

# BAR SÓTANO

Jaqueline Hernandez, Chef de Cuisine

Julianna Arquilla , General Manager & Beverage Director

Max Deneau Manager

Rick & Deann Bayless, Proprietors



@barsotanochi

**A 20% service charge will be added to each check**  
*We add a 20% service charge to checks to insure a full and equitable salary for all our staff. No additional gratuity is necessary, but if we have exceeded your expectations, please feel free to leave a little more. It will be split between the service staff.*

# F O O D

**Oaxacan Drinking Snacks** | Oaxacan peanuts, avocado dip, chile mixe salsa, roasted chapulines, crispy Oaxacan tlayudas **\$13**

**Roasted Bone Marrow** | Salsa macha, grilled bolillo bread **\$18 + Mezcal luge \$9**

## MARISCOS

**Fresh-Shucked Oysters** | Sour-orange miñoneta & smoky salsa negra **\$4.5/pc**

**“Michelada” Oysters** | Fresh-shucked oysters with michelada flavors (*tomato, lime, hot sauce, Worcestershire*) **\$4.5/pc**

**Sótano Luxury Oysters** | Oysters topped with albacore tuna ceviche, ossetra caviar **\$10/pc**

**Sótano Ceviche** | Albacore tuna, tomato, serrano, cilantro, toasted sesame, sotol **\$19**

**Aguachile de Salmón y Naranja Moro** | Sashimi-grade Faroe Island salmon, smoky blood orange aguachile broth (*chipotle, lime*), avocado, red onion **\$18**

**Tlayuda de Sashimi** | Sashimi-grade big eye tuna, uni crema, charred cherry tomatoes, pickled jalapeños, crispy capers, parsley **\$21**

**Chef Jackie’s Taco** | Inspired by Chef Jackie’s heritage & culinary journey **MP**

## TACOS AND...

**Taco Arabe** | Slow-cooked local lamb, chipotle salsa, jocoque, crispy cheese, cucumber, flour tortilla **\$8**

**Fried Chicken Taco** | Chintestle crema (*Oaxacan pasilla chile, house-made aioli*), pickled vegetable slaw, cilantro **\$6**

**Milanesa de Hongo** | Crunchy-coated lion’s mane mushroom, habanero-laced avocado-tomatillo salsa, pickled red onion, Napa cabbage **\$7**

**Quesabirria** | Classic birria (*red chile-braised Kilgus Boer goat*) & Samuel’s artisan Jack cheese crisped in a homemade corn tortilla; birria broth for dipping (*2 pieces*) **\$16**

**Taquitos Ahogados** | Crispy rolled pork carnitas taco, spicy tomato broth, pickled vegetables **\$9**

**Tlayuda de Coliflor Asada** | Crispy Oaxacan tlayuda, white bean refritos (*arbol chile, garlic*), roasted cauliflower & sunchokes, pickled carrots & moritas, ginger-soy-chipotle dressing **\$10**

**Memelas de Verduras y Mole** | Heirloom corn memelas (*masa boats*), Oaxacan green mole, roasted calabacitas & poblanos, homemade crema, añejo cheese, Bayless garden baby greens **\$14**

**Chef Jackie’s Mom’s Potatoes #2** | Crispy Yukon gold, velvety salsa rosa (*tomato, garlic, serrano, oregano*), fresco & añejo cheese, lime to squeeze **\$11**

## Chef's Experience

**\$60 per person** | 5 courses  
— the perfect variety  
(*plus surprises*)

## Bar Sotano Experience

**\$100 per person** | 5 courses  
with 5 cocktails or agave  
pairings.

## THE SALAD

**Campfire Caesar** | Grilled little gem lettuce, roasted serrano Caesar dressing, avocado, pepitas, dry Jack cheese, garlic croutons **\$14**

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**Chilaquiles Verdes** | Crispy tortillas simmered in a creamy ramp salsa verde, (*tomatillos, serrano and crema*). Roasted asparagus, maitake mushrooms, garlicky spinach, sunny-side up egg **\$18**

## LARGER

**Pulpo Enchorizado** | Chorizo-basted octopus (*seared on the plancha*), fingerling potatoes, herby salsa verde, avocado **\$28**

**Pamburguesa\*** | 8 oz CDK 28-day dry aged beef burger, homemade papas & chorizo, Hooks cheddar, thin-sliced Napa, red chile-bun. Yucca fries, tomato jam, cilantro crema **\$20**

**Mexican Paella\*** | Key West pink shrimp, local Amish chicken thighs, red chile adobo, poblano, tomato, peas, avocado, chicken chicharron **\$39**

