

# BAR SÓTANO

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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**Stone Fruit Daiquiri** 17

House blend of Mexican rums, Empirical  
plum, peach sake, lime, thyme bitters

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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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**Jungle Bird Clarified Milk Punch** 17

House blend of Mexican rums, Granada  
Valle, Campari, Chinola pineapple,  
piloncillo, lime, 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 #2** 17

Amaras Verde mezcal, Divino Guava  
mezcal, Maxico Mistico Limpia'uras  
herbal liqueur, rinse of Green  
Chartreuse

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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 \*\*