

BAR SÓTANO

Rishi Manoj Kumar, Chef de Cuisine

Julianna Arquilla , General Manager & Beverage Director

Max Deneau Manager

Rick & Deann Bayless, Proprietors



@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



THE MANY FLAVORS OF STRAWBERRIES

cocktails in the spotlight

Strawberry Old Fashioned | Abasolo whisky, Ojo de Tigre mezcal, local strawberry cordial, Angostura bitters, orange oil **\$16**

Strawberry, Lemon Verbena | Espolon blanco (*infused with Bayless garden lemon verbena*), Petunia mezcal, Aperol, local strawberry cordial, fresh lime, orange bitters **\$16**

Strawberry, Arbol | La Venenosa Raicilla Tabernas, Petunia mezcal, Amaro Montenegro, local strawberry cordial, arbol tincture, fresh lime, Peychauds bitters **\$16**

Strawberry, Sugarcane | Charanda Uruapan sugarcane, Lucy Pistolas mezcal (*wild agave Salmiana*), PF dry curacao, local strawberry puree, Angostura orange bitters, fresh lime **\$16**

cocktails in the market

FRUIT STAND, RIPE AND JUICY

Tropical Painkiller | La Venenosa Raicilla Tabernas, Charanda Uruapan sugarcane, Tropical puree (*coconut, pineapple, guava*), lime, Angostura bitters, Topo Chico **\$15**

BOTÁNICA, FRESH AND REVITALIZING

Bótanica Spritz | Wahaka espadin (*infused with avocado leaf*), Por Siempre sotol (*infused with hoja santa*) Suze, BroVo Lucky Falernum, lime, Topo Chico **\$15**

FONDA, PROVOCATIVE INSPIRATIONS

Jalisco Fruit Salad | El Pintor tequila, cucumber & cantelope puree, fresh sugarcane, lime, agave, salt **\$15**

CHILE STALL, FLAVOR AND SPICE

Chipotle, Tamarind | Montelobos espadín mezcal (*infused with chipotle chiles*), BroVo Tacoma Punk, Tamarind, simple, lime topped with Topo Chico **\$15**

greatest hits

Mango, Chamoy | Espolón blanco tequila, mango, spicy-tangy chamoy, lime, splash of Topo Chico **\$14**

3 Chile, Bourbon | Wild Turkey 101 bourbon, Pelotón espadín, Ancho Reyes, Cocchi di Torino vermouth (*infused with árbol chile*) and Oaxacan pasilla **\$15**

Jalapeño, Grapefruit | G4 blanco tequila (*infused with jalapeños*), fresh grapefruit, lime and a dash of Herbsaint **\$15**

El Sótano | Cuentacuentos mezcal (*espadín*), Green Chartreuse, fresh sugarcane juice, lime and hoja santa **\$16**

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 **\$15**



mezcal flights

The Flavors of Ensambles | *Taste the difference of agave varieties, production and blends of ensambles* **\$40**

5 Sentidos Ensamble de 7 Plantas - San Isidro Guishe, Oaxaca

La Luna Ensamble - *Chino, Manso Sahuayo* - Indaparapeo, Michoacán

Legendario Domingo Michoacán Ensamble - *Tequilliana, Inaequidens* - Pie de la Meza, Michoacán

A Celebration of Tabernas | *La Venenosa Raicilla Tabernas is released in limited batches from different producers. Rare chance to taste all three side by side* **\$40**

Raicilla Venenosa Tabernas I Edición Antonio Arrizon, Maximiliana - Jalisco

Raicilla Venenosa Tabernas II Edición Chalio Rodriguez, Chico Aguiar - El Tuito, Costa Norte, Jalisco

Raicilla Venenosa Tabernas III Edición Benito and Jose Rios, Chico Aguiar, Maximiliana - El Moses, Jalisco

Pal'alma curated by Erick Rodriguez | *Taste the long-awaited first official US release from Erick Rodriguez, who is known as the Indiana Jones of Mezcal* **\$60**

Pal'alma Michoacan Azul - Michoacan, Mexico

Pal'alma Oaxaca Tobaziche - San Agustín Amatengo, Oaxaca

Pal'alma Guerrero Papalote - Guerrero, Mexico

tequila flight

Unsung Heroes of Tequila | *Step away from the big brands and discover new producers making excellent tequila* **\$25**

Fortaleza still strength blanco - Jalisco, Mexico

Angelisco reposado - Jalisco, Mexico

El Tesoro añejo - Jalisco, Mexico

other agave flight

Interesting and Surprising | *Dive into the unique flavors from other spirits found throughout Mexico* **\$30**

