



THE MANY FLAVORS OF MUSHROOMS

cocktails in
the spotlight

Martini de Hongos | Union mezcal (*infused with wood grilled fresh portobello mushrooms*), Montelobos espadín mezcal (*infused with dried porcini mushrooms*), La Higuera Wheeleri sotol, candy cap mushroom syrup, mist of Rare Tea Cellar Into the Wilds of Greece tea tincture **\$16**

Candy Cap Old Fashioned | Abasolo whisky (*infused with dried candy cap mushrooms*), Rare Tea Cellar Forbidden Forest Lapsang Souchong syrup, Angostura bitters **\$17**

Fungi Daiquiri | Sol Tarasco Charanda Añejo Hongos Rum, Montelobos espadín mezcal (*infused with dried porcini mushrooms*), Rare Tea Cellar Freak of Nature tincture, candy cap mushroom syrup, lime, Amargo Vallet **\$16**

Umami Margarita | Union mezcal (*infused with wood grilled fresh portobello mushrooms*), Espolón reposado tequila, Tamarelo liqueur, agave, lime, arbol tincture **\$16**

cocktails in
the market

FRUIT STAND, RIPE AND JUICY

Papaya, Sugarcane | Kilinga bacanora, Plantation pineapple rum, Tso'ok rum, Fruitful papaya, fresh lime, dash of coconut **\$15**

BOTÁNICA, FRESH AND REVITALIZING

Alasqueño Martini | Las Californias Citrico gin, Nocheluna Sotol, Yellow Chartreuse, hoja santa, Angostura orange bitters **\$16**

FONDA, PROVOCATIVE INSPIRATIONS

“Arroz con leche” | Mijenta reposado tequila, Nixta corn liqueur, CH Distillery Amargo De Chile Amaro, piloncillo, horchata **\$16**

CHILE STALL, FLAVOR AND SPICE

Verde Vacation | Del Amigo espadín mezcal, La Venenosa Tabernas, 3 chile syrup (*jalapeño, güero, serrano, cilantro*), herbal tincture and 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 **\$16**

Jalapeño, Grapefruit | Tanteao 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 Ensambles | *Taste the difference of agave varieties, production and blends of ensambles* **\$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 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

Raicilla Venenosa Tabernas III Edición Reposado 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

Don Mateo

Pechuga 23

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

1 oz pours

Lalocura

Espadín 21

Tobala 21

Tobaziche 21

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	16
Guerrero	15
Puebla	13
Oaxaca Special Edition	17

Mezcalosfera

Field Blend	22
Espadín con Mango y Chile Habanero	22

Pal'Alma

Espadilla Puebla	22
Papalometl Puebla	34
Lechugilla Sonora	29

Nuestra Soledad **12**

Ojo de Tigre **10**

Pelotón

Espadín	10
Pechuga con Citricos	12

Prolijo

Añejo	22
Espadín	10
Madrecuishe	15
Pechuga	18

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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Vamos Riendo **14**

Vago

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

Wahaka

Botaniko	9
Espadín	9
Madrecuishe	13
Reposado con Gusano	11
Tobala	15

Yola **12**

A G A V E

tequila

1.5 oz pour

Angelisco		El Tesoro		Mijenta	
Blanco	10	Blanco	10	Blanco	14
Reposado	12	Reposado	12	Reposado	20
		Añejo	14	Añejo	46
Calle 23		Extra Añejo	30	Ocho	
Añejo	15	Espolón		Plata	12
Crillo	19	Blanco	10	Reposado	15
		Reposado	11	Reposado	
Chinaco		Fortaleza		“Widow Jane”	18
Blanco	10	Blanco	14	Añejo	17
Reposado	12	Still Strength	16	Extra Añejo	38
Añejo	16	Reposado	17		
Cazcanes		Añejo	21	Siembra Valles	
No. 10 Still		G4		High Proof Blanco	12
Strength Blanco	26	Reposado	13	Reposado	13
El Pintor		Herradura		Tanteo	
Blanco	12	Selección Suprema		Blanco	10
		Extra Añejo	65	Habanero	11

sotol

1 oz pour

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

raicilla

1 oz pour

La Venenosa		Tabernas		Mezonte	
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

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



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
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Gusto Histórico

Cuixito con Espadín	
'Eusebio Santos'	17

Pal'alma

San Luis Potosi	23
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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
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Fortaleza

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

Other Spirits 1 oz pours

La Venenosa

Azul	30
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Sotoleros

Lalo y Nando	16
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Campari

Casktales	15
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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.