

COCTELES

MARGARITA 12

+ house tres chiles shrub for heat +\$1
+ house mezamaro for bitter +\$2
+ raw cilantro honey for antioxidants +\$1



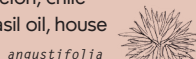
MEZCALITA 12

con sal de chapulines
+ tres chiles shrub for heat +\$1
+ house mezamaro for bitter +\$2



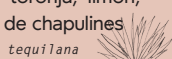
SANTA SANDIA 12

El Buho Espadin, watermelon, chile serrano, limon, panela, basil oil, house 'Tajín' salt



PALOMA DE LUTO 12

El Velo Tequila Reposado, toronja, limon, hoja de aguacate, house sal de chapulines



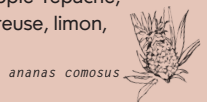
AMADO NERVO 12

El Buho Espadin, raw cilantro honey, Priorat natural vermut, limon, sparkling cava rosé, red alder wood smoked salt



TUBA POR FAVOR 12

Wild fermented pineapple Tepache, coconut, Yellow Chartreuse, limon, raw wildflower honey



COCOS LLORONES 12

El Velo Tequila Blanco, poblano pepper, apio, crema de coco, piña, limon, St. George Absinthe, pimienta negra



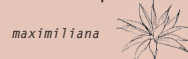
MAGNOLIA IRACUNDA 14

Mal Bien Alto, 5 Sentidos Espadin, toronja, damiana, nixtamalized Maíz Bolita honey, limon, melón, 'day old' tortilla salt



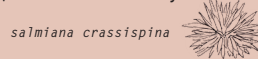
AGUILA O SOL 13

La Venenosa Raicilla 'Tabernas', Trákál pear brandy, Elisir Novasalus Vino Amaro, oloroso sherry, limon, sal de chile pasilla y cacao



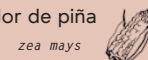
PALO VOLADOR 13

Derrumbes Salmiana, curry leaf, house beet kvass, jengibre, tamarindo, piña, limon, raíz de genciana, sal de cúrcuma y maravilla



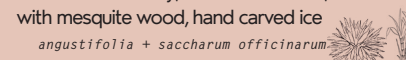
LABERINTO DE LA SOLEDAD 12

Sierra del Norte Oaxacan Corn Whiskey, cilantro, velvet falernum, piña, limon, semillas de cardamomo, flor de piña



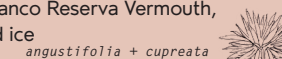
AMANTE AMARGO 15

Rey Campero Espadin, La Favorite Rhum Agricole Vieux, green Sichuan peppercorn, fig, Amontillado sherry, Amaro Erborista, smoked with mesquite wood, hand carved ice



FLOR SIN RETOÑO 15

5 Sentidos Delgado y Ancho, Sotol, Raicilla 'Tabernas', elderflower, pear, jasmine, Yzaguirre Blanco Reserva Vermouth, hand carved ice



GLASS NEGRONI NO. 19 RELEASE 16

We age Sotol, 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. The vessel is never emptied.

By slowly oxidizing the spirits, we enhance the flavor and give you a rare taste worth waiting for.

Our No. 19 release has been aged over 2,800 days, gracias.

(limited availability)



CERVEZAS ^g

SUSPENDIDO 8

Draught of our house sour ale collaboration w/ Suspended Brewery

BOTELLAS 4.5

Bohemia Clara / Pacifico Victoria / Negra Modelo

CUBETAS 24

Ice bucket of six cervezas w/ limes

MICHELADAS Y MÁS

SUEROS

MEZCAL limon y Topo Chico 10

CERVEZA y limon ^g 7

PIÑA tepache y cerveza ^g 9

MICHELADAS ^g

CLASICA House chile blend, limon, leche Sinaloense (shellfish), sal de gusano, cerveza 8

TAMARINDO Piña, limon, tamarindo, chile guajillo y ancho, cerveza 9

*All Refrescos are available without alcohol

^g = contains gluten

MEZCALES DE LA CASA 1 oz

ESPADIN CON HOJA DE HIGO - OAXACA 8

HOUSE SELECTED BATCH OF ESPADIN - OAXACA 11

(ONLY AT CLAVEL)

ESPADIN 'CACAO' - OAXACA 12

HOUSE MEZCAL FLIGHT SERVED W/ CHAPULINES 26

All other Mezcales are \$12 / 1 oz

Flights are \$30
See our Mezcal list...

FERMENTS

TEPACHE
wild fermented pineapple
8/ glass

VINOS NATURALES

12/ glass 44/ bottle

Ask about our current wines by the glass

REFRESCOS SIN ALCOHOL

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

HIJO DE DANTE 'Aperitivo' bitter, naranja, limon, piña, served frothed 9

PAJARO VERDE Jugo de piña, poblano, apio, crema de coco, limon 8

MISOL HA Leche de avena, orgeat almond, orange blossom, Topo Chico, 'day old' tortilla salt 8

AGUAS FRESCAS 2.5
Jamaica (Hibiscus) / Limonada

SANDIA MADURA Watermelon, serrano, limon, panela, basil oil, house 'Tajín' salt 8

VALLE DE FLORES Tamarindo, jugos mixtos, house tres chiles shrub, Topo Chico 9

MALABARISTA House beet kvass, jengibre, tamarindo, piña, limon, sal de cúrcuma y maravilla 9

REY DE LAS RANAS Nixtamalized Maíz Bolita honey, toronja, corteza de quina, limon, hierbabuena 9

MEXICAN SODAS 2.5
Topo Chico / Coca Cola / Sidral Mundet (Apple)

HAPPY HOUR

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