

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.

HAPPY HOUR

Everyday until 6:00

HAPPY HOUR
ALL DAY
WEDNESDAY

+

\$1 shucked oysters



DRINKS

Coctel del dia | Ask your server for today's 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**

Tecate & a pour of Tequila Real Del Valle Blanco | **\$9**



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**

Esquites Ahumados | Three Sister's Garden corn, homemade crema, guajillo powder, añejo cheese, epazote, smoke. Tlayudas **\$6**

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



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

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.*



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 Bicuiche	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		El Tesoro		Ocho	
Blanco	10	Blanco	10	Plata	12
Reposado	12	Reposado	12	Reposado	15
		Añejo	14	Reposado	
Calle 23		Extra Añejo	30	“Widow Jane”	18
Añejo	15			Añejo	17
Crillo	19	Fortaleza		Extra Añejo	38
		Blanco	14		
Chinaco		Still Strength	16	Tequila Real Del Valle	
Añejo	16	Reposado	17	Blanco	9
		Añejo	21	Reposado	11
Cazcanes					
No. 10 Still		G4		Siembra Valles	
Strength Blanco	26	Reposado	13	Reposado	13
El Pintor		Mijenta		Tanteo	
Blanco	12	Blanco	14	Blanco	10
		Reposado	20	Habanero	11
Espolón					
Blanco	10				
Reposado	11				

sotol

1 oz pour

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

raicilla

1 oz pour

La Venenosa		Tabernas		Mezonte	
Costa de Jalisco	14	Edition 2	12	Japo	22
Sierra del Tigre	20	Edition 3	11	Santos Juarez	22
Sierra Occidental	13	Edition 3 Reposado	15		
Sur de Jalisco	16				
Puntas	20				

bacanora

1 oz pour

Rancho Tepua		Kilinga	
Blanco	10	Blanco	12
Santo Cuviso			
Blanco	13		

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	14	Charanda Uruapan	11
Community Vodka	14	Charanda Uruapan Añejo	13
		El Dorado 12 Year	13
CH Key Gin	12	Tso'ok	13
J. Reiger Gin	13	Ålander Nordic Spiced Rum	13
Las Californias Citrico Gin	13	El Dorado 12 Year	13
Las Californias Nativo Gin	13		
Abasolo Whisky	12	Amaro Montenegro	11
Wild Turkey 101	10	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 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.