BIENVENIDOS A

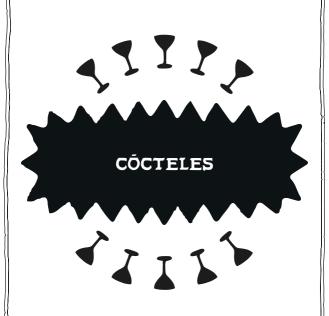


BEBIDAS

Welcome to Madre.

This drinks list is inspired by flavours we've found on our travels to Guadalajara, Oaxaca, and Mexico City, and cocktails that have brought agave spirits to the forefront of drinks menus all over the world.

You'll find some familiar favourites alongside flavours and drinks you may not have encoutered. We urge you to jump in and immerse yourself in the glorious flavours of Mexico.



OUICK LOOK

MARGARITA

Tapatio blanco tequila, lime, agave

MEZCALITA

Tapatio blanco, Ilegal mezcal, lime, agave

EL PROFE

Woodruff Ilegal mezcal, pumpkin seed horchata, coconut

PICADURA

Tapatio blanco tequila, guajillo chilli, cucumber, coriander, lime, agave

TOM TOM CLUB

El Tequileño tequila, tomatillo, avocado leaf, pod vodka, sherry, soda

MAIZ

Abasolo whisky, Nixta liqueur de Elote, caremelised banana, brown butter

SILVER STATE

Derrumbes San Luis Potosi, eucalyptus, chamomile, dry vermouth

PEACH MARGARITA

El Tequileño tequila, white peach, white balsamic, neroli, pistachio

MOLE PALMETTO

El Tarasco rum, Vermouth de Torino, mole spices

DEATH PROOF

Patron tequila, acid mango, Umeshu, Mexican vanilla, mandarin soda

PALOMA

Tapatio blanco tequila, freshly squeezed grapefruit & lime, agave, soda

PINK CHIHUAHUA

Ojo de Dios Hibiscus Mezcal, Campari, lemon, orgeat, whites

MARGARITA 9

NON ALC - 8

TAPATIO BLANCO TEQUILA, FRESH LIME, AGAVE.



This drink has many origin stories. What everyone agrees on is that it was probably invented in the 1930's, in either Taxco or Puebla, Mexico. Either way by the 1950's it was world famous and is responsible for taking agave spirits global.

Our house Marg is based on the famous 1987 Julio Bermejo recipe created at Tommy's Mexican Restaurant in San Francisco. If you'd like a classic (straight up with triple sec and a salt rim) just ask. It's still delicious and Madre always wants you make you happy.

HOW ITS MADE

It's shaken and served over ice. We dont mess with it, because the recipe is impossible to improve.

MEZCALITA 11

ILEGAL MEZCAL JOVEN, TAPATIO BLANCO TEQUILA, FRESH LIME, AGAVE.



For those new to it, may we introduce Tequila's infinitely more mysterious, irresponsibly delicious, and spellbinindgly beautiful cousin: Mezcal. It can be made from dozens of different types of agave from all over Mexico. Often made in small batches by families in remote villages, theres something organic ancestral, almost mystical about it.

HOW ITS MADE

This is a margarita riff designed to ease you along the path of Mezcal appreciation. Come on in, the water is warm. It's shaken and served over ice, with a tajin salt rim.

EL PROFE 12

NON ALC - 8

ILLEGAL MEZCAL, WOODRUFF, COCONUT, PUMPKIN SEED HORCHATA



"November 12th, 2022. Guadalajara, Mexico:

Been drinking endless tequila for 4 days now. This morning I left the hotel imbued with a tier one hangover and went in search of a mythical sandwich drenched in so much hot salsa that it had to be eaten with a spoon. I found it, I regretted it. The Tortas Ahogadas at El 'Profe' Jimenez will never be beaten as the "spiciest thing I've ever eaten". It was painfully delicious. Two things saved me; three pints of pink horchata, and a man who sold me coconut water he'd decanted directly from a fresh coconut into a clear plastic bag, twisted it shut and handed me a straw."

Chris Edwards, Co-Founder

HOW IT'S MADE

This drink is all about its cool, calming flavours. Mezcal is infused with sweet woodruff and combined with fresh coconut water and pumpkin seed horchata, which make by blitzing toasted pumkin seeds water and sugar together with touch of rose water, condensed rice milk and a pinch of salt.

