

BAR SÓTANO

AT FRONTERA GRILL

Oaxacan Drinking Snacks | Oaxacan peanuts, avocado dip, chile mixe salsa, roasted chapulines, crispy Oaxacan tlayudas \$12

raw

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

tlayuditas

rustic Oaxacan tostadas

Ora King Salmon & Uni Tlayudita | mezcal-cured Ora King salmon, uni emulsion (*uni, roasted tomatoes, serrano, aromatics*), salt-cured cactus, avocado mash \$9

Avocado Mash Tlayudita | luxurious Michoacan avocado mash, roasted poblano, pomegranate, queso fresco \$5

Mezcal-Cured Chicken Liver Mousse | Gunthorp chicken livers, pickled morita chiles, almonds, epazote, black pepper \$6

Tomato & Panela Cheese | local tomatoes, house-made panela cheese, salsa verde (*tomatillos, lemongrass, serrano chile*), pickled local peppers, avocado mash. \$5

vegetables

Cauliflower, Clemole | clemole (*ancho, guajillo, hazlenuts, pine nuts, pecans, savory spices*) golden cauliflower, braised cabbage, epazote. \$8

Seared Green Beans, Salsa Macha | Nichols Farm green beans, Oaxacan pasilla salsa macha (*roasted garlic, olive oil, oregano*), white bean puree (*olive oil, cumin, coriander*), caramelized onions, pepitas \$9

deluxe
tacos

Oaxacan Fried Chicken Taco | chintextle crema (*Oaxacan pasilla, roasted garlic, crema*), pickled vegetable slaw. \$5

Smoked Brisket Taco | slow-smoked Creekstone brisket, tamarind-morita salsa (*smoked spices, garlic, piloncillo*), smooth black beans, crispy onions \$7

Taco Al Pastor | pineapple-chayote salpicón, Oaxacan pasilla salsa, avocado, cilantro with your choice of protein

seared red-chile octopus \$8
seared red-chile pork \$6
seared red-chile cauliflower \$4

Taco Arabe | slow-cooked local leg of lamb, chipotle salsa, jocoque, crispy cheese, cucumber, red onion, flour tortilla \$8

Maitake Mushrooms Taco | roasted maitake mushrooms (*savory spices, epazote*), pasilla chile-black garlic sauce, Prairie Fruits Farms goat cheese, pecans. \$5

Taquitos Ahogados | crispy tortillas around tender pork carnitas, spicy tomato broth, pickled vegetables in escabeche, cilantro \$8

larger

Sótano Burger | 1/2 pound patty of 28-day dry-aged CDK Farms beef, choriqueso sauce, yuca fries, cilantro-jalapeño crema & tomato jam \$19

Mexican Paella | large fresh Gulf shrimp, Gunthorp chicken thighs, red chile adobo, roasted poblano, tomato, peas, avocado, chicken chicharron \$38

desserts

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

cocktails

FRUIT STAND

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

Spiced Pear, Mezcal | canella-infused Mezcal Union, fall pear puree, fresh lime, Bittermens tiki bitters \$14

FONDA

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

"Chocolate, Whiskey" | Abasolo whiskey infused with house cacao nibs, Ramazzotti, Fernet Vallet, sweetened condensed milk topped with winter spice blend (*allspice, cacao nibs, canella*) \$15

CHILE STALL

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

Jalapeño, Grapefruit | Jalapeño-infused G4 blanco tequila, fresh grapefruit and lime, dash of Herbsaint \$14

BÓTANICA

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

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

beers

Negra Modelo | Vienna Lager (Mexico) \$6

Tecate | Lager (Mexico) \$6

Agua Mala Marea Roja | Red Ale (Mexico) \$8

Off Color Beer For Tacos | Gose (Chicago, IL) \$8

Lagunitas Hazy Wonder | IPA (Chicago, IL) \$7

wines

WHITE

2018 Casa Magoni, Chardonnay / Vermentino, Valle de Guadalupe, Baja California, Mexico \$13

ROSÉ

2018 Adobe Guadalupe "Uriel", Valle de Guadalupe, Baja California, Mexico \$13

RED

2017 Paoloni, Cabernet/Merlot, Valle de Guadalupe, B.C., Mexico \$12

flights

Mezcales Throughout Mexico \$23

Taste the difference of climate, agaves and production methods from different states of Mexico.

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

Rey Campero *Cuishe*- Candelaria Yegolé, Oaxaca

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

Unsung Heros of Tequila \$28

Step away from the big brands and discover new producers making excellent tequila. .

Siembra Valles *Blanco High Proof*- El Arenal, Jalisco

G4 *Reposado*- Jesús María, Jalisco

Chinaco *Añejo*-Tamaulipas

In an effort to become a more equitable restaurant, a 20% service charge will be added to each check. Thank you for your support!

We are a cashless establishment



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