



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,<br>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>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, toast, tater tots or fresh cut fruit                               |    |
| <b>Overnight Oats</b>   | 12 |
| Apricot chutney, local honey, greek yogurt, vanilla, house granola, banana                                    |    |

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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 |
| maple syrup + berry compote and whipped cream (V)                                  |   |

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Chef: Michael Hawryluk