PICADURA 9

NON ALC - 8

GUAJILLO CHILLI TAPATIO TEQUILA, CUCUMBER, CORIANDER, LIME



Guajillo Chillies are a beautiful, smoky, medium heat chilli that are a staple of Mexican cooking. Here we harness their flavour to give just the right spice and flavour for a delicious picante margarita. We have felt the pain of getting this infusion right so the pleasure is all yours!

HOW ITS MADE

We gently infuse the deseeded chillies in to El Tequileño tequila in a water bath at 50°C to bring out the fruitier notes. We then cool it and cut it with some mezcal. We then shake it with a few slices of fresh cucumber, coriander leaves, lime and agave for a super refreshing, spicy and herbaceous margarita.

TOM TOM CLUB 12

POD VODKA, AVOCADO LEAF TEQUILA, SHERRY, FERMENTED TOMATILLO, CLUB SODA



Tomatillos are a small green tomato-like fruit covered in a protective foliage with a flavour much brighter and lighter than your average supermaket tomatoes, used in salsas from Oaxaca and Jalisco. We ferment them to concentrate that bright acidity in this recognisable collins drink and accent it with the nutty hazelnut aroma and a mellow anise-licorice flavor of toasted avocado leaves.

HOW ITS MADE

Tomatillos are fermented with champagne yeast for about 10 days and turned into a cordial with sugar, malic acid and a touch of poire eau de vie. We use dried avocado leaves to infuse blanco tequila, then add Pod 'pea' vodka and amontillado sherry.

CRISTAL MAIZ 14

ABASOLO WHISKY, NIXTA LIQOR DE ELOTE, BANANA, XOCOLATL, BROWN BUTTER



It's impossible to imagine Mexico without corn. Around 5000 years ago, the people living Jilotepec, central Mexico created corn via some ancestral wizardry and it's now the most widely produced crop in the world. Both Abasolo and Nixta are made using 100% Cacahuazintle ancestral corn that is grown on the valleys and

foothills of the Nevado De Toluca volcano, and they provide the perfect base for a Buttered Old Fashioned

HOW ITS MADE

We caramelise some bananas (skins on) and infuse them into the whisky overnight. The next day we fat-wash it with brown butter.

To serve, we use this as a base for an old fashioned with Nixta liqueur and xocolatl bitters.

SILVER STATE 11

MEZCAL DERRUMBES "SAN LUIS POTOSI", EUCALYPTUS, CHAMOMILE, DRY VERMOUTH



The mining state of San Luis Potosi is famous for many things; breathtaking scenery, surrealist gardens, mouth-watering food, and the distinctive flavours of the wild Salmiana agave. It has notes of green pepper, asparagus, petrichor and chamomile.

We created this gimlet style recipe to showcase the flavour of this mezcal's terroir.

HOW ITS MADE

Fresh eucalyptus leaves, cardmom and chamomile flowers are brewed together with sugar, and some acids. We let the whole thing infuse for a day before we strain and mix it with the Mezcal and vermouth.

It's then bottled and ready to shake.

PEACH MARGARITA 11

NON ALC - 8

TAPATIO BLANCO TEQUILA, WHITE PEACH, WHITE BALSAMIC, NEROLI, PISTACHIO



Seasonal frozen margaritas are a staple of tequila culture. The small unkown spirit from a tiny town in Jalisco, Mexico managed to travel to every corner of the globe nestled in fruit laden frozen margaritas during the 80s & 90s. These days we can do the amazing spirits more justice by treating the frozen margarita with a little extra care.

This page in the mean will change throughout the year picking.

This page in the menu will change throughout the year, picking fruits, herbs and spices that best reflect the seasons.

HOW ITS MADE

We roast peaches until they start to caramelise and then puree them with a drop of white balsamic, pistachio essence and neroli water, then freeze it. To serve we blend the frozen peach mix with fresh lemon juice and Tapatio tequila.

MOLE PALMETTO 12.5

EL TARASCO RUM, COCCHI VERMOUTH DI TORINO, MOLE, PILONCILLO, COLA CHERRY



We wanted to bring the spices usually found in mole and infuse them into a Manhattan style drink. Sol Tarasco Rum is produced using a process that respects the ancient Purepecha distillers in Michoacan,

Mexico. Only raw sugar cane honey cultivated over 1300 meters above sea level is selected for this process, giving the rums a beautifully grassy, earthen flavour, distinct from other spanish style rums. So to showcase this we wanted to just place it in one of our favourite classics - the Palmetto

HOW ITS MADE

We toast mole spices such as mulato chile, cacao, all spice, cinnamon, clove, in a pan to bring out their oils then infuse them into a pre batched blend of vermouth and rum, before adding some grated piloncillo. We infuse it in a waterbath, then allow it to cool before filtering. It's served straight from the freezer with a little orange zest and cola syrup soaked cherry.