**Costillas Asadas** | charcoal-grilled thin-cut short ribs (*black garlic marinade*), chichatana salsa (*tomatillo, garlic, chiltepin, olive oil*), grilled nopal cactus salad (*manzano chiles, red onion, queso fresco*) **\$37**

## WEEKEND DINNER SPECIAL

**Paella Negra\*** | Red-chile octopus, Key West pink shrimp, rice with inky red chile sofrito, uni crema, avocados, peas, poblanos, pickled onions **\$46**

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## DESSERTS

**Flan de Ajonjolí** | double-cream flan with toasted sesame, strawberry-rhubarb two ways (*marinated, compote*) **\$12**

**Crepas de Guayaba** | Butter-crisped crepes, guava-cream cheese filling, homemade goat-milk cajeta, crema sorbet, caramelized pecans **\$13**

**Sótano Sundae** | Beso del angel ice cream (black raspberry, strawberry, candied walnuts, sour cherries), walnut polvorones, toasted marshmallows, hot fudge **\$14**

\* Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked animal products may increase your risk of food borne illness, especially if you have medical conditions.

# HAPPY HOUR

Everyday until 6:00

HAPPY HOUR  
ALL DAY  
WEDNESDAY

+

\$1 shucked oysters



## DRINKS

**Coctel del dia** | Ask your server for today's offering **\$10**

**Oaxacan Pasilla Old Fashioned** | Espolón reposado tequila or Montelobos espadín mezcal, Oaxacan pasilla, Angostura bitters & orange oil mist **\$8**

**Featured mezcal** | Del Maguey VIDA Puebla **\$6** Ojo de Tigre **\$7**

**Victoria** | Pilsner (Mexico) **\$4**

**Tecate & a pour of Tequila Real Del Valle Blanco** | **\$9**



## SNACKS

**Chef Jackie's Taco** | Inspired by Chef Jackie's heritage & culinary journey **MP**

**Jalapeño Fire Fried Chicken** | Crispy chicken thigh nuggets, red jalapeño honey **\$8**

**Dry Aged Beef Albondigas** | Chipotle-tomato sauce queso anejo, mint **\$7**

**Tlayuda de Coliflor Asada** | Crispy Oaxacan tlayuda, white bean refritos (*arbol chile, garlic*), roasted cauliflower & sunchokes, pickled carrots & moritas, ginger-soy-chipotle dressing **\$6**

**Pibil Croquettes** | Pork pibil croquettes (*achiote, potato, black beans*), habanero crema, pickled onions, cilantro **\$7**



## THE MANY FLAVORS OF KIWI

### cocktails in the spotlight

**Kiwi Sour** | Las Californias nativo gin, Kilinga bacanora, Fruitful coconut, kiwi puree, lime, coconut cream, kiwi tincture **\$17**

**Kiwi-Chile, Caipirinha** | Uruapan Charanda blanco rum, Nixta Licor de Elote liqueur, kiwi puree, lime, agave, chile-epazote tincture, **\$17**

**Kiwi-Strawberry Mexican 75** | Código 1530 Tequila (*infused with kiwi*), Fruitful strawberry, Rosa Ramazzotti, lime, Jean Louis Blanc de Blanc **\$17**

**Kiwi Mezcal Crusta** | Convite mezcal, Empirical Soka, Yellow Chartreuse, kiwi tincture, lime **\$17**

### FRUIT STAND, RIPE AND JUICY

**Berries, Mezcal** | Convite mezcal, Kilinga bacanora, Fruitful blueberry, crème de cassis, Luxardo maraschino, lime **\$16**

### BOTÁNICA, FRESH AND REVITALIZING

**Mezcal Martini 2.0** | Burrito Fiestero cenizo mezcal, La Venenosa Tabernas, BroVo Pretty vermouth, Yellow Chartreuse, Mexican oregano tincture **\$16**

### FONDA, PROVOCATIVE INSPIRATIONS

**“Guacamole 3.0”** | Tanteo blanco tequila (*infused with jalapeños*), Derrumbes San Luis Potosi mezcal, cilantro syrup, lime, avocado purée **\$16**

### CHILE STALL, FLAVOR AND SPICE

**Spicy Papaya Michelada** | Tanteo Habanero tequila, Fruitful papaya, housemade sangrita (*tomatoes, fresh lime & orange juice, Tamazula*), Tecate **\$14**

### greatest hits

**Mango, Chamoy** | Espolón blanco tequila, mango, spicy-tangy chamoy, lime, splash of Topo Chico **\$16**

**3 Chile, Bourbon** | Wild Turkey 101 bourbon, Pelotón espadín, Ancho Reyes, Cocchi di Torino vermouth (*infused with árbol chile*) and Oaxacan pasilla **\$16**

