



**SÓTANO**  
**AT FRONTERA GRILL**

## **Chef's Experience**

**Add pairings \$40**

### **Salmon Tlayudita**

Crunchy Oaxacan tostada, Ora King salmon, hibiscus-chile crunch, jícama, avocado mash

PAIRING "**Hibiscus Spritz**"

Espolón blanco tequila (*infused with hibiscus*), hoja santa, fresh lime, Amargo Vallet, Topo Chico

### **Cauliflower Carnitas**

Crispy-garlicky cauliflower, spicy salsa verde, avocado, knob onion escabeche

PAIRING "**Presidente Gibson**"

Derrumbes Zacatecas mezcal, BroVo Pretty vermouth, knob onion escabeche, lime oil

### **Octopus-Bone Marrow Taco**

Fresh-made tortilla, charred octopus, avocado mash, roasted bone marrow with salsa macha

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

### **Shortrib, Pasilla Chile**

Slow-cooked shortrib, pasilla-black garlic sauce, grilled nopales, charred tatume

PAIRING "**Spiced, Whiskey**"

Abasolo whisky, Ålander Nordic Spiced Rum, Cocchi di Torino vermouth, Oaxacan pasilla, orange oil

### **Chocoflan**

Fudgy chocolate cake, silky caramel flan scented with orange

PAIRING "**Carajillo Flip**" El Tesoro Añejo, Nixta corn liqueur, Mr. Black cold brew coffee liqueur, Angostura orange bitters, whole egg, orange oil