

# B A R   S Ó T A N O

443 N Clark St,  
Chicago, IL 60654  
In the alley behind  
Frontera Grill

## CLASSIC COCKTAIL MENU \* OUR VERSIONS \*

**Mango, Chamoy Margarita** 16  
Espolón blanco tequila, mango,  
spicy-tangy chamoy, lime, Topo Chico.

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**Savory "Al Pastor" Margarita** 17  
Montelobos espadín mezcal (*fat washed  
with homemade chorizo*), caramelized  
pineapple, Empirical Cilantro, lime,  
achiote bitters.

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**Jalapeño Paloma** 17  
Mijenta blanco tequila (*infused with  
jalapeños*), housemade grapefruit  
cordial, lime, hint of cilantro.

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**Guava Daiquirí** 17  
House blend of Mexican rums, guava,  
lime, Amargo Vallet

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**Sótano's Last Word** 17  
House blend of mezcal and sotol, Green  
Chartreuse, hoja santa, fresh lime

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**Café de Olla Clarified Milk Punch** 17  
House blend of 3 Mexican rums (*infused  
with DMC espresso and spices*),  
Ilegal mezcal Caribbean Cask Finish,  
Pierre Ferrand dry curaçao,  
canela-orange syrup, lemon,  
clarified with Xoco's horchata

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## Poleo Negroni

17

Cuentacuentos El Barro mezcal,  
house-made Mexican herb vermouth,  
Campari, hint of hibiscus

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## Botanica Martini #1

17

Yola mezcal (*infused with hoja santa*),  
Derrumbes San Luis Potosi mezcal,  
Nocheluna sotol, Method vermouth,  
cilantro, rinse of Yellow Chartreuse  
Cuvée des Meilleurs Ouvriers de France

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## 3 Chile Manhattan

17

Prieto y Prieta Whisky Mexicano, Del  
Amigo mezcal, Ancho Reyes, Cocchi di  
Torino vermouth (*infused with árbol  
chile*), Oaxacan pasilla

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## R&D Flip

17

Cuentacuentos El Barro mezcal, Lustau  
Pedro Ximenez sherry, coffee liqueur,  
piloncillo, shaken with a whole egg

## CLASSIC COCKTAILS MENU

### \* OUR VERSIONS \*

A carefully crafted cocktail collection to pair with  
modern Mexican plates.



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\*\* BAR SÓTANO'S TEAM \*\*

# BAR SÓTANO

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## SPIRIT-FREE COCKTAIL MENU

### **Zen Margarita**

DHOS blanco tequila, DHOS orange,  
agave, lime

15

### **Amaro Negroni**

DHOS gin, DHOS orange, Three Spirit  
Nightcap, Lucano Non-Alcoholic Amaro

15

### **Oaxacan Old Fashioned**

Ritual whisky, DHOS tequila, Oaxaca  
pasilla, Fee Brothers bitters

15

### **Espresso Martini**

DHOS tequila, Lyre's coffee liqueur,  
espresso, piloncillo, Fee Brothers  
chocolate bitters

15

## SPIRIT-FREE COCKTAIL MENU

A carefully crafted spirit-free cocktail collection  
to pair with modern Mexican plates.



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\*\* BAR SÓTANO'S TEAM \*\*