

**BAR SÓTANO**  
**FOOD >**



## 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

**Chicken Liver Mousse** | mezcal-cured chicken liver mousse, pickled morita salsa (*red onion, almonds*), crumbled chicken chicharrón \$10

**Crispy Oysters Veracruzanos** | golden oysters, "Veracruzana salt," smoky tomato jam 6 for \$13

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



## raw bar & seafood

**Baja Kumiai Oysters on the Half Shell** | two garnishes: michelada shaved ice, herby miñoneta \$18 for 6, \$35 for 12\*

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

**Coconut-Jícama Aguachile** | Baja Kampachi (*yellowtail*), coconut-jícama "broth" (*coconut milk, güero chile, Ancho Verde liqueur, lime juice*), fresh passion fruit, jícama, toasted coconut, huacatay \$17.50

**Tuna & Tasajo Tartare** | tasajo (*cured local dry-aged ribeye*), yellowfin tuna, poblano pesto (*dry Jack cheese, pepitas, garlic, olive oil*), cheese chicharrón, egg yolk jam, onion, cilantro and radish \$18

WE'RE A CASHLESS ESTABLISHMENT

## 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

**Taco Arabe** | 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

**Costillas en Salsa Negra** | Gunthorp Farms baby back ribs, tangy-spicy salsa negra (*chipotle chiles, garlic, sugar*), añejo cheese, grilled onions \$8 for 4, \$16 for 8

**Bone Marrow & Wild Mushrooms** | roasted marrow in the bone with wild chanterelles, salsa macha (*ancho chiles, pecans, garlic, sesame, herbs, Baja olive oil*), wild mushroom paté, grilled bread \$18

**Plancha-Charred Broccoli** | green garlic mojo, garlic chive oil, peanuts & pumpkin seeds \$8

**Beets Pibil** | slow-roasted beets with achiote & spices, black beans, pickled onions, habanero, micro epazote \$10

**Panela-Tomatillo Salad** | housemade panela cheese, tomatillos 2 ways (*pickled & compote*), salt-cured cactus, herby adobo verde (*cilantro parsley, serrano, garlic*), local salad bounty \$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

• Gunthorp 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, morita chile, lemongrass, lobster stock*), crispy onion, cilantro \$15

**Flank Steak, XO Salsa** | grill-roasted Creekstone flank steak (*black garlic-black bean miso marinade*), XO-Salsa macha (*árbol, sesame, peanuts, dried shrimp, scallops, & oysters, bacon*), creamy parsnip, charred local black kale \$28

**Chilaquiles** | crispy tortillas, butternut-ancho sauce (*cream, garlic, allspice*), roasted delicata squash, winter spinach, brown buttered oyster mushrooms, goat cheese crumble, frizzled egg and cilantro-watercress salad \$14

**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

### FRIDAYS AND SATURDAYS ONLY

**Paella Negra** | grilled red-chile octopus, Gulf shrimp, inky chorizo sofrito, uni crema, avocado, peas, roasted poblanos, pickled red onions \$46

• *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

**Natilla Al Tequila** | rich custard infused with añejo tequila & ginger, plantains "Foster," Mexican vanilla ice cream \$8.50

**Avocado-Chocolate Mousse** | Raspberry-guajillo gelée, chocolate mesquite cake, whipped sour cream, hazelnuts \$8.50

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