

COCTELES



MARGARITA 10
+ house tres chiles shrub for heat +\$1
+ house mezamero for bitter +\$2



MEZCALITA 11
con sal de chapulines +\$1
+ tres chiles shrub for heat



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



LO GRANATE 12
Koch Espadin, galangal root, juniper, flor de jamaica tea, cardamom, served warm in clay



PUERTA ABIERTA 12
El Velo tequila reposado, Probitas white rum, canela, oat milk, almond orgeat, cold brew, lime, Elisir Novasalus Vino Amaro, Grains of Paradise



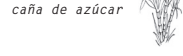
COMANDANTA RAMONA 12
La Venenosa Raicilla Sierra del Tigre, juiced beet, ginger & lime, Braulio Amaro, house ground cascara-rose petal salt



CABRA SAGRADA 12
Goat milk-washed Cañana Cloud Forest rum, Bësk Malört, Suze gentian liqueur, banana, raw wildflower honey, nuez moscada



CAMPO VERDE 12
Charanda Uruapan rum, roasted chile poblano, coconut, turmeric, Momokawa "Pearl" Nigori sake, served up



OTRAS COSAS 13
El Velo tequila blanco, Clairin Sajous wild fermented rum, asparagus, Verde poblano liqueur, Bodegas Gómez Seco, Argala bitter, tomato oil, served up



UN CHORIZO 13
Chorizo fat-washed El Buho espadin, toasted fig leaf, Bruto Americano, Bigallet China-Amer, served over hand carved ice



MARÍA SABINA 13
El Buho espadin, wild mushroom, lapsang souchong tea, Riga Balsalm, Del Professore Classico vermouth, seaweed bitters, served in clay smoked w/ wood



GLASS NEGRONI NO. 13 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. 13 release will be over 1,250 days old.

(limited availability)



BEBIDAS (spirit free)

CURANDERO House tres chiles shrub, lime, Topo Chico, chile salt 6

MISOL HÁ Almond orgeat, oat milk, orange blossom water, house tortilla ash 6

PANTERA ROSA Watermelon, lime & ginger juice, almond orgeat, house tajin salt 6

REMEDIOS House-fermented beet kvass, quinine syrup, Topo Chico, lime oil 6

AGUAS FRESCAS 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 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