

WINES 9.50 /gls 14.25 /flight

TAPAS 6.50 /each

The Arsonist Chardonnay, Dunnigan Hills 2014

...suggested pairing....

Shrimp Ceviche - lime, coconut, cucumber pico de gallo

Brassfield Estate "Eruption" Red Blend, High Valley 2013

...suggested pairing....

Chicken Fried Steak - sirloin, roasted potato, fennel-leek soubise

St Huberts "The Stag" North Coast Cabernet 2015

...suggested pairing....

Elk Sliders - red wine-onion marmalade, asiago cheese

Pair a glass of wine with any tapas for \$13. or with a flight for \$19.

March 1st
WINE & TAPAS PAIRINGS

SOUP / SALAD

- Chicken Tortilla Soup**, tomatoes, corn, avocado, chilies, cheese, cilantro, lime 7.95 *gf*
- Artisan lettuce Salad**, tomatoes, blue cheese crumbles, white balsamic vinaigrette 7.95
- Braised Cider Beet Salad** artisan lettuce, goats' cheese, pecans, citrus vinaigrette 9.95 *gf*
- Chopped Salad** romaine, tomato, avocado, carrots, blue cheese, prosciutto, scallions, egg, cucumber dill dressing 9.95

STARTERS

- Sautéed PEI Mussels**, green curry, cilantro, basil, lime 13.
- The General's Calamari**, tempura batter, ginger - soy glaze, diced peppers, serranos 11.75
- Salmon Thai** rice paper, pesto, spicy citrus ponzu* 10.95
- Tuna Tartar**, charred poblanos, Meyer lemon, crisped rice paper* 11.95
- Crab Cake**, Mango & Nappa cabbage slaw, Key lime Dijon aioli 13.50
- Thai Chicken Lettuce Wraps** marinated chicken, garlic, serrano peppers, green onions, cabbage, poblano peppers, roasted peanuts, diced cilantro 9.50
- Painted Hills Short Rib Tacos**, Carmelized Onions, Cilantro Sauce, Black Pepper Mustard, Potato Shell* 9.95

CHEESE BOARD

- Marin Camembert / Cow / Soft / Petaluma, CA**
- Cypress Grove Humboldt Fog / Goat / Semi-Soft / Arcata, CA**
- Point Reyes Toma / Cow / Semi-Firm / Point Reyes, CA**
- Cowgirl Creamery San Juaquin Gold / Cow / Firm / San Juaquin, CA**
- All four cheeses served with artisan sliced baguette, quince paste, honey, fresh fruit 12.50**

PASTA

- Eggplant Lasagna**, eggplant, zucchini, and spinach, ricotta, fire roasted tomato sauce 18.00
- Apple & Sausage Ravioli**, browned butter, crisped sausage, sage, apple cider drizzle 19.95
- Shrimp Linguini**, fresh linguini, gulf shrimp, spinach, tomatoes, spicy white wine 21.95
- Beef Bolognese**, fresh tagliatelle 21.00
- Crab & Corn Risotto**, Israeli cous cous, jumbo lump crab, grilled corn 22.00

SEAFOOD

- Scottish Salmon**, butternut squash puree, fingerling potatoes, scallion salsa verde * 22.75 *gf*
- Seared Scallops**, spaghetti squash noodles, cous cous risotto, brussel sprout leaves, chips * 25.
- Ahi Tuna**, sushi rice, ginger-cucumber salad, nori, soy wasabi vinaigrette, sesame crust * 26.95
- Sea Bass**, baby bok choy, purple rice, lemongrass beurre blanc 28.95
- Crab Cakes**, Mango & Nappa cabbage slaw, Key lime Dijon aioli, choice of side 27.

MEAT / POULTRY

- Springer Mountain Chicken** cast Iron skillet seared, panzanella, "confit" potato salad 21.00
- Pork Chop** fennel & rosemary crust, crispy brussels sprouts & apples, carrot puree, sweet & sour drizzle * 23.95
- Painted Hills Short Rib**, celery root purée, shaved carrots, red wine jus 26.50 *gf*
- Steak Frites** grilled USDA Prime Sirloin, parmesan pommes frites, herb butter* 23.
- Triple B Burger** Painted Hills Beef, applewood smoked bacon, balsamic onions, sharp cheddar, lettuce, tomato, toasted bun, fries* 13.50
- Elk Tenderloin** raspberry mustard marinade, sweet potato gratin, haricot verts* 35.
- Prime 16^{oz} N.Y. Strip Steak** Cast Iron Seared, choice of side 39. for 2 with 2 sides 42. *gf*
Cognac Peppercorn Sauce \$3.

