



SRIRACHA MENU

ATCHANA'S
HOME GROWN THAI
COCONUT GROVE, FLORIDA



* SRIRACHA PANICH

Thailand **
The Big Grandma of Srirachas, the one that started it all, with an unmistakable tang and **sweet barbecue** punch at first taste, then lingering evenly dispersed medium heat in a thin yet hearty sauce.

* SHARK BRAND

Thailand **
Although it's not the original Thai Sriracha, this is probably the most popular within Thailand itself. It's what we use for our Bangkok Wings. The sweetness hits first here, a long, non-intrusive caramelized fruit sensation on the palate until just the slightest pungent fermented spicy finish creeps in at last.

* THAI KITCHEN

Thailand **
Simple and smooth, not too much heat, with **mild pickle/vinegar** overtones

* CRYING TIGER

Thailand ***
Sweet but hot, with marmalade up front and **pickled chilis** that float off the tongue without doing too much damage

* GRAND MOUNTAIN

Thailand **
This little-known Thai sauce is perfectly balanced between bitter, sweet and hot. Even though it says "Very Hot" in Thai lettering on the bottle, we still put it in the 2-Star category, because this lingering balance all through the tasting experience keeps the heat from becoming overpowering.

THE ORIGINAL



Yes, it's confusing. The Rooster is everywhere. But Rooster Sauce is **NOT** the original Sriracha Sauce. That honor goes to **Sriracha Panich**, the sauce from, um, **Sriracha**, a town in Southeast Thailand. First concocted by a Thai lady by the name of **Thanom Chakkapak**, it's defined as a sauce made with: *Chili Peppers, Garlic, Salt, Sugar & Vinegar.* All other Srirachas are a riff on this one. Look up the Sriracha Documentary on Netflix to get the background on where this mythical sauce got its start.



The NOT SO ORIGINAL
(but still very awesome) SAUCE

* Thai Taste Thailand **

Like a syrup of **paprika-spiced marmalade**, this sauce would be great on eggs or noodles.

* Flying Goose Thailand **

The Thais decided to put "flavor enhancers" in this sauce, which is mysterious and a little troubling. The end result is surprisingly normal, yet somehow deep and more fermented than common.

* Best of Thailand Thailand **

Perhaps the smoothest sriracha out there, with tapioca starch, delivering the mild pepper spice evenly over time.

HEAT KEY

* MILD ** MEDIUM *** HOT **** REALLY HOT ***** INSANE



LEE KUM KEE

Hong Kong ***

From a large Asian food supplier out of Hong Kong, this one leaves you with a mysterious **umami** kick; see if you can detect the surprising cache of **anchovy paste** on the back end.

ROLAND

China ***

You'd ever know it from the name, but this sauce is out of China. An apparent rip-off, ahem, homage to the more famous "Rooster Sauce," this "Dragon Sauce" has a definite heat kick going for it right up front, with an almost-but-not-quite-the-same pungent fermented quality as its more well known competitor. Also, the **sugar substrate** is more noticeable here, for better or worse.

Fix

Vietnam ****+

Almost chunky, with a strong hit of garlic and an instant hot impact. If you're lookin' for a quick "Fix," this is your most sriracha-y sriracha. The Vietnamese are takin' it to another level here.

Weak Knees Gochujang

Korea via Brooklyn **+

Wow! The fermented soy in this Korean inspired version gives a unique savory taste.



SUPER HOT SRIRACHAS

Mad Dog 357 Reaper

Massachusetts *****

You have got to be **kidding!** No, you are not kidding. This is one serious sriracha sauce, packed with **Carolina Reaper Peppers**, the hottest on the planet. Not much flavor beyond the heat, but you're left with major bragging rights after trying it.

Kitchen Garden Farm Ghost Pepper

Massachusetts *****

This is the sriracha sauce that **mugged** your own namby pampy sriracha sauce and held it hostage and received a big ransom payoff for it about ten minutes later, which is how long the **heat** from this full-classic-sriracha-flavor sauce lasts. Excellent.

Blazing Dragon Ghost Pepper

California *****

Some super nice folks make this supremely **Tasty Sauce**. Surprisingly similar to a typical sriracha at first taste, but then, in the end, you're like, "Ah... that thing my mother warned me about all those years ago, the thing to avoid at all costs? I've finally experienced it: Ghost Peppers."

