



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

QUESADILLITAS . . . 12

Tortillas de harina, queso chihuahua y chorizo acompañado de frijoles negros y guacamole

QUESO FUNDIDO . . . 12

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

✓ *Available con rajas vegetarianas & frijoles negros*

TOSTADAS

✓ **TOSTADA DE FRIJOL** . . . 3.5

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

TOSTADAS . . . 6

Choice of any taco filling 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. Without mezcal 6.5
Consuming raw or undercooked meats and seafood

may increase your risk of foodborne illness

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 sliced avocado ... +2

✓ - Vegetarian options

COCTELES

MARGARITA . . . 10

+ Tres Chiles Shrub for heat . . . +1
+ House 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 juice, serrano, limon, agave nectar, basil leaf, Tajín chile salt

 agave angustifolia

AMADO NERVO . . . 11

El Buho espadin, raw cilantro honey, Priorat natural vermut, limon, Naveran vintage sparkling Cava Rosé, smoked black salt

 agave angustifolia

FERNET Y COCA . . . 9

Henri-Vallet Fernet, 11 Wells cherry liqueur, ginger, Mexican coke, mint

LOS BAÑISTAS . . . 12

Los Amantes blanco, Koch Tepextate, fresh cucumber juice, lychee, limon, banana, serrano, celery shrub, jicama, sal gris

  agave angustifolia y marmorata

BIZNAGA . . . 12

Sotol por Siempre, fresh honeydew melon, Henriques 10 yr. Madeira, Mexican Marigold honey, limon, mole bitters, walnut shavings

 dasyliion wheeleri

LUPITA DEL MONTE . . . 13

Alipús San Andres espadin con Cochineal, Ancho Reyes poblano verde, egg white, orgeat, flor de jamaica, grapefruit, limon, Letherbee Malört, toasted avocado leaf & pepita salt

 agave angustifolia

CAMARA LENTA . . . 13

Del Maguey VIDA, St. Georges Pear eau de vie, raw wild flower honey, house black peppercorn tincture, Letherbee Malört, hand carved ice gem

 agave angustifolia

DESIERTO MOJADO . . . 14

Bruxo barril, caramelized raw honey, House Mezamaro digestivo, Amaro Sibilla, Hakutsuru plum, calendula, torched cinnamon, hand carved ice sphere

 agave karwinskii

CAFÉ LLORONA . . . 12

Smith & Cross rum, Tapatio tequila, Santa Ines cold brew coffee, red bean, leche condensada, Amargo-Vallet, sal de chapulines, clavel, served frozen

 agave tequilana

GLASS NEGRONI NO. 7 RELEASE . . . 13 (available 6/28)

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

Our No. 7 release will be over 700 days old .

MEZCALES DE LA CASA

| | HALF/ FULL |
|----------------------|------------|
| ESPADIN | 4 / 8 |
| WILD CUPREATA | 4 / 8 |
| REPOSADO | 5 /10 |
| WILD TOBALA | 5 /10 |

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 |

COPAS DE VINOS

ESPUMOSO ROSADO NARANJA BLANCO TINTO

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

CERVEZAS

| | |
|---|-----|
| HIMNO VIEJO | 6.5 |
| A 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 | |

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|----------------------------|----|
| CUBETAS | 16 |
| Ice bucket of six pacifico | |

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| SUERO CERVEZA | 7 |
| Fresh lime juice, Tecate lager, ice, salt | |

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| MICHELADA | 8 |
| Salsa Valentina, Jugo Maggi, Leche Sinaloense (shellfish), whole lime, sal de gusano, and your choice of: | |

Victoria or Negra Modelo

REFRESCOS

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| SUERO MEZCAL | 8 |
| Fresh lime juice, mezcal, Topo Chico, salt | |

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

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| MEXICAN SODAS | 2.5 |
| TOPO CHICO / SIDRAL APPLE COCA COLA/ FANTA NARANJA | |

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

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|---|---|
| TEPACHE | 5 |
| Ancient pineapple wine wildly fermented | |

HAPPY HOUR MON-FRI
5-7 PM
\$6 MARGARITAS / QUESO
FUNDIDO