



SÓTANO
AT FRONTERA GRILL

Chef's Experience

Add pairings \$40

Kampachi "Tepache" Aguachile

Sashimi-grade Baja kampachi (*yellowtail*), orange, avocado, charred pineapple, aguachile "broth" of tepache (*fermented pineapple*), lime, habanero

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

Cauliflower Al Pastor

charred red-chile cauliflower, roasted pineapple escabeche, güero chile rajas, red onion petals, Oaxacan pasilla salsas

PAIRING **"Taco Al Pastor"**

Montelobos espadín mezcal (*infused with the flavors of homemade chorizo*), roasted pineapple, lime, achiote bitters

Octopus-Bone Marrow Taco

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

PAIRING *Don Mateo* **Pechuga** – *Delia Vargas Vieyra*

Black Garlic Grilled Shortrib & Mole Chichilo

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

PAIRING **"Whiskey, Mezcal"**

Del Maguey Chichicapa, Abasolo whiskey, 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