

MEZCAL MENU

Autumn, 2025

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

El Buho Jabali | Rey Campero Mexicano | Mal Bien Arroqueno

Showcasing 3 distinct agave varieties

FERMENTATION

Pecho Tierra Cenizo | Don Mateo Alto | Cinco Sentidos Espadin Capon

Showcasing 3 various methods of fermentation a.) con pulque b.) subterranean c.) cement

AGAVES OF THE NORTH

Remilgosa Lechuguilla | Rayo Seco Verde | Origen Raiz Durangensis

Showcasing 3 mezcales from the northern states

OUTLIERS

Chacolo Azul Telcruz | La Venenosa Tabernas | Higuera Cedrosanum

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%

Tasting notes: Mesquite, cider vinegar, pine

CHACOLO

Macario Partida | Brocha | Zapotitlan, Jalisco | 49%

Tasting notes: Blackberries and cream, sweet soy sauce, applewood

CHACOLO

Macario Partida | Azul Telcruz | Zapotitlan, Jalisco | 46%

Tasting notes: BBQ smoke, herbs, palo santo

CINCO SENTIDOS

Alberto Martinez + Reynaldo Alejandro | Tobala de Cuero | Santa Catarina Albarradas, OAX | 47%

Tasting notes: Woody, fresh leather, fire roasted sweet potato

CINCO SENTIDOS

Alberto Martinez | Espadin Capon | Santa Catarina Albarradas, OAX | 53%

Tasting notes: Underripe Banana, smoke, cow hide

CINCO SENTIDOS

Alberto Martinez | Jabali/ Tobala | Santa Catarina Albarradas, OAX | 47%

Tasting notes: Banana peel, wet plant matter, leather

CINCO SENTIDOS

Eduardo Cortez Perez | Tobala | Miahuatlan, OAX | 48%

Tasting notes: Melon, variegated mint, rocky

DIXEEBE

Valentin Cortes | Arroqueno | Santiago Matatlan, OAX | 53%

Tasting notes: Guava and cheese pastry, birthday candles, summer

DIXEEBE

Valentin Cortes | Chuparrosa | Santiago Matatlan, OAX | 52%

Tasting notes: Fruity tobacco, roasted acorn squash, rocket pop

DIXEEBE

Gregorio Hernandez Lopez | San Martinero | La Compania, OAX | 55%

Tasting notes: Lemon balm, caramelized apples, lavender incense



DIXEEBE

Valentin Cortes | Mexicano | Santiago Matatlan, OAX | 53%
Tasting notes: Spring woods, timothy hay, coffee grounds

DIXEEBE

Valentin Cortes | Tepextate | Santiago Matatlan, OAX | 49%
Tasting notes: Baked rhubarb, warm soil, green bell pepper

DON MATEO

Emilio Viyera | Alto | San Miguel, Michoacan | 46%
Tasting notes: Pine, roasted vegetables, citrus

DON MATEO

Emilio Viyera | Manso de Sahuayo | Pino Bonito, Mich. | 48%
Tasting notes: Dark sugar, cochinita pibil, watermelon

EL BUHO

Octavio Jimenez Mendez | Jabali | Matatlan, Oaxaca | 51%
Tasting notes: Honeysuckle, butterscotch, orange peel

EL BUHO

Octavio Jimenez Mendez | Mexicano | Matatlan, Oaxaca | 47%
Tasting notes: Candied jalapeno, pine, charred pineapple

LA HIGUERA

Gerardo Ruelas | Dasilyrion Wheeler | Aldama, Chihuahua | 48%
Tasting notes: Young pineapple, honey roasted nuts, smoked sweetgrass

LA HIGUERA

Gerardo Ruelas | Dasilyrion Cedrosanum | Aldama, Chihuahua | 48%
Tasting notes: Dry cedar, sugar crystals, new leather

LALOCURA

Eduardo Angeles | Cuishe | S. Catarina Minas, OAX | 50%
Tasting notes: Five spice, wet clay, turkey jerky

LALOCURA

Eduardo Angeles | Tobasiche/Espadin | S. Catarina Minas, OAX | 48%
Tasting notes: Roasted sweet potato, jalapeno, soil

LA VENENOSA

Ruben Pena | Maximiliana | Sierra Occidental, JA | 41%
Tasting notes: Apple butter, green tea, coconut aminos

LA VENENOSA

Jose Rios | Maximiliana / Angustifolia | El Mosco, JA | 45%
Tasting notes: Lemongrass, damiana, milky

LUCERO

Berta Vasquez | Cuishe | Chichicapam, Oaxaca | 48%
Tasting notes: Cucumber, carob, crushed mint

LUCERO

Elias Garcia Soto | Azul, Alto + Espadin | Michoacan | 49%
Tasting notes: Honeydew, warm leather, lumberyard

MAL BIEN

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

MAL BIEN

Ciro + Javier Barranca | Papalote | Chilapa de Alvarez, Guerrero | 49%
Tasting notes: Ripe papaya, charred poblano, citrus pith

MAL BIEN

Isidro Rodriguez | Alto | Rio de Parras, Michoacan | 47%
Tasting notes: Watermelon candy, pine needles, fermented fruit

MAL BIEN

Chucho + Poncho Sanchez | Mexicano Barril | Ocotlan, OAX | 46%
Tasting notes: Coriander seed, cut grass, lemon balm

MEZONTE

Aciano Mendoza | Cenizo/Masparillo | Tepehuano Community | 48%
Tasting notes: Eucalyptus, white pepper, milk bread

MEZONTE

Lorenzo + Tomas Virgen | Ixtero Amarillo Ensemble | Chancuellar, JA | 46%
Tasting notes: Candied fruit, baking spices, sandalwood incense

