

# 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



**seafood  
& raw bar\***

**Fresh-Shucked Oysters** | Sour-orange miñoneta & smoky salsa negra **\$4.5/pc**

**“Michelada” Oysters** | Fresh-shucked oysters with michelada flavors (*tomato, lime, hot sauce, Worcestershire*) **\$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**

**Aguachile de Mariscos** | Florida pink shrimp, Hudson Canyon scallops, cucumber & avocado with mamey aguachile broth (*lime, chile morita*) **\$20**

**Smoked Mussel Toast** | Smoked Pemaquid Dare mussels layered on toasted bolillo with pistachio-ramp spread, radishes, pickled ramps, jalapeño, baby pak choy **\$17**

**Salmon Tlayudita** | Crunchy Oaxacan tostada, Ora King salmon, hibiscus-chile crunch, jícama, avocado mash **\$14**

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**vegetables**

**Charred Gem Lettuce Salad** | Roasted Mighty Vine tomatoes, blue cheese-tomatillo dressing, crumbled bacon, toasted pumpkin seeds **\$14**

**Spring Tlayuda** | Crunchy Oaxacan tostada layered with homemade ricotta, green garlic, first-of-season morels, Mighty Vine tomatoes, crispy potatoes, hot sauce **\$10**

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

**Picaditas** | Fresh-ground blue corn masa boats, garlicky black beans, braised wild greens (*quelites*), añejo cheese, spicy pine nut salsa **\$13**

**Fideos al Chipotle** | Toasted fideo noodles, chipotle crema, maitake mushrooms, avocado, dry jack chicharron **\$13**

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**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**

# FOOD

## 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

**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**

## WEEKEND DINNER SPECIAL

**Paella Negra\*** | Red-chile octopus, Key West pink shrimp, rice with inky red chile sofrito, uni crema, avocados, peas, poblanos, pickled onions **\$46**

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## desserts

**Mangoneada Panna Cotta** | Mango panna cotta, sweet-tangy-spicy chamoy swirl, fresh mango, Tajin sprinkle **\$10**

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

**Chocoflan** | Fudgy chocolate cake, silky caramel flan scented with orange **\$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 CARROTS

**cocktails in** **Martini de Zanahoría** | Nocheluna sotol (*infused with fire roasted carrots*), Mommenpop Kumquat aperitif, Yellow Chartreuse, fresh carrot juice **\$17**

**the** **Tropical Carrot** | Cuentacuentos El Barro mezcal, Kilinga bacanora, pineapple-passionfruit puree, fresh carrot juice, lime, house tropical bitters **\$16**

**spotlight** **Habanero, Carrot Magarita** | Tanteo habanero tequila, La Venenosa Tabernas raicilla, Tamarelo liqueur, carrot cordial, lime Angostura bitters **\$16**

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**cocktails in** **FRUIT STAND, RIPE AND JUICY**

**the market** **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**

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**greatest** **Mango, Chamoy** | Espolón blanco tequila, mango, spicy-tangy chamoy, lime, splash of Topo Chico **\$14**

**hits** **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 Evolution of Del Maguey VIDA** | *Taste the three expressions of Del Maguey VIDA* \$25

**Del Maguey VIDA Clásico** - Marcos Cruz Mendez, Paciano Cruz Nolasco, *Espadin*  
San Luis del Rio, Oaxaca 42%

**Del Maguey VIDA de Muertos** - Marcos Cruz Mendez, Paciano Cruz Nolasco, *Espadin*  
San Luis del Rio, Oaxaca 45%

**Del Maguey VIDA Puebla**- *Espadin* Axocopan, Puebla 40%

**Mezcalero Tomás Gutiérrez** | *Taste the three expressions from over the years from Don Tomás* \$55  
**Aguerrido Cupreata 2021** - Don Tomás, Paciano Cruz Nolasco, *Cupreata*  
Tepehuixco, Guerrero

