SOCO

KITCHEN + BAR

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WINE
BY THE BOTTLE/GLASS

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BY GLASS

	6oz.	9oz.	½ ltr	B
TRAPICE BROOUEL Malbec, ARG	12	17	29	45
AQUINAS Pinot Noir, US	16	21	37	53
THE SHOW Cabernet Sauvignon, US	15	20	37	51
TORRES RIOJA Tempranillo, SP	13	18	31	48
LES JAMELLES Merlot, FR	11	16	28	43
FONTELLA Chianti DOCG, IT	15	20	37	51
VILLA MARIA Sauvignon Blanc, NZ	13	18	33	50
CHLOE Chardonnay, US	13	18	33	51
HENRY OF PELHAM Riesling ON	14	19	35	41
HENRY OF PELHAM Rose. ON	15	17	35	45
MONTALTO Pinot Grigio, IT	11	16	28	43
ASTICA White Blend. ARG	10	14	25	38
VILLA SANDI Prosecco , IT	10	-	-	42
GIRO RIBOT Cava Brut Reserva, SP	11	-	-	51
TAITTINGER Brut Reserva, FR	32	-	-	155

WHITE

STONEBURN | 59
Sauvignon Blanc, NZ

CLOUDY BAY | 96
Sauvignon Blanc, NZ

LILLYPILLY ESTATES RIVERINA | 57
Sauvignon Blanc, AU

STAETE LANDT | 80
Sauvignon Blanc 'Annabel', NZ

CAMELOT | 44
Chardonnay, US

KENDALL JACKSON RUSSIAN RIVER | 60 (375ml)
Chardonnay, US

LA CREMA SONOMA COAST | 70 (375ml)
Chardonnay, US

BLUE MOUNTAIN | 75
Pinot Gris, BC

MONTEVINA | 56
Pinot Grigio, US

PEPPERWOOD GROVE | 44
Pinot Grigio, US

OGIER VENTOUX | 38
Rose, FR

SPARKLING

ZINC CREMANT D'ALSACE | 85
Brut Rose, FR

PERRIER JOUET | 180
Grand Brut Champagne, FR

DOM PERIGNON | 450
Brut Champagne, FR

FOLLOW US ON
@SOCOKitchenBar

DESSERT

SOCO
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MANGO PANNA COTTA I 8
coconut, chia pudding, toasted coconut, fresh raspberries *(vegan, dairy free, nut free, gluten free, no added sugar)*

ICE CREAM SANDWICH I 8
lemon ricotta ice cream, earl grey cookies, pear, ginger and kalamansi compote *(contains nut, gluten and dairy)*

VANILLA CRÈME BRULEE I 8
fresh berries, cacao soil *(nut and gluten free)*

UNCLE ENGIN'S CHEESE CAKE I 9
brown butter crumble, Mandarin yuzu gel, green tea shortbread *(nut free)*

SIGNATURE WHISKY CARAMEL CAKE I 9
caramel crémeux, mocha ice cream, honeycomb *(contain nut, gluten and dairy)*

PEANUT CREAM PUFFS I 9
Salted chocolate cremeux, raspberry gel, toasted marshmallow, dulce de leche ice cream *(contains nut, gluten and dairy)*
Served with bacon bits. Please request no bacon to your server if preferred.

DESSERT PLATTER I 7 per person
miniature of assorted dessert *(3 dessert per person)*
vanilla crème brulee, whisky caramel cake & peanut butter puffs

ICE CREAM & SORBETS I 3.75 *each scoop*
ice creams – vanilla, chocolate, strawberry, caramel, mocha
sorbets – mango, raspberry

