9	18
vago elote - ESPADÍN	9	18
yuu baal - ESPADÍN	7	14
derrumbes zacatecas - TEQUILIANA WEBER	12	24
pierde almas - TEQUILIANA WEBER	9	18
origen raiz - CHACALEÑO	11	22



- M E Z C A L -



**CUIXE / BICUIXE / MADRECUISHE**  
**LARGO / BARRIL / TOBASICHE**  
*AGAVE KARWINSKII*



These agaves grow tall, like a short tree, usually featuring oblong, skinny piñas. Most Karwinskiis have a green herbal nose, but flavors range from earthy and tart to bright, fruity and nutty.

- AGED 7 TO 20 YEARS -

	1oz / 2oz	
alipus san andres aniversario - MADRECUISHE	20	40
banhez - CUISHE	11	21
bozal - CUIXE	10	20
bozal - MADRECUISHE	12	24
cuish - TOBASICHE	22	44
cuish - CUISHE	11	22
cruz de fuego - CIRIAL	15	30
del maguey - TOBAZICHE	15	30
del maguey - MADRECUIXE	17	34
el buho - CUISHE	12	24
el jolgorio - CUIXE	18	36
el jolgorio - MADRE CUIXE	21	42
el jolgorio - BARRÍL	20	40
el jolgorio -TOBAZICHE	30	60
el jolgorio - KARWINSKI	30	60
el jolgorio - TODOS SANTOS TOBAZICHE	23	46
gracias a dios - CUIXE	15	30
koch - LUMBRE	15	30
la locura - TOBASICHE DE MONTE	14	28
mal de amor - MADRECUISHE	13	26
mezcalero special bottling no. 01 - MADRECUISHE	23	46
real minero - LARGO	19	38
rey campero - CUISHE	13	26
wahaka madre - CUIXE	17	34



- M E Z C A L -



**TOBALÁ / PAPALOMETL / PAPALOTE**  
*AGAVE POTATORUM*



Known as the King of Magueys, this agave grows wildly at high altitudes and are very small in size compared to other agaves. Mezcal made from this variety taste light, sweet and floral with high minerality.

- AGED 10 TO 15 YEARS -

	1oz / 2oz	
alipus xx aniversario san miguel - <i>TOBALÁ</i>	20	40
bozal - <i>TOBALÁ</i>	17	34
del maguey - <i>TOBALÁ</i>	17	34
del maguey <i>san pablo ameyaltepac</i> - <i>PAPALOTE</i>	14	28
el jolgorio - <i>TOBALÁ</i>	18	36
gracias a dios - <i>TOBALÁ</i>	16	33
leyenda <i>oaxaca</i> - <i>TOBALÁ</i>	11	22
marca negra - <i>TOBALÁ</i>	18	36
mezcalero no.25 - <i>TOBALÁ</i>	20	40
nacional - <i>TOBALÁ</i>	24	48
yuu baal - <i>TOBALÁ</i>	20	39
banhez - <i>TOBALÁ</i>	12	24

**MEXICANO**

*AGAVE RHODOCANTHA*

Mexicano agaves are revered for their large size and relative scarcity. They lend towards full bodied mezcals, fruity and smoky.

- AGED 8 TO 15 YEARS -

	1oz / 2oz	
el jolgorio - <i>MEXICANO</i>	20	40
mal de amor - <i>MEXICANO</i>	13	26
rey campero - <i>MEXICANO</i>	13	26
banhez - <i>MEXICANO</i>	14	28



- M E Z C A L -



**TEPEXTATE / PICHUMETL / PIZZORA**  
AGAVE MARMORATA

Known as the most aromatic of all mezcals, these agaves grow hanging on the edge of cliffs or in forest beds. They usually have a rich, earthy aroma with notes of candy & tropical fruit.

- AGED 6 TO 30 YEARS -

	1oz / 2oz	
banhez - TEPEXTATE	13	25
bozal - TEPEXTATE	12	24
cuish - PICHUMETL	12	24
cruz de fuego - TEPEXTATE	12	24
del maguey - TEPEXTATE	17	34
el jolgorio - TEPEXTATE	21	42
gracias a dios - TEPEXTATE	16	32
koch - TEPEXTATE	30	60
lalocura - TEPEXTATE	20	40
sagrado - PIZZORA	16	32
rey campero - TEPEXTATE	14	28
wahaka - TEPEXTATE	20	40

**ARROQUEÑO / COYOTE / BLANCO / SIERRA NEGRA**  
AGAVE AMERICANA

These agaves can vary in appearance but share certain qualities. They can be 8 feet tall with piñas weighing from 200-450 pounds. They generally showcase a strong & rich cooked-agave flavor with layered herbs and spices.

