

COCTELES



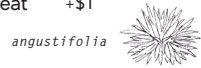
MARGARITA 10

+ house tres chiles shrub for heat +\$1
+ house mezamero for bitter +\$2



MEZCALITA 11

con sal de chapulines
+ tres chiles shrub for heat +\$1



SANTA SANDIA 12

El Buho espadin, watermelon, chile serrano, lime, raw panela, basil reduction, house Tajín salt



AMADO NERVO 11

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



MOJIGANGA 12

Paranubes Oaxacan rum, roasted chile puya, maracuya, egg white, lime, pink salt



PENCA 12

La Venenosa Raicilla de la Sierra, banana, piña, lime, raw panela, crushed ice



HUESO 12

Paranubes Oaxacan rum, honeydew melon, oat milk, raw honey, house papalo tincture, nuez moscada



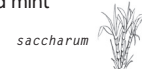
VIVA ADELITA 12

Derrumbes San Luis Potosí salmiana, house wild fermented tepache, strawberry, rhubarb, serrano, sal de gusano



CRIOLLO 11

Charanda Uruapan rum, ginger juice, Branca Menta, lime, Mexican coke, wild mint



ATZOMPA 12

Koch espadin, tamarindo, watermelon, lime, chile pasilla, guajillo, ancho, cocoa nibs, sal de chapulines



LA BERGAMOTA 13

El Buho espadin, Doctor Bird Jamaican rum, Wild Sardinia vermouth, pear, gentian, bergamot, hand carved ice, served in clay



LEVADURA 13

La Venenosa Raicilla Costa de Jalisco, Singani 63, Bäska Snaps Scandinavian bitter, crème de banane, served up



GLASS NEGRONI NO. 12 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 flavor and give you a rare taste worth waiting for.

Our No. 12 release will be over 1,200 days old.

(limited availability)



BEBIDAS (spirit free)

CURANDERO	House tres chiles shrub, lime, Topo Chico, chile salt	6
COCODRILO	Honeydew melon, cilantro honey, lime, mint, house tortilla ash	6
REMEDIOS	House-fermented beet kvass, quinine syrup, Topo Chico, lime oil	6
AGUAS FRESCAS	Made fresh daily: Flor de Jamaica/ Limonada	2.5
MEXICAN SODAS	TOPO CHICO / COCA COLA/ FANTA NARANJA / SIDRAL APPLE	2.5

REFRESCOS

SUERO	Mezcal, lime, Topo Chico, sea salt	8
TEPACHE	House wild fermented pineapple wine	6
MICHELADA	House chile mix, lime, leche sinaloense (shellfish), sal de gusano, tecate	8

CERVEZAS

HIMNO VIEJO	Our house golden sour ale made exclusively for Clavel	6.5
TECATE (tall can)		5
PACIFICO		4
VICTORIA		4
NEGRA MODELO		4
"CAGUAMA"	32 oz. of Carta Blanca	6
CUBETAS	Ice bucket of six Pacifico	18
SUERO CERVEZA	Lime, Tecate, sea salt	7
PIÑA CERVEZA	House sour ale with Tepache	8

VINOS NATURALES

10/ glass 36/ bottle

- ESPUMOSO
- BLANCO
- NARANJA (skin-contact)
- TINTO



MEZCALES DE LA CASA

RAICILLA -JALISCO	5
SOTOL -CHIHUAHUA	5
ESPADIN CON HOJA DE HIGO - OAXACA	5
WILD CUPREATA - MICHOCÁN	6

See our mezcal list for flights and the full selection of mezcal + destilados

MEZCAL TASTING BAR

Book a seat in our six-seat Mezcalería.

Reservations:

WWW.BARCLAVEL.COM

HAPPY HOUR

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