

# BAR SÓTANO

Jaqueline Hernandez, 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

# F O O D

## Chef's Experience

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

## Bar Sotano Experience

**\$100 per person** | 5 courses with 5 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 **\$19**

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

**Kampachi "Tepache" Aguachile\*** | Sashimi-grade Baja kampachi (*yellowtail*), orange, avocado, charred pineapple, aguachile "broth" of tepache (*fermented pineapple*), lime, habanero **\$20**

**Smokey Tuna Tlayudita** | Big eye tuna, smoky salsa macha (*Oaxacan pasilla, pepitas, olive oil*), Michoacán avocado mash, sesame seeds **\$14**

### vegetables

**Charred Gem Lettuce Salad** | Roasted Mighty Vine tomatoes, spiced yogurt dressing, spicy onion-habanero ash, pumpkinseeds **\$14** Add Gunthrop pork belly + **\$10**

**Crispy Brussels & Mole Tlayudita** | Crunchy corn tlayudita, goat cheese spread, crispy brussels, homemade mole negro, plantains, micro epazote **\$7**

**Chile Relleno** | Panko-crusted poblano chile, 3 cheese-mushroom filling (*cream, goat, dry Jack, oyster mushrooms*), green chile pipian (*poblanos, sesame, tomatillos, cilantro, epazote*), pepitas **\$22**

**Chef Jackie's Mom's Potatoes** | Crispy little purple potatoes, spicy slow-cooked garlic mojo, Baja crema, añejo cheese, lime **\$10**

### smaller

**Oaxacan Drinking Snacks** | Oaxacan peanuts, avocado dip, chile mixe salsa, roasted chapulines, crispy Oaxacan tlayudas **\$13**

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

**Taquitos Ahogados** | Crispy rolled pork carnitas taco, spicy tomato broth, pickled vegetables **\$9**

deluxe  
tacos

**Chef Jackie's Taco** | Inspired by Chef Jackie's heritage & culinary journey **MP**

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

**Spicy Tempura Green Beans** | Crunchy golden green beans, avocado mash, pumpkinseed salsa verde **\$5**

**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** | Chintestle crema (*Oaxacan pasilla chile, house-made aioli*), pickled vegetable slaw, cilantro **\$6**

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larger

**Baja Mussels** | Charred güero & serrano chiles, house made chorizo, slow-cooked garlic, lemongrass, cilantro, grilled knob onions, lobster stock **\$22**

**Sótano Burger\*** | 1/2 pound patty of 28-day dry-aged CDK Farms beef, choriqueso sauce, yuca fries, cilantro-jalapeño crema & tomato jam **\$20**

**Mexican Paella\*** | Key West pink shrimp, local Amish chicken thighs, red chile adobo, poblano, tomato, peas, avocado, chicken chicharron **\$39**

**Carne en su Jugo** | Thin-sliced grilled flank steak, bacon, bayo beans, radish, serrano, cebollitas in tomatillo-beef broth **\$30**

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desserts

**Coconut Cream Rice Pudding** | Luxurious rice pudding enriched with coconut milk, charred pineapple, cinnamon crumble, pepitas garapiñadas **\$9**

**Quesadilla "Marquesitas"** | Flour tortilla turnovers filled with Gloria candy (*pecan, caramel*), cheddar, BroVo chocolate liqueur whipped cream **\$9**

**Chocolate Pecan Pie Bar** | Cousin of Frontera's classic, with whipped cream (*infused with Brovo chocolate liqueur*) & Mexican chocolate sauce **\$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.



## THE MANY FLAVORS OF DRAGON FRUIT

cocktails in  
the spotlight

**Dragon Fruit Sparkler** | Espolón reposado tequila, Aperol, Fruitful dragon fruit liqueur, lime, fresh dragon fruit, Jean-Louis Blanc de Blancs Brut **\$16**

**Dragon Fruit Negroni** | Las Californias Cítrico gin, Campari (*infused with dragon fruit*), Kumquat-POP apéritif, Kilinga Bacanora **\$16**

**Tropical Sour** | Charanda (*fatwashed with coconut*), Wahaka espadín mezcal, lime, Fruitful dragon fruit liqueur, Amargo-Vallet Angostura, egg white **\$16**

**Green Dragon** | Lucy Pistolas mezcal, La Venenosa Tabernas, Fruitful dragon fruit liqueur, lime, housemade güero-serrano tincture **\$16**

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cocktails in  
the market

### FRUIT STAND, RIPE AND JUICY

**Prickly Pear, Tequila** | Tanteo blanco tequila, prickly pear, Aperol, fresh lime, orange bitters **\$15**

### BOTÁNICA, FRESH AND REVITALIZING

**Botanical Mezcal Martini** | Derrumbes San Luis Potosi mezcal, Por Siempre sotol, BroVo Pretty vermouth, orange bitter **\$16**

