

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



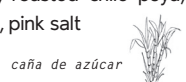
SANTA SANDIA 12
El Buho espadin, watermelon, chile serrano, lime, raw panela, basil reduction, house Tajín salt



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



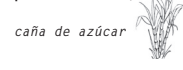
MOJIGANGA 12
Paranubes Oaxacan rum, roasted chile puya, maracuya, egg white, lime, pink salt



PENCA 12
La Venenosa Raicilla de la Sierra, banana, piña, lime, raw panela, crushed ice



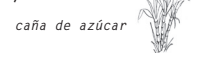
HUESO 12
Paranubes Oaxacan rum, honeydew melon, oat milk, raw honey, house papalo tincture, nuez moscada



VIVA ADELITA 12
Derrumbes San Luis Potosí salmiana, house wild fermented tepache, strawberry, rhubarb, serrano, sal de gusano



PÁTZCUARO 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, pear, Wild Sardinia vermouth, 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 14
NO. 12 RELEASE

We age Sotol por Siempre, Yzaguirre blanco vermouth & Campari in a blown glass demi-john 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

VERDOLAGA 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 g 6.5
Our house golden sour ale made exclusively for Clavel

TECATE (tall can) g 5

PACIFICO g 4

VICTORIA g 4

NEGRA MODELO 4

"CAGUAMA" g 6
32 oz. of Carta Blanca

CUBETAS g 18
Ice bucket of six Pacifico

SUERO CERVEZA g 7
Lime, Tecate, sea salt

PIÑA CERVEZA g 8
House sour ale with Tepache

VINOS NATURALES

10/ glass 36/ bottle

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

g = contains gluten

MEZCALES DE LA CASA

RAICILLA -JALISCO 5

SOTOL -CHIHUAHUA 5

ESPADIN CON HOJA DE HIGO - OAXACA 5

WILD CUPREATA - MICHOACÁN 6

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