- AGED UP TO 18 YEARS -

	1oz / 2oz	
banhez - ARROQUEÑO	12	24
cuish - ARROQUEÑO	22	44
del maguey - ARROQUEÑO	17	34
mezcalero no. 20 - ARROQUEÑO	18	36
bozal - COYOTE	16	32
el jolgorio- SIERRUDO	30	60
el jolgorio- ARROQUEÑO	35	70
origen raiz- ARROQUEÑO	20	40



- M E Z C A L -

**CENIZO / PULQUERO /  
VERDE / SALMIANA**  
AGAVE SALMIANA & AGAVE DURANGESIS

These are found in the states of Durango, Coahuila, and San Luis Potosi.  
These mezcals are generally fruity, with an almost creamy texture, with  
a sweet flavor with hints of caramel.

- AGED 9 TO 25 YEARS -

	1oz / 2oz	
bozal - CENIZO	9	18
derrumbes durango - CENIZO	14	28
derrumbes san luis potosí - SALMIANA	7	14
leyenda durango - CENIZO	16	32
leyenda san luis potosí - SALMIANA	14	28
origen raiz - CENIZO	9	22
lamata - CENIZO	10	20



**PAPALOMETL / PAPALOME / ANCHO**  
AGAVE CUPREATA



Cupreata agaves generally boast aromas and flavors of ripe tropical fruit, earthy notes  
of black pepper or roasted poblano chile.

- AGED UP TO 15 YEARS -

	1oz / 2oz	
clase azul michoacán - WILD PAPALOTE	43	86
leyenda guerrero - ANCHO	17	34
del maguey - WILD PAPALOME	14	28
leyenda don anastacio - CUPREATA	34	68

- M E Z C A L -

## JABALÍ

AGAVE CONVALLIS

A very rare and incredibly difficult agave to produce into mezcal. In Zapotec, this agave is known as the maguey of the mountain, as it can find cracks in sheer cliff faces in which to grow. They tend to produce flavors with bright, beautiful acidity.

- AGED 10 TO 15 YEARS -

	1oz / 2oz	
del maguey	17	34
rey campero	15	30
el buho	15	30
cuish	16	32
el jolgorio	35	70
banhez	16	32



## ENSAMBLES

Ensamblés are usually cooked, fermented and distilled together, akin to a field blend wine. Often ensamblés are made with whichever agaves the producer has on hand and are ready to harvest.

	1oz / 2oz	
alipús en barro - <i>ESPADÍN / ARROQUEÑO</i>	10	20
alipús san andres - <i>ESPADÍN / BICUISHE</i>	9	18
banhez traditional - <i>ESPADÍN / BARRÍL</i>	7	14
bozal - <i>ESPADÍN / BARRÍL / MEXICANO</i>	8	16
casta tribal - <i>ESPADÍN / POTATORUM / KARWINSKII</i>	12	24
del maguey san josé rio minas - <i>ESPADÍN / ARROQUEÑO</i>	17	34
del maguey taviche - <i>ESPADÍN / TOBALA / TOBASICHE / TEPEXTATE</i>	19	38
derrumbes oaxaca - <i>ESPADÍN / TOBALA</i>	14	28
derrumbes michoacan - <i>CUPREATA / INAEQUIDENS</i>	15	30
derrumbes tamaulipas - <i>FUNKIANA / UNIVITTATA / AMERICANA</i>	12	24
marca negra - <i>ESPADÍN / SAN MARTÍN / MEXICANO</i>	13	26
mal de amor - <i>TOBALÁ/CUISHE</i>	14	28
mezcalero no. 24 - <i>TEPEXTATE / ESPADIN</i>	20	40
mezcalosfera - <i>ESPADÍN / MADRECUIXE / BICUIXE</i>	16	32
nacional - <i>ESPADÍN / CIRIAL</i>	17	34
real minero - <i>ESPADÍN / LARGO / TRIPON / BARRIL</i>	19	38
vago - <i>TEPEXTATE / TOBALA / ESPADÍN</i>	21	42
wahaka - <i>BLEND OF FARM AND WILD AGAVES</i>	17	34



## PECHUGA-STYLE MEZCALS

A style of ceremonial mezcal wherein a protein, such as a chicken breast, is hung in the still during the third distillation, with an addition of various fruits, nuts and seeds.

