

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/pc**

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

Kampachi Tlayudita, Yucatan Flavors | Baja Kampachi cured with recado negro (*charred chile, garlic, spices*), xnipec salsa (*tomato, habanero, pickled onions*), avocado mash, radishes, 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**

Shrimp & Scallop Black Aguachile | Poached Mazatlan blue shrimp and Hudson Canyon sea scallops, black aguachile broth (*lime, chiltepin chile, soy, Worcestershire, ginger*), salt-cured cucumbers, avocado and micro cilantro **\$19**

vegetables

Summer Avocado Mash Tlayudita | Herby avocado-spring pea mash (*mint, hoja santa, lime, garlic*), roasted poblano & fresh lemon balm **\$6** Add steamed Alaskan king crab **+\$6**

Squash Blossoms | Local squash blossoms with 3 cheese filling (*dry jack, goat and cream cheese, mushrooms, epazote*), Oaxacan pasilla “ponzu” **\$14**

Green Bean-Artichokes Salad | Seared Nichols Farm green beans & baby artichokes, creamy chicatana salsa (*charred serranos, garlic avocado leaves*), toasted hazelnuts, Bayless garden greens **\$14**

Tomato Salad with Flavors of Yucatán’s Poc Chuc | Nicols Farm marinated tomatoes, sour orange-habanero dressing, house-smoked Gunthorp pork loin, black bean cracker, Bayless garden greens **\$12**

Huitlacoche Sopes | Brown butter huitlacoche, pasilla-black garlic sauce, Oaxacan quesillo cheese, crispy bacon, epazote **\$15**

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**

Lengua Taco | Seared wagyu beef tongue, creamy salsa huevona (*roasted tomatoes, jalapeños, sour cream*), crispy beef tripe, charro beans (*bacon, jalapeño*), cilantro **\$8**

Chanterelles & Escamoles Taco | Seared wild chanterelles, escamoles (“*Mexican caviar*” ant eggs), buttery salsa macha (*morita chiles, pine nuts, garlic, butter*), mashed white beans, epazote **\$9**

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**

Mussels & King Crab Chilpachole | Plump Baja mussels, Alaskan king crab, rich & velvety blue-crab broth (*ancho & serrano seco chiles, garlic, fresh corn masa*), crispy onions, epazote, grilled bolillo bread **\$30**

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, Mexican vanilla ice cream (*hoja santa, rum*), Klug Farm fruit, toasted meringue **\$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**

sótano in the moment

FEATURING THE FLAVORS OF RASPBERRY

Raspberry, Mezcal | Mezcal Unión, Pelotón de la Muerte citrus peachuga, Pierre Ferrand dry curacao, raspberry puree, fresh grapefruit, Peychauds bitters, topped with Top Note tonic **\$14**

Raspberry, Habenero | La Venenosa Raicilla Tabernas, raspberry agave, lime, BroVo orange, habanero tincture, orange oil **\$14**

Raspberry Bramble | CH Key gin, Por Siempre sotol, raspberry puree, fresh lime, dash Kalani coconut **\$14**

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, Dolin Genepy, 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 Torino 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**

Asadi Brewing Company GOA | Sour (Chicago, IL) **\$8**

wines

WHITE

2019 Casa Magoni, Manaz Blanco, Viogner/Fiano, Valle de Guadalupe, B.C., Mexico **\$14**

ROSE

2020 Aborigen, Acrata Rose, “Tacha”, Grenache, Ojos Negros Valley, B.C., Mexico **\$11**

RED

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