LATE NIGHT SNACK MENU

10 pm to close

SOCO
KITCHEN + BAR

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

BABY KALE + BRUSSEL SPROUT CAESAR | 13 V
garlic parmesan emulsion, crostini, fried capers

add to your salad:
roasted pacific salmon ($8)
grilled chicken breast ($8)
grilled prawns ($9)

CHARCUTERIE AND CHEESE | 24
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 regiano, pine nuts, basil

#youwannaeat MAC'N CHEESE | 10 V
2015 + 2016 + 2017 Toronto Mac and Cheese Best of Festival champion, herb bread crumbs
add bbq braised beef ($4)

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

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

style your burger:
add fried egg (2); sub mushroom soup (3); truffle aioli (2); add 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 Kichen+Bar have raw or undercooked ingredients. Consuming raw or uncooked meats, seafood, shellfish or eggs may increase your risk of food borne-illness.

@SOCOKitchenBar
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FLATBREAD PIZZA

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

DIAVOLA | 18
chorizo, soppressata, cacciatore, mascarpone, roasted red peppers

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

Executive Chef Keith Pears | Restaurant Chef Michael Hawryluk