A very special type of mezcal meant for special occasions.

	1oz / 2oz	
banhez - <i>ESPADÍN</i>	15	30
bozal <i>guías de calabaza (vegan)</i> - <i>ESPADÍN</i>	15	30
bozal - <i>CUISHE</i>	12	24
del maguey <i>iberico</i> - <i>ESPADÍN</i>	22	44
del maguey - <i>ESPADÍN</i>	22	44
pelotón de la muerte ( <i>vegan</i> ) - <i>CRIOLLO Y ANCHO</i>	8	15
real minero - <i>ESPADÍN</i>	35	70
yuu baal - <i>ESPADÍN</i>	13	26
xicarú <i>mole</i> - <i>ESPADÍN</i>	8	16
el jolgorio <i>pechuga navideña</i> - <i>ESPADÍN</i>	28	56
origen raíz <i>pecho de venado</i> - <i>CENIZO</i>	22	40



## BARREL-AGED MEZCALS

Aged in barrels for 4 months or more, this style is relatively new to the mezcal world. Perfect for whiskey lovers!

	1oz / 2oz	
gracias a dios <i>reposado</i> - <i>ESPADÍN</i>	14	28
xicarú <i>añejo</i> - <i>ESPADÍN</i>	10	20
yuu baal <i>añejo</i> - <i>ESPADÍN</i>	15	30

# RARE AND UNIQUE SPIRITS

The spirits on this list are incredibly rare and hard to find. Some will never be made again.

We have spent over 7 years cultivating this fine list and are proud to be able to share it with you!

MEZCAL	1oz / 2oz	
clase azul <i>durango</i> - CENIZO	43	86
clase azul <i>michoacán</i> - WILD PAPALOTE	43	86
bozal - PAPALOTE O CUPREATA	25	50
bozal - CHINO VERDE	25	50
del maguey <i>chichicapa 1995 stagg's leap cask</i>	30	60
del maguey <i>chichicapa boca del cerro</i> - ESPADÍN	22	44
del maguey <i>las milpas</i> - ESPADÍN	24	48
del maguey <i>pechuga de mole poblano</i> - TOBALÁ	35	70
in situ - MONTANA	33	66
mezcasiarca by in situ - TEPEZTATE CUERO DE RES	37	74
mezcasiarca by in situ - JABALÍN	37	74
real minero - TRIPÓN	37	74
leyenda <i>cementerío</i> - AMERICANA	40	80
leyenda <i>don anastacio</i> - CUPREATA	34	68
leyenda - MONTANA	50	100
leyenda <i>oaxaca limitada</i> - CUIXE	22	44
leyenda <i>tehuacán</i> - MARMORATA Y MACROCANTHA	39	78
cuish - PENCA LARGA	14	28
cuish - HIERBA SAGRADA	20	40
cuish - CABO DE TEPEZTATE/ESPADIN	20	40
cuish - RAMIREZ	20	40
el rey zapoteco - ESPADÍN DESTILADO CON ELOTE	30	40
el rey zapoteco - TEPEZATE	30	40
lamata - MASPARRILLO	13	26

RAICILLA	1oz / 2oz	
La Venenosa <i>Etnica Tutsi</i> <i>This agave spirit is from the Huichol people in northwest Jalisco. Tutsi was lost for about 25 years and there is currently only one practicing producer. Tutsi is extremely rare, only two or three 45-liter batches are made yearly.</i>	37	74

# TEQUILA

Tequila is a Mexican spirit distilled from the Blue Weber maguey (agave) plant.

The hearts, or piñas, of the plant are harvested after 7-10 years of growth, then usually steamed or baked. Next they are crushed, fermented and distilled. Our back bar only showcases tequilas that are sustainably grown and are 100% agave.

We have categorized this list according to how long the spirit has aged: blanco, reposado, añejo or extra añejo.





