



The heart of our kitchen is the hand made tortilla. We strive for sustainability with respect to traditional Mexican comida.

BOTANAS

✓ **TOTOPOS CON SALSA** . . . 4 *Guacamole... +4*

✓ **ESQUITE** . . . 5

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

QUESO FUNDIDO . . . 12

Bubbling hot queso chihuahua, chorizo, guacamole, y frijoles puercos con totopos

✓ *Available con rajas vegetarianas & frijoles negros*

TOSTADAS

Add any taco filling on a fresh tostada . . . 6

✓ **TOSTADA DE FRIJOL** . . . 3.5

Choice of frijoles negros or puercos con crema de aguacate, queso cotija y pico de gallo on a fresh tostada

CEVICHE

CEVICHE SINALOENSE . . . 6

*Wild caught pacific shrimp cured in lime & chiles diced with tomato, serrano, cucumber, & avocado on a fresh tostada
Large serving con totopos for sharing . . . 12*

CEVICHE BANDERITA . . . 8

*Wild caught rockfish cured in leche de tigre on a fresh tostada con mayonesa de camote
Large serving con totopos for sharing . . . 16*

ATUN CON PIÑA . . . 6

Ahi tuna, avocado, pineapple, serrano, basil, red onion, & black sesame on a fresh tostada

AGUACHILE . . . 12

Our speciality of raw butterflied shrimp cured in lime with spicy cilantro pesto & cucumber

AGUACHILE ROJO . . . 16

Wild caught rockfish & pacific shrimp cured in lime with chile guajillo, chiltepin, cucumbers, scallions, y claveles served con totopos

POSTRES

MEXICAN FLAN . . . 3 **TRES LECHES CAKE** . . . 4

CACAO, CHAPULÍN Y MEZCAL . . . 13

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 . . . 6.5

Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

We accept multiple payments but do not split checks

TACOS DE LA TIERRA \$3.50/ each

COCHINITA PIBIL

Our speciality of tender 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 & pork stewed in ancho & guajillo chiles

BARBACOA DE BORREGO

Lamb in mexican coffee, negra modelo, & 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

POLLO EN MOLE VERDE + .50

Chicken thighs in mole verde con queso fresco

✓ RAJAS VEGETARIANAS

Chile poblano tatemado, onion, corn, crema

✓ HUITLACOCHÉ

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

TACOS DEL MAR \$5/ each

EL LUCHADOR

Lightly battered wild cod, house pickled cabbage slaw, crema de habanero, y cilantro

AL GOBERNADOR

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

✓ QUESADILLAS \$5/ each

Handmade flour tortilla made from a 5th generation recipe with melted queso chihuahua

Add any filling of choice from above . . . +2

✓ MIXTAS \$2.5/ each

Handmade corn tortilla with melted queso chihuahua

Add a filling from "de la tierra" above . . . +2

TORTAS \$12

Traditional sandwich of avocado, mayo, lettuce & tomato served on freshly baked pan telera with a hot chipotle sauce and your choice of filling.

Seafood or Carne de Res . . . +2

✓ COMPLEMENTOS

*Side of house pickled escabeche ... +1
Side of frijoles puercos or frijoles negros ... +2
Side of 1/2 avocado ... +2*


✓ - Vegetarian options

COCTELES

MARGARITA . . . 10

+ Tres Chiles shrub for heat . . . +1
+ Mezamaro & Campari for bitter . . . +2
 agave tequilana


MEZCALITA . . . 10

con Sal de Chapulines
+ Tres Chiles shrub for heat . . . +1
 agave angustifolia


SANTA SANDIA . . . 12

El Buho espadin, fresh watermelon, chile serrano, limon, agave nectar, basil oil, house ground Tajín
 agave angustifolia


AMADO NERVO . . . 11

El Buho espadin, raw cilantro honey, Priorat Natural Vermut, limon, Naveran sparkling Cava Rosé, red alder wood smoked sea salt
 agave angustifolia

