

raw bar & seafood

Oysters

ON THE HALF SHELL

Baja kumiai | three garnishes: michelada shaved ice, herby miñoneta \$18 for 6, \$35 for 12*

BROILED

Baja Oysters | "Pibil" sauce (achiote, garlic, spices, citrus), bacon crunch, red vein sorrel. \$13 for 4

Sótano Ceviche | albacore tuna, tomato, olive, serrano, cilantro, toasted sesame, Sotol \$16*

Tropical Salmon Aguachile | Ora King salmon, spicy-tangy "broth" (ataulfo mangos, passion fruit, manzano chiles, lime, Ancho Verde chile liqueur), fresh heart of palms, squid ink cracker \$17.50

Baja Seas Kanpachi, Salsa Macha Verde | spicy salsa (serrano chile, toasted hazelnuts, sesame seeds, Baja olive oil, cilantro, roasted garlic), fermented lime kosho, jack fruit \$16*



cocktails

FRUIT STAND, RIPE AND JUICY

Pineapple, Ginger | Pelotón mezcal, field-ripened Mexican pineapple, fresh ginger, Amargo Vallet, fresh lime \$14

Mango, Chamoy | Espelón blanco tequila, mango, spicy-tangy chamoy, fresh lime, splash of Topo Chico \$13

Raspberry, Sotol | Chinaco blanco tequila, Por Siempre sotol, Michigan raspberries, Aperol, fresh lime \$15

Guava, Rum | Paranubes Oaxacan sugarcane rum, Few bourbon, guava, crème de banana, fresh lime, Angostura \$14

BOTÁNICA, FRESH AND REVITALIZING

El Sótano | our Sótano mezcal (30% barril, 70% espadín), Green Chartreuse, fresh sugarcane & lime juice, hoja santa \$15

Lemongrass, Sugarcane | Sótano mezcal, Top Note tonic, lemongrass, fresh sugarcane juice \$13

Poleo Negroni | Sótano mezcal, house-made Mexican herb vermouth, Campari \$15

Chamomile, Root Beer | Chamomile-infused El Tesoro reposado tequila, Carpano Antica, Cynar, house-made root beer bitters \$15



CHILE STALL, FLAVOR AND SPICE

Jalapeño, Grapefruit | Jalapeño-infused tequila Ocho Plata, fresh grapefruit and lime, dash of Herbsaint \$14

Serrano, Cucumber | Wahaka Joven Espadín mezcal, serrano, Ancho Verde, fresh lime, shaken with an egg white \$15

Pasilla, Orange | El Tesoro Añejo tequila, Ramazzotti, dry curacao, toasted pasilla chile, orange bitters \$18

Árbol Manhattan | Wild Turkey 101 bourbon, árbol infused Cocchi di Torino vermouth, Angostura \$14

FONDA, PROVOCATIVE INSPIRATIONS

"Tacos al Pastor" | Montelobos espadín mezcal (infused with the flavors of homemade chorizo), roasted pineapple, lime, cilantro \$13

"Escabeche" | Sneaky Fox vodka, Dolin Dry vermouth, escabeche pickling liquid, Bigallet Thym, orange bitters \$15

"Guacamole" | Wahaka espadín mezcal, avocado, spicy tomatillo syrup, lime \$13

"Hot Chocolate" | Vida mezcal, Brovo bitter chocolate liqueur, Xoco hand-ground chocolate (from Mexican beans) \$14

bar snacks

Oaxacan Drinking Snacks | Oaxacan peanuts & crispy charales (red chile & garlic), avocado dip, chile mixe salsa, roasted chapulines, crunchy Oaxacan tlayudas (tostadas) \$10

Palomitas | Nichol's Farm popcorn, exotic salt, Valentina, cilantro \$4

Charcutería | served with crispy corn tlayudas from Oaxaca, prickly pear-ginger chutney & spicy pickled vegetables in escabeche. Order individually or enjoy a board of everything for \$28

- Potted carnitas spread with pickled pigs' feet \$12
- Homemade fresh panela cheese with Baja olive oil \$12
- Gunthorp suckling pig ham with pasilla chile and cacao \$15

smaller

Fried Oyster Taco | Golden West Coast oysters, avocado mash, Napa cabbage, pickled vegetables, Mexican hot sauce crema, cilantro \$6

Taquito Ahogados | crispy tortillas around tender pork carnitas, spicy tomato broth, pickled vegetables in escabeche, cilantro \$9

Yucatan Fire Fried Chicken | crispy chicken thigh nuggets, mango-habanero glaze \$13

Roasted Bone Marrow | salsa macha (arbol with garlic, peanut, sesame, herbs, olive oil), knob onions, cilantro and grilled mojo de ajo bread \$10

