

WEEKLY TAPAS & WINE

WINES – \$9.00/gl \$13.50/flight

Antinori Villa Red, Tuscany, 2007
(55% Sangiovese, 25% Cabernet, 15% Merlot and 5% Syrah)

Cambria Julia's Vineyard
Pinot Noir 2009

Conn Creek Napa Valley
Cabernet Sauvignon '08

TAPAS – \$6.00/each

Grilled Gulf Shrimp over Creamy Polenta,
Balsamic Drizzle

Butternut Squash Ravioli, browned butter,
sage, and pecans

Grilled Flat Iron Steak, Sauteed Mushrooms,
Shallots, Red Wine Jus

Enjoy any tapas paired with a glass of wine \$12
or paired with the weekly flight \$18

ARTISAN CHEESE BOARD - 9.50

Grana Padano,
Cow's milk, Hard
Veneto, Italy

Abbaye de Bel'loc,
Sheep's Milk, Semi-firm
Pyrenees, France

Humbolt Fog,
Goat's Milk, Soft
Cypress Grove, California

Great Hills Blue,
Cow's Milk, Semi-Soft
Marion, Mass.

Served With Artisan Slice Baguette, Quince Paste,
Almond Fig Cake, Artisan Honey, Fresh Fruit

STARTERS

General Joey's Calamari, ginger - soy glaze,
peppers, serranos 9.⁵⁰

***Salmon Thai,** rice paper, pesto,
spicy citrus ponzu 8.⁵⁰

***PATAK's sausage sampler,** braised purple cabbage,
grainy mustard, artisan bread 7.⁵⁰

***Hawaiian Poke Tuna,** sweet onions, seaweed,
spicy roasted sesame soy sauce 9.⁵⁰

***Flat Iron Steak Tacos,** soft corn or flour tortilla,
tomatillo salsa, guacamole, sour cream. 8.⁵⁰

Old Bay Wild Crab Cake, saltine crust, asparagus,
tomato-basil risotto, Cajun remoulade 12.⁵⁰

***Tempura Shrimp,** wasabi-avocado vinaigrette,
marinated seaweed salad 9.⁵⁰

***Farm Raised Organic P.E.I. Mussels,**
lemongrass serrano white wine broth 9.⁵⁰

Fried Green Tomatoes, herbed goats' cheese,
fire roasted Cajun remoulade 7.⁵⁰

***Wagyu Beef Carpaccio,** asiago cheese,
fried capers, crispy shallots, creamy Dijon 9.

SOUP & SALAD

Butternut Squash Soup, Crème Fraîche 6.

Chicken Tortilla Soup, tomatoes, corn,
avocado, chilies, cheese, cilantro, lime 7.

Field Greens Salad, tomatoes, blue cheese crumbles,
white balsamic vinaigrette 6.⁵⁰

Spinach Salad, organic spinach, red onion, egg,
bacon vinaigrette, goat's cheese toast 9.⁵⁰

Braised Cider Beet Salad Artisan lettuces, Goats'
Cheese, Spiced Pecans, Citrus Vinaigrette 9.⁰⁰

Romaine B.L.T., tomato, applewood smoked
bacon, egg, onion, cucumber dill dressing 9.

EVENING PLATES

Pasta

Angel Hair al Pomodoro,
extra virgin olive oil, sweet basil 13.

Apple & Sausage Ravioli, browned butter,
crisped sausage, sage, apple cider drizzle 17.

Shrimp Linguini, wild gulf jumbo shrimp,
spinach, tomatoes, spicy white wine broth 19.⁵⁰

Beef Bolognese, farfalle, shaved parmesan 19.

Seafood

***Scottish Salmon,** Mayhaw BBQ glazed,
roasted red bliss, sautéed swiss chard 19.⁷⁵

***Blackened Wild Grouper,** red rice with mussels
and okra, crawfish buerre blanc 25.

***Ahi Tuna,** sushi rice cake, ginger-cucumber salad,
nori, soy wasabi vinaigrette, sesame crust 25.

Sea Bass, baby bok choy, purple sticky rice,
lemongrass buerre blanc 27.⁵⁰

Old Bay Crab Cakes, saltine crust, asparagus,
tomato-basil risotto, Cajun remoulade 25.

Meat & Poultry

***Tea Brined Chicken,** broccoli,
buttermilk mashed potatoes, sweet onion jus 17.

***Grilled Pork Chop,** herb roasted potatoes,
Roasted Apples, seasonal vegetables 19.⁷⁵

Niman Ranch Beef Short Ribs,
burgundy braised, horseradish potato mashed,
spinach & tomato, natural reduction 23.⁵⁰

***Grilled Flat Iron steak,** pommes frites,
asparagus, chimmi churri sauce 19.⁵⁰

Certified Angus Beef 16 oz N.Y. Strip Steak,
served with au jus and choice of side 34.
shared for 2 with choice of two sides 37.

