

# 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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#### **Spiced Pineapple Daiquiri** 17

House blend of aged Mexican rums,  
Rhinehall pineapple liqueur, BroVo  
Lucky Falernum, Amargo Vallet, fresh  
lime

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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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#### **Herbal Clarified Margarita** 17

Arette blanco tequila, Fruitful  
orange, Empirical cilantro, Chateau  
aloe liqueur, hoja santa, fresh lime  
juice, 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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**Dirty Escabeche Martini** 17

Lucy Pistolas mezcal, Mama Chuy gin,  
Can de la Calle agavewine, escabeche  
liquid. Shaken or stirred.

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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.

*Salud*

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