Plancha-Charred Broccoli | mojo de ajo, peanuts & pumpkin seeds \$8

Roasted Vegetables with Mole | homemade mole Poblano \$10

Huazontle (Aztec Broccoli) | crunchy-coated Huazontle, chile mixe "ponzu," smoky-spicy salsa negra crema \$8

Charred Gem Lettuce Salad | roasted Mighty Vine tomatoes, spiced yogurt dressing, spicy onion-habanero ash, pumpkinseeds \$10
+Gunthorp pork belly \$2.50

del dia

Tlayudita | rustic, crispy "tostadas" with today's topping:
your server will fill you in MP

Taco del Dia | fresh made heirloom corn tortillas with today's topping:
your server will fill you in MP

larger

Sótano Burger | 1/2 pound patty of 28-day dry-aged CDK farms beef,
choriqueso sauce, yuca fries, cilantro-jalapeño crema & tomato jam \$18*

Mussels | charred güero & serrano chiles, ham, slow-cooked garlic,
lemongrass, cilantro, grilled knob onions, lobster stock \$15

Charcoal Grilled Wagyu | caramelized onions with black garlic, smoky-
spicy chintextle aioli, ramp salt \$35*

Mexican Paella (cooked to order; please allow 25 minutes) | large fresh
Gulf shrimp, Gunthorp chicken thighs, red chile adobo, roasted poblano,
tomato, peas, avocado, chicken chicharron \$38

Vegetable paella is avalibile upon request \$30

desserts

Donas con Chocolate | fried-to-order fritters, Mexican chocolate hot fudge,
whipped cream, infused with Brovo chocolate liqueur \$8.50

Natilla al Tequila | Rich custard infused with añejo tequila, plantains "Foster,"
Mexican vanilla ice cream \$8.50

Chocolate Pecan Pie Bar | cousin of Frontera's classic, with whipped cream
(infused with Brovo chocolate liqueur) & Mexican chocolate sauce. \$8.50

**Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness*

wines

WHITES

2017 Casa Magoni, "Manaz" Vino Blanco, Viognier/Fiano, Valle de
Guadalupe, Baja California, Mexico \$13/\$52

2017 Bodegas Henri Lurton, "Le Sauvignon" Sauvignon Blanc,
Valle de San Vicente, Baja California, Mexico \$16/\$64

REDS

2017 Casa Magoni, Sangiovese/Cabernet, Valle de Guadalupe,
Baja California, Mexico \$14/\$56

2016 Bodegas Roganto, "Piccolo" Vino Tinto de la Casa, Baja
California, Mexico \$16/\$64

SPARKLING

Mandois, Cuvée Origine, Brut, Côte Des Blancs, Champagne,
France NV \$20/\$80

beers

Aguamala Mako | Pale Ale
(Ensenada, Baja California)
\$8.50

Aguamala Sirena | Pilsner
(Ensenada, Baja California)
\$8.50

Cerveza Colibre Ginger |
Bright beer brewed with
Oaxacan ginger (Tecate, Baja
California) \$7

