SOCO

KITCHEN + BAR

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WINE
BY THE BOTTLE/GLASS

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BY GLASS

6oz. I 9oz. I ½ ltr | B

RED

TRAPICHE BROQUEL 12 I 17 I 29 | 45
Malbec, ARG

AQUINAS 16 I 21 I 37 | 53
Pinot Noir, US

THE SHOW 15 I 20 I 37 | 51
Cabernet Sauvignon, US

TORRES RIOJA 13 I 18 I 31 | 48
Tempranillo, SP

LES JAMELLES 11 I 16 I 28 | 43
Merlot, FR

FONTELLA 15 I 20 I 37 | 51
Chianti DOCG, IT

WHITE

VILLA MARIA 13 I 18 I 33 | 50
Sauvignon Blanc, NZ

CHLOE 13 I 18 I 33 | 51
Chardonnay, US

HENRY OF PELHAM 14 I 19 I 35 | 41
Riesling ON

HENRY OF PELHAM 15 I 17 I 35 | 45
Rose. ON

MONTALTO 11 I 16 I 28 | 43
Pinot Grigio, IT

ASTICA 10 I 14 I 25 | 38
White Blend. ARG

VILLA SANDI 10 | - | - | 42
Prosecco , IT

GIRO RIBOT 11 | - | - | 51
Cava Brut Reserva, SP

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

BLUE MOUNTAIN | 75
Pinot Gris, BC

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
KITCHEN + BAR

PEANUT BUTTER 'N' JELLY CHEESECAKE I 8
Ontario Strawberry Compote, Candied Peanut, Brioche Toast

LIMONCELLO APPLE "COBBLER" I 9
Limoncello Pudding, 3 Year Aged Gouda Ice Cream, Granny Smith Apple, Earl Grey Streusel

PINA COLADA PARFAIT I 9
Malibu Rum Mousse, Golden Pineapple Caramel, Crunchy Coconut Meringue, Sable

FROZEN AVOCADO KEYLIME PIE I 8
Almond Coconut Crust, Mango Gel *(vegan)*

SIGNATURE WHISKY CARAMEL CAKE I 9
Caramel Crémeux, Mocha Ice Cream, Honeycomb *(contain nut, gluten and dairy)*

ROTATING CRÈME BRULEE I 8
Seasonal Accompaniments

ICE CREAM & SORBETS I 3.75 *each scoop*
Ice Creams – Vanilla, Chocolate, Strawberry, Caramel, Mocha
Sorbets – Mango, Raspberry

WINE
BY THE BOTTLE

SOCO
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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*

LAGUNITAS IPA 7 | 9 | 23
Intense hop juiciness, with gooseberry, lemon grass and melon. Perfect balance between hops and fruit, with a bite that will leave you wanting more. California

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*

BELGIAN MOON 8 | 10 | 26
Brewed from oats for creaminess and spiced with the perfect combination of orange peel and coriander.

HEINEKEN 8.50 | 10.50 | 27
Light bodied but with good malty cereal and fruity yeast. Great balance between fruit and hop bitterness. Netherlands

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
Tia Maria, 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

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

B52 | 10
Baileys, Tia Maria, Grand Marnier, whipped cream

SPANISH COFFEE | 10
St Remy Brandy, Tia Maria, 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	
Appleton Estate	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

COORS LIGHT | 7

BONESHAKER | 9

CANADIAN | 7

SOL | 8

KRONENBOURG BLANC | 8

STIEGL | 8

GLUTENBERG- GF | 8

RICKARDS 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
Stolichnaya or Beefeater. Shaken or Stirred? Twist or Olives?

CAESAR | 12
Stolichnaya 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
Stolichnaya Vodka, Cointreau, Fresh Lime Juice & 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
Stolichnaya 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