**Jalapeño, Grapefruit** | Tanteo blanco tequila (*infused with jalapeños*), fresh grapefruit, lime **\$16**

**El Sótano** | Cuentacuentos El Barro mezcal (*espadín*), Green Chartreuse, fresh sugarcane juice, lime, hoja santa **\$16**

**Poleo Negroni** | Bar Sótano Banhez mezcal (*espadín, barril*), house-made Mexican herb vermouth, Campari **\$16**

**“Tacos al Pastor”** | Montelobos espadín mezcal (*infused with the flavors of homemade chorizo*), caramelized pineapple, lime, achote bitters **\$16**



**mezcal  
flights**

**The Evolution of Del Maguey VIDA** | *Taste the three expressions of Del Maguey VIDA* \$25

**Del Maguey VIDA Clásico** - Marcos Cruz Mendez, Paciano Cruz Nolasco, *Espadin* San Luis del Rio, Oaxaca 42%

**Del Maguey VIDA de Muertos** - Marcos Cruz Mendez, Paciano Cruz Nolasco, *Espadin* San Luis del Rio, Oaxaca 45%

**Del Maguey VIDA Puebla**- *Espadin* Axocopan, Puebla 40%

**Mezcalero Tomás Gutiérrez** | *Taste the three expressions from over the years from Don Tomás* \$55

**Mal Bien Papalote** - Emiliano Gutiérrez, Don Tomás Gutiérrez, *Cupreata* Chilapa de Álvarez, Guerrero

**Aguerrido Cupreata 2021** - Don Tomás, Paciano Cruz Nolasco, *Cupreata* Tepehuixco, Guerrero

**Aguerrido Cupreata 2017** - Don Tomás, Paciano Cruz Nolasco, *Cupreata* Tepehuixco, Guerrero

**S.A.C.R.E.D. Agave curated by Lou Bank** | *Our good friend Lou Bank of S.A.C.R.E.D. Agave has found us some amazing small production agave distillates you can only taste here* \$45