**Aguerrido Cupreata 2017** - Don Tomás, Paciano Cruz Nolasco, *Cupreata* Tepehuixco,  
Guerrero

**Cuentacuentos 2010** (*matured 11 years in glass*) - Tomás Gutiérrez, *Cupreata* Tepehuixco,  
Guerrero

**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 18

#### 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 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

### Código 1530

Artesanal 12

Ancestral 32

### Mezcal Comunidad

#1 Bramaderos

Ensamble 16

### Del Maguey

Chichicapa 12

Crema 9

Minero 12

San Pablo

Ameyaltepec 19

San Pedro Taviche 19

Santo Domingo

Albarradas 13

VIDA Puebla 9

VIDA Classico 10

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

1 oz pours

### Fidencio

Classico 9

Ensamble 16

Pechuga 16

### 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 Bicuixe 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 Edition	<b>17</b>

**Mezcalosfera**

Field Blend	<b>22</b>
Espadín con Mango 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, Madrecuishe	<b>19</b>
Tepeztate	<b>19</b>

**Siembre Metl**

Cenizo	<b>13</b>
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**Siete Misterios**

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

**Union**

Espadín	<b>9</b>
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**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 con Gusano	<b>11</b>
Tobala	<b>15</b>

**Yola** **12**

# AGAVE

## tequila

1.5 oz pour

<b>Angelisco</b>	
Blanco	10
Reposado	12
<b>Calle 23</b>	
Añejo	15
Crillo	19
<b>Chinaco</b>	
Blanco	10
Reposado	12
Añejo	16
<b>Cazcanes</b>	
No. 10 Still	
Strength Blanco	26
<b>El Pintor</b>	
Blanco	12

<b>El Tesoro</b>	
Blanco	10
Reposado	12
Añejo	14
Extra Añejo	30
<b>Espolón</b>	
Blanco	10
Reposado	11
<b>Fortaleza</b>	
Blanco	14
Still Strength	16
Reposado	17
Añejo	21
<b>G4</b>	
Reposado	13
<b>Herradura</b>	
Selección Suprema	
Extra Añejo	65

<b>Mijenta</b>	
Blanco	14
Reposado	20
Añejo	46
<b>Ocho</b>	
Plata	12
Reposado	15
Reposado	
“Widow Jane”	18
Añejo	17
Extra Añejo	38
<b>Siembra Valles</b>	
Reposado	13
<b>Tanteo</b>	
Blanco	10
Habanero	11

## sotol

1 oz pour

<b>Clande</b>	
Sotol	13
Ensamble	13
<b>Ocho Cientos</b>	
Reposado	13
<b>La Higuera</b>	
Cedrosanum	9
Leiophyllum	10
Wheeleri	9

<b>Sotol Por Siempre</b>	10	<b>Nocheluna</b>	12
<b>Fabriquero</b>			
Durango	13		
Coahuila	12		
<b>Flor del Desierto</b>			
Sierra	10		
Rattlesnake Pechuga	13		

## 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 Cuviso</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, Viognier / Fiano, Valle de Guadalupe, B.C., Mexico **\$16**

**RED**  
 2019 Aborigen, Incógnito, Valle de Guadalupe, B.C., Mexico (*Tempranillo, Grenache, Cabernet*) **\$12**

<b>other</b>	CH Vodka	<b>14</b>	Charanda Uruapan	<b>11</b>
	Community Vodka	<b>14</b>	Charanda Urapan Añejo	<b>13</b>
			El Dorado 12 Year	<b>13</b>
	CH Key Gin	<b>12</b>	Tso'ok	<b>13</b>
	J. Reiger Gin	<b>13</b>	Ålander Nordic Spiced Rum	<b>13</b>
	Las Californias Citrico Gin	<b>13</b>	El Dorado 12 Year	<b>13</b>
	Las Californias Nativo Gin	<b>13</b>		
	Abasolo Whisky	<b>12</b>	Amaro Montenegro	<b>11</b>
	Wild Turkey 101	<b>10</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 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 mezcateros, 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 (quiote). 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.