Rancho Tepúa *Bacanora Angustifolia* - Aconchi, Sonora

Fabriquero *Sotol Wheeleri* - Ventantas, Durango

La Venenosa *Sierra del Tigre Raicilla Inaequidens* - Manzanilla de la Paz, Jalisco

FOOD

Chef's Experience

\$60 per person | 5 courses — the perfect variety (plus surprises)

Bar Sotano Experience

\$90 per person | 5 courses with 3 cocktails or agave pairings. The best of Sotano!

seafood
& raw bar

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

Sótano Ceviche* | Albacore tuna, tomato, serrano, cilantro, toasted sesame, sotol **\$18**

Carnes Apache* | Tartare (*Wagyu beef, albacore tuna*), guajillo-árbol salsa, salsa macha, grains of paradise crema, kohlrabi **\$19**

Swordfish Aguachile* | Cured Atlantic swordfish, watermelon aguachile “broth” (*watermelon & lime juice, spicy chiltepin chile, Ancho Reyes liqueur*), cucumber, avocado, red chile-hibiscus crunch **\$19**

Warm Veracruz Crab Spread | Velvety mixture of peekytoe crab, cod, potatoes and olive oil with Veracruz flavor (*tomato, olives, capers, pickled jalapeños, herbs*) **\$22**

vegetables

Sótano Salad | Tender greens, avocado-lime dressing, radish, añejo cheese, avocado, black pepper **\$10**

Heirloom Tomato Tlayudita | Marinated Nichol's Farm heirloom tomatoes, avocado mash, spicy-smoky pumpkinseed salsa macha, basil **\$8**

Charred Broccoli 2.0 | Plancha-charred broccoli, morita mayo, salted duck egg, peanuts, pumpkin seeds, arbol chile **\$9**

Papas Rancheras 2.0 | Crispy smashed potatoes, garlic chive mojo, Baja crema (*sour cream, cilantro, mayo*), Cincho cheese from Guerrero, spicy chiltepin **\$10**

smaller

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

Squash Blossoms Rellenos | Crispy Nichols Farm squash blossom, 3 cheese filling (*dry Jack, cream, goat*), herby fresh tomatillo salsa (*cilantro, lemon grass, garlic chives*), rooftop baby bok choy **\$8**

Roasted Bone Marrow | Salsa macha, grilled bolillo bread **\$18 + Mezcal luge \$7**

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

deluxe
tacos

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

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

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

Quesabirria | Classic birria (*red chile-braised Kilgus Boer goat*) & Samuel's artisan Jack cheese crisped in a homemade corn tortilla; birria broth for dipping (2 pieces) **\$16**

Wild Mushrooms | Garlicky roasted wild mushrooms (ask for today's selection), creamy rajás of chile pasado & caramelized onions, epazote **\$6**

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

larger

Octopus a la Talla* | Tender red chile octopus cooked over the coals, chintestle crema (*Oaxacan pasilla chile, roasted garlic, homemade mayo, toasted dried shrimp*), marinated cucumber-radish salad **\$33**

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* | Mazatlán blue shrimp, heritage breed chicken thighs, red chile adobo, poblano, tomato, peas, avocado, chicken chicharron **\$38**

Duck Barbacoa | Red chile-braised Gunthorp duck legs, roasted potatoes, caramelized onions. Traditional accompaniments: Oaxacan salsa borracha, black beans, nopales, avocados, fresh-made tortillas for making tacos. (Serves 2-3) **\$35**

desserts

Natilla al Coco y Mango | Rich coconut custard, hoja santa-infused strawberries, Mexican vanilla-mezcal ice cream, toasted meringue **\$8.5**

Quesadilla "Marquesitas" | Flour tortilla turnovers filled with Gloria candy (*pecan, caramel*), cheddar, BroVo chocolate liqueur whipped cream **\$8.5**

Churro Sundae | Crispy churros served with Mexican chocolate-cardamom ice cream, boozy cherries, Mexican chocolate

*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.

M E Z C A L A

SÓTANO EXCLUSIVO	Bañez Espadín, Barril	9
	Bañez Espadín, Cuishe	9
	Cinco Sentidos Espadín	18
ALIPÚS	San Andrés Ensemble	11
	San Miguel Sola	11
	Santa Ana XX	14
BANHEZ	Arroqueño	16
	Cusihe	13
	Tepeztate	14
	Tobala	16
CINCO SENTIDOS	Papalometl	17
	Pechuga de Mole Poblano	22
	Sierra Negra	18
CRUZ DE FUEGO	Cirial	16
	Tepeztate	19
CUENTACUNETOS	Espadín	13
DEL MAGUEY	Chichicapa	12
	Minero	14
	San Pedro Taviche	17
	San Pedro Ameyaltepec	17
	Vida	9
	Wild Jabali	17
DERRUMBES	San Luís Potosí	12
	Tamaulipas	14
	Durango	15
DON MATEO DE LA SIERRA	Pechuga	14
EL JOLGORIO	Pechuga Navideña	24
	Tepeztate	19
	Tobala	17
FIDENCIO	Clásico	9
	Ensamble	16
	Pechuga	16
LALOCURA	Espadín	21
	Tobaziche	21
	Tobala	21
LA MEDIDA	Coyote	17
	Espadín	11
	Madrecuixe	14
LOS NAHUALES	Special Edition No. 2	13
MACURICHOS	Arroqueño	19
	Cirial Madrecuishe Barril Bicuixe	18

