

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.



THE FLAVORS OF THE HOLIDAYS

cocktails in the spotlight

Chipotle-Tepache Margarita | Del Maguey Vida Puebla mezcal, Tanteo chipotle tequila, Maxico Mistico hibiscus liqueur, pineapple puree, Angostura orange, Tepache Sazón **\$17**

Ponche Negroni | Convite Pechuga mezcal, Del Amigo mezcal, Maxico Mistico hibiscus liqueur, Xila licor de agave, Pajarote Ponche de Tamarindo liqueur, house bitter blend **\$17**

Rompope Flip | Prieto whisky, Glenlivet Jamaica cask scotch whisky, Maxico Mistico ginger-turmeric liqueur, Pierre Ferrand dry curacao liqueur, piloncillo, Amargo Vallet amaro, whole egg **\$17**

cocktails in the market

FRUIT STAND, RIPE AND JUICY

Raspberry, Peanut, Mezcal | Cuentacuentos El Barro mezcal, Chica Chida peanut butter tequila, raspberry puree, Oaxacan pasilla **\$16**

BOTÁNICA, FRESH AND REVITALIZING

Chamomile Martini | Tso'ok Oaxacan reposado rum (*infused with chamomile*), Methos dry vermouth, Ferrand dry yuzu curacao, Angostura orange bitters **\$16**

FONDA, PROVOCATIVE INSPIRATIONS

Café de Olla Clarified Milk Punch | House blend of 3 Mexican rums (*infused with DMC espresso and spices*), Illegal mezcal Caribbean Cask Finish, Pierre Ferrand dry curacao, canela-orange 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, *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

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 Rio, 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/ Leiorphyllum - 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 **\$22 + 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 con Chamoy* | Tajín-cured Lach Duart salmon, lime-infused chamoy (*dried chiles, apricots, jamaica*), mezcal-braised jamaica flowers, chiltepin chiles, cucamelons, begonia flowers **\$18**

Laminado de Kampachi* | sashimi-quality Baja kampachi, clarified milk punch (*passion fruit, rum*), charred habanero, avocado, cilantro **\$21**

Tlayudita de Atun* | big eye tuna torched with chipotle mayo, finger lime, avocado, green onion **\$17**

TACOS AND...

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

Quesadillas de Hongo | melty cheese quesadillas (*artisan jack cheese, Oaxacan quesillo*), wood grilled mushroom, poblano filling, avocado tomatillo & black huitlacoche salsa **\$14**

Taco Dorado, Aguachile | crispy potato- taco (*añejo cheese*), shrimp aguachile (*lime, green chile, cilantro*), avocado, red onion **\$16**

Crab Quesabirria | crispy, red-chile tortillas filled with savory Maryland blue crab & artisan Jack. Red chile-blue crab broth for dipping (*2 pieces*) **\$19**

Black Mole Gorditas | fresh-baked heirloom masa gorditas, filling of local spinach, goat cheese & black mole. Crispy carrot strings & añejo cheese **\$19**

Spicy Brown-Butter Pumpkin Dip | roasted pumpkin, caramelized pumpkinseeds, morita chiles, brown butter, crema, Ever Crisp apples (*infused with mezcal*) **\$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 | Artisan greens, cranberry-chipotle vinaigrette, golden cerveza-battered delicata rings, Prairie Fruits Farm “angel food” cheese, chile-candied local cranberries **\$17**

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**

Chicharrón de Pulpo | crispy-tender Spanish octopus toss with homemade XO salsa macha, crispy potatoes, avocado mash, marinated tomatillo **\$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

Sundae “Pajarete” | boozy coffee-goats milk ice cream, toasted marshmallow, chocolate shortbread crumble, rum-chocolate sauce **\$15**

Orange-Vanilla Tres Leches | tender cake infused with classic 3 milks (*whole, evaporated, condensed*), whipped mascarpone frosting, vanilla-poached bosc pears, local cranberries & cranberry-pear chamoy **\$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.*