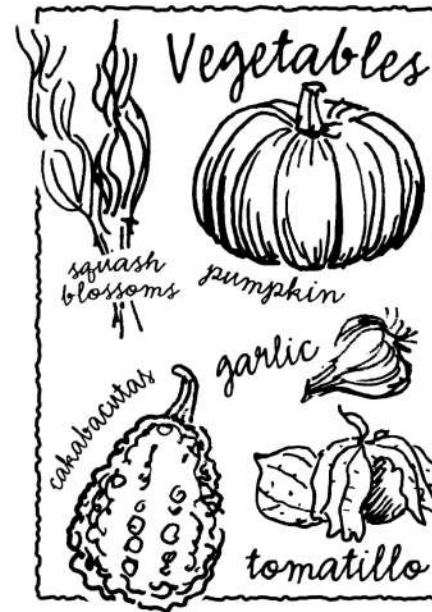
Victoria | Pilsner (Mexico) \$6

Negra Modelo | Vienna Lager

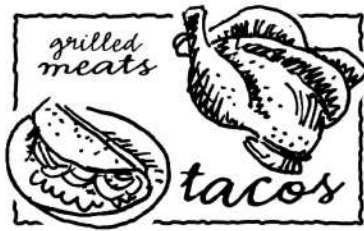
WE'RE A CASHLESS ESTABLISHMENT

	Mezcal	Region	Maestro Mezcalero	
BAR SÓTANO MEZCAL	Espadín Berril	Ejutla, Oaxaca		7
	Espadín Cuishe	Ejutla, Oaxaca		9
ALIPÚS	San Andrés Ensemble, Espadín & Bicushe	Miahuatlán, Oaxaca	Valente Ángel García Juárez	11
	San Miguel Sola, Espadín	Sola de Vega, Oaxaca	Felix García and Leonardo Rojas	11
BANHEZ	Tepeztate	La Compañía, Oaxaca	Gonzalo Hernandez	13
	Arroqueño	San Agustín, Oaxaca	Patricio Apolonio	13
	Cusihe	La Noria, Oaxaca	Luis Pacheco	13
	Tobala	La Compañía, Oaxaca	Gonzalo Hernadz	13
CINCO SENTIDOS	Espadín, Tobaziche, Bar Sótano Exclusive	Miahuatlan, Oaxaca	"Tio" Pedro Pascual Hernandez Arellanes	16
	Papalometl	Santa Maria Ixcatlan, Oaxaca	Amando Alvarez	17
	Pechuga de Mole Poblano, Espadilla	Zoyatlá, Puebla	Marecelo Luna	21
	Sierra Negra	Santa Catarina Albarradas, Oaxaca	Alberto Martinez	18
CRUZ DE FUEGO	Cirial	Santiago Matatlán, Oaxaca	Margarita and Carlos Mendez Blas	16
	Tepeztate	Santiago Matatlán, Oaxaca	Margarita and Carlos Mendez Blas	19
DEL MAGUEY	Chichicapa, Espadín	San Baltazar Chichicapam, Oaxaca	Faustino and Máximo García Vásquez	11
	Minero, Espadín	Santa Catarina Minas, Oaxaca	Florencio Carlos Sarmiento	12
	Vida, Espadín	San Luis del Río, Oaxaca	Paciano and Marcos Cruz Nolasco	8
	Wild Jabali	Santa Maria Albarradas	Rogelio Martinez Cruz	16
DERRUMBES	San Luís Potosí, Salmiana	Central Mexican Plateau, San Luis Potosí	J. Manuel Pérez	11
	Tamaulipas, Funkiana, Univittata Montena, Americana	San Carlos, Tamaulipas	Cuauthemoc Jacquez	12

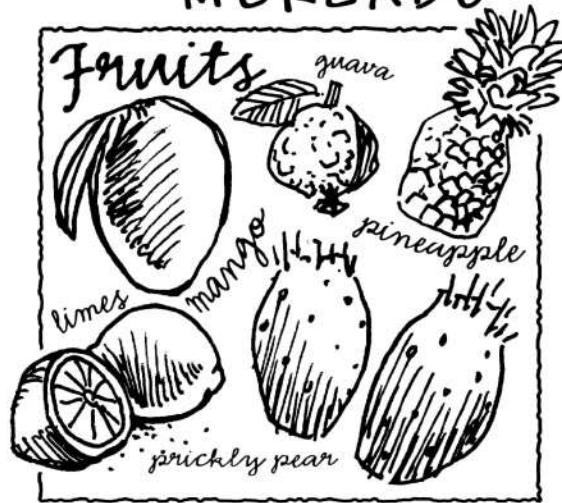
MEXICANO



FONDAS



MERCADO



	Mezcal	Region	Maestro Mezcalero	
DERRUMBES	Durango, Durangensis	Nombre de Dios	Uriel Simental	12
DON MATEO DE LA SIERRA	Pechuga, Cenizo	Pino Bonito, Michoacán	José Emilio Vieyra Rangel	11
EL JOLGORIO	Jabali	Santa María Zoquitlan, Oaxaca	Ignacio Parada	25
	Madrecuixe	Rio Seco, Oaxaca	Régulo Mtz. Parada	19
	Mexicano	Santa María Zoquitlan, Oaxaca	Ignacio Parada	19
FIDENCIO	Clásico, Espadín	Santiago Matatlán, Oaxaca	Enrique Jiménez	7
	Pechuga, Espadín	Santiago Matatlán, Oaxaca	Enrique Jiménez	13
	Tierra Blanca, Espadín	Santiago Matatlán, Oaxaca	Enrique Jiménez	11
	Tobalá	Santiago Matatlán, Oaxaca	Enrique Jiménez	16
LALOCURA	Espadín	Santa Catarina Minas, Oaxaca	Eduardo Angeles	21
	Tobaziche	Santa Catarina Minas, Oaxaca	Eduardo Angeles	21
	Tobalá	Santa Catarina Minas, Oaxaca	Eduardo Angeles	21
LOS NAHUALES	Metodo Antiquo, Espadín	Santiago Matatlán, Oaxaca	Joel Antonio Juan	12
	Special Edition No. 2, Espadín & Cuixtepec	Santiago Matatlán, Oaxaca	Joel Antonio Juan	13
MEZCALERO	No. 19, Espadín & Cirial	San Baltazar Güelavila, Oaxaca	Cirilo Hernández	16
	No. 21, Cirial, Tepextate, Tobalá	San Luis del Rio, Oaxaca	Baltazar Cruz Gómez	16
MEZCALES DE LEYENDA	Oaxaca Special Edition, Cuixtepec	San Jerónimo Tavich, Oaxaca	Catarino Hernández	16
	Durango, Durangensis	Nombre de Dios, Durango	Ventura Gallegos	11
	Guerrero, Cupreata	Mazatlán, Guerrero	Oscar Obergón	11
	Puebla, Tobalá	S.N. Huajuapán, Puebla	Federico Valentín Alva Ibáñez	13
MEZCALOSFERA	Tobaxiche, Tepetzate, Madrecuixe, Cuixtepec	Miahuatlán, Oaxaca	Felipe Cortés	22
	Espadín con Mango y Chile Habanero	Miahuatlán, Oaxaca	Margarito Cortés	22

