



FRUIT STAND, RIPE AND JUICY

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

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

Tamarind-Pineapple, Sotol | Mezcal Union, Sotol Por Siempre, tamarind, caramelized pineapple, lime \$14

Coconut, Rum | Charanda Uruapan, Paranubes aguardiente, Huana Mayan liqueur, house-made coconut cordial, fresh lime juice, frothy egg white \$13

BOTÁNICA, FRESH AND REVITALIZING

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

Basil, Lemongrass | Sneaky Fox vodka, house-made basil tincture, lemongrass, Topo Chico, hint of lime \$13

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

Sage, Mezcal | Derrumbes San Luis Potosí mezcal, Sotol Por Siempre, sage-infused Cinzano Bianco vermouth, spritz of Bigellet Thyme \$15

CHILE STALL, FLAVOR AND SPICE

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

Habanero, Mezcal | Montelobos espadín mezcal, house-made hellfire bitters, fresh pineapple and lime, Marie Brizard Apry, agave nectar \$14

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

3 Chile, Bourbon | Wild Turkey 101 bourbon, Peloton de la Muerte mezcal, Ancho Reyes, árbol chile infused Cocchi di Turino vermouth, Oaxacan Pasilla \$14

FONDA, PROVOCATIVE INSPIRATIONS

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

"Ceviche" Shooter | Chinaco blanco tequila, Frontera's leche de tigre \$7

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

"Café de Olla" | St. George NOLA coffee liqueur, Avua Amburana cachaça, BroVo spicy curaçao, piloncillo sugar \$14

flights

ALL ABOUT ESPADIN \$18

Del Maguey *San Luis Del Rio*- San Luis del Rio, Oaxaca

Montelobos, *Espadín*- Santiago Matátlan, Oaxaca

Vago *Elote*- Candelaria Yegolé, Oaxaca

EXPLORING MEZCALES THROUGHOUT MEXICO \$23

Derrumbes *San Luis Potosí*- Charcas, San Luis Potosí

Rey Campero *Cuishe*- Candelaria Yegolé, Oaxaca

Mezcales de Leyenda *Durango*- Nombre de Dios, Durango

EXPLORING AGAVE DISTILATES \$32

Clande *Sotol*- Madera, Chihuahua

Santo Cuviso, *Bacanora Blanco*- Sonora

La Venenosa *Sierra del Tigre*- Manzanilla de la Paz, Jalisco

ONE OF A KIND \$50

LaLocura *Tobaziche*- Santa Catarina Minas, Oaxaca

Mezcalosfera *Mango y Chile Habanero*- Maiahuatlán de Porfirifo Díaz, Oaxaca

Real Minero *Pechuga*- Santa Catarina Minas, Oaxaca

beers

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

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

Baja Brewing Por Favor | IPA
(Los Cabos, Baja California) \$7

Victoria | Pilsner (Mexico) \$6

Negra Modelo | Vienna Lager
(Mexico) \$6

wines

WHITES

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

2017 Bodegas Henri Lurton, “Le Sauvignon” Sauvignon Blanc, Valle de San Vicente, Baja California, Mexico \$16

REDS

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

2016 Bodegas Roganto, “Piccolo” Vino Tinto de la Casa, Baja California, Mexico \$16

SPARKLING

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

other spirits

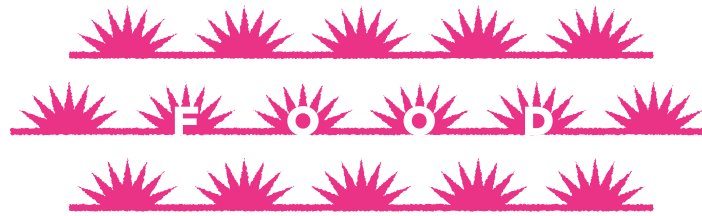
Sneaky Fox Vodka	8	Paranubes	8
CH Vodka	10	El Dorado 12 Year	10
Wild Turkey 101	8	St. George Terrior Gin	8
Koval Rye	10	J. Rieger Midwest Dry Gin	8
Fernet Vallet	8		