***Elk Tenderloin,** raspberry & mustard marinade,
Sweet Potato Gratin, asparagus 31.

SANDWICHES

Black & Blue Chicken, blue cheese, lettuce,
tomato, toasted hoagie, pesto mayo, fries* 10.⁵⁰

Painted Hills Farms Angus Beef Hamburger,
tillamook cheddar, lettuce, tomato,
red onion, housemade pickles, french fries* 10.⁵⁰

SLIDERS

\$4.00 Each, 3 for \$11.00

Painted Hills Farms Angus Beef,
tillamook cheddar, romaine, red onion,
chipotle 1000 Island

Mini Lump Wild Crab Cake,
fresh spinach, sliced tomato,
basil pesto mayonnaise

Goat's Cheese Organic Fried Green Tomato BLT,
apple wood smoked bacon,
lettuce, red pepper remoulade

SIDES - 4.50

Tomato Basil Risotto
Asparagus
Sautéed Spinach
Baby Bok Choy
Seasonal Veg's
Broccoli

French Fries
Black Beans & Rice
Horseradish Mashed
Roasted Red Bliss
Purple Sticky Rice
Buttermilk Mashed Potatoes

Vegetable Plate Any four sides above 14.

All food is freshly prepared and cooked to order.
If you have any concerns regarding food allergies,
gluten free diets, vegetarian diets or have other
special dietary needs please notify your server.

*ADVISORY: Consuming raw or uncooked foods such as meat, poultry, fish, shellfish and eggs may increase your risk of food borne illness.

• **Gluten Free.** Inquire about additional
dishes that can be modified for gluten free diets.

18% Gratuity may be added to parties of six guests or more.

Champagne & Sparkling

Domaine Chandon Brut, Napa Valley, NV (split) 12.
Casalnova Prosecco, Veneto, Italy, NV (split) 11.
Veuve Clicquot Brut, France, NV (375 ml) 50.
Duval-Leroy Brut, France, NV (375 ml) 45.
Zardetto, Prosecco, Veneto, Italy, NV 36.
Francois Montand Brut, Blanc de Blanc, France, NV 25.
Roederer Brut, Alexander Valley, NV 45.
Moet & Chandon "Imperial", Epernay, France, NV 75.

Riesling

Urbans Hof QBA, Mosel, Germany '09 8.25 / 33.
Monchhof Estate, Mosel, Germany '09 9.50 / 38.

Sauvignon Blanc

Markham, Napa Valley, '09 8.50 / 34.
Allan Scott, Marlborough, N.Z. '09 8.75 / 35.
J. Rickards, Alexander Valley, '10 9.50 / 38.
Nobilo "Icon", Marlborough, N.Z., '10 9.50 / 38.
Groth, Napa Valley, '10 ---- / 48.

Pinot Grigio

Ca Montini, Friuli Venezia, Italy '09 9.50 / 38.
King Estate Pinot Gris, Oregon '09 9.75 / 39.

Rosé

Scallabrone, Bolgheri '10 9.00 / 36.
Le Cengle, Côtes du Provence '10 9.00 / 36

White Varietals

Pra Soave, Veneto '08 ---- / 32.00
Dopff & Irion Gewurztraminer, Alsace '08 9.75 / 39.
Conundrum, California '09 12.25 / 49.
Beringer White Zinfandel, California '09 6.50 / ---

Chardonnay

Robert Oatley, Australia '07 6.75 / 27.
Hess Select, California '08 8.00 / 32.
Kendall-Jackson, California '09 9.00 / 36.
Talbot "Kali Hart", Monterey '09 9.00 / 36.
Valley Floor, Napa Valley '09 9.75 / 39.
Sonoma-Cutrer, Russian River, '09 12.50 / 50.
La Crema, Sonoma Coast '09 11.75 / 47.
Newton, Napa/Sonoma '09 11.50 / 46.

All wines available by the ½ glass.

Merlot

Chateau St. Michelle, Washington '06 9.75 / 39.
Sterling, Napa Valley '07 10.25 / 41.

Syrah/Shiraz/Rhone Blends

Petite Petit, Lodi '09 9.75 / 39.
Spellbound Petite Syrah, Lodi '09 9.00 / 36.00
Rockland Estate Grenache, Barossa Valley '09 — / 36.
Shafer 'Relentless' Syrah, Napa Valley '06 — / 95.

Featured Pinot Noir

Mile Marker 71, Willamette Valley '09 9.75 / 39.

Pinot Noir

Carmenet, California '09 7.75 / 31.
Carmel Road, Monterey '09 11.00 / 44.
Wallace Brook, Willamette Valley '09 11.00 / 44.
La Crema, Sonoma Coast '09 13.00 / 52.
Belle Glos "Meiomi", California '09 ---- / 54.
Domaine Serene Yamhill Cuvee, Willamette '07 ---- / 68.

Malbec

JF Lurton, "Reserva" Malbec, Mendoza '09 8.75 / 35.
Colomé, Calchaqui Valley '09 11.50 / 46.
Luca Estate Malbec, Mendoza '08 ----- / 65.

Red Varietals

Oveja Negra (Cab Franc / Carmeniere), Maule Valley '09 8. / 32.
La Bracessa VINO Nobile de Montipulciano '06 11. / 44.
Fontodi Chianti Classico, Panzano, IT '07 --- / 72.
Casanova Di Neri Brunello de Montalcino '05 --- / 95.
Tignanello Tuscany, IT '06 --- / 130.