SIDES
\$5.25 / Each

- Sautéed Spinach
 - Baby Bok Choy
 - Haricot Verts
 - Purple Rice
 - House Made French Fries
 - Brussels Sprouts, Apples, Sweet & Sour Drizzle
 - Buttermilk Mashed Potatoes
 - Sour Cream Scallion Mashed Potatoes
 - Tomato Basil Cous Cous Risotto
- Vegetables sautéed with olive oil & garlic / steamed upon request.*

Vegetable Plate Any four sides above 16.

We proudly serve Holeman & Finch Artisan Bread upon request.



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

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: These items can be cooked to order. Consuming raw or uncooked foods such as meat, poultry, fish, shellfish and eggs may increase your risk of food borne illness.

MARCH 1ST WINES \$9.50/gls

The Arsonist Chardonnay, Dunnigan Hills 2014

Brassfield Estate "Eruption"
Red Blend, High Valley 2013

St Huberts "The Stag" North Coast Cabernet 2015

Champagne & Sparkling

Domaine Chandon Brut, Napa Valley, NV (split)	13.50
Casalnova Prosecco, Veneto, Italy, NV (split)	12.50
Domaine Chandon Brut, Napa Valley, NV (375 ml)	27.
Veuve Clicquot Brut, France, NV (375 ml)	52.
Gruet Brut Rose, New Mexico NV	39.
Zardetto, Prosecco, Veneto NV	36.
Roederer Brut, Anderson Valley NV	45.
Möet & Chandon "Imperial", Epernay, France, NV	75.

Riesling

Urbans-Hof QBA, Mosel 2015	9.50 / 38.
Dr Loosen Dry Riesling, Mosel 2014	9.75 / 39.

Sauvignon Blanc

Markham, Napa Valley 2015	9.50 / 38.
Nobilo "Icon", Marlborough 2015	9.75 / 39.
Phiffer Pavitt, Date Night, Napa 2015	12.00 / 48.
Allan Scott, Marlborough 2016	39.
Groth, Napa Valley 2015	49.
Greywacke, Marlborough 2015	38.
Cakebread, Napa Valley 2014	58.
Château Gravelle-Lacoste, Graves Blanc 2014	36.

Pinot Grigio

Bollini, Trentino 2014	9.25 / 37.
King Estate Pinot Gris, Oregon 2015	9.75 / 39.

Rose

Le Cengle, Côtes du Provence 2015	9.50 / 38.
Scalabrone, Bolgheri 2015	9.50 / 38.
Gruet Brut Rose Sparkling, New Mexico NV	39.
Artazuri Grenache Rosado, Navarra 2015	32.

White Varietals

Dopff & Irion Gewurztraminer 2014	10.25 / 41.
Conundrum, California 2014	12.75 / 51.
Gotas de Mar Albarino, Rias Baixas 2014	35.
Miner Viognier, Simpson Vineyard 2014	34.
Suavia Soave Classico, Veneto 2014	34.
Allegrini Vermentino, Bolgheri 2013	34.

Chardonnay

Hess Select, California 2014	8.00 / 32.
Custard, Sonoma Valley 2015	9.75 / 39.
Moillard Hautes Côte de Nuits 2014	11.75 / 47.
Newton, Napa Valley 2015	11.75 / 47.
La Crema, Sonoma Coast 2015	12.25 / 49.
Beringer Luminus, Napa Valley 2014	45.
Freemark Abbey, Napa Valley 2014	55.
Shafer, Red Shoulder Ranch, Napa 2014	95.

Merlot

Chateau St. Michelle, Washington 2014	10.75 / 43.
Pride Mountain Vineyards, Napa/Sonoma 2013	92.

Syrah

Les Trois Couronnes, Côtes Du Rhone 2014	9.25 / 37.
Spellbound Petite Syrah, Lodi 2014	9.75 / 39.
Klinker Brick "Farrah" Syrah, Lodi 2013	11.75 / 47.
Frias Family Vineyard, Napa Valley 2012	63.

Pinot Noir

Carmenet, California 2015	8.00 / 32.
La Crema, Sonoma Coast 2014	13.75 / 55.
Rodney Strong, Russian River Valley 2014	11.00 / 44.
Meiomi, California 2015	11.75 / 47.
Montinore Estate, Willamette Valley 2014	12.00 / 48.
Patricia Green, Balcombe, Willamette Valley 2014	68.
Etude Grace Benoist Ranch, Carneros 2014	62.
Cherry Pie, Stanley Ranch, Los Carneros 2013	17.00 / 68.
Lucia, Santa Lucia Highlands 2013	76.
Domaine Serene Yamhill Cuvee, Willamette 2013	78.