WINE
BY THE BOTTLE

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RED

UNION WINE CO.
UNDERWOOD | 68
Pinort Noir, US

GNARLY HEAD OV | 55
Zinfandel, US

MASI CAMPOFIORIN | 62
Igt Ripasso, IT

FREEMARK ABBEY | 145
Cabernet Sauvignon, US

DUCKHORN DECOY | 98
Cabernet Sauvignon, US

TWO HANDS SEXY
BEAST | 93
Cabernet Sauvignon, AU

NOBLE TREE | 90
Cabernet Sauvignon, US

JLOHR SEVEN OAKS | 70
Cabernet Sauvignon, US

CANNONBALL | 85
Cabernet Sauvignon, US

CARMEN GRAN RESERVA | 50
Cabernet Sauvignon, CH

VILLA ANTINORI | 75
Sangiovese, IT

19 CRIMES | 54
Shiraz Durif, AU

WAKEFIELD
PROMISE LAND | 44
Shiraz, AU

EARTHWORKS
BAROSSA VALLEY | 60
Shiraz, AU

PIRRAMIMMA
STOCK'S HILL | 65
Shiraz, AU

TWO HANDS
GNARLY DUDES | 60
Shiraz, AU

DECERO | 66
Malbec, ARG

FRESCOBALDI
NIPOZANNO | 68
Chianti, IT

ROCCA DELLE MACIE | 55
Chianti, Classico,

MASI COSTASERA | 102
Amarone, IT

BROVIA | 75
Dolcetto d'Alba 'Vignavillej, IT

BAROLO DOCG | 90
Fontanafredda, IT

VEROSSO | 55
Primitivo, IT

OXFORD
LANDING ESTATES | 49
Merlot, AU

BEER
ON TAP

SOCO KITCHEN + BAR

GLASS | PINT | PITCHER

STEAM WHISTLE PILSNER **7 | 9 | 23**
Handcrafted with all natural ingredients, a premium beer of exceptional quality. Golden color with a distinctive hop aroma, the palate is dry; the beer is refreshing and has a clean, crisp finish. *Steam Whistle Brewing, Toronto ON*

SEASONAL BEER **7 | 9 | 23**
Please ask your server about our seasonal beer on tap.

GUINNESS **10.50**
Sweet smelling with a coffee and malty nose. Perfect balance of bitter and sweet with malt and roast character. Smooth, creamy and balanced. *Ireland*

GRANVILLE ISLAND PALE ALE **7 | 9 | 23**
Bright deep amber color; aromas of dried peach, caramel and mildly earthy hops, medium bodied and well-integrated hop bitterness. *Granville Island Brewing, Vancouver, BC*

BLANCHE DE CHAMBLY **8 | 10 | 26**
Complex aromas of citrus peel, cardamom and cinnamon; medium bodied, with exotic spicy flavors. *Chambly, Quebec*

STELLA **8.50 | 10.50 | 27**
A thin lace rises above the amber brew. A mild and grainy hop aroma is present. Light bodied with a decent hop *note*. *Belgium*

SAPPORO **8 | 10 | 26**
Malt, citrus and hop aromas. Light to medium body, dry style, for a clean refreshing finish. *Japan*

3 SPEED **7 | 9 | 22**
Clear pale straw in color, with a fine lacy head on the palate. This pale lager is light-bodied, balanced and refreshing.

WARM SPECIALITIES

SOCO KITCHEN + BAR

All coffee specialities are with Starbucks® coffee.

PICK ME UP | 14
Vodka, Kahlua, Baileys, espresso

IRISH KISS | 10
Kahlua, Baileys, whipped cream

MONTE CRISTO | 10
Kahlua, Grand Marnier, whipped cream

CRISPY CRUNCH | 10
Frangelico, Crème de Cacao white, whipped cream

HOT BUTTERED | 10
Kraken, Butter Ripple, hot water & dash of bitters

IRISH COFFEE | 10
Jameson, whipped cream

COFFEE CRISP | 10
Frangelico, Crème de Cacao white, whipped cream

CAFÉ CASINO | 10
Baileys, Crème de Cacao white, Kahlua, whipped cream

B52 | 10
Baileys, Kahlua, Grand Marnier, whipped cream

SPANISH COFFEE | 10
St Remy Brandy, Kahlua, whipped cream

HOT TODDY | 10
Kraken Rum, honey, hot water, lemon wedge

BLUEBERRY TEA | 10
Grand Marnier, Disaronno Amaretto, cinnamon stick, orange wheel. Served with a pot of Tazo Earl Grey Tea

PREMIUM LIQUOR

SOCO
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	1 oz | 2 oz
VODKA	
Grey Goose	12 | 16
Titos Handmade Vodka	11 | 15
Ketel One	11 | 16
GIN	
Bombay Sapphire	9 | 12
Tanqueray Ten	12 | 15
Tanqueray	9 | 12
Hendricks	12 | 16
RUM	
Appletons	9 | 12
Mount Gay Extra Old XO Reserve Cask	12 | 16
Mount Gay Eclipse	10 | 13
Gosling Black Seal	9 | 12
Kraken Spiced	9 | 12
BOURBON & RYE	
Jack Daniels	9 | 12
Bulleit	9.5 | 14
Makers Mark	11 | 14
Knob Creek	11 | 15
Woodford Reserve	12 | 18
Buffalo Trace	11 | 17
Crown Royal	9 | 12
TEQUILA	
Patron Silver	15 | 25
Casamigos Blanco	12 | 18
Tromba Anejo	17 | 29
Tromba Reposado	13 | 21

