

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**

Tlayudita "Poc Chuc" | Crispy Oaxacan tostada layered with wood-grilled king trumpet mushrooms, herby black bean spread, local tomatoes, avocado, habanero, ruby streaks **\$6**

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



THE MANY FLAVORS OF THE HOLIDAYS

cocktails in the spotlight

Flor De Oro Old Fashioned | Espolón Flor de Oro tequila reposado, Maxico Mistico Llevame Lejos licor, Abasolo whisky, piloncillo, Angostura bitters **\$17**

Noche Buena | Ojo de Tigre Mezcal (*infused with roasted beets*), Pierre Ferrand dry curaçao, fresh sugarcane juice, lime, agave **\$17**

Mexican Hot Chocolate Flip | Del Amigo mezcal, Amaras reposado mezcal, chocolate Kahlua, piloncillo syrup, canella, whole egg **\$17**

Arroz con Leche Clarified Milk Punch | Convite mezcal, Uruapan Charanda anejo rum, Tequila Real del Valle reposado (*infused with rice, canela & allspice*), piloncillo, Rare Tea Cellar Horchata Chai. Topped with coconut cream and canella **\$17**

cocktails in the market

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, house-made tortilla liqueur, lime, egg white **\$16**

CHILE STALL, FLAVOR AND SPICE

Cascabel, Tamarind, Mezcal | Del Amigo mezcal (*infused 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 | Bozal ensamble mezcal (*espadín, barril, mexicano*), Green Chartreuse, fresh sugarcane juice, lime, hoja santa **\$16**

Poleo Negroni | Cuentacientos El Barro mezcal (*espadín*), 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 **\$20 + 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 Jamaica* | Sashimi-quality Loch Duart salmon, spicy-limey crimson broth (*infused with jamaica flowers, ancho chile & chiltepín*), crisp jicama, creamy avocado, jamaica-ancho crunch **\$18**

Tlayudita de Jaiba* | Crispy tlayudita spread with warm Alaskan king crab dip, roasted poblanos & serranos, salsa verde **\$19**

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 **\$10**

Fried Chicken Taco | Chintestle crema (*Oaxacan pasilla chile, house-made aioli*), pickled vegetable slaw, cilantro **\$8**

Quesadillas de “Chorizo” Verde | Cheese quesadillas (*artisan Jack, artisan Oaxacan quesillo*), chickpea chorizo verde, green habanero-avocado salsa, grilled knob onions **\$12**

Quesabirria | Classic birria (*red chile-braised Gunthrop 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**

Tlayudita “Poc Chuc” | Crispy Oaxacan tostada layered with wood-grilled king trumpet mushrooms, herby black bean spread, local tomatoes, avocado, habanero, ruby streaks **\$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

The Fall Version | Little gem lettuce, chile-pecan dressing, golden tempura delicatta, Prairie Fruits Farm goat cheese, smoked pecans **\$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**

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 **\$22**

Pulpo a la Talla | Charcoal-grilled tender octopus with 2 salsas (*creamy red chile adobo, herby green chile crema*), plancha-seared fingerling potatoes, avocado **\$32**

Pollo Rostizado | Garlic-marinated Miller Farm chicken (*cold smoked, then roasted*), Mexican chili crisp (*árbol, chiltepin, garlic, soy, sesame*), butternut mash **\$38**

Carne Asada, Tuétano, Esquites* | Grilled Creekstone flank steak, bone-marrow salsa macha (*sesame, cashew, mulato & pequin chiles, sherry vinegar*), esquites fritos (*local corn, bone marrow, epazote, chiletepin, añejo cheese*) **\$40**

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

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

Profiteroles "Café de Olla" | Concha-topped cream puffs, café de olla chocolate mousse (*coffee, orange zest, cinnamon, cloves*), café de olla ice cream, coffee-chocolate sauce **\$20**

Tres Leches "Modelo Negra" | Malted milk tres leches cake infused with Modelo Negra, tangy-spicy cherry, chamoy, poached local sour cherries, malted crisp **\$14**

Buñelos | Crispy Cinnamon Buñelos, piloncillo ice cream, calabaza cooked with warm spices, pepitas garapiñada **\$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

Artesenal 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 12

Reposado 15

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

Guerrero	15
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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

Blanco	10
Reposado	12

Calle 23

Añejo	15
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Chinaco

Añejo	16
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Cazcanes

No. 10 Still	
Strength Blanco	26

Código 1530

Blanco	14
Strength Blanco	20
Rosa	18
Reposado	20

El Pintor

Blanco	12
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Espolón

Blanco	10
Reposado	11

El Tesoro

Blanco	10
Reposado	12
Añejo	14
Extra Añejo	40

Fortaleza

Blanco	17
Still Strength	19
Reposado	19
Añejo	26

G4

Blanco	13
Reposado	16

La Gritona

Reposado	14
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LALO

Blanco	13
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Mijenta

Blanco	14
Reposado	20
Añejo	48

Ocho

Plata	12
Reposado	15
Reposado	
“Widow Jane”	18
Añejo	17
Extra Añejo	38

Tequila Real Del Valle

Blanco	9
Reposado	11

Siembra Valles

Reposado	13
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sotol

1 oz pour

Clande

Sotol	13
Ensamble	13

La Higuera

Cedrosanum	9
Leiophyllum	10
Wheeleri	9

Sotol Por Siempre

10

Flor del Desierto

Sierra	10
Rattlesnake Pechuga	13

Nocheluna

12

raicilla

1 oz pour

La Venenosa

Costa de Jalisco	14
Sierra del Tigre	22
Sierra Occidental	13
Sur de Jalisco	16
Puntas	23

Tabernas

Edition 2	12
Edition 3	11
Edition 3 Reposado	15

Mezonte

Japo	22
Santos Juarez	22

bacanora

1 oz pour

Rancho Tepua

Blanco	10
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Kilinga

Blanco	12
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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		
Wild Turkey 101	14	Amargo Vallet Amaro	11
		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.