Reaper-Acha

Kansas City *****

From the folks at **Pain Is Good**, this sauce is like, say, you were tasting a regular sriracha, but then someone jammed a **flame thrower** into the bottle and aimed it right at your tongue and put it on **full blast**. Strong, pure, beautiful sriracha, like sriracha magnified in a giant resonance chamber at **NASA**. Or something.



GREEN & ORGANIC



Zombie Blood New York **

Even the undead appreciate the mild green peppers & salsa-like character of this sauce.

Musashi Green Sriracha New York **+

With **green serranos**, brown sugar & rice vinegar for a Japanese twist.

Trader Joe's Green California **

This green one has a **mellow tomatillo vibe**, like eating Thai salsa under a shade tree.

Pain is Good Green Kansas **

They fire-roast the Jalapeno peppers for this one, making them extra mellow and tasty.

Organic Sriracha California **

The peppers are organic. The garlic's organic. The salt is organic. SO California. So yum.

Vermont Maple Verde Vermont **

Less spicy than the original maple. Notes of straw & northern vegetables.

Simply Natural Green New Jersey **

Spinach here, and **cilantro**, plus **lime juice and tomatillo**, making it different. Then they add a trace of **habanero powder**. And it's organic!



★ Huy Fong 'Rooster Sauce'

California **+

A flood of pungency with a trademark balanced salty sweetness right beneath it, this is the flavor profile many associate with Sriracha. Some even think of it as the "original," but make no mistake, this is another knock-off of the historically-first Thai recipe (see Sriracha Panich).

★ VERMONT MAPLE SRIRACHA

Vermont **+

Almost crunchy with **crystallized maple sugar**, this sauce still packs a requisite full-bodied **pepper** profile and satisfying tang. One of our most popular sauces, requested by a wide range of sauce-ionados.

★ LA SRIRACHA RACHA

Los Angeles ***

It says "Mexican" right on the label, with a little Spanish-style bull up top, so you know this is gonna be different. With **lemons, onions and cilantro** added to the usual culprits of **pepper and garlic**, this sauce takes your tongue in a completely different direction, almost like someone snuck a dash of traditional sriracha into a bowl of homemade salsa at a family restaurant in Mazatlán then put the whole thing in a blender.

★ JUST JAN'S TANGERINE SRIRACHA

California ** and then ***

This one is like spreading **tangerine jam** on a slice of toast at a cafe in the early morning in Bangkok, and then suddenly, Bam, you've got your **pepper** punch not far behind. The first hit is 2-star hot, but the finish is 3. Bonus: see if you can detect a little bit of **coriander** in that 3-star afterburn.

★ Whiskey Barrel-Aged Sriracha

Pennsylvania ***

So, you take sriracha, and you put it in barrel. And inside that barrel there used to be **whiskey**. Already, you're thinking, "How about you give me some of this whiskey barrel-aged sriracha?" Lucky for you, you're at Atchana's, and that's exactly what's going to happen. You'll find the sweetness is strongest here, followed by the heat, which is substantial, then the vinegar tang. This is kind of interesting.

★ PAIN IS GOOD

Kansas City ***

Don't let the name fool you. This is not the hottest sriracha out there. It does, however, have serious pepper street-cred. It's as if a CAT 4 tornado whipped through a **Pepper** mill in Kansas City and squirted out afterwards in red liquid form into this flat, fun bottle. Enjoy.

★ NINJA SQUIRREL

We're not Really Sure Where This Comes From
Except Whole Foods **

This is like **Rooster Sauce Lite™**. Same pungency, same sweet undertones. But it doesn't hurt you and doesn't insult you and it gets along with almost everyone, regardless of its underlying, perhaps malevolent intentions, which is perhaps why it is the favorite of certain politicians. You've been warned.

★ ASS KICKIN' SRIRACHA

Arizona, ****

So, at first when you try this, you're like, "This is just like other srirachas, smooth and smokey and kind of fermented-tasting." But then, just when you think you're safe, it's like "Whoa, my ass is, indeed, slightly kicked here." It's not a super-strong 4-star sriracha, but a little bump above the typical 3. This sauce features pure **jalapeños**, so the **peppers** themselves must be the source of the heat. We're talking nicely aged **jalapeños**. Like as if Sean Connery were a **jalapeño**.

