

## DESSERTS

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

<b>Chocolate-Raspberry Sundae</b>   Chocolate-ancho ice cream, chocolate chunks, black raspberry sorbet, brownie bites, bittersweet chocolate sauce, raspberry sauce.	15
<b>Mango Chamoy Cheesecake</b>   ricotta-cream cheese cheesecake, Maria cookie crust, Mexican Honey Manila mangos, tangy-spicy chamoy, homemade pulparindo candies, Tajín	13

\*\*\* EXPERIENCES \*\*\*

### CHEF'S

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

### BAR SÓTANO

<b>5 Courses + 5 cocktails</b>   The perfect variety of food from our main menu + cocktails curated by chef Jackie Hernandez and beverage director Juilanna Arquilla	100
<i>Cocktails could be exchanged with agave pairings guided by our beverage director, Julianna Arquilla</i>	pp

## MARISCOS ESPECIALES

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<b>Fresh-Shucked Oysters*</b>   Sótano's "Wake the Dead" Salsa & Jackie's Secret Hot Sauce	4.5ea
<b>"Michelada" Oysters*</b>   Fresh-shucked oysters with michelada flavors ( <i>tomato, lime, hot sauce, Worcestershire</i> )	4.5ea
<b>Sótano Luxury Oysters*</b>   Oysters topped with albacore tuna ceviche, ossetra caviar	10ea
<b>Sótano Ceviche*</b>   British Columbian albacore, tomato, serrano, cilantro, toasted sesame, sotol	19
<b>Aguachile de Guava*</b>   Sashimi-style barramundi, tangy guava-habanero broth, avocado, poached guava, red onion	18
<b>Tlayudita de Atun*</b>   Crispy Oaxacan tlayuda, truffle-seasoned Hawaiian bigeye tuna, Michoacan avocados, fruity salsa macha ( <i>chile de arbol &amp; chiletepin, garlic, olive oil, peanuts &amp; sesame, cranberries</i> )	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...

<b>Oaxacan Drinking Snacks</b>   Oaxacan peanuts, avocado dip, chile mixe salsa, roasted chapulines, crispy Oaxacan tlayudas	16
<b>Creamy Ancho Chile Dip</b>   Ancho chile, goat cheese, cream cheese, caramelized onions. Fresh fig mostarda, salsa macha, pistachios, pumpkin seeds.	16
<b>Roasted Bone Marrow</b>   Salsa macha, grilled bolillo bread + mezcal luge \$9	22
<b>Taco Arabe</b>   Slow-cooked local lamb, chipotle salsa, jocoque, crispy cheese, cucumber, flour tortilla	10
<b>Taco Dorado, Aguachile Rojo</b>   Crispy potato taco ( <i>tomato, onion, dried shrimp</i> ), sea scallop aguachile ( <i>lime, cascabel &amp; morita chiles, Worcestershire, burnt tortilla</i> ), red onion, cucumber, avocado	17
<b>Crab Quesabirria</b>   Crispy, red-chile tortillas filled with savory Maryland blue crab & artisan Jack. Red chile-blue crab broth for dipping ( <i>2 pieces</i> )	19
<b>Gorditas de "Chorizo" de Camote</b>   Golden fresh-masa gorditas, Mexican white sweet potato "chorizo" filling, salsa cruda verde ( <i>tomatillo, avocado, pickled jalapeño</i> ), queso añejo	15
<b>Gringas de Hongos</b>   Melty cheese ( <i>artisan jack cheese, Oaxacan quesillo</i> ), king trumpet mushrooms al pastor ( <i>guajillo, achiote</i> ), grilled pineapple, poblano rajas, green habanero salsa	14

L A R G E

P L A T E S.....

<b>The Salad</b>   Artisan greens, poblano chile dressing, cerveza- battered onion rings, Maytag blue cheese, honey Manila mango, toasted sliced almonds	17
<b>Pamburguesa*</b>   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
<b>Chicharrón de Pulpo</b>   Crispy-tender Spanish octopus tossed with homemade XO salsa macha, crispy potatoes, avocado mash, marinated tomatillo	34
<b>Pollo Rostizado</b>   Garlic-marinated Miller Farm chicken ( <i>cold smoked, then roasted</i> ), Mexican chili crisp ( <i>arbol, garlic, soy, sesame</i> ), creamy butternut-plantain mash	38
<b>Carne Asada/Frites*</b>   charcoal-grilled flank steak, yuca "frites," bone marrow butter ( <i>chapulín miso</i> ), salsa taquera, roasted bone marrow	40
<b>Mexican Paella*</b>   Key West pink shrimp, local Amish chicken thighs, red chile adobo, poblano, tomato, peas, avocado, chicken chicharron	39
<p style="text-align: center;"><b>Late Night Jalapeño Smash Burger</b> (available after 9 pm)</p> <p>Two crispy Slagel Farm dry-age beef patties (<i>smashed with jalapeños &amp; onions</i>), Samuel's artisan Jack, tomatillo-chicharron salsa, cilantro crema</p>	12

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