## BLANCO

### UNAGED

1oz / 2oz

Angelisco	7	14
Arette Artesanal	8	16
Azunia	9	18
123 Tequila	9	18
Campo Azul 1940	7	14
Casa Dragones Joven	30	60
Chamucos	8	16
Chinaco	9	18
Clase Azul	14	28
Codigo	12	24
Corralejo	6	12
Don Abraham	7	14
Don Julio	8	16
El Luchador 110	11	22
Espolón	5	10
Excellia	8	16
Fortaleza	9	18
G4	9	18
Gran Centenario	9	18
Grand Mayan	13	26
Herradura	9	18
Ocho	11	22
Paladar	8	16
Partida	7	14
Pasote	6	11
Patron	7	14
Puntagave	8	16
San Matias Tahona Blanco	7	14
Siembra Azul	9	17
Siembra Valles Ancestral	20	40
Siembra Valles High Proof	11	21
Siete Leguas	8	16

## REPOSADO

### AGED UP TO 1 YEAR

1oz / 2oz

123 Tequila	10	20
Angelisco	8	16
Arette Artesanal	10	20
Arte NOM "1414"	9	18
Azunia	9	18
Batanga	5	10
Campo Azul 1940	8	16
Chamucos	9	18
Chinaco	11	22
Clase Azul	17	34
Codigo	16	32
Corralejo	7	14
Don Abraham	8	16
Don Julio	9	17
Espolón	6	12
Excellia	11	22
Fortaleza	10	20
G4	11	22
Gran Centenario	9	18
Herradura	10	20
La Gritona	7	13
Ocho	12	24
Paladar	9	18
Partida	9	18
Pasote	7	13
Patron	8	16
Siete Leguas	10	20
Siembra Valles	10	20

## CURADO: AGAVE-INFUSED TEQUILA

*The Curado brand is the first blanco tequila to be infused with cooked agave. Each expression imparts a unique flavor for the finished product! Perfect for first time mezcal drinkers!*

1oz / 2oz

Azul - from Arandas	10	20
Cupreata - from Michoacán	10	20
Espadin - from Oaxaca	10	20



- TEQUILA -

## AÑEJO

AGED 1-3 YEARS

1oz / 2oz

123 Tequila	12	24
Arette Artesanal	12	24
Azunia	10	20
Casa Dragones	30	60
Chinaco Ultra Cristalino	14	28
Chamucos	11	22
Clase Azul	70	140
Corralejo	8	16
Don Abraham	9	18
Don Camilo	11	22
Don Julio	10	19
Espolón Añejo	9	18
Excellia	13	26
Fortaleza	13	26
G4	16	32
Gran Centenario	11	22
Herradura	11	22
Herradura Ultra Cristalino	14	28
Ocho	14	28
Partida	11	22
Pasote	9	18
Patron	11	22
Patron Barrel Select	13	26
Siete Leguas	11	22
Tres Barricas	10	20

## EXTRA AÑEJO

AGED AT LEAST 3 YEARS

1oz / 2oz

Arette Gran Clase	19	38
Don Abraham	17	34
Espolón 6 Year	18	35
G4	24	48
Herradura Selección Suprema	30	60
Imperio Del Don 10 Year	22	44
Ocho	24	48
Pasote	24	48
Patron 10 Year	35	70
Petals	30	60
San Matias Gran Reserva	9	18



# SOTOL

*Sotol is a spirit distilled from the Desert Spoon plant, unlike agave-based mezcal and tequila. It profoundly influenced by the climate in which it is grown. The spirit became popular during US Prohibition, but after legal alcohol production returned stateside, the spirit's popularity dropped off. To understand what makes the northern states of Chihuahua, Durango & Coahuila unique and special, you must try Sotol.*

- AGED UP TO 15 YEARS -

1oz / 2oz

Coyote Blanco	12	24
Flor del Desierto Cascabel	12	24
Flor del Desierto Desierto	8	16
Flor del Desierto Sierra	11	21
Flor del Desierto Veneno	15	30
Por Siempre Blanco	6	12
La Higuera Wheeleri	7	14
La Higuera Leiophyllum	8	16
La Higuera Cedrosanum	8	16
Sotol Onó	11	22
Puntagave	9	18
Hacienda de Chihuahua Blanco	6	12
Hacienda de Chihuahua Anejo	8	16
Rancho Tepua Palmilla Blanco	15	30
Origen Raiz Cedrosanum	20	40

# RAICILLA



*Raicilla boasts a wide range of flavors and can be made from a number of various agaves. It's made mostly in the western part of Jalisco and each raicilla bottle produces very unique spirits.*