	Mezcal	Region	Maestro Mezcalero	
MEZCALOSFERA	Espadín con Cacao	Miahuatlán, Oaxaca	Margarito Cortés	22
MONTELOBOS	Espadín	Santiago Matatlán, Oaxaca	Lopez family	7
	Tobala	Puebla	Alva family	15
REAL MINERO	Barril	Santa Catarina Minas, Oaxaca	Lorenzo Ángeles Mendoza	16
	Espadín, Largo, Tripón, Barril	Santa Catarina Minas, Oaxaca	Lorenzo Ángeles Mendoza	21
	Pechuga, Espadín	Santa Catarina Minas, Oaxaca	Lorenzo Ángeles Mendoza	22
REY CAMPERO	Cuishe	Candelaria Yegolé, Oaxaca	Rómulo Sánchez Parada	12
	Espadín, Cuishe, Tepeztate	Candelaria Yegolé, Oaxaca	Rómulo Sánchez Parada	16
	Jabali	Candelaria Yegolé, Oaxaca	Rómulo Sánchez Parada	16
SIEMBRE METL DON MATEO	Cenizo	Pino Bonito, Michoacán	José Emilio Vieyra Rangel	10
SIETE MISTERIOS	Arroqueño	Sola de Vega, Oaxaca	Fernando Damián	16
	Coyote	Sola de Vega, Oaxaca	José Cruz Calvo	16
	Doba Yej	San Luis del Río, Oaxaca	Joel Velasco	6
	Pechuga	Santiago Matatlán, Oaxaca	Celerinas Blas	20
VAGO	Elote	Candelaria Yegolé, Oaxaca	Aquilino García López	9
	Ensamble en Barro, Espadín, Coyote & Mexicano	Sola de Vega, Oaxaca	Salomon Rey Rodríguez	11
	Mexicano	Candelaria Yegolé, Oaxaca	Aquilino García López	13
WAHAKA	Botaniko, Espadín	San Dionisio Ocoteppec, Oaxaca	Alberto Morales	14
	Espadín	San Dionisio Ocoteppec, Oaxaca	Alberto Morales	8
	Reposado con Gusano, Espadín	San Dionisio Ocoteppec, Oaxaca	Alberto Morales	8
	Tepeztate	San Dionisio Ocoteppec, Oaxaca	Alberto Morales	20

tequila

Chinaco Blanco	10	G4 Reposado	13
Chinaco Reposado	12	G4 Añejo	19
Chinaco Añejo	16	G4 Extra Añejo	29
Chinaco Negro	55	Herradura Selección Suprema Extra Añejo	65
El Tesoro Platinum	9	Ocho Plata	13
El Tesoro Reposado	12	Ocho Reposado	15
El Tesoro Añejo	13	Ocho Añejo	17
El Tesoro Paradiso	30	Ocho Extra Añejo	38
Fortaleza Blanco	14	Siembra Valles Blanco	10
Fortaleza Still Strength	15	Siembra Valles High Proof Blanco	11
Fortaleza Reposado	16	Siembra Valles Reposado	12
G4 Blanco	12	Siembra Azul Añejo	11

other agave spirits

Clande Sotol	13	Sotol La Higuera Wheeleri	7
Clande Sotol Ensamble	13	Sotol Por Siempre	7
Fabriquero Sotol	10	Raicilla La Venenosa Costa de Jalisco	13
Santo Cuviso Bacanora Blanco	13	Raicilla La Venenosa Sierra de Jalisco	12
Sotol La Higuera Cedrosanum	9	Raicilla La Venenosa Sur de Jalisco	14
Sotol La Higuera Leiophyllum	9		

other spirits

Sneaky Fox Vodka	8	Paranubes	8
CH Vodka	10	El Dorado 12 Year	10
Wild Turkey 101	8	St. George Terrior Gin	8
Koval Rye	10	J. Rieger Midwest Dry Gin	8
Fernet Vallet	8		