



Upscale casual dining in  
the heart of downtown Toronto.

**@socokitchenbar**

# BREAKFAST MENU

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## COFFEE + FRESH JUICES

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Espresso	4
Americano	4
Latte	5
Cappucino	5
Starbucks™ Coffee	4
Milk chocolate	4
Hot chocolate	4
Tazo™ Tea	5
Juices	5
Pineapple, orange, grapefruit, apple, cranberry	

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## GRAB & GO

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Croissant + Butter	4
Fresh Cut Fruits	6
Whole Fruit	2
Chia Parfait	12

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## MAIN

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<b>Breakfast Sandwich</b>	17
Pea meal bacon, over easy egg, cheddar cheese, roasted tomatoes, sriracha mayo, tater tots or fresh cut fruit	
<b>Mushroom Omelette</b>	19
Mixed mushrooms, feta, tater tots or fresh cut fruit	
<b>Chorizo Scramble</b>	18
Arugula, smoked cheddar, roasted tomatoes, tater tots or fresh cut fruit	
<b>Chia Parfait</b>	12
Coconut chia, house granola, strawberry compote, berries, shredded coconut	
<b>Overnight Oats</b>	12
Apricot chutney, local honey, greek yogurt, vanilla, house granola, banana	
<b>Buttermilk Pancakes</b>	18
Maple syrup, whipped cream, seasonal berries	
<b>Whole Grain Waffle</b>	18
Nutella custard, strawberry compote, toasted almonds, honeycomb, banana	
<b>Classic Breakfast</b>	19
2 eggs any style, bacon or pea meal bacon or sausage, toast, tater tots or fresh cut fruit	
<b>Peameal Benny</b>	18
Classic benny, hollandaise, tater tots or fresh cut fruit	
<b>Wild Mushroom Benny</b>	17
Wild and cultivated mushrooms, mushroom ketchup, feta, classic hollandaise, tater tots or fresh cut fruit	

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## KIDS

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<b>Kids Classic</b>	9
one egg + bacon or peameal bacon + toast served with tater tots or fresh cut fruit	
<b>Pancakes</b>	9

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Chef: Michael Hawryluk

