

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

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**

Summertime Spritz | Mommenpop Kumquat, Koval cranberry, Real del Valle blanco tequila, Angostura orange bitters, Topo Chico **\$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**

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

Dip de Frijol con Queso de Cabra | garlicky white bean-goat cheese dip, baby corn, roasted patty pan, cherry tomatoes, serrano chile, sal de chapulín **\$8**

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

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



**HAPPY HOUR
ALL DAY
WEDNESDAY**

+

\$1 shucked oysters



THE MANY FLAVORS OF WATERMELON

cocktails in the spotlight

Watermelon Sour | Verde Amarás mezcal, Ferrand dry yuzu curacao liqueur, watermelon syrup, watermelon & lime juice, Peychaud's bitters, egg white **\$17**

Watermelon Rind Gimlet | Codigo Rosa blanco tequila, Derrumbes San Luis Potosi mezcal, watermelon rind syrup, lime, dash of yellow Chartreuse **\$17**

Spicy Summer Salty Dog | Flor del Desierto sotol, Mijenta blanco tequila (*infused with jalapeños*), watermelon syrup, grapefruit & lime juice. **\$17**

Watermelon Martini | La Venenosa Tabernas raicilla, Nocheluna sotol, Method dry vermouth, Mommenpop lime aperitif, watermelon sryup **\$17**

FRUIT STAND, RIPE AND JUICY

Prickly Pear, Coco, Rum | Tso'ok Rum, Uruapan Charanda rum, Divino Maguey mezcal destilado con guayaba, prickly pear-coconut puree, lime, Peychauds bitters **\$16**

BOTÁNICA, FRESH AND REVITALIZING

GMT | Condessa gin, Derrumbes San Luis Potosi mezcal, Mommenpop lime, hoja santa syrup, herbs from the Bayless garden, tonic water **\$16**

FONDA, PROVOCATIVE INSPIRATIONS

Horchata Churro Clarified Milk Punch | House blend of 3 Mexican rums, llegal mezcal Carribean cask finish, Pierre Ferrand dry curaçao, Rare Tea Celler hourchata chai syrup, lemon, clarified with Xoco's horchata **\$17**

CHILE STALL, FLAVOR AND SPICE

Roasted Poblano, Mezcal | Lucy Pistolas mezcal, Sotol Onó, roasted poblano syrup, lime, house herbal bitters **\$16**

greatest hits

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

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

Jalapeño, Grapefruit | Mijenta 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 | Cuentacuentos El Barro mezcal, 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, *Espadín*
San Luis del Río, Oaxaca 42%

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

Del Maguey VIDA Puebla- *Espadín* 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

The Flavorful Side of Mezcal

Showcasing the different way to add natural flavors to mezcal **\$45**

Divino Maguey Abocado con Guayaba *Angustifolia* - San Luis del Río, Oaxaca - 42%

Convite Pechuga *Angustifolia* - Daniel and Tucho Hernández - San Baltazar Guelavila, Oaxaca - 42%

Los Nahuales Reposado *Angustifolia* - Joel Antonio Juan, Karina Abad Rojas - Santiago Matatlán, Oaxaca 44%

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**

Siglo Cero Pox *Pox* corn, sugar cane, wheat - San Juan Chamula, Chiapas

Flor del Desierto Desert Pechuga Soto/ *Leiophyllum* - Coyame del Soto, 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* | Sótano's "Wake the Dead" Salsa & Jackie's Secret Hot Sauce **\$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* | mezcal-cured Loch Duart salmon, limey jalapeño-blueberry aguachile broth, avocado, cucumber, red onion **\$19**

Aguachile de Camarones y Coco* | sashimi-quality Florida pink shrimp, spicy coconut-lime broth, cucumber, yuzu gelatinas **\$21**

Tlayudita de Callo* | toasted corn tlayudita, warm & creamy cheese spread, seared Hokkaido sea scallops, smoky morita chile, caramelized onion **\$17**

TACOS AND...

Taco Arabe | slow-cooked local lamb, chipotle salsa, jocoque, crispy cheese, cucumber, flour tortilla **\$10**

Quesadillas de Flor de Calabaza | melty cheese quesadillas (*artisan Jack, artisan Oaxacan quesillo*), squash blossom-poblano filling, green habanero salsa verde, squash blossom crema **\$12**

Gorditas de Chile Pasado | Yuca gorditas, chile pasado-cheese filling, crispy mushrooms, añejo cheese, salsa tatemada **\$12**

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 estilo Escuinapa | crispy taquitos, chipotle-shrimp filling, tomato broth, luscious uni crema, pickly vegetables **\$18**

Dip de Frijol con Queso de Cabra | garlicky white bean-goat cheese dip, baby corn, roasted patty pan, cherry tomatoes, serrano chile, sal de chapulín **\$16**



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 Salad | Bayless Garden greens, chipotle-raspberry vinaigrette, golden cerveza-battered onion rings, Prairie Fruits Farm goat cheese, Klug Farm raspberries, pepitas **\$16**

LARGER

Pamburguesa* | half-pound 28-day dry aged Slagel Farm beef burger, papas & chorizo, Hooks cheddar, thin-sliced Napa cabbage, red chile-bun. Yucca fries, tomato jam, cilantro crema **\$23**

Pulpo Primavera | plancha-seared Spanish octopus, local ramp mojo, spring spinach, fingerling potatoes **\$34**

Pollo Rostizado | garlic-marinated Miller Farm chicken (*cold smoked, then roasted*), Mexican chili crisp (*árbol, chiltepín, garlic, soy, sesame*), garlic chive mashed potatoes **\$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, chiletepín, añejo cheese*) **\$40**

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

DESSERTS

S'mores Sundae | triple cream ice cream, toasted homemade marshmallows, smoked pecan-graham cracker crumble, dark chocolate sauce, smoked cajeta (*goat milk caramel*) **\$14**

Coyota de Chabacano | flaky pastry, local apricot-piloncillo filling, whipped requeson, toasted almond streusel, micro basil **\$12**

* 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.



1 oz pours

Bar Sótano Exclusives

5 Sentidos

Espadilla 18

Bañez

Espadín, Cuishe 14

Cuentacuentos

El Barro 9

NETA

Ensamble- Simitrio 27

Ensamble- García 29

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

Cupreata 15

Bañez

Arroqueño 16

Cuishe 13

Tobala 16

Borroso

Tobasiche 13

Burrito Fiestero Mezcal

Cenizo 9

Convite

Espadín 10

Pechuga 15

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

Tepextate 17

El Jolgorio

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

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

Lucy Pistolas

10

Madre Mezcal

Espadín Black Label 10

Ensamble 12

Mal Bien

Bicuixe 16

Papalote 16

Zacate Limón 16



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

Espadín con Mango y Chile Habanero	22
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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

Pechuga	20
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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
Still Strength	20

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

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**

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
CH Key Gin	14	El Dorado 12 Year	13
Condesa Clásica Gin	14	Tso'ok	13
Las Californias Citrico Gin	14	Ålander Nordic Spiced Rum	13
Las Californias Nativo Gin	14	El Dorado 12 Year	13
Abasolo Whisky	14	Amargo Vallet Amaro	11
Wild Turkey 101	14	Fernet Vallet	12
Prieto y Prieta Mexican	14	Fernet	11
Corn Whisky		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 Artensanal	
'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.