

Los Sotano

Mezcal

The ur-tequila. When alcoholic Spanish conquistadors started running out of brandy, they began distilling a sacred, fermented agave-based drink the natives called pulque, and mezcal was born. Made from many varieties of agave, traditional mezcal preparation involves roasting the “piñas” (the hearts of the agave) in stone pits covered in dirt, which lends it its distinctive smokey flavor. Mezcal is divisive: you’ll either love it or hate it. But there’s only one way to know for sure.

Ilegal Mezcal Joven	120
Ilegal Mezcal Reposado	140
Ilegal Mezcal Añejo	220
Union Uno Mezcal Joven	100
El Silencio Mezcal Espadin	120
El Silencio Mezcal Joven	260
Fidencio Classico Unico	120
La Nina Del Mezcal Espadin	140
La Nina Del Mezcal Bacanora	170
Mezcal Amaras Cupreata	140
Siete Misterios Arroqueno	240
Siete Misterios Pechuga	310
Siete Misterios Barril	250
Siete Misterios Coyote	240
Siete Misterios Espadin	130
Siete Misterios Mexicano	220
Clase Azul Mezcal	400

10% service charge

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