### FONDA, PROVOCATIVE INSPIRATIONS

**“Guacamole”** | Wahaka espadín mezcal, avocado, spicy tomatillo syrup, lime **\$15**

### CHILE STALL, FLAVOR AND SPICE

**Habanero, Passion Fruit** | Prolijo espadín mezcal, Huana guanabana liqueur, passion fruit, habanero agave and lime **\$15**

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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 **\$16**

**Jalapeño, Grapefruit** | Tanteo blanco tequila (*infused with jalapeños*), fresh grapefruit, lime, a dash of Herbsaint **\$16**

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

**Poleo Negroni** | Bar Sótano Banhez mezcal (*espadín, barril*), house-made Mexican herb vermouth, Campari **\$16**

**“Tacos al Pastor”** | Montelobos espadín mezcal (*infused with the flavors of homemade chorizo*), roasted pineapple, lime, achiote bitters **\$15**



## mezcal flights

**The Flavors of Ensamblés** | *Taste the difference of agave varieties, production and blends of ensamblés* **\$45**

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

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

**Montelobos Ensamble** - *Espadin, Tobala* - Puebla

**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* **\$80**

**Pal'alma Espadilla Capon** - Puebla, Mexico

**Pal'alma Papalometl Capon** - Puebla, Mexico

**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* **\$30**

**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

**La Higuera Wheeleri** *Sotol Wheeleri* - Aldama, Chihuahua

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



### Bar Sótano Exclusives

#### 5 Sentidos

Espadilla 20

#### Bañez

Espadín, Barril 10

Espadín, Cuishe 10

#### 5 Sentidos

Papalometl 17

Pechuga de Mole

Poblano 22

Sierra Negra 18

Tobala 19

Ensamble de  
7 Plantas 18

#### Aguerrido

Papalote 2017 18

#### Alipus

San Andrés  
Ensamble 11

San Miguel

Sola 12

Santa Ana XX 14

#### Bañez

Arroqueño 16

Cuishe 13

Tobala 16

#### Borroso

Tobasiche 13

#### Cruz De Fuego

Cirial 16

Tepeztate 18

#### Cuentacuentos

El Barro 9

Tobala 19

#### Codigo

Durango 12

San Luis Potosi 10

#### Del Maguey

Chichicapa 12

Crema 9

Minero 12

San Pablo

Ameyaltepec 19

San Pedro Taviche 19

Santo Domingo

Albarradas 13

Vida 9

Vida Muertos 10

Wild Jabali 19

#### Derrumbes

Durango 12

San Luis Potosi 10

Tamaulipas 14

Zacatecas 10

#### El Mero Mero

Tepeztate 17

#### El Jolgorio

Pechuga Navideña 21

Tepeztate 19

Tobala 17

#### Gusto Histórico

Madrecuixe 15

Tobala 15

#### Fidencio

Classico 9

Ensamble 16

Pechuga 16

#### Lalocura

Espadín 21

Tobala 21

Tobaziche 21

1 oz pours

#### La Luna

Ensamble 15

#### La Medida

Espadín 11

Coyote 17

Madrecuixe 14

#### Los Nahuales

Añejo 19

Special Edition No. 2 13

Metodo Antiguo 13

#### The Lost Explorer

Tobala 16

#### Lucy Pistolas

10

#### Mal Bien

Bicuixe 16

#### Macurichos

Arroqueño 19

Cirial Madrecuixe

Barril Bicuishe 18

#### Montelobos

Espadín 10

Ensamble 14

Pechuga 22

Tobala 17

#### Mezcalero

No. 5 17

No. 23 17

No. 24 18



1 oz pours

**Mezcal de Leyenda**

|                           |           |
|---------------------------|-----------|
| Durango                   | <b>16</b> |
| Guerrero                  | <b>15</b> |
| Puebla                    | <b>13</b> |
| Oaxaca Special<br>Edition | <b>17</b> |

**Mezcalosfera**

|                                       |           |
|---------------------------------------|-----------|
| Field Blend                           | <b>22</b> |
| Espadín con Mango<br>y Chile Habanero | <b>22</b> |

**Pal'Alma**

|                   |           |
|-------------------|-----------|
| Espadilla Puebla  | <b>22</b> |
| Papalometl Puebla | <b>34</b> |
| Lechugilla Sonora | <b>29</b> |

**Nuestra Soledad** **12**

**Ojo de Tigre** **10**

**Pelotón**

|                      |           |
|----------------------|-----------|
| Espadín              | <b>10</b> |
| Pechuga con Citricos | <b>12</b> |

**Prolijo**

|             |           |
|-------------|-----------|
| Añejo       | <b>22</b> |
| Espadín     | <b>10</b> |
| Madrecuishe | <b>15</b> |
| Pechuga     | <b>18</b> |

