

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.

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

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

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



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**

Chilaquiles Verdes | Crispy tortillas simmered in a creamy ramp salsa verde, (*tomatillos, serrano and crema*). Roasted asparagus, m aitake 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**

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.



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

Tepextate 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 |
|--------|----|

Siete Misterios

| | |
|----------|----|
| Mexicano | 12 |
| Pechuga | 20 |

Union

| | |
|---------|---|
| Espadín | 9 |
|---------|---|

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 |

AGAVE

tequila

1.5 oz pour

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

sotol

1 oz pour

| | | | |
|-------------------|----|--------------------------|----|
| Clande | | Sotol Por Siempre | 10 |
| Sotol | 13 | | |
| Ensamble | 13 | Flor del Desierto | |
| | | Sierra | 10 |
| La Higuera | | Rattlesnake Pechuga | 13 |
| Cedrosanum | 9 | | |
| Leiophyllum | 10 | Nocheluna | 12 |
| Wheeleri | 9 | | |

raicilla

1 oz pour

| | | | | | |
|--------------------|----|--------------------|----|----------------|----|
| La Venenosa | | Tabernas | | Mezonte | |
| 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

| | | | |
|---------------------|----|----------------|----|
| Rancho Tepua | | Kilinga | |
| Blanco | 10 | Blanco | 12 |

DRINKS

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**

wine

WHITE

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

DRY ROSÉ

2023 Paoloni, Sangiovese dry Rosé, Valle de Guadalupe, B.C., Mexico **\$15**

RED

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

other

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



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 |
|---------------|----|

Gusto Histórico

| | |
|---------------------|----|
| Cuixito con Espadín | |
| 'Eusebio Santos' | 17 |

Pal'alma

| | |
|-----------------|----|
| San Luis Potosi | 23 |
|-----------------|----|

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 |
|---------------------|----|

Fortaleza

| | |
|------------------------|----|
| Reposado Single Barrel | 22 |
| Reposado Winter Blend | |
| Reposado | 40 |

Other Spirits 1 oz pours

La Venenosa

| | |
|------|----|
| Azul | 30 |
|------|----|

Sotoleros

| | |
|--------------|----|
| Lalo y Nando | 16 |
|--------------|----|

Campari

| | |
|-----------|----|
| Casktales | 15 |
|-----------|----|

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.