Featured Cabernet

Real McCoy, Napa Valley '07 13.00 / 52.

Cabernet

Robert Oatley, Australia '07 6.75 / 27.
Guenoc Claret, California '09 7.75 / 31.
Oberon, Napa Valley '08 12.00 / 48.
Sterling, Napa Valley '07 13.50 / 54.
Gain Bay, (Bordeaux Blend), Napa '08 12.50 / 50.
Mc Kenzie -Mueller Vineyards, Napa '04 — / 75.
Shafer 'One Point Five', Stag's Leap '07 — / 120.

Zinfandel

Rosenblum, California Vinter's Cuvee 7.75 / 31.
Project Paso, Paso Robles '09 — / 36.
Edmeades, Mendocino '08 10.50 / 42.
Dashe Cellars, Dry Creek '08 12.25 / 49.

Wines subject to availability; vintages subject to change.

SOHO

AMERICAN BISTRO



Executive Chef Joey Ahn

CLASSIC COCKTAILS

Holiday Mint Chocolate Martini 8.⁵⁰
Peppermint Schnappes, Absolut Vanilla, Bailey's, ½ & ½

Absolut Dream 8.⁵⁰
Absolut Mandarin, Chambord, Sweet n Sour

Absolut Lemoncello Bellini 8.⁵⁰
Prosecco, Triple Sec, Sour Mix

Pomegranate Cranberry Bellini 8.
Prosecco, Lime, Mint

Grey Goose Cranberry Sparkler 9.⁵⁰
Grey Goose au Poivre, Cranberry Juice, Sprite

Housemade Sangria 8.⁵⁰

John Daly 7.⁵⁰
Kettle One Lemon, Lemonade, Iced tea

Dark & Stormy 7.⁵⁰
Goslings Rum and Ginger Beer with fresh lime

Naughty Negroni 9.⁵⁰
Bombay Sapphire, Campari, Sweet Vermouth, Prosecco

Tennessee Tea 8.⁵⁰
Jack Daniels, Cointreau, Sweet & Sour, & Iced Tea

Cucumber & Ginger Collins 8.⁵⁰
Hendricks Gin, Ginger Ale, Sweet & Sour

Spiked Watermelon 8.⁵⁰
Square One Cucumber Vodka, Watermelon Liqueur

Hemingway Daiquiri 8.⁵⁰
Bacardi Rum, Lime juice, Grapefruit juice,
Luxardo Maraschino liqueur, simple syrup

Melontini 9.⁵⁰
Hanger 1 Vodka, Watermelon Liqueur,
Fresh OJ, lemon

Godiva Chocolate Martini 8.⁵⁰
Godiva Dark Chocolate Liqueur, Absolut Vanilla, Bailey's

Espresso Martini 8.⁵⁰
Absolut Vanilla, Kahlua, Baileys, espresso, cream

Bahama Holiday 8.⁵⁰
Malibu Banana Rum, Canton Ginger,
Coconut Juice, Lime, dash of cardamom

BEER

TAP \$5.⁵⁰

Guinness Stout, Dublin, Ireland
Paulaner Hefeweizen, Munich, Germany
Sweetwater 420 Pale Ale, Atlanta
Terrapin Hopsecutioner, Athens
Stella Artois Lager, Belgium
Sam Adams Winter Welcome, Boston, MA

BOTTLES

Wild Heaven Belgian Golden Ale, Decatur, GA 5.95
Brooklyn Lager, NYC 4.95
Bud/Bud Light, St. Louis, MO 3.95
Budweiser Select 55, St. Louis, MO 3.95
Crown Valley Horseshoe Ale, Genevieve, MO 4.95
Sessions Lager, Hood River, OR 4.50
Stiegl Lager, Austria 4.95
Miller Lite, Milwaukee, WI 3.95
New Belgium Fat Tire, Fort Collins, CO 4.50
Corona, Mexico 4.95
Amstel Light, Holland 4.95
Bass Ale, England 4.95
Yeungling Lager, Pottsville, PA 3.95
Dogfish 60 Minute IPA, Milton DE 4.95
St Pauli N.A., Germany 4.95
Heineken, Holland 4.95
Michelob Ultra, St. Louis, MO 3.95
Full Sail Amber Ale, Hood River, OR 4.95
Ayinger ur-weiss, Germany (16.9oz) 7.50
Duvel Belgian Pale Ale, Belgium 8.75
Peroni Nastro Azzurro, Italy 4.95
Samuel Smith's Nut Brown Ale, England 7.00
Sierra Nevada Pale Ale, Chico, CA 4.95
Innis & Gunn Oak Aged, Scotland 9.95
St. Bernadus Abt 12, Belgium 10.95
Greens Amber Ale, (Gluten Free) Belgium 9.00

BOMBERS

Ommegang Hennepin, Cooperstown, NY 16.00
Rogue Hazelnut Brown Nectar, Newport, OR 14.00