D E S S E R T S

Crafted by our pastry chef, Bianca Martinez, using local and seasonal ingredients.

Oaxacan Sundae | Two ice creams (*chocolate-black mole & queso añejo*), sweet corn cake (*torta de elote*) with house ground chocolate, two sauces (*homemade cajeta & chocolate sauce*) — 15

Rompope Tres Leches Cake | tender cake infused with rompope, charanda rum & 3 milks (*whole, evaporated, condensed*), toasted marshmallows, ponche-poached cranberries — 13

*** E X P E R I E N C E S ***

C H E F ‘S

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

B A R S Ó T A N O

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 pp

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

M A R I S C O S E S P E C I A L E S

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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 Camarón* | Sashimi-quality Florida pink shrimp, tejuino broth (fermented masa with piloncillo and lime), green chile-lime shaved ice, cucumber, jícama — 19

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.

SMALL

PLATES...

Oaxacan Drinking Snacks | Homemade panela cheese drizzled with salsa macha (sesame, pepitas, garlic, red chile), sweet potato chips, Oaxacan pasilla-tomatillo salsa, toasted chapulines — 17

Creamy Green Chile Dip | Poblano & serrano chiles, 3 cheeses (*goat,cream,añejo*), huitlacoche. Pistachios, smoked pepitas, cebollitas, tomatillo jam — 18

Roasted Bone Marrow | Salsa macha, grilled bolillo bread + mezcal luge $9 — 25

Taco Arabe | Slow-cooked local lamb, chipotle salsa, jocoque, crispy cheese, cucumber, flour tortilla — 10.50

Taco Dorado, Aguachile de Salmón | Crispy potato taco (*tomato, onion, dried shrimp*), smoky cured BC king salmon, velvety aguachile broth (*lime, serrano, cilantro, avocado*), cucumber, red onion — 17

Crab Quesabirria | Crispy, red-chile tortillas filled with savory Maryland blue crab & artisan Jack. Red chile-blue crab broth for dipping *(2 pieces)* — 20

Huarache de Berenjena | Heirloom corn masa huarache (*quesillo filling*), graffiti eggplant in salsa borracha (*pasilla chiles, garlic, Modelo Negra*), charred eggplant, añejo cheese — 16

Quesadillas de Fideo Seco | Cheese-crusted flour tortilla, chipotle-infused vermicelli, calabacitas & maitake mushrooms, gooey quesillo, avocado — 16

LARGE

PLATES.....

The Salad | Artisan greens, apple cider-serrano chile dressing, golden cerveza-battered delicata rings, Maytag blue cheese, mezcal compressed Klug farm apples, candied pepitas — 17

Pamburguesa* | 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

Pulpo al Pastor | Tender-grilled Spanish octopus (*red chile pastor marinade*), grilled pineapple, avocado mash, tomatillo-pineapple salsa de molcajete — 48

Pollo Rostizado | Garlic-marinated Miller Farm chicken *(cold smoked, then roasted)*, Mexican chili crisp *(arbol, garlic, soy, sesame)*, Honeynut-ancho 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

Late Night Green chili Smash Burger

(available after 9 pm)

Two crispy Slagel Farm dry-age beef patties (*smashed with green chili & onions*), Samuel’s artisan Jack, tomatillo-chicharron salsa, cilantro crema — 12

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