DEATH PROOF 12.5

NON ALC - 8

PATRON TEQUILA, UMESHU, MEXICAN VANILLA, ACID MANGO, SPARKLING MANDARIN



"I once got kicked out of a party by Quentin Tarrantino. In September 2007 his film Death Proof premiered at a cinema in Liverpool, and the after party was held in the bar next door, which just so happened to be managed by a friend of ours, who regretfully agreed to sneak us in.

After cornering QT for two hours, and teaching him to say "boss, la!" and "having a shitemare", while drinking shots of Patron and Pornstar Martinis, his handlers politely asked us to leave for being "super fucking annoying". Fair play, we were. The drink is named after the that film in memory of the night I drank tequila with Tarrantino"

Chris Edwards, Co-founder

HOW ITS MADE

This riff on a Pornstar martini is made by first blending Patron tequila with umeshu plum sake. We add mango pulp that we have blitzed with citric acid, pinapple and a pinch of cumin, and shake it with maxican vanilla sugar. The whole thing is served straight up with a splash of sparkling mandarin soda.

FLUFFY PALOMA 10

EL TEQUILENO TEQUILA, GRAPEFRUIT, LIME, AGAVE, TWO KEYS GRAPEFRUIT SODA.



The origin story here is a bit hazy, but most attribute the original Paloma to a man much loved in the tequila community - Don Javier. It was created some time in the 1950s in his bar, La Capilla, also famous as the birthplace of the Batanga! This unassuming little neighbourhood bar, located on a dusty street corner in Tequila town, with plastic chairs, a rickety old bar, and faded pictures of long passed away family on the walls is a Mecca for tequila lovers all over the world. And whilst Don Javier is no longer there (he passed away in 2020 aged 96!), it's charm will still cause you to stay much longer than you intended.

HOW ITS MADE

For us, the best paloma is simple; it's all about the freshest grapefruit & lime juice possible, so we juice them to order for every drink, shake them with the tequila and agave and top with our favourite grapefruit soda and hibiscus & tarragon salt.

PINK CHIHUAHUA 11

HIBISCUS OJO DE DIOS MEZCAL, CAMPARI ALMOND, LEMON, WHITES



And so... the last drink on the cocktail list. It's here because so many of our nights out in London end up in a bar where it was created was created. The Pink Chihuahua sits beneath the streets of soho, welcoming the bleary-eyed with mezcal, cocktails, and party tunes 'till the small hours.

HOW ITS MADE

We simply shake everything together. We've substituted a few of the ingredients from the original for a more aromatic, dry version of Dick Bradsell's modern classic. Hibiscus brings sweet floral to the drink whilt Campari prevents it becoming over-sweet.

DESTILLADOS DE MEXICO

AGAVE LIST

BLUE WEBER AGAVE

The most famous of all the Agave varieties and the only one that must be used in the creation of Tequila.

BLANCOS

Young, fresh, bright and packed with sweet notes of cooked agave.

TAPATIO BLANCO	5
EL TEQUILENO BLANCO	4
OCHO BLANCO BLANCO	4
DON FULANO BLANCO	8
DON FULANO FUERTE	8
CENTENARIO PLATA	7
G4 BLANCO	9
PATRON BLANCO	7
FORTELEZA	8

REPOSADO

Rested in oak for up to a year. Citrus with light spice and caramel.

TAPATIO REPOSADO	5
EL TEQUILENO REPOSADO	4
DON FULANO REPOSADO	5
CENTENARIO REPOSADO	7
PATRON REPOSADO	7
FORTELEZA REPOSADO	8
ROOSTER ROJO REPOSADO	8

ANEJO

Aged for between 1 and 3 years. Late night sippers.

