

MEZCAL MENU

Winter, 2024

At Clavel, we insist on serving Mezcales of quality. We will never have the largest library or the flashiest of brands. We will only ever carry mezcal made from the people we know by name. Begin by sipping slowly in order to adjust your palette to the alcohol. Once adjusted, sip by sip, a world of evocative flavors awaits you ...

FLIGHTS OF MEZCAL

\$35 for 3 pours served with chapulines

PLANTS

Cinco Sentidos 'Tobala' | La Luneta 'Cuishe' | Mal Bien 'Tepextate'

Showcasing 3 distinct agave varieties

FERMENTATION

Ixcateco | La Luneta Alto | Neta Espadin capon

Showcasing 3 various methods of fermentation a.) cow hide b.) subterranean c.) wooden barrel

AGAVES OF THE NORTH

Alma Nuevo Leon | Remilgosa | Origen Raiz Durangensis

Showcasing 3 mezcales from the northern states

OUTLIERS

Chacolo Telecruz | Mezonte Lorenzo Virgen | Sotol por Siempre

Showcasing agave distillates outside of the Denomination of Origin of 'Mezcal' with their own unique categories: Raicilla and Sotol

OUR CURRENT SELECTION

\$12 / 1 oz.

CHACOLO

Macario Partida | Ixtero Amarillo | Zapotitlan, Jalisco | 48.5%

Tasting notes: Mesquite, cider vinegar, pine

CHACOLO

Macario Partida | Azul Telecruz | Zapotitlan, Jalisco | 48.5%

Tasting notes: BBQ smoke, herbs, palo santo

CINCO SENTIDOS

Atenogenes Garcia | Bicuixe, Espadin | Miahuatlan, Oaxaca | 48.5%

Tasting notes: Fresh greens, charred wood

CINCO SENTIDOS

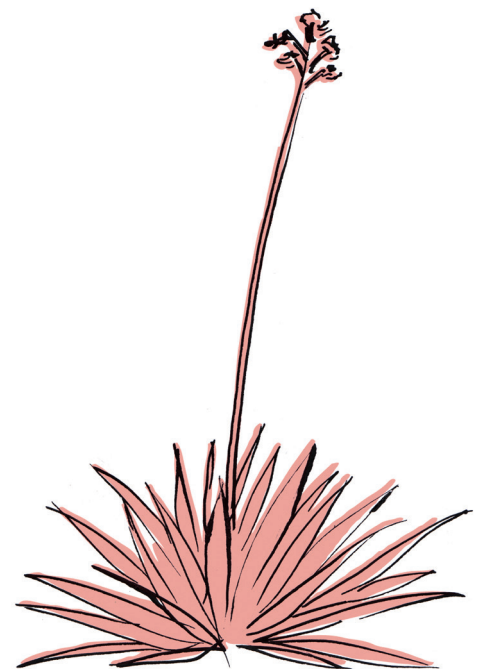
Pedro Hernandez | Arroqueno | Santa Catarina Minas, Oaxaca | 48%

Tasting notes: Dehydrated tropicals, rich

CINCO SENTIDOS

Alberto Martinez | Espadin | S. Catarina Albarradas, OAX | 48%

Tasting notes: Underripe Banana, smoke, sweetness



CINCO SENTIDOS

A. Garcia | Bicuixe/Espadin | Miahuatlan, Oaxaca | 48%
Tasting notes: Sweet, fresh greens, charred wood

DON MATEO

Emilio Vieyra | Cupreata | San Miguel, Michoacan | 46%
Tasting notes: Blue fruit, light smoke, grippy

IXCATECO

Amando Alvarez | Santa Maria Ixcatlan, Oaxaca | Papalome | 46%
Tasting notes: Pastured animal, chocolate, leather

LA LUNETTA

Berta Vasquez | Chichicapam, Oaxaca | Cuishe | 45%
Tasting notes: Fruity, wooded, hardy greens

LA LUNETTA

Elias Soto | Otzumatlan, Michoacan | Alto | 52%
Tasting Notes: Fruited yogurt, Welch's grape, smoked Gouda

LA MEDIDA

Francisco Hernandez | Guelavila, Oaxaca | Tobala | 45%
Tasting notes: Fruity, tobacco, woody

MAL BIEN

Isidro Rodriguez | Rio de Parras, Michoacan | Alto | 46%
Tasting notes: Lactic, watermelon juice, cucumber

MAL BIEN

Victor Ramos | Miahuatlan, Oaxaca | Arroqueno | 50%
Tasting notes: White pepper, sunned hay, spent agave fiber

MAL BIEN

Felipe Cortes | Miahuatlan, Oaxaca | Tepextate | 48%
Tasting notes: Bubble gum, tropical fruits, firewood

MEZONTE

L. Virgen | Toliman, Jalisco | Ixtero Amarillo/Cenizo | 47%
Tasting notes: South Carolina BBQ, acetone

NETA

Ramon Sanchez | Miahuatlan, Oaxaca | Espadin | 48%
Tasting notes: Banana custard, vanilla, roasty

NETA

Aniceto Garcia | Miahuatlan, Oaxaca | Tepextate | 49%
Tasting notes: Floral, herbacious, copper

ORIGEN RAIZ

Ignacio Grijalva | Tuitan, Durango | Cenizo | 48%
Tasting notes: Blueberry, black pepper, woody

PAL' ALMA

Patricio Hernandez | San Luis Potosi | Salmiana | 50%
Tasting notes: Chile de gaujilo, bell pepper, vinous greens

PAL' ALMA

Jorge Torres | Laguna de Sanchez, NL | De Castilla | 50%
Tasting notes: Agricole, yeast, corn water

PAL' ALMA

Ascucion Vargas | Puebla | Espadin (angustifolia) | 62%
Tasting notes: Cilantro, chepiche, saline

PECHOTIERRA

Jorge Torres | Laguna de Sanchez, NL | Cenizo | 50%
Tasting notes: Green cane juice, yeast, tinned corn

REMILGOSA

Agapito Yopez | Alamos, Sonora | Lechugilla | 53%
Tasting notes: Concord grape, brioche, lactic

REZPIRAL

A. Hernandez | Guelavila, Oaxaca | Arroqueno | 47%
Tasting notes: Burnt sugar, light smoke, dry woodiness

REZPIRAL

Reina Sanchez | Miahuatlan, OX | Madrecuishe/Coyote | 50%
Tasting notes: Cooked agave, custard, smokey

REZPIRAL

Reina Sanchez | Miahuatlan, Oaxaca | Pulquero | 50%
Tasting notes: Tinny, grapey, charred wood

*Bottles are available for purchase in
our Nixtamalería shop, gracias.*

