

# 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 de Kampachi** | Sashimi-grade Baja kampachi, clarified spicy lime-jícama “broth,” avocado, crunchy jicama, serrano chiles, Mexican mint marigold **\$19**

**Sashimi Tuna Tlayudita** | Sweet soy marinated big-eye tuna, Yucatan sikil pak (*pumpkin seeds, tomato, habanero, cilantro*), radish, herbs **\$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**

**Winter Tlayuda** | Prairie Fruits goat cheese (infused with sweet potato), roasted brussels sprouts, brown-butter apples, crispy sweet potatoes, red chile oil **\$9**

**Tlacoyos** | House-ground blue corn masa tlacoyos, black bean filling, braised greens (*kale, collard*), delicata squash, salsa borracha, bacon **\$14**

**Chef Jackie’s Potatoes** | Crispy Yukon golds, salsa macha verde (*güero chile, grilled knob onion, cilantro, sesame*), Baja crema, añejo cheese, lime **\$14**

## 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.

### THE SALAD

**Beets, Smoky Pasilla, Fresh Cheese** | roasted beets & kabocha, smoky-crunchy beets, bacon, local farmer's cheese, pepitas, Oaxacan pasilla vinagreta, watercress **\$14**

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### LARGER

**Chilaquiles Oaxaqueños** | Crispy tortillas simmered with Oaxacan pasilla chiles, tomatillos, garlic and crema. Roasted butternut, enoki mushrooms, sunny-side up egg **\$18**

**Pulpo Enchorizado** | Chorizo-basted octopus (*seared on the plancha*), fingerling potatoes, herby salsa verde, avocado **\$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** | Thin-cut short ribs (*salsa negra-glazed, cooked over the coals*), red chile-chapulín salsa, grilled nopal cactus salad (*manzano chiles, red onion, queso fresco*) **\$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**

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### DESSERTS

**Peras** | Pears three ways (*roasted, mezcal-infused, sorbet*), cajeta crema, blue cheese-white chocolate mousse, cinnamon cookie **\$14**

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

**Spiced Pumpkin Cake** | Creamy queso fresco filling, homemade rocky road ice cream, cranberry-orange sauce **\$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.

# HAPPY HOUR

Everyday until 6:00



HAPPY HOUR  
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**

**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**

**Fall Tlayuda** | Prairie Fruits goat cheese (infused with sweet potato), roasted brussels sprouts, brown-butter apples, crispy sweet potatoes, red chile oil **\$6**

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



## THE MANY FLAVORS OF THE HOLIDAYS

### cocktails in the spotlight

**Cranberry, Chiptole, Sparkler** | Del Maguey Vida Puebla mezcal, Pierre Ferrand dry curaçao, lime, cranberry-chiptole syrup, Jean-Louis blanc de blancs brut **\$17**

**Fraser fir Martini** | Condesa Clásica Gin, BroVo Pretty vermouth, CH Aquavit, house bitter blend, rosemary, lime oil **\$17**

**Festive Margarita** | Tanteo Navidad añejo tequila, Uruapan Charanda añejo rum, Peloton citrus pechuga, simple, lime **\$17**

**Gingerbread Flip** | Amarás Espadín reposado, Amontillado sherry, piloncillo, Amargo Vallet amaro, whole egg, canela, orange oil **\$17**

### FRUIT STAND, RIPE AND JUICY

**Apple Cider, Spice** | Ancho Reyes, Uruapan Charanda añejo rum, local apple cider, lime, piloncillo **\$16**

### BOTÁNICA, FRESH AND REVITALIZING

**Mint, Fernet, Charanda** | Amargo Fernet, Uruapan Charanda blanco rum, lime, simple, fresh mint **\$16**

### FONDA, PROVOCATIVE INSPIRATIONS

**“Pozole Rojo”** | Cuentacuentos El Barro mezcal (*infused with the flavors of pozole*), BroVo Pretty vermouth, Ancho Reyes, Mexican oregano tincture, lime oil **\$16**

### CHILE STALL, FLAVOR AND SPICE

**Habanero, Orange-Mango** | Tanteo Habanero tequila, Tabernas racilla, mango puree, simple, fresh orange & lime, PAMA float **\$16 \$16**

### greatest hits

**Mango, Chamoy** | Espolón blanco tequila, mango, spicy-tangy chamoy, lime, splash of Topo Chico **\$15**

**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 El Barro 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*), caramelized pineapple, lime, achote 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* **\$35**

**Fortaleza** blanco still strength - 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, Cuishe **9**
**Cuentacuentos**

 El Barro **9**
**NETA**

 Ensemble **27**
**5 Sentidos**

 Papalometl **17**

Pechuga de Mole

 Poblano **22**

 Sierra Negra **18**

 Tobala **19**

Ensemble de

 7 Plantas **18**
**Aguerrido**

 Papalote 2017 **18**
**Alipus**

San Miguel

 Sola **12**

 Santa Ana XX **14**
**Amarás**

 Reposado **15**
**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

 Ensemble **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**

 Tepextate **17**
**El Jolgorio**

 Pechuga Navideña **21**

 Tepeztate **19**

 Tobala **17**
**Gusto Histórico**

 Madrecuixe **15**

 Tobala **15**
**Fidencio**

 Classico **9**

 Ensemble **16**

 Pechuga **16**
**Lalocura**

 Espadín **21**

 Tobala **21**

 Tobaziche **21**
**La Luna**

 Cupreata **9**

 Ensemble **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**

 Ensemble **12**
**Mal Bien**

 Bicuishe **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	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

<b>Angelisco</b>		<b>El Tesoro</b>		<b>Ocho</b>	
Blanco	10	Blanco	10	Plata	12
Reposado	12	Reposado	12	Reposado	15
		Añejo	14	Reposado	
<b>Calle 23</b>		Extra Añejo	30	“Widow Jane”	18
Añejo	15			Añejo	17
Crillo	19	<b>Fortaleza</b>		Extra Añejo	38
		Blanco	17		
<b>Chinaco</b>		Still Strength	19	<b>Tequila Real Del Valle</b>	
Añejo	16	Reposado	19	Blanco	9
		Añejo	26	Reposado	11
<b>Cazcanes</b>					
No. 10 Still		<b>G4</b>		<b>Siembra Valles</b>	
Strength Blanco	26	Reposado	13	Reposado	13
<b>El Pintor</b>		<b>Mijenta</b>		<b>Tanteo</b>	
Blanco	12	Blanco	14	Blanco	10
		Reposado	20	Habanero	11
<b>Espolón</b>		Añejo	48		
Blanco	10				
Reposado	11				

## sotol

1 oz pour

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

## raicilla

1 oz pour

<b>La Venenosa</b>		<b>Tabernas</b>		<b>Mezonte</b>	
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

<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**

### 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

Community Vodka	<b>14</b>	Charanda Uruapan	<b>11</b>
CH Key Gin	<b>14</b>	Charanda Uruapan Añejo	<b>13</b>
Condesa Clásica Gin	<b>14</b>	El Dorado 12 Year	<b>13</b>
Las Californias Citrico Gin	<b>14</b>	Tso'ok	<b>13</b>
Las Californias Nativo Gin	<b>14</b>	Ålander Nordic Spiced Rum	<b>13</b>
Abasolo Whisky	<b>14</b>	El Dorado 12 Year	<b>13</b>
Wild Turkey 101	<b>14</b>	Amaro Montenegro	<b>11</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 Single Barrel	22
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## 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 mezcaleros, 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.