DON ANEJO	9
ROOSTER ROJO ANJEO PINEAPPLE	9
CASAMIGOS ANEJO	9
DON JULIO 1942 ANEJO	12
OCHO ANEJO SINGLE BARREL	12

AGAVE LIST

Mezcal can be made from about 30 different varieties of agave grown all over Mexico with flavour profiles that vary wildly. Some take up to 25 years to mature and yield very little liquid. What little they do yield though is intensely flavoured, and is a direct expression of all those years sitting in the sunlit valleys and fields of Mexico.

ESPADIN

Espadin is the most commonly used agave for Mezcal. It takes 7-8 years to mature before it can be distilled.

ILEGAL, JOVEN San Luis del Rio, Oaxaca	6
NETA, TOMAS GARCIA CRUZ 2020 Miahuatlán, Oaxaca	11
SIETE MISTERIOS ESPADIN, JOVEN Sola de Vega, Oaxaca	7
THE LOST EXPLORER ESPADIN San Pablo Huixtepec, Oaxaca	6
MADRE ESPADIN Santiago Matatlán, Oaxaca	5
MADRE OJO DE DIOS San Luis del Rio, Oaxaca	5
BANHEZ ENSAMBLE (Espadin-Barril) Ejutla, Oaxaca	6

CUIXE

Beautiful 7 foot tall agave that can look more like a palm. Elegant, peppery, dry and spicy mezcales with complex minerality.

BOZAL, CUIXE San Luis Amatlan, Oaxaca	7
MADRE ENSAMBLE (Espadin-Cuire) Matatlán Ograca	8

TOBALA

Tobala takes 12-15 years to grow and due to its small size yields extremely limited quantities of intensely aromatic Mezcal.

CORTE VETUSTO San Pablo de Mitla, Oaxaca	9
OJO DE TIGRE (Espadin-Tobala) Puebla, Oaxaca	7
DEL MAGUEY TOBALA Santa Maria Albarradas, Oaxaca	20

AGAVE LIST

RARE AGAVES

Below are some examples of sustainably produced mezcals from some rare and wild agaves. Cultivation of these agaves ensures a richer biodiversity and is vital to the health of the agave ecosystems.

DERRUMBES, SAN LUIS POTOSI (Salmiana) Charcas, San Luis Potosi 7

LEYENDAS CENIZO (Durangensis) Nombre de dios, Durango 9

DEL MAGUEY, TEPEXTATE

(Tepexate) Santa Maria Albarradas, Oaxaca 10

MEZCAL AMORES, CUPREATA (Cupreta) Guerrero, Oaxaca 9

NETA, BICUIXE 2019 (Bicuixe) Miahuatlán, Oaxaca 14

LOS SIETE MISTERIOS, COYOTE 2017 (Coyote) Sola de Vega, Oaxaca 18

REAL MINERO BARRIL 2019 (Barril) Santa Catarina Minas, Oaxaca 18

MEZCALES DE LEYENDA, PUEBLA (Pichumel) San Luis Atolotitlan, Puebla 9

There's also plenty of stuff not listed here, feel free to ask the bartenders about anything that catches your eye on the back bar.



OTHER MEXICAN SPIRITS

RAICILLA

Most Raicilla is produced in the southwestern portion of the Mexican state of Jalisco. In 2019, Raicilla received its Denomination of Origin which stated that Racilla can be produced within 16 municipalities within the state of Jalisco and one in the state of Navarit.

LA VENENOSA SIERRA (Maximiliana) Mascota, Jalisco

BACANORA

Bacanora is the traditional drink of the state of Sonora The production of Bacanora was illegal until 1992 and after which has received its very own denomination of origin meaning that it can only be distilled in Sonora.

AGUAMIEL, BACANORA BLANCO (Pacifica) Sonora

5

SOTOL

Sotol is not distilled from agave, but from the Sotol plant, of which the most common varietal is Dasylirion wheeleri. It is native to the Sonoran and Chihuahuan high desert climates and has long been a vital plant as a source of food and fiber.

LA HIGUERA WHEELERI (Wheeleri) Aldama, Chihuahua 7

POX

Pox (pronounced "posh") is an ancestral and ceremonial Mayan spirit. It's made with four different types of corn, sugar cane, and wheat, which are all traditionally grown in Chiapas.

POX, SIGLO CERO Chiapas



5

FLIGHTS

Each flight contains 3 x 15ml serves of spirit and a card to help guide you through the tasting.

AGAVE TEOUILENO IS

This flight contains three iconic spirits made from the Blue-Weber agave in Jalisco. z tequila blancos and a mezcal joven.