NETA

Primitivo Vasquez | Del Rayo | Miahuatlan, Oaxaca | 45%
Tasting notes: Dry clay, dulce de leche, gusano

NETA

Aniceto Garcia | Tepextate | Miahuatlan, Oaxaca | 49%
Tasting notes: Summer rain, roasted jalapenos, ripe cherries

ORIGEN RAIZ

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

PAL' ALMA

Artemio Garcia Barrios | Cupreata | Guerrero | 50%
Tasting notes: Dates, apple cider vinegar, earthy

PALENQUEROS

Onofre Ortiz | Mexicano | Santa Maria La Pila, OAX | 48%
Tasting notes: Green pepper, potpourri, baker's chocolate

PECHOTIERRA

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

REAL MINERO

Edgar Angeles Carreno | Espadin | S. Catarina Minas, Oaxaca | 53%
Tasting notes: Warm clay, chocolate, ripe banana

RAYO SECO

Victor Hugo Terrones | Verde | Nombre de Dios, DGO | 51%
Tasting notes: Green chile, tzatziki, celeriac

RAYO SECO

Artemio Correa | Cacheton | Coatepec, Puebla | 51%
Tasting notes: Cinnamon candy, winter melon, papaya juice

RAYO SECO

Miguel Cevero | Criollo | Zumpahuacan, Edomex | 48%
Tasting notes: Sun-dried raisins, honeyed mango, baking spices

RAYO SECO

Israel Petronilo | Penca Ancha | Temalac, Guerrero | 48%
Tasting notes: Green tea ice cream, cacao nibs, fresh herbs

REY CAMPERO

Romulo Sanchez Parada | Madrecuishe | Candelaria Yegole, OAX | 48%
Tasting notes: Marzipan, toasted peppers, brown sugar

REY CAMPERO

Romulo Sanchez Parada | Mexicano | Candelaria Yegole, OAX | 48%
Tasting notes: Smoked wood, fresno peppers, chocolatey espresso

REMILGOSA

Agapito Yepez | Lechuguilla | Alamos, Sonora | 53%
Tasting notes: Lemongrass, rosemary, fresh paper pulp

REZPIRAL

Reina Sanchez | Arroqueno | Lachiguizo, Oaxaca | 48%
Tasting notes: Stone fruit cobbler, creme brulee, dry wood

REZPIRAL

Reina Sanchez | Madrecuishe/Coyote | Lachiguizo, OAX | 50%
Tasting notes: Toasted wood, custard, stewed apples

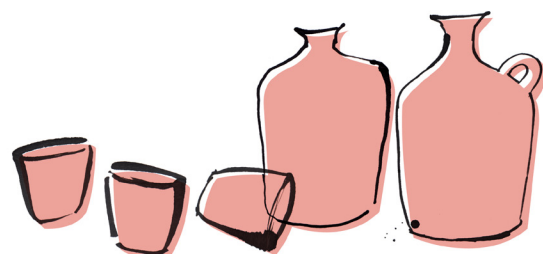
REZPIRAL

Berta Vasquez | Tepextate | Chichicapam, Oaxaca | 46%
Tasting notes: Summer berry salad, citrus zest, boiled peanuts

REZPIRAL

Reina Sanchez | Pulquero | Miahuatlan, Oaxaca | 50%
Tasting notes: Toasted marshmallow, carrot, passionfruit

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



IXCATECO

Amando Alvarez | Papalome | Santa Maria Ixcatlan, Oaxaca | 46%

Tasting notes: Pastured animal, chocolate, leather

LUCERO

Berta Vasquez | Cuishe | Chichicapam, Oaxaca | 47%

Tasting Notes: Vegetal, green wood, sweeter

PAL ALMA

Jorge Torres | de Castilla | Nuevo Leon | 50%

Tasting notes: Custard, baby corn, pulque

DON MATEO

Emilio Vieyra | Cupreata | Pino Bonito, Michoacan | 46%

Tasting notes: Blue fruit, light smoke, grippy

MEZONTE

Candido Romero | Ixtero Amarillo | Loma de Guadalupe, JA | 45%

Tasting notes: Summer flowers, pit beef, red fruits

MAL BIEN

Felipe Cortes | Tepextate | Miahuatlan, Oaxaca | 48%

Tasting notes: Bubble gum, tropical fruits, firewood

MAL BIEN

Victor + Emanuel Ramos | Tobala | Miahuatlan, OAX | 50%

Tasting notes: Slate, pandan, biscotti

LA MEDIDA

Francisco Hernandez | Tobala | Guelavila, Oaxaca | 49%

Tasting notes: Fruity, tobacco, woody

LA MEDIDA

Celso Luis Santiago | Espadin | Rio Golea, Oaxaca | 48%

Tasting notes: Peppermint, slate, green citrus

NETA

Ramon Sanchez | Espadin Capon | Miahuatlan, Oaxaca | 48%

Tasting notes: Banana custard, vanilla, roasty

DIXEEBE

Valentin Cortes | Mexicano | Santiago Matatlan, OAX | 53%

Tasting notes: Spring woods, timothy hay, coffee grounds

DIXEEBE

Valentin Cortes | Tepextate | Santiago Matatlan, OAX | 49%

Tasting notes: Baked rhubarb, warm soil, green bell pepper

MAL BIEN

Lucio Morales Lopez | Espadin | S. Dionisio Ocotopec, OAX | 45%

Tasting notes: Leather, caramelized banana, barley

PALENQUEROS

Valente Garcia | Madrecuishe | Santa Maria La Pila, OAX | 49%

Tasting notes: Snap peas, slate, hazelnuts