LOS VOLADORES . . . 12

Koch espadin, Giffard Caribbean pineapple, limon, Velvet Falernum, Angostura bitter, house Hibiscus & Foraged Sumac salt, Tecate
 agave angustifolia

EL CANTARITO . . . 12

Sotol Por Siempre, raw cacao, house Lemongrass-Ginger shrub, jugo de naranja, limon, fish pepper, Crème de Cacao, Sal de Chapulines
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DOÑA CLARA . . . 12

Ancho Reyes chile poblano, frothy pineapple juice, Tres Chiles shrub, cilantro, limon, Himalayan pink salt, Raventos L'hereu sparkling wine


CASCARA SAGRADA . . . 12

Paranubes Aguardiente de Caña rum, ripened banana, egg white, "Amor Prohibido" tincture, limon, house Marigold & Burdock salt


CHEPICHE . . . 12

El Buho espadin, roasted maíz morado, house Tomatillo "Sour", Yuho Junmai Kimoto sake, Tres Chiles shrub, Sal de Chapulines, hierbas, served in clay
 agave angustifolia


FULANG-CHANG AND I . . . 13

Rancho Tepua bacanora, brown rice, Sparrowtail Yu Lan Dancong tea, Hacho miso honey, Yuho Junmai Kimoto sake, toasted sesame, house Jasmine & Holy basil bitter, Mexican orange, hand carved ice egg
 agave angustifolia

EL CHICHÓN . . . 13

Siembra Valles high-proof blanco tequila, Sotol Por Siempre, cherry tomato reduction, pink peppercorn, Dopo Teatro vermouth, Bruto Americano, Peychaud bitter, fresh fennel, hand carved cube
 agave tequilana + dasyliirion wheeleri

SOR JUANA . . . 14

Koch espadin, Smith & Cross rum, charred pineapple, H&H 10 años Madeira, Elisir Novasalus vino amaro, torched maple syrup, rosemary broom, hand carved ice sphere
 agave angustifolia

GLASS NEGRONI NO. 8 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. 8 release will be over 800 days old .

The cocktail menu is presented seasonally and created collectively by "Agave & The Dusters" the Clavel bar team

HAPPY HOUR: MONDAY - FRIDAY 5-7 PM

\$6 MARGARITAS & QUESO FUNDIDO

MEZCALES DE LA CASA

HALF/ FULL

ESPADIN	4 / 8
PECHUGA CUPREATA	4 / 8
SALMIANA	5 / 10
TOBALA	5 / 10
TEPEZTATE	6 / 12

See our Mezcal List for flights and the full selection of AGAVE SPIRITS

VIALS OF MEZCAL

10 oz. of El Buho espadin	24
Bottle of El Buho espadin	60

VINOS "sin maquillaje" 10

ESPUMOSO
BLANCO
NARANJA
TINTO

Please see our Wine List for the full selection of VINOS NATURALES

CERVEZAS

HIMNO VIEJO 6.5

Our house golden sour ale made exclusively for CLAVEL

TECATE (can) 3

PACIFICO 4

NEGRA MODELO 4

VICTORIA 4

"CAGUAMA" 6

32 oz. of Carta Blanca for sharing

CUBETAS 16

Ice bucket of six pacifico

SUERO CERVEZA 7

Limon, Tecate lager, ice, sea salt

MICHELADA 8

House mix con limon, Leche Sinaloense (shellfish), Sal de Gusano, Tecate

REFRESCOS

COPA DE SIDRA 8

Cidrerie du Golfe sparkling cider w/ hops

SUERO MEZCAL 8

Limon, mezcal, Topo Chico, sea salt

AGUAS FRESCAS 2.5

Made fresh daily:
Flor de Jamaica / Limonada

MEXICAN SODAS 2.5

TOPO CHICO / SIDRAL APPLE
COCA COLA/ FANTA NARANJA

EL CURANDERO 4

Topo Chico, limon, Tres Chiles shrub, chile salt

TEPACHE 5

Ancient pineapple wine wildy fermented (subject to availability)