

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 PEACHES

cocktails in the spotlight

Dama de Durazno | Las Californias Citrico gin, Tempus Fugit Kina L'Aero, local peach cordial, fresh lime, peach tincture, egg white **\$16**

Peach Negroni | Wahaka Reposado con Gusano, BroVo pretty, Aperol, local peach cordial, orange mist **\$16**

Savory Peach | Charanda Uruapan, Lucy Pistolas mezcal (*wild agave Salmiana*) local peach purée, local peach cordial, Ancho Reyes, fresh lime, pinch of orange salt **\$16**

Peach, Habanero | Tanteo habanero & blanco tequila, St Edlerflower, local peach purée, local peach cordial, fresh lime **\$16**

cocktails in the market

FRUIT STAND, RIPE AND JUICY

Tropical Painkiller | La Venenosa Raicilla Tabernas, Charanda Uruapan, 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 | Angelisco 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 Ensemble de 7 Plantas - San Isidro Guishe, Oaxaca

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

Legendario Domingo Michoacán Ensemble - *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 Sonora Lechugilla - Sonora, 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 Occidental Raicilla* Inaequidens - Manzanilla de la Paz, Jalisco



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*), green melons, 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 & Plums Tlayudita | Marinated Nichol's Farm heirloom tomatoes, pickled local plums, pipicha-goat cheese & spicy-smoky pumpkinseed salsa macha **\$8**

Patty pan squash & Pistachio Pipian | Grilled-roasted patty pan squash, herby pistachio pipian (*tomatillos, poblanos, cilantro*), silken tofu, Bayless Garden pak choi **\$9**

Corn Ribs, Elotes Style | Grilled local corn, crema, tangy añejo cheese, ground red chile, knob onions, cilantro **\$14**

smaller

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

Squash Blossoms Rellenos | Crispy Bayless garden 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 rajas 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* | Key West pink shrimp, local Amish 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

Manjar Blanco & Mangoes | Sweet coconut custard, klug farm blackberries, coconut alegria and mango sorbet **\$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.



1 oz pours

Sotano Exclusive

| | |
|------------------------|----|
| Bañez Espadín, Barril | 9 |
| Bañez Espadín, Cuishe | 9 |
| Cinco Sentidos Espadín | 18 |

Alipus

| | |
|---------------------|----|
| San Andrés Ensamble | 11 |
| San Miguel Sola | 12 |
| Santa Ana XX | 14 |

Bañez

| | |
|-----------|----|
| Arroqueño | 16 |
| Cuishe | 13 |
| Tobala | 16 |

Boroso

| | |
|-----------|----|
| Tobasiche | 13 |
|-----------|----|

Cinco Sentidos

| | |
|-------------------------|----|
| Papalometl | 17 |
| Pechuga de Mole Poblano | 22 |
| Sierra Negra | 18 |
| Tobala | 19 |
| Ensamble de 7 Plantas | 18 |

Cruz De Fuego

| | |
|------------|----|
| Cirial | 16 |
| Tepez Tate | 18 |

Cuentacuentos

| | |
|-------------|----|
| Espadín | 13 |
| Tobala | 19 |
| Madrecuishe | 19 |

Don Mateo de la Sierra

| | |
|---------|----|
| Pechuga | 14 |
|---------|----|

El Jolgorio

| | |
|------------------|----|
| Pechuga Navideña | 21 |
| Tepez Tate | 19 |
| Tobala | 17 |

Fidencio

| | |
|----------|----|
| Clasico | 10 |
| Ensamble | 16 |
| Pechuga | 16 |

Lalocura

| | |
|-----------|----|
| Espadín | 21 |
| Tobala | 21 |
| Tobaziche | 21 |

La Luna

| | |
|----------|----|
| Ensamble | 15 |
|----------|----|

La Medida

| | |
|-------------|----|
| Espadín | 11 |
| Coyote | 17 |
| Madrecuishe | 14 |

Los Nahuales

| | |
|-----------------------|----|
| Añejo | 19 |
| Special Edition No. 2 | 13 |
| Metodo Antiguo | 13 |

Macurichos

| | |
|--------------------|----|
| Arroqueño | 19 |
| Cirial Madrecuishe | |
| Barril Bicuishe | 18 |

Montelobos

| | |
|----------|----|
| Espadín | 10 |
| Ensamble | 14 |
| Pechuga | 22 |
| Tobala | 17 |

Mezcalero

| | |
|--------|----|
| No. 17 | 16 |
| No. 23 | 16 |

Mezcal de Leyenda

| | |
|------------------------|----|
| Durango | 16 |
| Guerrero | 15 |
| Puebla | 13 |
| Oaxaca Special Edition | 17 |

Mezcalosfera

| | |
|------------------------------------|----|
| Field Blend | 22 |
| Espadín con Mango y Chile Habanero | 22 |

Pal'Alma

| | |
|-------------------|----|
| Azul Michoacan | 24 |
| Espadilla Puebla | 18 |
| Papalometl Puebla | 30 |
| Lechugilla Sonora | 24 |
| Tobaziche Oaxaca | 31 |

Pelotón

| | |
|----------------------|----|
| Espadín | 10 |
| Pechuga con Citricos | 12 |