TAPATIO BLANCO TEQUILA FORTELEZA BLANCO TEQUILA DERRUMBES ZACATECAS MEZCAL

MEZCAL TOUR 17

This flight contains three mezcals, made from three agaves, grown in three different states. This is how you get a real taste of Mexico.

MADRE ESPADIN (Espadin) Santiago Matatlán, Oaxaca LEYENDAS CENIZO (Durangensis) Nombre de dios, Durango DERRUMBES TAMAULIPAS (Amole, Funkiana) San Carlos, Tamaulipas

FINISHING 21

This tequila flight showcases the mellowing effects of different woods and time on the spirit.

TEQUILA G4, REPOSADO DON JULIO, 1942 ANJEO CODIGO, ROSE CASK

SUPER RARE YO

This is a collection of truly special, single village bottles. This stuff is lmited so when it's gone, it's gone. A truly transportative flight!

NETA, BICUIXE 2019 Miahuatlán, Oaxaca LOS SIETE MISTERIOS, COYOTE Sola de Vega, Oaxaca DEL MAGUEY, TOBALA Santa Maria Albarradas, Oaxaca

WINE

VINO BLANCO

VINHO VERDE Loureiro, Portugal NO ES PITUKO Viognier, Chile THELEMA MOUNTAIN WHITE Sauvignon/Semillon, S.A. MARA CODAX Godello, Spain MAR DE FRADES Albarino, Spain BLACKBOOK. SEA OF LOVE Pinot Blanc, UK STAGS LEAP Chardonnay, California	28/6 34/7 33 35 39 45 53
VINO TINTO	
LIAS CARE, TINTO SOBRE Garnacha, Spain NO ES PITUKO Cabernet Sauvignon, Chile PFAFFL Zweigelt, Austria FATTORIA DE SAMMONTANA Sangiovese, Italy NIBIRU. Blauer-Portugeiser, Austria BLACK BOOK, NIGHTJAR Pinot Noir, UK ROSADO/NARANJA	27/6 33 37/7 39 40 49
AUBERT & MATTHIEU, PALOOZA Grenache, France MALINGA, ROSE Zweigelt, Austria NARANJA VERUM, Albillo Real, Spain STAFFELTERHOF, LITTLE BASTARD Riesling, Germany ESPUMOSO	33/7 43 37/9 45
CHAFFEY, FUNKELPUNKT Riesling/gewurtz, Australia GRAMONA IMPERIAL Cava blend, Spain L'ARCHETIPO SUSUMANTE ROSE Susumaniello, Italy PIZZINI Lambrusco Australia	36/9 49 45 39



CERVEZA

BOTTLES/CANS

CORONA EXTRA, 4.6%, 330ml, Mexico	5.5
CORONA CERO, 0.0%, 330ml, Mexico	5.5
PACIFICO, 4.5%, 355ml Mexico	5.5
MODELO, 4.5%, 355ml, Mexico	5.5
SCHOFFERHOFFER, 2.3%, 330ml, Germany	5.5
DAMN LEMON, 2.3%, 330ml, pain	5
GUILTY PLEASURES CIDER 5.9%, 330ml, UK	5.5
SEVEN BROTHERS, HOPPY PALE 3.8%, 330ml, UK	6

DRAUGHT

CORONA EXTRA, 4.6%, Mexico	3/5.8
CAMDEN HELLES 4.6%, UK	3/5.8
CAMDEN PALE ALE 4.0%, UK	3/5.8
GUINNESS 4.0%, Ireland	3.5/6.2
ORCHARD PIG REVELLER CIDER 4.5%, UK	3/5.8





THE HONOTHIA GUELL SPACE THE MAIN WHIT MODELS	•
JARRITOS MEXICAN COLA	4.5
JARRITOS LIMEADE	4.5
JARRITOS MANDARIN	4.5
JARRITOS PINEAPPLE	4.5
TWO KEYS GRAPEFRUIT SODA	4
EEVEDTREE MEDITERRANEAN TONIC	3.5

PINK HORCHATA Stuggt-spiced rice milk with hibiscus



WOMAN POWER ZONGLICA!

Our coffee is sourced from the Zongolica region near Veracruz, Mexico. The 20 women who produce it are part of the Nahuas indiginous group. They take into account the impact of their farming well beyond the farm and work to preserve the region's biodiversity.

ESPRESSO	3
AMERICANO	3
CAFE CON LECHE	3.5