**Real Minero**

|                |           |
|----------------|-----------|
| Barril         | <b>25</b> |
| Espadín, Largo | <b>21</b> |
| Field Blend    | <b>27</b> |
| Largo, Tobala  |           |
| Ancestral      | <b>25</b> |
| Pechuga        | <b>30</b> |

**Rey Campero**

|                   |           |
|-------------------|-----------|
| Espadín, Pulquero | <b>13</b> |
| Madrecuishe       | <b>13</b> |
| Tobala            | <b>17</b> |

**Rezpriral**

|                         |           |
|-------------------------|-----------|
| Coyote                  | <b>19</b> |
| Cuishe                  | <b>22</b> |
| Espadín,<br>Madrecuishe | <b>19</b> |
| Tepeztate               | <b>19</b> |

**Siembre Metl**

|        |           |
|--------|-----------|
| Cenizo | <b>13</b> |
|--------|-----------|

**Siete Misterios**

|          |           |
|----------|-----------|
| Mexicano | <b>12</b> |
| Pechuga  | <b>20</b> |

**Union**

|         |          |
|---------|----------|
| Espadín | <b>9</b> |
|---------|----------|

**Vamos Riendo** **14**

**Vago**

|                     |           |
|---------------------|-----------|
| Elote               | <b>12</b> |
| Arroqueño en Barro  | <b>12</b> |
| Mexicanito          | <b>13</b> |
| Mexicanito en Barro | <b>15</b> |
| Ensamble en Barro   | <b>12</b> |

**Wahaka**

|                        |           |
|------------------------|-----------|
| Botaniko               | <b>9</b>  |
| Espadín                | <b>9</b>  |
| Madrecuishe            | <b>13</b> |
| Reposado<br>con Gusano | <b>11</b> |
| Tobala                 | <b>15</b> |

**Yola** **12**

# A G A V E

## tequila

1.5 oz pour

|                  |    |                   |    |                       |    |
|------------------|----|-------------------|----|-----------------------|----|
| <b>Angelisco</b> |    | <b>Espolón</b>    |    | <b>Ocho</b>           |    |
| Blanco           | 10 | Blanco            | 10 | Plata                 | 12 |
| Reposado         | 12 | Reposado          | 11 | Reposado              | 15 |
|                  |    |                   |    | Reposado              |    |
| <b>Calle 23</b>  |    | <b>Fortaleza</b>  |    | “Widow Jane”          | 18 |
| Añejo            | 15 | Blanco            | 14 | Añejo                 | 17 |
| Crillo           | 19 | Still Strength    | 16 | Extra Añejo           | 38 |
|                  |    | Reposado          | 17 |                       |    |
| <b>Chinaco</b>   |    | Añejo             | 21 | <b>Siembra Valles</b> |    |
| Blanco           | 10 |                   |    | High Proof Blanco     | 12 |
| Reposado         | 12 | <b>G4</b>         |    | Reposado              | 13 |
| Añejo            | 16 | Reposado          | 13 |                       |    |
|                  |    |                   |    | <b>Tanteo</b>         |    |
| <b>El Pintor</b> |    | <b>Herradura</b>  |    | Blanco                | 10 |
| Blanco           | 12 | Selección Suprema |    | Habanero              | 11 |
|                  |    | Extra Añejo       | 65 |                       |    |
| <b>El Tesoro</b> |    | <b>Mijenta</b>    |    |                       |    |
| Blanco           | 10 | Blanco            | 14 |                       |    |
| Reposado         | 12 | Reposado          | 20 |                       |    |
| Añejo            | 14 | Añejo             | 46 |                       |    |
| Extra Añejo      | 30 |                   |    |                       |    |

## sotol

1 oz pour

|                     |    |                          |    |                  |    |
|---------------------|----|--------------------------|----|------------------|----|
| <b>Clande</b>       |    | <b>Sotol Por Siempre</b> | 10 | <b>Nocheluna</b> | 12 |
| Sotol               | 13 |                          |    |                  |    |
| Ensamble            | 13 | <b>Fabriquero</b>        |    |                  |    |
|                     |    | Durango                  | 13 |                  |    |
| <b>Ocho Cientos</b> |    | Coahuila                 | 12 |                  |    |
| Reposado            | 13 |                          |    |                  |    |
|                     |    | <b>Flor del Desierto</b> |    |                  |    |
| <b>La Higuera</b>   |    | Sierra                   | 10 |                  |    |
| Cedrosanum          | 9  | Rattlesnake Pechuga      | 13 |                  |    |
| Leiophyllum         | 10 |                          |    |                  |    |
| Wheeleri            | 9  |                          |    |                  |    |

