



SÓTANO



HAPPY HOUR MENU

ALL DAY
WEDNESDAY
\$1 shucked
oysters

DRINKS

Coctel del dia | Ask your server for todays offering **\$10**

Oaxacan Pasilla Old Fashioned | Espolón reposado tequila or Montelobos espadín mezcal, Oaxacan pasilla, Angostura bitters & orange oil mist **\$8**

Featured mezcal | Vago Elote **\$8** Ojo de Tigre **\$7**

Victoria | Pilsner (Mexico) **\$4**



SNACKS

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

Jalapeño Fire Fried Chicken | Crispy chicken thigh nuggets, red jalapeño honey **\$8**

Dry Aged Beef Albondigas | Chipotle-tomato sauce queso anejo, mint **\$7**

Spring Tlayuda | Crunchy Oaxacan tostada layered with homemade ricotta, green garlic, first-of-season morels, Mighty Vine tomatoes, crispy potatoes, hot sauce **\$6**

Pibil Croquettes | Pork pibil croquettes (*achiote, potato, black beans*), habanero crema, pickled onions, cilantro **\$7**

HAPPY HOUR UNTIL 6:00 PM

