

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 todays 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**

Squash Blossom Tlayudita | Crispy Oaxacan tostada layered with roasted baby patty pans, Oaxacan quesillo cheese, charred güero chile crema, squash blossoms, epazote **\$6**

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



THE MANY FLAVORS OF PEACHES

cocktails in the spotlight

Peach, Lemon, Verbana Spritz | Nocheluna sotol, Bayless Garden verbena, peach puree, grapefruit, simple, Topo Chico **\$17**

Peach Cobbler | Lustau Amontillado sherry, Ritual Sister (*pineapple spirit*), local peach shrub, Day Trip peach amaro, local peach syrup, house peach bitters **\$17**

Peach, Guajillo Margarita | La Venenosa Raicilla Tabernas (infused with guajillo chile), Flamingo Riviera mango chili liqueur, local peach syrup, lime **\$17**

Peach, Citrus, Sour | Las Californias Citrico gin, Day Trip peach amaro, local peach syrup, house peach bitters, lime, egg white **\$17**

FRUIT STAND, RIPE AND JUICY

Pineapple, Guava, Mezcal | Tequila Real del Valle blanco, Divino Maguey mezcal abocado con guayaba (*guava*), Suze, Pineapple, Tajin, lime **\$16**

BOTÁNICA, FRESH AND REVITALIZING

Tres Agaves Martini | Del Amigo mezcal, Kilinga bacanora,Codigo blanco tequila (*infused with sage*) Method dry vermouth, Yellow Chartreuse **\$16**

FONDA, PROVOCATIVE INSPIRATIONS

“Torta de Elote” | Convite mezcal & Wahaka Mezcal Abocado con Gusano (*infused with the flavors of local sweet corn*), Nixta Licor de Elote, housemade tortilla liqueur, lime, egg white **\$16**

CHILE STALL, FLAVOR AND SPICE

Cascabel, Tamarind, Mezcal | Del Amigo mezcal (*insfused with cascabel chiles*), Flamingo Riviera Mango Chili liqueur, tamarind, lime, Angostura bitters **\$16**

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 | Lalo 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, achiote 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**

Herby Salmon Aguachile* | Sashimi-quality Faroe Island salmon, spicy cucumber-lime broth, red onion & jícama ribbons, Bayless Garden herbs & flowers **\$18**

Crab Tlayudita Verde* | Crispy Oaxacan tlayudita, marinated peekytoe crab Pueblan green pipian, avocado, radish, rooftop ruby streaks mustard greens **\$20**

**TACOS
AND...**

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

Taco Arabe | Slow-cooked local lamb, chipotle salsa, jocoque, crispy cheese, cucumber, flour tortilla **\$9**

Fried Chicken Taco | Chintestle crema (*Oaxacan pasilla chile, house-made aioli*), pickled vegetable slaw, cilantro **\$7**

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 Gunthorp 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 **\$10**

Lengua Curada | Thin-sliced cured beef tongue, Bar Sótano crema (*mayo, crema de rancho*), green salsa de molcajete, red onion, cilantro **\$17**

Squash Blossom Tlayudita | Crispy Oaxacan tostada layered with roasted baby patty pans, Oaxacan quesillo cheese, charred güero chile crema, squash blossoms, epazote **\$10**

Memelas de Tinga | Crispy heirloom masa ovals (*Puebla style*), woodland mushroom tinga (*caramelized onion, roasted mushrooms, chipotle chiles*), black beans, homemade fresco cheese, avocado **\$15**

Jackie’s Potatoes #5 | Crispy local potatoes with “al pastor” flavors (*red chile, spices, pineapple*), avocado-tomatillo crema, serrano chile, cilantro **\$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**

LARGER

Chilaquiles de Habanero | Crispy tortillas simmered in creamy habanero salsa, wild chanterelle mushrooms, sunny side egg, roasted baby carrots, our exclusive bola roja aged goat cheese **\$18**

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

Pamburguesa* | 1/2 lb 28-day dry aged Slagel Farm 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**

Carne Asada, Mocha-Mole* | Grilled Creekstone flank steak, espresso-infused mole poblano, pickled white onion, queso añejo **\$38**

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

Coconut-Peach Tres Leche | Tender cake infused with three milks (*whole, evaporated, condensed*), coconut milk & peach liqueur. Compote of fresh peaches & young coconut, meringuetwo ways **\$13**

Mangonada | Mango sorbet, tamarind raspado, tangy-spicy-fruity homemade chamoy, kaffir lime boba, yuzu gelatinas **\$12**

Mocha Flip Flan | Classic caramel custard, luscious flow of mocha sabayon (*Mr. Black coffee liqueur, egg yolks, sugar*), local cherries, chocolate and traditional alegria crunch **\$13**

* These items are served, undercooked, cooked to order or contain undercooked ingredients. Consuming raw or undercooked animal products may increase your risk of food borne illness, especially if you have medical conditions.

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

Zacate Limón 16

Verde 18



1 oz pours

Macurichos

Arroqueño	19
Cirial Madrecuishe	
Barril Bicuiche	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

AGAVE

tequila

1.5 oz pour

Angelisco		Espolón		LALO	
Blanco	10	Blanco	10	Blanco	13
Reposado	12	Reposado	11		
Calle 23		El Tesoro		Mijenta	
Añejo	15	Blanco	10	Blanco	14
		Reposado	12	Reposado	20
Chinaco		Añejo	14	Añejo	48
Añejo	16	Extra Añejo	40		
Cazcanes		Fortaleza		Ocho	
No. 10 Still		Blanco	17	Plata	12
Strength Blanco	26	Still Strength	19	Reposado	15
		Reposado	19	Reposado	18
Código 1530		Añejo	26	“Widow Jane”	18
Blanco	14			Añejo	17
Strength Blanco	20	G4		Extra Añejo	38
Rosa	18	Blanco	13		
Reposado	20	Reposado	16	Tequila Real Del Valle	
El Pintor				Blanco	9
Blanco	12	La Gritona		Reposado	11
		Reposado	14		

sotol

1 oz pour

Clande		Sotol Por Siempre	10
Sotol	13		
Ensamble	13	Flor del Desierto	
La Higuera		Sierra	10
Cedrosanum	9	Rattlesnake Pechuga	13
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**
 - Monopolio IPA** | IPA Especial (Mexico) **\$7**
-

wine

WHITE

2022 Casa Magoni, Manaz Blanco, Viognier/Fiano, 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

CH 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
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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.