



KITCHEN + BAR

Awesome food.  
Great vibe.

@sokitchenbar

# BEVERAGES

## FRESH + SIGNATURE COCKTAILS

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

## G&T FEATURE

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

## WINE

### Sparkling

<b>Bianco Secco</b>	12   50
Lazarra, VQA	

### White

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

### Rosé

<b>Rosé</b>	5oz   9oz   Btl
12   18   50	
Henry of Pelham, VQA	
<b>Côte des Roses</b>	15   21   62
Gerard Bertrand, FR	

### Red

<b>Cabernet Merlot</b>	5oz   9oz   Btl
12   18   50	
Henry of Pelham, VQA	
<b>Malbec</b>	13   19   52
Tabu, AR	
<b>Merlot</b>	14   20   54
Les Jamelles, FR	
<b>Pinot Noir</b>	13   21   58
Rosewood Estates, VQA	
<b>Cabernet Sauvignon</b>	16   22   62
Butterfield Sauvignon, US	

## BOTTLES + CANS

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

## DRAFT BEER (16oz)

<b>Budweiser</b>	8
<b>Mill St. Organic</b>	8
<b>Steamwhistle Pilsner</b>	8
<b>Goose Island IPA</b>	9

## CIDER (473 ml)

<b>Brickworks 1901 Dry</b>	9
<b>Brickworks Rotational</b>	7.5

# BRUNCH

## THE GOOD STUFF

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<b>Bubbles To Share !</b>	<b>55</b>
Lazarro, Bianco Secco, Village Juicery, OJ	
<b>Mimosa Glass</b>	<b>12</b>
<b>Corona Beer Buckets (5)</b>	<b>32</b>
Bucket of Corona Bottles	
<b>ROSÉ ALL DAY</b>	<b>10   45</b>
Glass of 5oz./ Bottle Henry Pelham Rose Bottles	
<b>G&amp;T for days</b>	<b>12</b>
All feature G&Ts	
<b>Garden Caesar</b>	<b>12</b>

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## COFFEE + FRESH JUICES

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

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## KIDS MENU

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<b>Kids Classic</b>	<b>9</b>
one egg, bacon or peameal bacon, toast served with tater tots or fresh cut fruit	
<b>Pancakes</b>	<b>9</b>
maple syrup, berry compote and whipped cream (V)	
<b>Chicken Tenders</b>	<b>11</b>
Fries or crudites	
<b>Burger</b>	<b>11</b>
Fries or crudites	
<b>Grilled Cheese</b>	<b>11</b>
Fries or crudites	

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## MAIN

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<b>Brunch Burger</b>	<b>19</b>
Spicy pork patty, pea meal bacon, over easy egg, cheddar cheese, roasted tomatoes, pickled shallots, sriracha mayo, tater tots or fresh cut fruit	
<b>Ricotta Omelet</b>	<b>19</b>
Arugula, roasted tomatoes, asparagus, herbed ricotta, tater tots or fresh cut fruit	
<b>Chia Parfait</b>	<b>12</b>
Coconut chia, house granola, strawberry compote, berries, shredded coconut	
<b>Buttermilk Pancakes</b>	<b>18</b>
Maple syrup, whipped cream, berries, berry compote	
<b>Tater Tot Poutine</b>	<b>17</b>
Cheese curds, pastrami gravy, dill pickles, chives, sunny egg	
<b>Whole Grain Waffle</b>	<b>19</b>
Rhubarb compote, vanilla custard, strawberries, basil, toasted almonds	
<b>Tuna Poke Bowl</b>	<b>22</b>
Yellowfin tuna, marinated shitakes, avocado, cucumber, pineapple salsa, sriracha mayo	
<b>Sub watermelon poke</b>	<b>17</b>

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## BENNIES

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<b>Pea Meal Benny</b>	<b>18</b>
Classic benny, hollandaise, tater tots or fresh cut fruit	
<b>Pastrami Benny</b>	<b>19</b>
Beef pastrami, swiss cheese, dill pickles, grainy mustard hollandaise, tater tots or fresh cut fruit	
<b>Wild Mushroom Benny</b>	<b>17</b>
Wild and cultivated mushrooms, mushroom ketchup, feta, classic hollandaise, tater tots or fresh cut fruit	
<b>Avocado Benny</b>	<b>17</b>
Chunky guac, spicy hollandaise, pickled shallots, tater tots or fresh cut fruit	
<b>Pork Belly Benny</b>	<b>19</b>
Slow roasted pork belly, house bread and butter pickles, spicy hollandaise, tater tots or fresh cut fruit	

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Chef: Michael Hawryluk



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