	1 oz | 2 oz
SCOTCH	
Glenlivet 18	24
Glenlivet 12	12
Lagavulin 16	22
Oban 14	19
Dalwhinnie 15	17
Glenrothes Select Reserve	13
BLENDED SCOTCH	
Jameson	9 | 13
Jameson Caskmates	11 | 16
Chivas Regal 12	11
Johnnie Walker Blue	45
Johnnie Walker Black	14 | 20
Johnnie Walker Red	10 | 16
COGNAC	
Courvoisier VS	12
Hennessey VSOP	20
Remy Martin VSOP	38
BRANDY:	
St Remy	8

BEER AND MORE
BY THE BOTTLE / CAN

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MILL STREET ORGANIC LAGER | 8

SPEARHEAD HAWAIIAN STYLE PALE ALE | 8.50

MILLER LITE | 7

BONESHAKER | 9

CANADIAN | 7

CORONA | 8

KRONENBOURG BLANC | 8

STIEGL | 8

STIEGL GRAPEFRUIT RADLER | 8.50

STRONGBOW CIDER | 8

ANGRY ORCHARD APPLE | 8

SOMERSBY | 8.50

ALKOHOLFREI (NON ALCOHOLIC BEER) | 8

CLASSIC COCKTAILS

SOCO KITCHEN + BAR

Add $4 for premium spirit

VODKA OR GIN MARTINI | 13
Absolut or Beefeater. Shaken or Stirred? Twist or Olives?

CAESAR | 12
Absolut Vodka, Motts Clamato, Carrol & Co Mix with Pepperette & Extreme Bean

MANHATTAN | 15
Canadian Club 100% Rye or Jim Beam White Label. Neat or on the Rocks?

OLD FASHIONED | 15
Canadian Club 100% Rye or Jim Beam White Label

PAPER PLANE | 15
Jim Beam White Label, Amaro, Aperol & Lemon Juice

COSMOPOLITAN | 12
Absolut Vodka, Cointreau, Fresh Lime Juice and Cranberry Juice

MARGARITA | 11
Sauza Tequila, Cointreau, Fresh Lime Juice, Agave. Shaken & Served on the Rocks with a Salt Rim

NEGRONI | 15
Beefeater Gin, Campari, Martini & Rossi Sweet Vermouth & Orange Twist

BOULEVARDIER | 15
Jim Beam White Label, Campari, Martini & Rossi Sweet Vermouth & Orange Twist

WHISKEY SOUR | 14
Canadian Club 100% Rye, Fresh Lime Juice, Simple Syrup, Egg Whites & Bitters

SIGNATURE COCKTAILS

SOCO KITCHEN + BAR

TWISTED CAPE | 15
Absolut Citron Vodka, Fresh Lime Juice, Cranberry Juice & Agave Reduction
Created by Ciara

PINATA | 16
Sauza Tequila, Cointreau, Pineapple Juice, Fresh Lemon Juice & Agave
Created by Julian

ISLAND TIME | 15
Malibu Coconut Rum, Fresh Lime Juice, Pineapple Juice, Coconut Water & Simple Syrup
Created by James

CUCUMBER GIMLET | 16
Hendrick's Gin, Fresh Lime Juice, Apple Cucumber Mint Syrup & Soda Water
Created by Roone

FLOR DE MELON | 16
Absolut Hibiscus Vodka, Melon Liqueur, Fresh Lemonade, Tazo Passion Ice Tea & topped with Villa Sandi
Created by Ciara

LYCHEE PUNCH | 16
Soho Lychee, Absolut Mandarin Vodka, Fresh Lime Juice & Cranberry Juice
Created by Julian

GIMME SHELTER | 15
Absolut Vodka, Lillet Blanc, Fresh Lime Juice, Rhubarb bitters & Simple Syrup
Created by James

DARK SIDE OF THE MOJITO | 16
Bacardi Superior Rum, Fresh Lime Juice, Black Berry Syrup, Mint, Orange Bitters & Soda
Created by Kayleigh

JOHN DALY | 16
Bulleit Bourbon, Cointreau, Fresh Lemonade & Ice Tea
Created by Julian

POCO PICANTE | 16
Sauza Tequila, St. Germain Elderflower Liqueur, Jalapeno Syrup, Pineapple Juice & Ginger Beer
Created by Julian