seafood and raw bar

Sótano Ceviche | albacore tuna, tomato, olive, serrano, cilantro, toasted sesame, sotol $16
Fresh-Shucked Oysters | sour-orange miñoneta & smoky salsa negra. $3/piece
Broiled Oysters ala Diabla | “diabla” sauce (guajillo, Tamazula, caramelized onions, brown butter), herby ep-azote crunch $3.50/piece
Ora King Salmon & Uni Tlayudita | mezcal-cured Ora King salmon, uni emulsion (uni, roasted tomatoes, serrano, aromatics), salt-cured cactus, avocado mash $16
Carnes Apache | tartare (Wagy beef, albacore tuna), guajillo-árbol salsa, special salsa macha (grains of paradise, guajillo chiles, Baja olive oil, roasted garlic), grains of paradise crema, kohlrabi crunch. $19

vegetables

Eggplant & Portobello Sopes | crispy blue corn masa boats (sopes), roasted eggplant and grilled portobello mushrooms, cactus, smoky salsa negra, local goat cheese, onion, epazote $10
Seared Green Beans, Salsa Macha | green beans, Oaxacan pasilla salsa macha (roasted garlic, olive oil, oregano), white bean puree (olive oil, cumin, coriander), caramelized onions, pepitas $9
Beet & Panela Salad | tender red & golden beets, house made panela cheese, salsa macha verde (serranos, hazlenuts, sesame, garlic, Baja olive oil), watercress, xoconostle chutney $12.50
Spicy Roasted Carrots & Sikil Pak | Spence farm roasted carrots, Sikil pak (“hummus” of pumpkin seeds, sunflower seeds, roasted tomatoes, habanero), micro shiso $9.50
Avocado Mash Tlayudita | luxurious Michoacan avocado mash, roasted poblano, pomegranate, queso fresco $6.50

deluxe tacos

Smoked Brisket Taco | smokey Creekstone seared brisket, tamarind-mortilla salsa (smoked spices, garlic, piloncillo), smooth black beans, crispy onions $7
Taco Arabe | slow-cooked local leg of lamb, chipotle salsa, jocce, crispy cheese, cucumber, red onion, flour tortilla $8
Taquitos Ahogados | crispy tortillas around tender pork carnitas, spicy tomato broth, pickled vegetables in escabeche, cilantro $8
Oaxacan Fried Chicken Taco | chinttextle crema (Oaxacan pasilla, garlic), pickled vegetable slaw $5

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
Baja Mussels Al Ajillo | plump Baja mussels, chorizo, slow-cooked ajillo (roasted garlic, morita chile, lemongrass, lobster stock), crispy onions & cilantro; grilled bolillo $19
Mexican Paella | Mazatlan blue shrimp, heritage breed chicken thighs, red chile adobo, roasted poblano, tomato, peas, avocado, chicken chicharron $38
Paella Negra | grilled red-chile octopus, Mazatlán blue shrimp, special rice cooked with inky red chile sofrito, uni crema, avocados, peas, roasted poblanos, pickled red onions $46

desserts

Chocolate Pecan Pie Bar | cousin of Frontera’s classic, with whipped cream (infused with BroVo chocolate liqueur) & Mexican chocolate sauce $8.50
Natilla Al Tequila | Rich custard infused with añejo tequila, plantains “Foster,” Mexican vanilla ice cream $8.50
Quesadilla “Marquesitas” | flour tortilla turnovers filled with Gloria candy (pecan, caramel), cheddar, BroVo chocolate liqueur whipped cream $8.50
In an effort to become a more equitable restaurant, a 20% service charge will be added to each check.

We are a cashless establishment

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**FEATURING THE FLAVORS OF BLACKBERRIES**

**Blackberry, Serrano, Mezcal** | Wahaka espadin mezcal, Ancho Reyes verde, blackberries, serrano chile agave, lime, Kalani coconut $14

**Blackberry, Sweet Corn** | Abasolo whiskey (infused with brown butter), Nixta corn liqueur, Pelotón mezcal, blackberries, lime, agave, mist of orange oil $15

**Blackberry, Charanda, Hoja Santa** | Uruapan Charanda, Giffard blackberry liqueur, hoja santa, Amargo Vallet, mist of lime oil $14

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**sótano in the moment**

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**FRUIT STAND**

**Prickly Pear, Tequila Sour** | G4 blanco tequila, prickley pear, Ancho Reyes, lime, Angostura bitters and egg white $14

**FONDA**

“Guacamole” | Wahaka espadín mezcal, avocado, cilantro, spicy tomatillo syrup, lime $14

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**CHILE STALL**

**Habanero, Passion Fruit** | Petunia espadin mezcal, Huana guanabana liqueur, passion fruit, habanero agave and lime $15

**BÓTANICA**

**Botanical Mezcal Martini** | Derrumbes San Luis Potosi mezcal, Yellow Chartreuse, BroVo Pretty vermouth, orange bitters and a sotol rinse $15

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**sótano’s greatest hits**

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

**3 Chile, Bourbon** | Wild Turkey 101 bourbon, Pelotón de la Muerte mezcal, Ancho Reyes, Cocchi di Turino vermouth (infused with árbol chile) and Oaxacan pasilla $14

**Jalapeño, Grapefruit** | G4 blanco tequila (infused with jalapeños), fresh grapefruit, lime and a dash of Herbsaint $14

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**sótano in the market**

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**beers**

**Negra Modelo** | Vienna Lager (Mexico) $6

**Tecate** | Lager (Mexico) $6

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

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

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**wines**

**WHITE**

2019 Casa Magoni, Chardonnay / Vermentino, Valle de Guadalupe, B.C., Mexico $14

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**RED**

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

2016 Topolovino Baja, Nebbiolo, Valle de Guadalupe, B.C. Mexico $12

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@barsotanochi