



**SÓTANO**  
**AT FRONTERA GRILL**

## **Chef's Experience**

**Add pairings \$39**

### **Ora King Salmon Aguachile**

Ora King Salmon, spicy mango-passionfruit aguachile "broth"  
*(manzano chile, lime, Ancho Verde chile liqueur)* grilled pineapples,  
knob onions, squid ink tapioca cracker

PAIRING **"Passionfruit Spritz"** Peloton Pechuga con Citrico, Wahaka espadín,  
Pierre Ferrand dry curacao, passionfruit, Topo Chico

### **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

PAIRING **"Amaro Mezcal"**  
La Luna ensamble, Cynar, house vermouth,  
Angostura bitters, orange oil

### **Taco Arabe**

Slow-cooked local lamb, chipotle salsa, jocoque, crispy cheese, cucumber, flour tortilla

PAIRING **Cruz de Fuego** Tepextate, Santiago Matatlan, Oaxaca

### **Black Garlic Grilled Duck & Mole Chichilo**

Black garlic marinated lamb chops, Oaxacan mole chichilo  
*(chihuacle chiles, fragrant spice)* pickled rajas *(chile de agua, knob onions)*,  
Bayless garden plancha seared plancha seared eggplant, nasturtiums

PAIRING **"Whiskey, Mezcal"**  
Del Maguey Chichicapa, Abasolo whisky, Cocchi di Torino vermouth,  
Angostura bitters, orange oil

### **Chocolate Pecan Pie Bar**

Cousin of Frontera's classic, with whipped cream *(infused with*  
*Brovo chocolate liqueur)* & Mexican chocolate sauce

PAIRING **"Nixta Flip"** Nixta corn liqueur, Angelisco reposado tequila,  
Xila agave liqueur, piloncillo, whole egg, orange oil