MEZCALERO	No. 17	16
	No. 23	16
MEZCALES DE LEYENDA	Oaxaca Special Edition	16
	Durango	14
	Guerrero	13
	Puebla	13
MEZCALOSFERA	Field Blend	22
	Espadín con Mango y Chile Habanero	22
MONTELOBOS	Espadín	7
	Tobala	15
PAL'ALMA	Azul Michoacan	24
	Espadilla Puebla	18
	Papalometl Puebla	30
	Lechugilla Sonora	24
PELOTÓN	Pechuga con Citricos	12
PETUNIA	Espadín	12
PROLIJO	Añejo	22
	Madrecuishe	14
	Tobala	14
REAL MINERO	Barril	16
	Espadín, Largo	21
	Espadín, Largo, Trípon, Barril	21
REY CAMPERO	Cuishe	12
	Espadín, Pulquero	13
	Madrecuishe	14
REZPIRAL	Coyote	19
	Espadín, Madrecuishe	19
	Tepeztate	19
SIEMBRE METL	Cenizo	13
SIETE MISTERIOS	Arroqueño	18
	Mexicano	12
	Pechuga	20
UNION	Espadín	8
VAGO	Elote	12
	Arroqueño en Barro,	12
	Mexicanito	13
	Mexicanito en Barro	15
	Ensamble en Barro	11
VAMONOS RIENDO	Espadín, Tobala	15
WAHAKA	Botaniko	14
	Espadín	8
	Reposado con Gusano	8

A G A V E

tequila

Angelisco Blanco	10	Fortaleza Añejo	19
Angelisco Reposado	12	G4 Blanco	12
Calle Criollo	19	G4 Reposado	13
Chinaco Blanco	10	G4 Añejo	19
Chinaco Reposado	12	G4 Extra Añejo	29
Chinaco Añejo	16	Herradura Selección Suprema Extra Añejo	65
El Pintor Blanco	12	Ocho Plata	12
El Tesoro Blanco	9	Ocho Reposado	15
El Tesoro Reposado	12	Ocho Añejo	17
El Tesoro Añejo	13	Ocho Extra Añejo	38
El Tesoro Paradiso	30	Siembra Valles Blanco	10
Fortaleza Blanco	14	Siembra Valles High Proof Blanco	11
Fortaleza Blanco Still Strength	15	Siembra Valles Reposado	12
Fortaleza Reposado	16	Siembra Azul Añejo	12
Fortaleza Reposado "Winter Blend"	22		

sotol

Clande Sotol	13	La Higuera Wheeleri	7
Clande Sotol Ensamble	13	Sotol Por Siempre	10
Ocho Cientos Sotol Reposado	13	Fabriquero Durango Sotol	13
La Higuera Cedrosanum	9	Flor del Desierto Cascabel Sotol Rattlesnake Pechuga	12
La Higuera Leiophyllum	9	Flor del Desierto Sierra Sotol	10

raicilla

Raicilla la Venenosa Costa de Jalisco	13	Raicilla la Venenosa Sur de Jalisco	14
Raicilla la Venenosa Sierra del Tigre	12	Mezonte Japo	22
		Mezonte Santos Juarez	22

bacanora

Rancho Tepua Bacanora Blanco	10	Santo Cuviso Bacanora Blanco	13
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D R I N K S

beers

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

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

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

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

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

wine

WHITE

2020 Casa Magoni, Manaz Blanco, Viogner/Fiano, Valle de Guadalupe, B.C., Mexico **\$14**

ROSÉ

2021 Aborigen, Acrata Rosé, "Tacha", Grenache, Ojos Negros Valley, B.C., Mexico **\$12**

RED

2016 Topolovino Baja, Nebbiolo, Valle de Guadalupe, B.C. Mexico **\$14**

other

J. Reiger Gin	13	Paranubes	11
St. George Terrior Gin	14	Paranubes Añejo	15
CH Key Gin	13	El Dorado 12 Year	12
CH Vodka	14	Charanda Uruapan	11
Abasolo Whisky	12	Malort	10
Wild Turkey 101	9	Fernet	11
Sierra Norte Whisky	16	Amaro Montenegro	11
