

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 APPLES

cocktails in
the spotlight

Apple Sparkler | Lucy Pistolas mezcal (*wild agave Salmiana*), El Pintor blanco tequila, local apple cider, lime, agave, Jean-Louis Blanc de Blancs Brut **\$16**

Spiced Apple, Tamarind | La Venenosa Raicilla Tabernas, Tamarelo tamarind liqueur, Xila licor de agave, local apple cider, piloncillo, lime **\$16**

Apple-tini 2.0 | Montelobos espadín mezcal (*infused with wood fired apples*), local apple cider, housemade spiced bitters, Ancho Reyes, Amaro Montenegro **\$16**

Hot Apple Butter Whisky | Wahaka Reposado con Gusano, Abasolo whisky, apple butter (*brown butter, local apples, piloncillo, canela*), orange bitters **\$15**

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

Gin y Tonic Bótanica | Los Californias Nativo Gin, fresh sugarcane, sage syrup, lime, Top Note Tonic **\$15**

FONDA, PROVOCATIVE INSPIRATIONS

“Churro” | Espolon reposado tequila, Avua Cachaca, piloncillo, Mr. Black, Nixta corn liqueur **\$15**

CHILE STALL, FLAVOR AND SPICE

Cascabel, Tamarind | Montelobos espadín mezcal, Tamarelo tamarind liqueur, cascabel syrup, lime **\$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 Ensamble de 7 Plantas - San Isidro Guishe, Oaxaca

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

Legendario Domingo Michoacán Ensamble - *Tequiliana, 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 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* - Cuatro Ciénegas, Coahuila

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

F O O D

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 **\$4.5/pc**

Sótano Luxury Oysters | Oysters topped with albacore tuna ceviche, ossetra caviar **\$10/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 Verde* | Cured Atlantic swordfish, aguachile verde “broth” (*lime, cider, serrano, nasturtium leaves*), local apples, pickled chile de agua, avocado **\$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**

“Elotes” Corn Tlayudita | Charred local corn, chintestle crema (*Oaxacan pasilla chile, house-made aioli*), epazote, garlicky avocado mash **\$6**

Red Kuri Squash, Pumpkin Mole | Tender roasted red kuri, pumpkin mole (*ancho, tomato, cream, fall spices*), local goat cheese with Bayless garden honey, pepitas, pea shoots **\$12**

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

smaller

Spicy Yucatecan Beef “Salad” (Dzik) | Sour orange-marinated flank steak, salpicon (*cabbage, radish, grilled onions, cilantro, Cuban oregano*), avocado, habanero aioli, roasted black sesame seeds **\$16**

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

Roasted Bone Marrow | Salsa macha, grilled bolillo bread **\$18 + Mezcal luge \$9**

Tetela | Bi-color masa turnovers stuffed with roasted local huitlacoche, squash blossoms & wild mushrooms, chile güero crema (*garlic, olive oil, sour cream*), rooftop pak choi, epazote **\$15**

deluxe
tacos

Chef Rishi's Taco | Inspired by chef Rishi's heritage & culinary journey **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**

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 fruit, 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 Bayless garden concord grape sorbet, peanut-amaranth crunch, candied ancho **\$8.5**

*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

Alipus

San Andrés Ensemble	11
San Miguel Sola	12
Santa Ana XX	14

Bañez

Arroqueño	16
Cuishe	13
Tobala	16

Borroso

Tobasiche	13
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Cinco Sentidos

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

Cruz De Fuego

Cirial	16
Tepeztate	18

Cuentacuentos

Tobala	19
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Del Maguey

Chichicapa	12
Minero	12
San Pedro Taviche	17
Wild Jabali	16

El Jolgorio

Pechuga Navideña	21
Tepeztate	19
Tobala	17

Fidencio

Ensamble	16
Pechuga	16

Lalocura

Espadín	21
Tobala	21
Tobaziche	21

La Luna

Ensamble	15
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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

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

Espadín, Pulquero	13
Madrecuishe	13
Tobala	17

Rezpriral

Coyote	19
Cuishe	22
Espadín, Madrecuishe	19
Tepeztate	19

Siembre Metl

Cenizo	13
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Siete Misterios

Mexicano	12
Pechuga	20

Union

Espadín	9
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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
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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
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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
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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

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
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Santo Cuviso

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

2021 Casa Magoni, Manaz Blanco, Viogner/Fiano, Valle de Guadalupe, B.C., Mexico **\$14**

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