



KITCHEN + BAR

Awesome food.
Great vibe.

@socokitchenbar

BEVERAGES

FRESH + SIGNATURE COCKTAILS

Being Green (It Ain't Easy)	12
Altos Tequila blanco, McGuinness melon liqueur, green chartreuse, lime cordial, lime juice, soda	
Hibiscus Mule	13
Havana 3 yr & 7 yr, lime juice, ginger syrup, hibiscus syrup, soda	
Garden Caesar	13
Celery salt, absolut vodka, seedlip garden 108, vj caesar mix, fresh celery	
Soco Sangria	14
Fresh citrus, fresh mint, peach schnapps, turmeric sunshine, wine (red or white), ginger ale	
Raspberry Beret	14
Absolut juice strawberry, beet lemonade, raspberry shrub, lemon juice, hibiscus syrup, raspberry setzler	
Purple Rain	14
Beefeater gin, chambord, violette syrup, lemon juice, honey syrup, prosecco	
Diamonds and Pearls	15
Absolut juice pear and elderflower, lillet blanc, honey syrup, lemon juice, prosecco	

G&T FEATURE

All Dressed	14
Ungava gin, pimm's, fresh citrus, fitch & leedes grapefruit tonic, fresh strawberry	
Dirty	14
Plymouth gin, olive brine, fitch & leedes indian tonic, olives	
Salt & Vinegar	14
Salt & vinegar rim, beefeater gin, umeboshi vinegar, lime juice, fitch & leedes indian tonic, fresh lime	
Pretty In Pink	14
Malfy gin, rosé syrup, lemon juice, fitch & leedes rose tonic	

WINE

Sparkling

Bianco Secco	12 50
Lazarra, VQA	

White

5oz | 9oz | Btl

Chardonnay	12 18 50
Henry of Pelham, VQA	
Riesling	13 19 52
Fielding, VQA	
Pinot Grigio	14 20 58
Sartori, IT	
Sauvignon Blanc	15 21 61
Stoney Bank, NZ	

Rosé

5oz | 9oz | Btl

Rosé	12 18 50
Henry of Pelham, VQA	
Côte des Roses	15 21 62
Gerard Bertrand, FR	

Red

5oz | 9oz | Btl

Cabernet Merlot	12 18 50
Henry of Pelham, VQA	
Malbec	13 19 52
Tabu, AR	
Merlot	14 20 54
Les Jamelles, FR	
Pinot Noir	13 21 58
Rosewood Estates, VQA	
Cabernet Sauvignon	16 22 62
Butterfield Sauvignon, US	

BOTTLES + CANS

Corona (330 ml)	8
Michelob Ultra (341 ml)	8
Steam Whistle	7.5
Pale Ale, Session Lager, Lemon Shandy	
Collective Arts Rot. (473 ml)	8
Bees Knees (473 ml)	7.5
French 75 (473 ml)	7.5
Bud Light Seltzer (473 ml)	8
Dejado (473 ml)	8.5

DRAFT BEER (16oz)

Budweiser	8
Mill St. Organic	8
Steamwhistle Pilsner	8
Goose Island IPA	9

CIDER (473 ml)

Brickworks 1901 Dry	9
Brickworks Rotational	7.5

ALL DAY DINING MENU

STARTERS + SALADS

Garden Hummus	9
Green chickpea hummus, black sesame soil, baby vegetables, gem lettuce	
BLT Lettuce Wraps	12
Bacon, reduced tomatoes, crispy cheddar, pickled shallots, spicy mayo, gem lettuce	
Tuna Poke	17/22
Yellowfin tuna, marinated shitakes, avocado, cucumber, pineapple salsa, sriracha mayo	
Urban Salad	12
Shaved radish, granola, preserved lemon vinaigrette, parmesan aioli	
Summer Salad	12
Strawberries, green and yellow beans, asparagus, watercress, goat cheese, pink peppercorn vinaigrette, roasted almonds	

MAINS + FLATBREAD PIZZA

SOCO Bacon Cheeseburger	19
Ground chuck and brisket, white onion, lettuce, tomato, cheddar cheese, bacon, SOCO secret sauce, SOCO fries or urban salad	
Beyond Meat Burger	19
Lettuce, vine ripe tomato, pineapple, sriracha aioli, crispy shallots, SOCO fries or urban salad	
Pork Belly Cubano Sandwich	19
Slow roasted pork belly, ham, swiss cheese, ballpark mustard, mama Lill's peppers, mayo, SOCO fries or urban salad	
Garden Bowl	15
Beet and sumac yogurt, quinoa, green chickpeas, asparagus, watermelon ceviche, avocado, pickled radish, arugula salad add grilled chicken breast or tuna ceviche +10	
«Eat Your Greens» Mac And Cheese	15
Green peas, arugula, asparagus, chimmichuri, smoked cheddar mornay, herbed breadcrumbs	
Margherita Flatbread	17
Fior di latte, san marzano tomato sauce, fresh basil (V)	
Pepperoni Flatbread	18
Fennel seeds, spicy honey, ezzo pepperoni	
Flatbread Of The Day	MP
Ask your server about today's creation	

DESSERT

Ice Cream & Sorbet	7
Vanilla, Chocolate, Raspberry, Mango	
Daily Dessert Feature	8
Choose your garnish	

Chef: Michael Hawryluk

