

DESSERTS

*Crafted by our pastry chef, Jennifer Enyart,
using local and seasonal ingredients.*

Chocolate-Raspberry Sundae | Chocolate-
ancho ice cream, chocolate chunks,
black raspberry sorbet, brownie bites,
bittersweet chocolate sauce,
raspberry sauce. 15

Orange-Vanilla Tres Leches | Tender cake
infused with classic 3 milks (*whole,
evaporated, condensed*), Mascarpone
frosting, vanilla-poached Bosc pears,
orange apricot chamoy 13

*** EXPERIENCES ***

CHEF'S

5 Courses | The perfect variety of food
from our main menu + surprises curated by
chef Jackie Hernandez 60
pp

BAR SÓTANO

5 Courses + 5 cocktails | The perfect
variety of food from our main menu +
cocktails curated by chef Jackie Hernandez
and beverage director Juilanna Arquilla 100

*Cocktails could be exchanged with agave pairings
guided by our beverage director, Julianna
Arquilla* pp

MARISCOS

ESPECIALES

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Fresh-Shucked Oysters* | Sótano's "Wake the
Dead" Salsa & Jackie's Secret Hot Sauce 4.5ea

"Michelada" Oysters* | Fresh-shucked
oysters with michelada flavors (*tomato,
lime, hot sauce, Worcestershire*) 4.5ea

Sótano Luxury Oysters* | Oysters topped
with albacore tuna ceviche, ossetra caviar 10ea

Sótano Ceviche* | British Columbian
albacore, tomato, serrano, cilantro,
toasted sesame, sotol 19

Aguachile de Guava* | Sashimi-style
barramundi, tangy guava-habanero broth,
avocado, poached guava, red onion 18

Tlayudita de Atun* | Crispy Oaxacan
tlayuda, truffle-seasoned Hawaiian bigeye
tuna, Michoacan avocados, fruity salsa macha
(*chile de arbol & chiletepin, garlic, olive
oil, peanuts & sesame, cranberries*) 17

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

S M A L L

P L A T E S...

Oaxacan Drinking Snacks | Oaxacan peanuts, avocado dip, chile mixe salsa, roasted chapulines, crispy Oaxacan tlayudas 16

Spicy Brown-Butter Pumpkin Dip | Roasted pumpkin, caramelized pumpkinseeds, morita chiles, brown butter, crema, Ever Crisp apples (*infused with mezcal*) 16

Roasted Bone Marrow | Salsa macha, grilled bolillo bread + mezcal luge \$9 22

Taco Arabe | Slow-cooked local lamb, chipotle salsa, jocoque, crispy cheese, cucumber, flour tortilla 10

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

Gorditas de "Chorizo" de Camote | golden fresh-masa gorditas, Mexican white sweet potato "chorizo" filling, salsa cruda verde (*tomatillo, avocado, pickled jalapeño*), queso añejo 15

Quesadillas de Hongo | Melty cheese (*artisan jack cheese, Oaxacan quesillo*), grilled mushroom-poblano filling, avocado tomatillo salsa with black huitlacoche 14

L A R G E

P L A T E S.....

The Salad | Artisan greens, poblano chile dressing, cerveza- battered onion rings, Maytag blue cheese, local Ever Crisp apples, toasted pecans 17

Pambarguesa* | 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 tossed 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 (*arbol, garlic, soy, sesame*), creamy butternut-plantain mash 38

Carne Asada/Frites* | charcoal-grilled flank steak, yuca "frites," bone marrow butter (*chapulín miso*), salsa taquera, roasted bone marrow 40

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

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