## raicilla

1 oz pour

|                    |    |                    |    |                |    |
|--------------------|----|--------------------|----|----------------|----|
| <b>La Venenosa</b> |    | <b>Tabernas</b>    |    | <b>Mezonte</b> |    |
| Costa de Jalisco   | 14 | Edition 1          | 12 | Japo           | 22 |
| Sierra del Tigre   | 20 | Edition 2          | 12 | Santos Juarez  | 22 |
| Sierra Occidental  | 13 | Edition 3          | 11 |                |    |
| Sur de Jalisco     | 16 | Edition 3 Reposado | 15 |                |    |
| Puntas             | 20 |                    |    |                |    |

## bacanora

1 oz pour

|                     |    |                |    |
|---------------------|----|----------------|----|
| <b>Rancho Tepua</b> |    | <b>Kilinga</b> |    |
| Blanco              | 10 | Blanco         | 12 |
| <b>Santo Cuvise</b> |    |                |    |
| 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

2021 Casa Magoni, Manaz Blanco, Viogner/Fiano, Valle de Guadalupe, B.C., Mexico **\$16**

### RED

2021 Casa Magoni, Sangiovese/Cabernet, Valle de Guadalupe, B.C., Mexico **\$16**

## other

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



# The Reserve List

A curated list of agave spirits with either limited production, availability or vintage. Sip and savor these liquid treasures. When they are gone they are **GONE!**

## Mezcal 1oz pours

### 5 Sentidos

|                             |    |
|-----------------------------|----|
| Mixteca Azul y Pichomel     | 27 |
| Mixteca Pechuga de Papalote | 27 |
| Mixteca Candelillo          | 27 |
| Pizorra                     | 21 |
| Jabali-Tobala               | 24 |

### Aguerrido

|                   |    |
|-------------------|----|
| Paplote           |    |
| 'Refugio Caldaza' | 18 |
| Espadín           |    |
| 'Anotonio Sonido' | 18 |

### Cuentacuentos

|                            |    |
|----------------------------|----|
| Tepextate Artesanal        |    |
| 'Everardo Garcia Salvador' | 32 |

### Fidencio

|               |    |
|---------------|----|
| Tierra Blanca | 18 |
|---------------|----|

### Gusto Histórico

|                     |    |
|---------------------|----|
| Cuixito con Espadín |    |
| 'Eusebio Santos'    | 17 |

### Pal'alma

|                 |    |
|-----------------|----|
| San Luis Potosi | 23 |
|-----------------|----|

### Vago

|                 |    |
|-----------------|----|
| Pechuga Barriga | 35 |
| Pechuga Jarquin | 35 |
| Pechuga Rey     | 35 |

### Wahaka "Vino de Mezcal"

|                    |    |
|--------------------|----|
| Michoacan Cupreata | 50 |
| Sonora Lechugilla  | 50 |

## Tequila 1.5 oz pours

### Cascahuin

|                     |    |
|---------------------|----|
| Cerro De Luz blanco | 33 |
|---------------------|----|

### Cazcanes

|                 |    |
|-----------------|----|
| No. 10 Still    |    |
| Strength Blanco | 26 |

### Fortaleza

|                   |    |
|-------------------|----|
| Reposado          |    |
| "Winter Blend 21" | 24 |
| Reposado          |    |
| "Winter Blend 22" | 30 |
| Reposado          |    |
| Single Barrel     | 18 |

## Other Spirits 1 oz pours

### La Venenosa

|      |    |
|------|----|
| Azul | 30 |
|------|----|

### Sotoleros

|              |    |
|--------------|----|
| Lalo y Nando | 16 |
|--------------|----|

### Campari

|           |    |
|-----------|----|
| Casktales | 15 |
|-----------|----|

**The Celebration of Bat-Friendly Pechugas** | *These limited releases of pechugas from Vago's mezcaleros, each of the producers used*  
*Bat-Friendly Espadín* **\$80**

**Pechuga de Emigdio Jarquín** - *Espadín*, Miahuatlán, Oaxaca

**Pechuga de Salomon "Tio Rey" Rodriguez** - *Espadín*, Sola de Vega, Oaxaca

**Pechuga de Joel Barriga Aragón** - *Espadín*, Hacienda Tapanala, Oaxaca

**WHAT IS BAT-FRIENDLY?** Bat-Friendly is a certification created by UNAM recognize Tequila and Mezcal brands that are working to create sustainable methods of production that maintain healthy populations of nectar-feeding bats. These small but incredible creatures are the main pollinators of agave plants, feeding at night on the nectar-rich flowers at the top of the flower stalk (quote). By allowing some of the plants to flower rather than harvesting them to produce mezcal, we are able to maintain a healthy genetic diversity among agave populations, as the bats cross-pollinate flowers during their feeding process. This project helps us work to maintain a healthy ecosystem, as the bats will also pollinate other flowering plants in the surrounding environment. A healthy bat population is vital to a healthy agave population.