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	10
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
Fortaleza Añejo	19	Siembra Azul Añejo	11
G4 Blanco	12		

other agave spirits

Balancan Tuxca Artesanal	15	Sotol La Higuera Cedrosanum	9
Clande Sotol	13	Sotol La Higuera Leiophyllum	9
Clande Sotol Ensamble	13	Sotol La Higuera Wheeleri	7
Comiteco D'Antaño		Sotol Por Siempre	7
Fabriquero Sotol	10	Raicilla La Venenosa Costa de Jalisco	13
Mezonte Raicilla Japo	22	Raicilla La Venenosa Sierra de Jalisco	12
Mezonte Raicilla Santos Juarez	22	Raicilla La Venenosa Sur de Jalisco	14
Santo Cuviso Bacanora Blanco	13		



raw bar & seafood

Oysters

ON THE HALF SHELL

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

BROILED

Baja Oysters a la Diabla | spicy red chile salsa (*guajillo chiles, Tamazula hot sauce, brown butter, garlic, caramelized onions*), herby crumbs \$13 for 4

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

Watermelon Kanpachi Aguachile | Hawaiian Kanpachi, spicy-sweet watermelon "broth" (watermelon, lime, serrano's, Ancho Verde), mezcal-infused melon, pickled melon, coconut shaved ice, Bayless garden micro herbs \$17.50

Carnes Apache | Tartares (*beef ribeye cap, yellowfin tuna*), guajillo-arbol salsa, exotic salsa macha (*grains of paradise, guajillo chiles, Baja olive oil, roasted garlic*), grains of paradise crema and kohlrabi crunch \$18

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

Barbacoa Croquettes | slow braised shortrib barbacoa croquettes, with creamy salsa huevona (*tomatoes, jalapeños, onions, crema*) \$9

Nichols Farm Baby Corn "Elotes" | Grilled sweet baby corn topped with a two cremas (*guajillo chile and serrano-epazote*), añejo cheese, cilantro \$11

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

smaller

Tacos Arabes | Slow-cooked Kilgus Farm leg of lamb, chipotle salsa, jocoque, crispy cheese, cucumber, red onion, flour tortilla \$8

Taquitos 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 | green garlic mojo, garlic chive oil, peanuts & pumpkin seeds \$8

Piedrazo Salad 2.0 | Oaxacan spicy toasted bread salad with Nichols Farm heirloom tomatoes, pickled vegetables, nance, Prarie Fruits Farm pelota roja cheese, arbol chile vinaigrette \$10

- Tajin smoked halibut \$6

Beet & Panela Salad | tender local summer beets, homeade fresh panela cheese, salsa macha verde (*serrano chiles, hazelnuts, sesame, roasted garlic, Baja olive oil*), xoconostle chutney, rooftop pak choi \$12

Warm Wild Rice-Octopus Salad | Grilled baby octopus, wild rice, smoky salsa macha (Oaxacan pasilla chiles, roasted, garlic, olive oil), roasted sunchokes, toasted sunflower and pumpkin seeds, avocado, housemade crema \$14

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

- Gunthrop pork belly \$2.50

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*

Baja Mussels al Ajillo | chorizo, slow-cooked ajillo, (*roasted garlic, mortar chile, lemongrass, lobster stock*), crispy onion, cilantro \$15

Charcoal Grilled Kilgus Lamb Chops | Earthy Oaxacan chichilo mole (*3 dried chiles, almonds, rasins, fragrant spices*) tangy güero chile rajas, rooftop pok choi, Bayless garden greens and chichilo crunch \$35*

Chile Relleno | Panko-crusteado poblano chile, 3 cheese-mushroom filling (*cream, goat, dry Jack*), oyster & shiitake mushrooms, grilled tatume squash, green chile pipian (*poblanos, sesame, tomatillos, cilantro, epazote*), walnuts and Bayless garden greens \$17

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 available upon request \$30*

desserts

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

Carlota | Orange-lime custard, Klug Farm hibiscus-poached rhubarb, local berries, paloma (*grapefruit-mezcal*) sorbet. \$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*