



Upscale casual dining in
the heart of downtown Toronto.

@socokitchenbar

ALL DAY DINING MENU

STARTERS + SALADS

Mushroom Soup	9
Mixed mushrooms, feta Add truffle grilled cheese 9	
BLT Lettuce Wraps	12
Bacon, reduced tomatoes, crispy cheddar, pickled shallots, spicy mayo, gem lettuce	
Urban Salad	12
Shaved radish, heirloom carrots, house granola, parmesan aioli, preserved lemon vinaigrette	
Caesar 'ish' Salad	14
Roasted brussel sprouts, double smoked bacon, parmesan, focaccia, Caesar vinaigrette	

BOWLS

Roasted Cauliflower Bowl	14
Quinoa, raisins, pomegranate, kale, labneh, aleppo, pepper vinaigrette	
Avocado Poke Bowl	15
Sushi rice, marinated shitakes, cucumber, pineapple salsa, sriracha mayo, nori, sesame	

Add to any salad or bowl:

- Chicken Supreme - 10
- Yellowfin Tuna - 12
- Sustainable Salmon - 12
- Impossible Patty - 8
- 8oz Striploin Steak - 18

FLATBREAD PIZZA

Margherita Flatbread Pizza	17
Fior di latte, san marzano tomato sauce, fresh basil (V)	
Pepperoni Flatbread Pizza	18
Fennel seeds, spicy honey, ezzo pepperoni	
Pizza of the Day	MP
Ask your server about our daily creation	

MAINS

SOCO Bacon Cheeseburger	19
Ground chuck and brisket, white onion, lettuce, tomato, cheddar cheese, bacon, SOCO secret sauce, SOCO fries or urban salad	
Impossible Burger	19
Lettuce, vine ripe tomato, pineapple, sriracha aioli, crispy shallots, SOCO fries or urban salad	
Mac and Cheese	15
5 cheese mornay, herbed breadcrumbs	
Short Rib Mac and Cheese	19
5 cheese mornay, chipotle, lime, cilantro, crema, herbed breadcrumbs	
Cauliflower Bucatini Pasta	19
Roasted cauliflower, baby kale, brown butter, parmesan	
Sustainable Salmon	29
Ink puttanesca, fregola sarda, tomato fennel salad	
Steak Frites	35
Striploin, mushroom ketchup, SOCO fries, peppercorn sauce, spicy greens	

DESSERT

Ice Cream & Sorbet	7
Vanilla, Chocolate, Raspberry, Mango	
Ricotta Pear Cheesecake	8
Raspberry gel, chocolate crumbs, berries	

Chef: Michael Hawryluk



KITCHEN + BAR