

## Oaxacan Drinking Snacks

Oaxacan peanuts, avocado dip, chile mixe salsa, roasted chapulines, crispy Oaxacan tlayudas **\$12**

# BAR SÓTANO

## AT FRONTERA GRILL

## Roasted Bone Marrow

Salsa macha, grilled bolillo bread **\$18**

\*Add a mezcal luge **\$7**

### CAN'T DECIDE? LET CHEF RISHI WORK HIS MAGIC

**Chef's Experience \$60 per person**

5 courses — the perfect variety (plus surprises)

**Bar Sotano Experience \$85 per person**

5 courses with 3 cocktails or agave pairings. The best of Sotano!

## seafood and raw bar

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

**Green Adobo broiled oysters\*** | Herby green adobo (*serranos, garlic, cilantro, parsley*), chicharrón crumble **\$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, salsa macha, grains of paradise crema, kohlrabi **\$19**

**Shrimp & Scallop Cranberry Aguachile\*** | spicy cranberry-hoja santa broth (*ginger, chiltepin*), salt-cured cucumbers, jícama, avocado **\$19**

## vegetables

**Winter Delicata Tlayudita** | Roasted delicata squash, cashew-goat cheese spread, spicy-tangy-sweet salsa negra, epazote **\$7**

**Papas Rancheras** | Crispy smashed potatoes, robust guajillo-sunchoke sauce (*garlic, oregano*), Baja crema (*sour cream, cilantro, mayo*), Chiapas doble crema cheese **\$10**

**Mushroom Tamal** | Crispy baked banana leaf-wrapped mushroom tamal, with Yucatan flavors, roasted tomato-habanero salsa, pickled onions, micro epazote **\$12**

**Beet & Apple "Nogada"** | Tender baby beets (*golden, red*), brown-buttered apples, nogada sauce (*peeled just-picked walnuts, goat cheese, sherry*), pipicha oil, pomegranate, parsley **\$14**

## deluxe tacos

**Taco Del Dia** | Chef's inspirations. Ask you server **MP**

**Taco Arabe** | Slow-cooked local lamb, chipotle salsa, jocoque, crispy cheese, cucumber, flour tortilla **\$8**

**Taquitos Ahogados** | Crispy rolled pork carnitas taco, spicy tomato broth, pickled vegetables **\$8**

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

**Short Rib, Mole Chichilo** | Crispy-tender Creekstone short ribs, Oaxacan mole chichilo (*chihuacle chiles, fragrant spices*), pickled chile de agua, black beans **\$8**

**Smokey Squash & Sunchokes** | White sweet potato mash, chile mix-pepitas salsa macha (*sesame, garlic, olive oil*), bacon, goat cheese and cilantro. **\$6**

**Fried Chicken Encacahuatado** | Oaxacan peanut salsa (*chile Mixe, roasted peanuts, garlic, fish sauce*), pickled vegetable slaw, cilantro **\$5**

## larger

**Baja Mussels Green Pozole\*** | Green pozole (*tomatillo, serrano, pumpkin seeds, lemongrass, lobster stock*), hominy, sardines, chicharrón, radish, cilantro Mexican oregano **\$19**

**Mexican Paella\*** | Mazatlán blue shrimp, heritage breed chicken thighs, red chile adobo, poblano,

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

**Paella Negra\*** | Red-chile octopus, Mazatlán blue shrimp, rice with inky red chile sofrito, uni crema, avocados, peas, poblanos, pickled onions **\$46**

## desserts

**Natilla al Coco** | Rich coconut custard, Nixta corn liquor, calabaza en tacha, cafe de olla ice cream (*cafe de olla, espresso, allspice*), 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

## FLAVORS OF THE HOLIDAYS

**Bar Sotanó's Holiday Old Fashioned** | Peloton espadín mezcal, La Venenosa raicilla Tabernas, Ramazzoti amaro, tamarind-piloncillo syrup, Angostura bitters and orange oil **\$15**

**Holiday Sparkler** | Wahaka espadín mezcal, holiday tea syrup, fresh lime juice, Amargo Vallet amaro, Jean-Louis Blanc de Blancs, fresh nutmeg **\$15**

**Chef Rick's "Cranberry Relish" Margarita** | Yola mezcal, Por Siempre sotol, PF dry Curacao, Cranberry-Chiptole syrup, fresh jícama juice, fresh lime juice and orange oil **\$14**

**Marranitos** (*Mexican gingerbread*) **Flip** | Abasolo whisky, Amontillado sherry, ginger,

## sótano in the market

### FRUIT STAND

**Guava, Racilla Sour** | Pelotón de la Muerte citrus pechuga mezcal, La Venenosa Raicilla Tabernas, lime, Angostura orange bitters and egg white **\$14**

### FONDA

**"Esquites"** | Petunia espadín mezcal, Abasolo whisky, Ancho Reyes verde, epazote, corn, lime **\$14**

### CHILE STALL

**Manzano, Pineapple** | La Venenosa Raicilla Tabernas, Huana guanabana liqueur, pineapple, manzano agave, lime, Bittermans Tiki bitters **\$15**

### BÓTANICA

**Hoja Santa, Sotol** | Por Siempre sotol (*infused with hoja santa*), Yola mezcal (*espadín, madrequishe*), BroVo Pretty vermouth, Amargo Vallet, lime oil **\$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 espadín, 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

**Victoria** | Vienna Lager (Mexico) **\$6**

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

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

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

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

## wines

### WHITE

2019 Paoloni Wines, Unoaked Chardonnay, Valle de Guadalupe, B.C., Mexico **\$12**

### RED

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

\*Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked animal products may increase your risk of food borne illness, especially if you have medical conditions.



@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