

## DESSERTS

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

**Chocolate-Strawberry Sundae** | Mexican chocolate-guajillo ice cream, local strawberry-rhubarb sorbet, cajeta swirl brownie bites, strawberry sauce, hot fudge 15

**Mango Chamoy Cheesecake** | ricotta-cream cheese cheesecake, Maria cookie crust, Mexican Honey Manila mangos, tangy-spicy chamoy, homemade pulparindo candies, Tajín 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 Julianna 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 Verde\*** | Sashimi-style organic BC salmon, tangy-spicy aguachile broth of kiwi & hoja santa, sotol-infused kiwi, avocado 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...

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| <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>Huarache de Tinga</b>   Heirloom corn huarache ( <i>stuffed with quesillo cheese</i> ), carrot tinga with pickled morita chile, smooth black beans, queso fresco, housemade crema, avocado                                     | 16 |
| <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.....

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| <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>Pescado Relleno</b>   Whole roasted dry-aged Lake Superior walleye, melted leeks and green garlic, pepita salsa verde, avocado mash.  | 48 |
| <b>Pollo Rostizado</b>   Garlic-marinated Miller Farm chicken ( <i>cold smoked, then roasted</i> ), Mexican chili crisp ( <i>arbol, garlic, soy, sesame</i> ), sautéed spring spinach with ramps | 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 |

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|---|----|
| <b>Late Night Jalapeño Smash Burger</b>   |    |
| <b>(available after 9 pm)</b>   |    |
| Two crispy Slagel Farm dry-age beef patties ( <i>smashed with jalapeños &amp; onions</i> ), Samuel's artisan Jack, tomatillo-chicharron salsa, cilantro crema | 12 |

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