



KITCHEN + BAR

Awesome food.
Great vibe.

@sokitchenbar

HAPPY HOUR + DAILY SPECIALS

HAPPY HOUR

Monday to Friday 3pm-6pm

| | |
|-------------------|---------|
| House Wine (5 oz) | 10 45 |
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|-------------------------------|----|
| Premium / Craft Pints (16 oz) | 10 |
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| Highballs (2 oz) | 9 |
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| Dill Pickle Fries | 7 |
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fresh dill, peppercorn ranch

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| Chips & Guac | 7 |
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House tortilla chips, cilantro

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| Garden Hummus | 7 |
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green chickpea hummus, black sesame soil, baby vegetables, gem lettuce

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| Watermelon Ceviche | 7 |
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House tortilla chips, cilantro

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| Mini Mac and Cheese | 7 |
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SOCO signature, 5 cheese mornay, herbed breadcrumbs

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| Mini Margherita | 7 |
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Fior di latte, san marzano tomato sauce, fresh basil

MONDAYs

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| Margherita Pizza | 15 |
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| Craft Tall Boys | (1) 7.5 (4) 30 |
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TUESDAYs

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| Tuna Poke | 15 |
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|-----------------|---|
| Highball (2 oz) | 9 |
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WEDNESDAYs

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|--------------------|----|
| Beyond Meat Burger | 17 |
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| House Wine (5 oz) | 10 45 |
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THURSDAYs

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| Pepperoni Pizza | 16 |
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| Signature Cocktail (2 oz) | 12 |
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FRIDAYs

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| Mac and Cheese | 13 |
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| G&T (2 oz) | 12 |
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SATURDAYs & SUNDAYs

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| Rosé (5 oz or Bottle) | 10 45 |
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| Corona Buckets (5) | 32 |
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| G&T Cocktails (2 oz) | 12 |
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| Bubbles to share | 55 |
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Bottle of sparkling and bottle of Village Juicery

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| Mimosa Glass | 12 |
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| Garden Ceasar | 12 |
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KITCHEN + BAR

BEVERAGES

FRESH + SIGNATURE COCKTAILS

| | |
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| 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

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| 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

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| Bianco Secco | 12 50 |
| Lazarra, VQA | |

White

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|------------------------|--------------|
| 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

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|-----------------------|-----------------|
| Rosé | 5oz 9oz Btl |
| 12 18 50 | |
| Henry of Pelham, VQA | |
| Côte des Roses | 15 21 62 |
| Gerard Bertrand, FR | |

Red

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|---------------------------|-----------------|
| Cabernet Merlot | 5oz 9oz Btl |
| 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

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| 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)

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

CIDER (473 ml)

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| Brickworks 1901 Dry | 9 |
| Brickworks Rotational | 7.5 |

PATIO MENU

STARTERS + SALADS

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| Garden Hummus | 9 |
| Green chickpea hummus, black sesame oil, 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 | |

MAIN + FLATBREAD PIZZA

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| 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

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

Chef: Michael Hawryluk



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