**S.A.C.R.E.D. Agave Lineno Tuxca** - Jose Ruiz Contreras - Las Canoas, Jalisco

**S.A.C.R.E.D. Agave Verde** - Ramiro Avila Rivera - Nombre de Dios, Durango

**S.A.C.R.E.D. Agave Pichometl puntas** - Ildefonso Macedas Garcia - Puebla, Mexico

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**tequila  
flight**

**Unsung Heroes of Tequila** | *Step away from the big brands and discover new producers making excellent tequila* \$35

**Código 1530** blanco still strength - Jalisco, Mexico

**Mijenta** reposado - Jalisco, Mexico

**El Tesoro** añejo - Jalisco, Mexico

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**other  
agave  
flight**

**Interesting and Surprising** | *Dive into the unique flavors from other spirits found throughout Mexico* \$30

**Kilinga Bacanora** *Bacanora* Angustifolia - Alamos, Sonora

**Flor del Desierto Desert** *Sotol* Leiophyllum - Coyame del Sotol, Chihuahua

**La Venenosa** *Sierra Occidental Raicilla* Inaequidens - Manzanilla de la Paz, Jalisco



1 oz pours

### Bar Sótano Exclusives

#### 5 Sentidos

Espadilla 18

#### Bañez

Espadín, Cuishe 14

#### Cuentacuentos

El Barro 9

#### NETA

Ensamble 27

#### 5 Sentidos

Papalometl 17

Pechuga de Mole

Poblano 22

Sierra Negra 18

Tobala 19

Ensamble de  
7 Plantas 18

#### Aguerrido

Papalote 2017 18

#### Alipus

San Miguel

Sola 12

Santa Ana XX 14

#### Amarás

Reposado 15

#### Bañez

Arroqueño 16

Cuishe 13

Tobala 16

Destilado de Mango 11

Destilado de Piña 11

#### Borroso

Tobasiche 13

#### Burrito Fiestero Mezcal

Cenizo 9

#### Cruz De Fuego

Cirial 16

Tepeztate 18

Ensamble 14

#### Cuentacuentos

Tobala 19

Papalote Capón 19

#### Código 1530

Artesanal 12

Ancestral 32

#### Mezcal Comunidad

#1 Bramaderos

Ensamble 16

#### Del Maguey

Chichicapa 12

Minero 12

San Pedro Taviche 19

VIDA Puebla 9

VIDA Classico 12

VIDA Muertos 12

Wild Jabali 19

#### Derrumbes

Durango 12

San Luis Potosi 10

Tamaulipas 14

#### Don Mateo

Pechuga 23

#### El Mero Mero

Tepeztate 17

#### El Jolgorio

Tepeztate 19

Tobala 17

#### Gusto Histórico

Madrecuixe 15

Tobala 15

#### Fidencio

Classico 9

Ensamble 16

Pechuga 16

#### Lalocura

Espadín 21

Tobala 21

Tobaziche 21

#### La Luna

Cupreata 9

Ensamble 15

Espadincillo 12

#### La Medida

Espadín 11

Coyote 17

Madrecuishe 14

#### Los Nahuales

Joven

Reposado

Añejo 19

Special Edition No. 2 13

Metodo Antiguo 13

#### The Lost Explorer

Tobala 16

#### Lucy Pistolas

10

#### Madre Mezcal

Espadín Black Label 10

Ensamble 12

#### Mal Bien

Bicuixe 16

Papalote 16

Verde 18



1 oz pours

### Macurichos

Arroqueño	19
Cirial Madrecuishe	
Barril Bicuise	18

### Montelobos

Espadín	10
Ensamble	14
Pechuga	22
Tobala	17

### Mezcalero

No. 23	17
No. 24	18

### Mezcal de Leyenda

Durango	16
Guerrero	15

### Mezcalosfera

Field Blend	22
Espadín con Mango y Chile Habanero	22

### NETA

Espadín Capon	18
Jabali/Mexicano	32

### Ojo de Tigre

10

### Pal'Alma

Espadilla Puebla	22
Lechugilla Sonora	29
Nuevo Leon	33
Papalometl Puebla	34
Café de Olla	40

### Pelotón

Espadín	10
Pechuga con Citricos	12

### Prolijo

Añejo	22
Espadín	10
Madrecuishe	15
Pechuga	30

### Real Minero

Barril	25
Espadín, Largo	21
Field Blend	27
Largo, Tobala	
Ancestral	25

### Rey Campero

Espadín, Pulquero	13
Madrecuishe	13
Tobala	17

### Rezpriral

Coyote	19
Cuishe	22
Espadín, Madrecuishe	19
Tepeztate	19

### S.A.C.R.E.D. AGAVE

Lineno/Tuxca	15
Puntas	15
Verde	15
Ciro's Final Batch	
Cupreata	18

### Siembre Metl

Cenizo	13
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### Siete Misterios

Mexicano	12
Pechuga	20

### Union

Espadín	9
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### Vamos Riendo

14

### Vago

Elote	12
Arroqueño en Barro	12
Mexicanito	13
Mexicanito en Barro	15
Ensamble en Barro	12

### Wahaka

Botaniko	10
Espadín	9
Madrecuishe	13
Reposado con Gusano	11
Tobala	15

### Yola

Espadín	12
Pechuga	16



# A G A V E

## tequila

1.5 oz pour

<b>Angelisco</b>		<b>El Tesoro</b>		<b>Mijenta</b>	
Blanco	10	Blanco	10	Blanco	14
Reposado	12	Reposado	12	Reposado	20
		Añejo	14	Añejo	48
		Extra Añejo	40		
<b>Calle 23</b>		<b>Fortaleza</b>		<b>Ocho</b>	
Añejo	15	Blanco	17	Plata	12
		Still Strength	19	Reposado	15
<b>Chinaco</b>		Reposado	19	Reposado	
Añejo	16	Añejo	26	“Widow Jane”	18
				Añejo	17
<b>Cazcanes</b>		<b>G4</b>		Extra Añejo	38
No. 10 Still		Blanco	13		
Strength Blanco	26	Reposado	16	<b>Tequila Real Del Valle</b>	
				Blanco	9
<b>El Pintor</b>		<b>La Gritona</b>		Reposado	11
Blanco	12	Reposado	14		
				<b>Siembra Valles</b>	
<b>Espolón</b>		<b>LALO</b>		Reposado	13
Blanco	10	Blanco	13		
Reposado	11			<b>Tanteo</b>	
				Blanco	10
				Habanero	11

## sotol

1 oz pour

<b>Clande</b>		<b>Sotol Por Siempre</b>	10
Sotol	13		
Ensamble	13	<b>Flor del Desierto</b>	
		Sierra	10
<b>La Higuera</b>		Rattlesnake Pechuga	13
Cedrosanum	9		
Leiophyllum	10	<b>Nocheluna</b>	12
Wheeleri	9		

