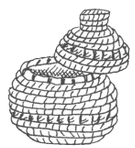
Clavel

GLUTEN FREE MENU

BOTANAS



TOTOPOS CON SALSA . . . 4

Add Guacamole ... +4
Add large Guacamole ... +8

ESQUITE . . . 5
Corn layered with crema mexicana, melted butter, mayonesa, limon, chiltepin, y queso cotija

QUESO FUNDIDO . . . 12
Bubbling hot queso chihuahua, guacamole, choice of frijoles, y totopos
- con chorizo
con rajas vegetarianas
- con camarones al gobernador ... +4

TOSTADA DE FRIJOL . . . 4
Choice of frijoles con crema de aguacate, queso cotija, y pico de gallo

COMPLEMENTOS

Side of house pickled jalapeños ... +1
Choice of frijoles ... +2
Puercos - mayacoba beans pureed with lard & chorizo
Negros - black beans pureed with roasted poblano

CEVICHE TOSTADAS... 8/EA

(AVAILABLE WITHOUT MAYONESA)

SINALOENSE
Wild caught pacific shrimp cured in lime & chiles, diced with tomato, serrano, cucumber, avocado, y sunflower mayonesa

BANDERITA
Rockfish cured in leche de tigre with tomato, onion, cilantro, y mayonesa de camote

JAIBA Y CAMARÓN
Backfin crab & wild caught pacific shrimp in lime, chiltepin, onion, y sunflower mayonesa

LAS OTRAS . . . 6
Add any filling from "tacos de la tierra / del mar" to create your own tostada

TACOS DEL MAR... 5/EA

AL GOBERNADOR
Diced wild caught pacific shrimp in salsa anaheim served with melted queso chihuahua y pico de gallo

TACOS DE LA TIERRA... 3.75/EA

COCHINITA PIBIL
Our speciality of pork in bitter oranges & achiote

CARNITAS CON SALSA VERDE
Pork simmered in it's own lard served with warm salsa verde y crispy chicharrones

BARBACOA
Beef shank + pork stewed in fresh & dried chiles

BARBACOA DE BORREGO
House butchered lamb in mexican coffee, negra modelo y spices

CARNE DE RES + .50
Seared sirloin tips with salsa chamán- molcajete crushed roasted chile ancho, ayo, y tomatillo

LENGUA
Beef tongue in salsa verde

HUITLACOCHE
Corn fungus, mushrooms, corn, epazote, queso cotija, pickled squash blossom

RAJAS VEGETARIANAS
Chile poblano tatemado, onion, corn, crema

CEVICHES

CEVICHE SINALOENSE . . . 16
Wild caught pacific shrimp cured in lime & chiles, diced with tomato, serrano, cucumber, & avocado served with totopos

CEVICHE BANDERITA . . . 16
Wild caught rockfish cured in leche de tigre with mayonesa de camote and totopos

MIXTAS... 2.5/EA

Handmade corn tortilla with melted queso chihuahua
Add a filling from "tacos de la tierra/del mar" ... +2

POSTRES

MEXICAN FLAN . . . 4

CACAO, CHAPULÍN Y MEZCAL . . . 18
Tasting of 3 stone ground raw chocolate medallions con guajillo-dusted chapulines by Jinji's Chocolate, paired with 2 copitas of Mezcal
Available without mezcal ... 9

Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.
We accept multiple payments but do not split checks. - Vegetarian options.

COCTELES

MARGARITA . . . 10
+ Tres Chiles Shrub for heat . . . +1
+ House Mezamaro for bitter . . .+2

maguey tequilana

MEZCALITA . . . 10
con sal de chapulines
+ Tres Chiles Shrub for heat . . . +1

maguey angustifolia

SANTA SANDIA . . . 12
El Buho espadin, watermelon juice, chile serrano, lime, agave nectar, basil reduction, house "Tajín" salt

maguey angustifolia

AMADO NERVO . . . 11
El Buho espadin, raw cilantro honey, Priorat natural vermut, lime, Naveran vintage sparkling cava rosé, red alder wood smoked black salt

maguey angustifolia

SUEÑO Y PRESENTIMIENTO . . . 11
Paranubes Oaxacan rum, thyme, cantaloupe juice, lime, semi-sparkling orange wine

caña de azúcar

OREJA ROSA . . . 12
Tapatio tequila blanco, blood orange, egg white, asparagus, raw cilantro honey, sal de gusano

maguey tequilana

TEJEDORA . . . 12
Paranubes Oaxacan rum, mango, Ancho Verde poblano, lime, chile serrano, pink peppercorn, tortilla ash

caña de azúcar

EL PRESIDENTE PAYASO . . . 12
House blend of rums, pineapple, cold brew coffee, lime, hand carved ice

caña de azúcar

FLOR MOJADA . . . 12
Paranubes Oaxacan rum, butterfly pea flower tisane, vermut blanco, lime, white miso, grains of paradise

caña de azúcar

NIEBLA JAPONESA . . . 13
Sotol por Siempre, umeboshi plum honey, perilla leaf, Mas Peyre rancio, lime, hand carved ice

dasylirion wheeleri

IXCATECO . . . 13
El Buho espadin, pápalo, Masienda blue corn, lavender, tamarind, leche de cabra, white miso, house cardamom-chamomile tincture, served in clay

maguey angustifolia

NUEVO METL . . . 14
Sotol por Siempre, torched raw panela sugar, Argala bitter, Amaro Alta Verde, Capitoline rosé vermouth, served stirred over a hand carved ice sphere

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GLASS NEGRONI NO. 9 RELEASE . . . 14
We age Sotol por Siempre, Yzaguirre blanco vermouth, & Campari in a blown glass demijohn for 2 months using a "Solera system" blending remnants of the older releases into the new. By periodically oxidizing the spirits, we enhance the flavors and give you a rare taste worth waiting for. Our No. 9 release will be over 900 days old

(*limited availability*)

REFRESCOS

SUERO MEZCAL. . . 8
Fresh lime juice, mezcal, Topo Chico, sea salt

SURREALISTA. . . 7
House fermented beet kvass, orange juice, topo chico

AGUAS FRESCAS. . . 2.5
Made fresh daily: Flor de Jamaica / Limonada

MEXICAN SODAS. . . 2.5
TOPO CHICO / COCA COLA
FANTA NARANJA

EL CURANDERO. . . 4
Topo Chico, limon,
House Tres Chiles shrub, chile salt

TEPACHE. . . 6
Wildly fermented pineapple wine
Bottles of Tepache (750ml) ... 16

MEZCALES DE LA CASA

ALTO 5 each
ESPADIN
WILD SALMIANA
PECHUGA CUPREATA

See our Mezcal List for flights and the full selection of agave spirits

MEZCAL TASTING BAR

Book a tasting in our 6 seat Mezcalería
To make a reservation:

WWW.BARCLAVEL.COM

CERVEZAS

NEGRA MODELO 4

VINOS NATURALES

10/ glass
36/ bottle

ESPUMOSO
BLANCO
NARANJA
ROSADO
TINTO

HAPPY HOUR

MON-FRI / 5-7 PM
$4 OFF MARGARITAS
& QUESO FUNDIDO