Prolijo

| | |
|-------------|----|
| Añejo | 22 |
| Espadín | 10 |
| Madrecuishe | 15 |
| Pechuga | 18 |
| Tobala | 15 |

Real Minero

| | |
|-------------------------|----|
| Barril | 25 |
| Espadín, Largo | 21 |
| Field Blend | 27 |
| Largo, Tobala Ancestral | 25 |
| Pechuga | 30 |

Rey Campero

| | |
|-------------------|----|
| Cuishe | 10 |
| Espadín, Pulquero | 13 |
| Madrecuishe | 13 |
| Tobala | 17 |

Rezpriral

| | |
|----------------------|----|
| Coyote | 19 |
| Cuishe | 22 |
| Espadín, Madrecuishe | 19 |
| Tepez Tate | 19 |

Siembre Metl

| | |
|--------|----|
| Canizo | 13 |
|--------|----|

Siete Misterios

| | |
|----------|----|
| Mexicano | 12 |
| Pechuga | 20 |

Union

| | |
|---------|---|
| Espadín | 9 |
|---------|---|

Vago

| | |
|---------------------|----|
| Elote | 12 |
| Arroqueño en Barro | 12 |
| Mexicanito | 13 |
| Mexicanito en Barro | 15 |
| Ensamble en Barro | 12 |

Wahaka

| | |
|---------------------|----|
| Botaniko | 16 |
| Espadín | 9 |
| Madrecuishe | 13 |
| Reposado con Gusano | 11 |

A G A V E

tequila

1.5 oz pour

Angelisco

| | |
|----------|----|
| Blanco | 10 |
| Reposado | 12 |

Calle 23

| | |
|--------|----|
| Añejo | 15 |
| Crillo | 19 |

Chinaco

| | |
|----------|----|
| Blanco | 10 |
| Reposado | 12 |
| Añejo | 16 |

El Pintor

| | |
|--------|----|
| Blanco | 12 |
|--------|----|

El Tesoro

| | |
|----------|----|
| Blanco | 10 |
| Reposado | 12 |
| Añejo | 14 |
| Paradiso | 30 |

Espolón

| | |
|----------|----|
| Blanco | 10 |
| Reposado | 11 |

Fortaleza

| | |
|----------------|----|
| Blanco | 14 |
| Still Strength | 16 |
| Reposado | 17 |
| Reposado | 17 |
| Winter Blend | 23 |
| Añejo | 21 |

G4

| | |
|----------|----|
| Reposado | 13 |
|----------|----|

Herradura

| | |
|-------------------|----|
| Selección Suprema | |
| Extra Añejo | 65 |

Ocho

| | |
|-------------|----|
| Plata | 12 |
| Reposado | 15 |
| Añejo | 17 |
| Extra Añejo | 38 |

Siembra Valles

| | |
|-------------------|----|
| High Proof Blanco | 12 |
| Reposado | 13 |

Tanteo

| | |
|----------|----|
| Blanco | 10 |
| Habanero | 11 |

sotol

1 oz pour

Clande

| | |
|----------|----|
| Sotol | 13 |
| Ensamble | 13 |

Ocho Cientos

| | |
|----------|----|
| Reposado | 13 |
|----------|----|

La Higuera

| | |
|-------------|----|
| Cedrosanum | 9 |
| Leiophyllum | 10 |
| Wheeleri | 9 |

Sotol Por Siempre 10

Fabriquero

| | |
|----------|----|
| Durango | 13 |
| Coahuila | 12 |

Flor del Desierto

| | |
|---------------------|----|
| Sierra | 10 |
| Rattlesnake Pechuga | 13 |

raicilla

1 oz pour

La Venenosa

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|-------------------|----|
| Costa de Jalisco | 14 |
| Sierra del Tigre | 20 |
| Sierra Occidental | 13 |
| Sur de Jalisco | 16 |
| Tabernas | 9 |

Mezonte

| | |
|---------------|----|
| Japo | 22 |
| Santos Juarez | 22 |

bacanora

1 oz pour

Rancho Tepua

| | |
|--------|----|
| Blanco | 10 |
|--------|----|

Santo Cuviso

| | |
|--------|----|
| Blanco | 13 |
|--------|----|

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

2021 Casa Magoni, Sangiovese/Cabernet, Valle de Guadalupe, B.C., Mexico **\$15**

other

| | | | |
|-----------------------------|-----------|---------------------|-----------|
| CH Vodka | 14 | Charanda Uruapan | 11 |
| Community Vodka | 14 | Comiteco Añejo | 12 |
| | | Paranubes | 11 |
| CH Key Gin | 12 | Paranubes Añejo | 15 |
| J. Reiger Gin | 13 | El Dorado 12 Year | 13 |
| Las Californias Citrico Gin | 13 | | |
| Las Californias Nativo Gin | 13 | Amaro Montenegro | 11 |
| | | Amargo Vallet Amaro | 11 |
| Abasolo Whisky | 12 | Fernet Vallet | 12 |
| Wild Turkey 101 | 10 | Fernet | 11 |
| Sierra Norte Whisky | 16 | Malort | 9 |
| | | Nixta | 9 |
| | | Xila | 10 |