1oz / 2oz

Puntagave	11	22
La Venenosa Sierra Occidental de Jalisco	13	26
La Venenosa Sierra del Tigre Jalisco	27	54
La Venenosa Costa de Jalisco	21	42
La Venenosa Sur	18	36
La Venenosa Azul 20 Year	23	46
La Venenosa Los Gigantes	23	46
Estancia Maximiliana	9	18

# BACANORA

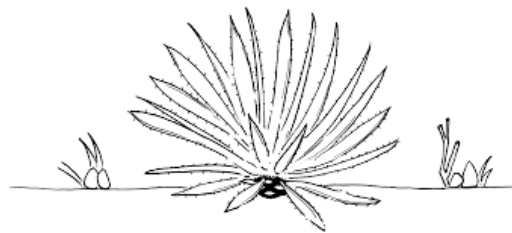
Bacanora is a spirit that can only be produced in the Mexican state of Sonora. It is made in a similar fashion to smokier mezcales, as it is roasted in earthen pits, hand-crushed, and naturally fermented. It is derived from the agave Pacifica.

	1oz / 2oz	
Puntagave	11	22
Rancho Tepua Bacanora	11	22

# AGAVE DISTILLATES

This is what you call any spirit made from an agave plant that doesn't fall into the above categories. All are produced in Mexico but do not follow the rigid rules that govern the other spirits. They are unique, untamable, and adventurous.

	1oz / 2oz	
Chacolo - <i>RHODACANTHA</i>	15	30
Caballito Cerro - <i>TEQUILANA WEBER</i>	11	22
Balacan Tuxca - <i>CIMARRON</i>	10	20
Juerte Destilado de Pulque - <i>SALMIANA</i>	8	15
Rancho Tepúa Lechuguilla Blanco - <i>SHREVEI</i>	20	40
Lamata Masparillo - <i>MAXIMILIANA</i>	13	26
Lamata Cenizo - <i>DURANGENSIS</i>	10	20
Cumbrita de la Sierra Lechuguilla - <i>SHREVEI</i>	10	20



## WHISKEY

2oz

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Four Roses Kentucky Bourbon	9
Michters Kentucky Bourbon	16
Elijah Craig Kentucky Whiskey	12
Larceny Kentucky Bourbon	13
Jameson Irish Whiskey	10
Rittenhouse Rye	10
Sazarac Rye	10
Michters Rye	16
Michters Bourbon	16
Sierra Norte Yellow Corn Mexican Whiskey	12
Sierra Norte Red Corn Mexican Whiskey	14
Sierra Norte Purple Corn Mexican Whiskey	14
Origen Cristalino Mexican Corn Whiskey	40
Origen Añejo Mexican Corn Whiskey	42
J & B Scotch	11
The Balvenie Doublewood 12 Year Scotch	24
Laphroaig 10 Year Scotch	18

## RUM / CACHAÇA / PISCO

2oz

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Plantation 3 Star Rum	9
Plantation Original Dark Rum	9
Plantation Overproof OFTD	13
Smith & Cross Jamaican Rum	11
Camazotz Oaxacan Rum	14
Paranubes Oaxacan Rum	12
Dakabend Oaxacan Rum Añejo	24
Ten to One White Rum	12
Ten to One Dark Rum	16
Uruapan Blended Rum	9
Novo Fogo Silver Cachaça	9
Ron Libertad	14
Siglo Cero Pox ( <i>Mayan corn/cane spirit</i> )	22
Barsol Pisco	10
Pierre Ferrand 1840 Cognac	20

## VODKA

2oz

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Titos	10
Grey Goose	12
Ketel One	12

## GIN

2oz

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Constant Reader	9
Sipsmith	10
Big Gin	11
Hendrick's	12
Condesa Prickly Pear Mexican Gin	12
Bruja de Agua Mexican Corn Botanical Gin	20

## DIGESTIVOS

2oz

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Ciociaro	8
Carpano Antica	9
Cynar	11
Cynar 70	12
Fernet Branca	12
Fernet Vallet	12
Vallet Amargo	12
Branca Menta	12
Amargo de Chile	10
Xta Mexican Honey Rum Liqueur	13
Sennza Finne Always	16
Sennza Finne Spring	16
Sennza Finne Summer	16
Sennza Finne Autumn	16
Sennza Finne Winter	16
Amaro Nonino	14
Nixta Mexican Corn Liqueur	14
Pathfinder Non-Alcoholic Amaro	8
Aveze Gentian Liqueur	10
Highside Mele	12
Highside Amaro Rosina	12