## raicilla

1 oz pour

<b>La Venenosa</b>		<b>Tabernas</b>		<b>Mezonte</b>	
Costa de Jalisco	14	Edition 2	12	Japo	22
Sierra del Tigre	22	Edition 3	11	Santos Juarez	22
Sierra Occidental	13	Edition 3 Reposado	15		
Sur de Jalisco	16				
Puntas	23				

## bacanora

1 oz pour

<b>Rancho Tepua</b>		<b>Kilinga</b>	
Blanco	10	Blanco	12

# D R I N K S

## beers

**Negra Modelo** | Lager (Mexico) **\$6**

**Tecate** | Lager (Mexico) **\$6**

**Victoria** | Lager (Mexico) **\$6**

**Off Color Beer For Tacos** | Gose (Chicago, IL) **\$8**

**Lagunitas Hazy Wonder** | IPA (Chicago, IL) **\$7**

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## wine

### WHITE

2021 Casa Magoni, Sauvignon Blanc, Valle de Guadalupe, B.C., Mexico **\$16**

### RED

2020 Aborigen, Incógnito, Valle de Guadalupe, B.C., Mexico (*Grenache, Cabernet, Tempranillo*) **\$14**

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## other

Pau Mauhi Vodka	<b>14</b>	Charanda Uruapan	<b>11</b>
		Charanda Uruapan Añejo	<b>13</b>
		El Dorado 12 Year	<b>13</b>
CH Key Gin	<b>14</b>	Tso'ok	<b>13</b>
Condesa Clásica Gin	<b>14</b>	Ålander Nordic Spiced Rum	<b>13</b>
Las Californias Citrico Gin	<b>14</b>	El Dorado 12 Year	<b>13</b>
Las Californias Nativo Gin	<b>14</b>		
Abasolo Whisky	<b>14</b>		
Wild Turkey 101	<b>14</b>	Amargo Vallet Amaro	<b>11</b>
		Fernet Vallet	<b>12</b>
		Fernet	<b>11</b>
		Malort	<b>9</b>
		Nixta	<b>9</b>
		Xila	<b>10</b>



## The Reserve List

A curated list of agave spirits with either limited production, availability or vintage. Sip and savor these liquid treasures. When they are gone they are **GONE!**

### Mezcal 1oz pours

#### 5 Sentidos

Mixteca Azul y Pichomel	27
Mixteca Candelillo	27
Pizorra	21
Jabali-Tobala	24

#### Aguerrido

Paplote	
'Refugio Caldaza'	18
Espadín	
'Anotonio Sonido'	18

#### Cuentacuentos

Tepextate Artesanal	
'Everardo Garcia Salvador'	32

#### Fidencio

Tierra Blanca	18
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#### Gusto Histórico

Cuixito con Espadín	
'Eusebio Santos'	17

#### Pal'alma

San Luis Potosi	23
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#### Vago

Pechuga Barriga	35
Pechuga Jarquin	35
Pechuga Rey	35

#### Wahaka "Vino de Mezcal"

Michoacan Cupreata	50
Sonora Lechugilla	50

### Tequila 1.5 oz pours

#### Cascahuin

Cerro De Luz blanco	33
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#### Fortaleza

Reposado	
Single Barrel	22
Reposado	
Winter Blend	
Reposado	40

### Other Spirits 1 oz pours

#### La Venenosa

Azul	30
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#### Sotoleros

Lalo y Nando	16
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#### Campari

Casktales	15
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**The Celebration of Bat-Friendly Pechugas** | *These limited releases of pechugas from Vago's mezcaleros, each of the producers used Bat-Friendly Espadín* **\$80**

**Pechuga de Emigdio Jarquín** - *Espadín*, Miahuatlán, Oaxaca

**Pechuga de Salomon "Tio Rey" Rodriguez** - *Espadín*, Sola de Vega, Oaxaca

**Pechuga de Joel Barriga Aragón** - *Espadín*, Hacienda Tapanala, Oaxaca

**WHAT IS BAT-FRIENDLY?** Bat-Friendly is a certification created by UNAM recognize Tequila and Mezcal brands that are working to create sustainable methods of production that maintain healthy populations of nectar-feeding bats. These small but incredible creatures are the main pollinators of agave plants, feeding at night on the nectar-rich flowers at the top of the flower stalk (quiote). By allowing some of the plants to flower rather than harvesting them to produce mezcal, we are able to maintain a healthy genetic diversity among agave populations, as the bats cross-pollinate flowers during their feeding process. This project helps us work to maintain a healthy ecosystem, as the bats will also pollinate other flowering plants in the surrounding environment. A healthy bat population is vital to a healthy agave population.