

# BAR SÓTANO

Jaqueline Hernandez, Chef de Cuisine

Julianna Arquilla , General Manager & Beverage Director

Max Deneau Manager

Rick & Deann Bayless, Proprietors



@barsotanochi

**A 20% service charge will be added to each check**  
*We add a 20% service charge to checks to insure a full and equitable salary for all our staff. No additional gratuity is necessary, but if we have exceeded your expectations, please feel free to leave a little more. It will be split between the service staff.*

# F O O D

**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**

## MARISCOS

**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**

**Aguachile Clásico** | Sashimi-quality Hudson Canyon sea scallops, spicy-herby tangy aguachile broth, cucumber, red onion, avocado **\$20**

**Sashimi Tuna Tlayudita** | Thin-sliced big eye tuna, avocado, chipotle “special sauce,” crispy capers, serrano **\$14**

## TACOS AND...

**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**

**Fried Chicken Taco** | Chintestle crema (*Oaxacan pasilla chile, house-made aioli*), pickled vegetable slaw, cilantro **\$6**

**Cheesy Charred Jalapeño Taco** | Charred jalapeño relleno, artisan Jack cheese, summer pico de gallo **\$6**

**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**

**TaQUITOS Ahogados** | Crispy rolled pork carnitas taco, spicy tomato broth, pickled vegetables **\$9**

**Esquites Ahumados** | Three Sister’s Garden corn, homemade crema, guajillo powder, añejo cheese, epazote, smoke. Tlayudas **\$14**

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

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

## Chef's Experience

**\$60 per person** | 5 courses  
— the perfect variety  
(*plus surprises*)

## Bar Sotano Experience

**\$100 per person** | 5 courses  
with 5 cocktails or agave pairings.

## LARGER

**Charred Gem Lettuce Salad** | Roasted Mighty Vine tomatoes, blue cheese-tomatillo dressing, crumbled bacon, toasted pumpkin seeds **\$15**

**Fideos al Chipotle** | Toasted fideo noodles, chipotle crema, maitake mushrooms, avocado, dry jack chicharron **\$18**

**Shrimp Nayarit** | Plancha-seared Florida pink shrimp, salsa Nayarit (guajillo chile, butter & olive oil, garlic, soy, Huichol salsa), plantain rice **\$28**

**Pamburguesa\*** | 8 oz CDK 28-day dry aged beef burger, homemade papas & chorizo, Hooks cheddar, thin-sliced Napa, red chile-bun. Yucca fries, tomato jam, cilantro crema **\$20**

**Mexican Paella\*** | Key West pink shrimp, local Amish chicken thighs, red chile adobo, poblano, tomato, peas, avocado, chicken chicharron **\$39**

**Costillas Asada** | garlicky, grilled, thin-cut short ribs, avocado tomatillo salsa, red onion pickle (*manzano chile, tomato, lime, cilantro*), warm tortillas for making tacos **\$36**

## 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**

## DESSERTS

**Zucchini Cake, Summer Flavors** | Crunchy streusel-topped zucchini cake, honeyed local goat cheese, Nichols farm melon, tangy Armenian cucumber-lime “broth” **\$12**

**Jericalla** | Light Jalisco-style custard, white chocolate ganache, peaches en almíbar, toasted almonds **\$10**

**Mexican Chocolate “Silk” Pie** | Melt-in-your-mouth Mexican chocolate pie, whipped sour cream, crushed Xoco chocolate, candied nibs **\$13**

\* 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 PEACHES

cocktails in  
the  
spotlight

**Cascabel, Peach, Mezcal** | Wahaka Reposado con Gusano (*infused with casacabel chili*), Tamarelo tamarind liqueur, lime, housemade local peach syrup **\$16**

**Charanda, Sherry, Peach** | Uruapan Charanda añejo (*infused with local peaches*), BroVo Lucky Falernum, Lustau Amontillado sherry, housemade local peach syrup, orgeat, lime, Amargo Vallet Angostura **\$16**

**End of Summer Peach Old Fashioned** | Del Amigo mezcal, Yellow Chartreuse, house orange bitters, local peach housemade syrup **\$16**

**Mezcal Peach Ramos Fizz** | Lucy Pistolas mezcal (*infused with local peaches*), lime, local peach housemade syrup, lime, heavy cream, egg white, Topo Chico, peach dust **\$17**

## FRUIT STAND, RIPE AND JUICY

**Tamarind, Sugarcane, Mezcal** | Tso'ok reposado Oaxcan mountain rum, Del Amigo mezcal (*infused with canela*), tamarind purée, Day Trip strawberry amaro, Angostura bitters **\$16**

## BOTÁNICA, FRESH AND REVITALIZING

**Suze, Mezcal, Chamomile** | Del Maguey Vida Puebla mezcal, Suze French apéritif, house chamomile tincture, Amargo Vallet amaro, lime **\$16**

