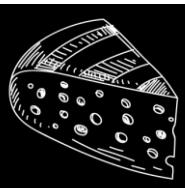
November 21, 2018

LATE NIGHT SNACK MENU

Executive Chef Keith Pears | Restaurant Chef Michael Hawryluk

10 pm to close



SOCO KITCHEN + BAR

URBAN SALAD | 12 V
shaved radish, pumpkin seed granola, carrot, preserved lemon vinaigrette, parmesan aioli

ROASTED CAULIFLOWER SALAD | 13
kohlrabi, sesame dressing, pine nuts, blueberries, parmesan

add to your salad:
grilled salmon | 10
grilled chicken breast
grilled prawns | 10

CHARCUTERIE AND CHEESE | 27
local selection of chefs choice of charcuterie & cheese, house made terrine, preserves, pickles, olives, mustard, house made crackers

SOCO MEATBALLS | 15
rich tomato sauce, parmesan reggiano, pine nuts, basil

WINGS | 14
Korean fried chicken, whisky bbq, or garlic chili lime
house pickles

MAC'N CHEESE | 15 V
2015 + 2016 + 2017 Toronto Mac and Cheese Best of Festival champion, herb bread crumbs
add bbq braised beef ($3)

SOCO FRIES | 7 V
parmesan, garlic, chopped herbs, caper aioli

SOCO BACON CHEESEBURGER | 19
ground prime rib, onion, iceberg lettuce, SOCO secret sauce,

VEGGIE BURGER | 17 V
taleggio, avocado, pickled onions, lettuce, vine ripe tomato

style your burger:
add fried egg (2); sub mushroom soup (3);
add truffle aioli (2); sub sweet potato fries (2)

MINI MAC'NCHEESE | 10 V
2015 + 2016 + 2017 Toronto Mac and Cheese Best of Festival champion, herb bread crumbs
add bbq braised beef ($3)

Ocean Friendly V Vegetarian GF Gluten Free

Automatic 18% gratuity will be added on the final bill of groups of 8 or more. Some of our menu items here at SOCO Kitchen+Bar have raw or undercooked ingredients. Consuming raw or uncooked meats, seafood, shellfish or eggs may increase your risk of food borne-illness.

@SOCOKitchenBar
@socokitchenbar

FLATBREAD PIZZA

MARGHERITA | 16 V
fior di latte, san marzano tomato sauce, fresh basil

PEPPERONI | 17
Fennel seeds, spicy honey, local pepperoni

add to any flatbread pizza ($3 each)
blue cheese, fior di latte, pulled chicken, chorizo, prawns

Executive Chef Keith Pears | Restaurant Chef Michael Hawryluk