★ STEVE'S MANGO-RATCHA

Atchana's Homegrown Thai House-Brand, Miami **+

Ok, we're prejudiced. A little. Atchana's husband Steve hand-picks the **peppers** and hand-makes each batch with **fresh mangoes, palm sugar** imported from Thailand, and whenever possible **fresh organic garlic** from his brother's garlic farm in British Columbia. Equal parts **mango-smacks-you-in-the-face** and **pepper-bites-your-tongue at first**, then pungent **umami** brings up the rear. Available for purchase \$9.



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HOT BUT NOT RIDICULOUS SRIRACHAS

- ★ **Yuzu Pao** Illinois ****
Immediate heat and **YUZU** - a super sour/tart citrus from Asia.
- ★ **Race City Seven Pepper Sriracha** Charlotte, NC ****
Decent heat here, in a barbeque-sauce-type base, with the Asian tang of fish sauce thrown in too. Nice.
- ★ **Kitchen Garden Farm Habanero** Massachusetts ****
A tricky sauce! It gives you the garlic/salt/sugar complex of sriracha then hits you with spicy Habaneros!

A WIDE ARRAY OF SRIRACHAS

- ★ **Ming Loy** St. Charles, IL **
A non-offensive sauce with strong vinegar undertones. Not sure about the Chinese Emperor on the label?
- ★ **Housemade Sriracha** Indiana **+
With Thai chilis instead of jalapeños. Add molasses, and this is like the sweet & sour sauce at your local Polynesian restaurant, the kind with hula dancers. But then the hula dancers kick you in the nuts.
- ★ **Hot T-Racha Awesome Sauce** Chicago **
A sauce with a vinegary pout and a trace of soy. Not as scary as a T-Rex, but the label is kinda cool.
- ★ **Sriracha Revolver** Vancouver, Canada *
Three flavors, all mild heat. The mango is smooth & sweet like a mango smoothie. Cilantro Lime is like eating at a roadside Thai food stall. In Guadalajara. The Beet + Tequila is, well...VERY beety.
- ★ **CHA!** Winston-Salem, NC **+
A sweet and approachable version of the old standby rooster-esque sauce. Well done, Texas Pete.
- ★ **Frank's Red Hot Slammin' Sriracha** Missouri *
A Big Company's behind this one so it's made to please. Sweet and not too hot with a classic Sriracha taste profile.
- ★ **Fat Cat Siamese Sriracha** Orlando **+
The heat here doesn't really come till the far side, and it's sweet and light.
- ★ **Culley's Sriracha No 6** New Zealand **+
A magical sauce that turns hotter right in your mouth.



- ★ **Yellow Bird Blue Agave Sriracha** Austin, TX **
Like eating blue corn chips w/ sriracha sauce. Without the chips.
- ★ **Musashi Honey Sriracha** New York ***
The serrano peppers make this pretty hot. Honey makes it sweet.
- ★ **Stubbs Texas Sriracha** Austin **
More like a marinade in the barbecue range. Easily addictive.
- ★ **Pepper Palace Sriracha** Tennessee ***
A clean classic sriracha with a touch of paprika
- ★ **Trader Joe's Red Sriracha** California ***
The retailer has created a sauce with a nice chili kick here. Not bad.
- ★ **Paleochef Sriracha** New Jersey *
Ok, we're gonna go ahead and say it: Gimmicky. Not hot. Honey laced. But it's Paleo!
- ★ **Tabasco Sriracha** Louisiana ***
Good spice, but doesn't linger. Strong salt, as you'd expect, because there's Tabasco in it.
- ★ **Hand Grenade** Colorado **+
Pineapple? Well, why not? A mellow fruity sauce.
- ★ **Ho Lee Chit Sriracha** North Carolina **
Holy SH_T, Batman! Sriracha!



WEIRD INGREDIENT SRIRACHAS

- ★ **Sriracha Horseradish** Florida **
Hmm, not as bad as you'd think. Creamy & strong. Oysters on the half shell, anyone?
- ★ **Teri-Acha** Arizona *
Very much a teriyaki sauce. And then there's a little lingering sriracha you notice later.
- ★ **Fat Cat Bacon Flavored Sriracha** Orlando **
Bacon flavored sriracha? Yes, bacon flavored sriracha!
- ★ **Lager Sriracha** Rhode Island **
Lager. As in beer. What could be wrong with actual beer in your sriracha sauce? Nothing, that's what.