## FONDA, PROVOCATIVE INSPIRATIONS

**Sweet Corn, Mezcal** | Montelobos espadín mezcal (*infused with the flavors of sweet corn*), Abasolo whisky, Nixta Licor de Elote liqueur, Oaxacan pasilla chile syrup, eggwhite, fresh lime **\$16**

## CHILE STALL, FLAVOR AND SPICE

**Güero, Pear, Agave** | Tequila Real Del Valle blanco, Kilinga bacanora, Mommenpop Kumquat aperitif, güero tincture, pear purée, agave, lime **\$16**

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** | Tanteo blanco tequila (*infused with jalapeños*), fresh grapefruit, lime **\$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



1 oz pours

### Bar Sótano Exclusives

#### 5 Sentidos

Espadilla 18

#### Bañez

Espadín, Cuishe 9

#### NETA

Ensamble 27

#### Cuentacuentos

El Barro 9

#### 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

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

#### 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

#### Lalocura

Espadín 21

Tobala 21

Tobaziche 21

#### La Luna

Cupreata 9

Ensamble 15

Espadincillo 12

#### La Medida

Espadín 11

Coyote 17

Madrecuishe 14

#### Los Nahuales

Añejo 19

Special Edition No. 2 13

Metodo Antiguo 13

#### The Lost Explorer

Tobala 16

#### Lucy Pistolas

10

#### Madre Mezcal

Espadín Black Label 10

Ensamble 12

#### Mal Bien

Bicuixe 16



1 oz pours

### Macurichos

Arroqueño	19
Cirial Madrecuishe	
Barril Bicuise	18

### Montelobos

Espadín	10
Ensamble	14
Pechuga	22
Tobala	17

### Mezcalero

No. 5	17
No. 23	17
No. 24	18

### Mezcal de Leyenda

Durango	16
Guerrero	15
Puebla	13

### Mezcalosfera

Field Blend	22
Espadín con Mango y Chile Habanero	22

### Pal'Alma

Espadilla Puebla	22
Papalometl Puebla	34
Lechugilla Sonora	29

### Ojo de Tigre

10

### Pelotón

Espadín	10
Pechuga con Citricos	12

### Prolijo

Añejo	22
Espadín	10
Madrecuishe	15
Pechuga	18
Pechuga	30

### Real Minero

Barril	25
Espadín, Largo	21
Field Blend	27
Largo, Tobala	
Ancestral	25

### 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	10
Espadín	9
Madrecuishe	13
Reposado con Gusano	11
Tobala	15

### Yola

12

# A G A V E

## tequila

1.5 oz pour

### Angelisco

Blanco	10
Reposado	12

### Calle 23

Añejo	15
Crillo	19

### Chinaco

Añejo	16
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### Cazcanes

No. 10 Still	
Strength Blanco	26

### El Pintor

Blanco	12
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### Espolón

Blanco	10
Reposado	11

### El Tesoro

Blanco	10
Reposado	12
Añejo	14
Extra Añejo	30

### Fortaleza

Blanco	14
Still Strength	16
Reposado	17
Añejo	21

### G4

Reposado	13
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### Mijenta

Blanco	14
Reposado	20

### Ocho

Plata	12
Reposado	15
Reposado	
“Widow Jane”	18
Añejo	17
Extra Añejo	38

### Tequila Real Del Valle

Blanco	9
Reposado	11

### Siembra Valles

Reposado	13
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### Tanteo

Blanco	10
Habanero	11

## sotol

1 oz pour

### Clande

Sotol	13
Ensamble	13

### Ocho Cientos

Reposado	13
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### La Higuera

Cedrosanum	9
Leiophyllum	10
Wheeleri	9

### Sotol Por Siempre

10

### Flor del Desierto

Sierra	10
Rattlesnake Pechuga	13

### Nocheluna

12

## raicilla

1 oz pour

### La Venenosa

Costa de Jalisco	14
Sierra del Tigre	20
Sierra Occidental	13
Sur de Jalisco	16
Puntas	20

### Tabernas

Edition 2	12
Edition 3	11
Edition 3 Reposado	15

### Mezonte

Japo	22
Santos Juarez	22

## bacanora

1 oz pour

### Rancho Tepua

Blanco	10
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### Santo Cuviso

Blanco	13
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### Kilinga

Blanco	12
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# DRINKS

## 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**

### ROSÉ

2022 Monte Xanic, Rosé, Ojos Negros Valley, B.C., Mexico (Grenache) **\$13**

### RED

2019 Aborigen, Incógnito, Valle de Guadalupe, B.C., Mexico (*Tempranillo, Grenache, Cabernet*) **\$13**

## other

CH Vodka	<b>14</b>	Charanda Uruapan	<b>11</b>
Community Vodka	<b>14</b>	Charanda Uruapan 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.