

AR SÓTANO

AT FRONTERA GRILL

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

seafood and raw bar

Fresh-Shucked Oysters | sour-orange miñoneta & smoky salsa negra. **\$3/piece**

Broiled Oysters ala Diabla | “diabla” sauce (*guajillo, Tamazula, caramelized onions, brown butter*), herby epazote crunch **\$3.50/piece**

Baja Kampachi Tlayudita | Sotol-cured Baja Kampachi yellowtail, herby coconut spread (coconut oil, basil, serranos, sour xoconostle, garlic chive), Honey Manila mango, micro cilantro **\$16**

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

Carnes Apache | tartare (*Wagyu 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

Avocado Mash Tlayudita | luxurious Michoacan avocado mash, roasted poblano, pomegranate, queso fresco **\$6.50**

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**

Plancha-Charred Broccolini | charred broccolini, red chile-peanut dressing (*toasted peanuts, guajillo chile, lime, garlic, olive oil*) **\$9**

Spicy Roasted Carrots & Sikil Pak | Spence farm roasted carrots, Sikil pak (“*hummus*” of *pumpkin seeds, sunflower seeds, roasted tomatoes, habanero*), micro shiso **\$9.50**

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**

deluxe tacos

Taco Del Dia | Chef’s inspirations. Ask you server for details. **MP**

Taco Arabe | slow-cooked local 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 **\$8**

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

Crispy Lengua Taco | seared wagyu beef tongue, fresh ramp salsa verde (*tomatillos, ramps, lemongrass, garlic, fresh herbs*), avocado mash, crispy onions **\$8**

Mushroom Tinga Taco | local oyster mushrooms slow-cooked tinga style (*roasted tomatoes, carmelized onions, smoky chipotle, Mexican oregano*), avocado, crema, añejo cheese, crispy mushroom **\$5**

Cauliflower Al Pastor Taco | seared red-chile cauliflower pineapple-chayote salpicón, Oaxacan pasilla salsa, avocado, cilantro **\$4**

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

Natilla al Coco | Rich coconut custard infused with Xtabentun liqueur, spiced mango ice cream (fresh ginger, star anise), toasted meringue, topped with cracked grains of paradise **\$8.50**

Quesadilla “Marquesitas” | flour tortilla turnovers filled with Gloria candy (*pecan, caramel*), cheddar, BroVo chocolate liqueur whipped 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**

Granada G&T Spritz | Botanist gin, Granada pomegranate liqueur, crimson jamaica simple, Top Note tonic, mezcal mist **\$12**

\$5 will be donated by Remy Cointreau to the Independent Restaurant Coalition for each cocktail sold

sótano in the moment

FEATURING THE FLAVORS OF PINEAPPLE

Pineapple, Gin Fizz | CH Key gin, Union espadín mezcal, caramelized pineapple, lime, agave, dash of Kalani coconut, egg white, topped with soda **\$14**

Serrano, Pineapple, Sotol | Por Siempre Sotol, Petunia espadín mezcal, caramelized pineapple, serrano agave, lime **\$14**

Pineapple Mezcal Old Fashioned | Wahaka espadín (*infused with wood grilled pineapple*), Abasolo whiskey, agave, dash of Amargo Vallet **\$15**

sótano in the market

FRUIT STAND

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

FONDA

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

CHILE STALL

Habanero, Passion Fruit | Petunia espadín 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**

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**

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

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

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

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**

wines

WHITE

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

RED

2017 Paoloni, Cabernet/Merlot, Valle de Guadalupe, B.C., Mexico **\$12**
2016 Topolovino Baja, Nebbiolo, Valle de Guadalupe, B.C. Mexico **\$12**

   @barsotanochi

In an effort to become a more equitable restaurant, a 20% service charge will be added to each check. We are a cashless establishment