Malbec / Reds

Campo Viejo Rioja Reserva, Rioja 2011	10.50 / 42.
Triton Tinta de Toro, Zamora 2011	36.
Bodega La Flor Malbec, Mendoza 2015	10.25 / 41.
Amancaya (Malbec/Cab), Mendoza 2013	12.75 / 51.
Tikal "Amorrio" Malbec, Mendoza 2013	59.

Italians

La Bracessa Vino Nobile di Montipulciano 2013	11.50 / 46.
Bruno Giacosa Barbera D'Alba 2014	48.
Produttori del Barbaresco, Piedmonte 2012	65.
Chance Poggio Verano, Tuscany 2005	17.00 / 68.
Casanova de Neri Brunello, Montalcino 2011	110.
Vietti Barolo, Piedmonte 2011	85.

Cabernet Sauvignon & Bordeaux Blends

Seven Falls, Wahluke Slope, WA 2014	8.75 / 35.
Oberon, Napa Valley 2014	12.50 / 50.
Les Cadrans de Lassegue, St. Emillion 2012	44.
Turnbull, Napa Valley 2014	15.00 / 60.
Ramey Claret, Napa Valley 2014	16.50 / 66.
Ladera, Napa Valley 2013	60.
Beringer "Quantum" 2013	62.
Brandlin Napa Valley 2012	67.
Pride Mountain Vineyards Napa/Sonoma 2013	95.
Mt Veeder, Napa Valley 2014	67.
Dominus Napanook, Napa Valley 2012	115.
Square, Plum & Level, Sonoma 2014	58.
Stags Leap Winery, Napa Valley 2013	88.
Shafer 'One Point Five', Stag's Leap 2013	120.
Heitz, Napa Valley 2012	95.
Caymus, Napa Valley 2014	120.
Phiffer Pavitt Date Night, Napa Valley 2012	130.

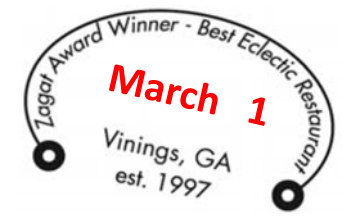
Zin

Edmeades, Mendocino 2013	10.75 / 43.
Mettler, Lodi 2013	50.

Executive Chef
Jeff Sigler

SOHO

AMERICAN BISTRO



SPECIALTY COCKTAILS

Pomegranate Cranberry Bellini	Prosecco, Lime, Mint	8. ⁹⁵
St George Breeze	St. George Citrus Vodka, St George Spiced Pear, Lemon Juice, Simple Syrup	10. ⁹⁵
Bramblin' Man	Haymans Old Tom Gin, Fresh Lemon Juice, Simple Syrup	10. ⁹⁵
Three Little Birds	Belle Meade Bourbon, Clement Select Rum, Velvet Falernum, Tiki Bitters, MInt	10. ⁹⁵
Perfect Pear	Damoiseau VSOP Rum, St George Spiced Pear, Clement Sirop de Canne, Lemon Juice	10. ⁹⁵
Ode to Ivette	Pisco, Jack Rudy Elderflower, Giffard Crème de Mure, Lemon peel garnish	8. ⁹⁵
Orange Spice Margarita	Cuervo Gold, Orange Spice Liqueur, Sirop de Canne, Lemon Juice	10. ⁹⁵
SOHO Manhattan	High West double Rye, Cocchi di Torino, Cardamaro, Bittermen's Bitters	10. ⁹⁵
The Hardy Pace	Bulleit Bourbon, Grand Marnier, Muddled Mint, Orange & Bitters	11. ⁹⁵
Wandering Southerner	Maker's Mark, Cardamaro, Fresh Lime Juice, Ginger Beer	10. ⁹⁵
Cucumber & Ginger Collins	Hendricks Gin, Ginger Ale, Sweet & Sour	10. ⁹⁵
Strawberry Fields	Square 1 Cucumber Vodka, Giffard Fraises des Bois, Fresh Lemon Juice, Simple Syrup	10. ⁹⁵
Garden & Gun	Woodford Bourbon, Petal & Thorn Vermouth, Jack Rudy Grenadine, Bittermens Bitters	13. ⁹⁵
Housemade Sangria		8. ⁹⁵

ON TAP

Guinness Stout	Dublin 4.1% abv	\$6.50
Scofflaw Double Jeopardy Imperial IPA	Atlanta 10% abv	\$7.50
Sweetwater 420 Pale Ale	Atlanta, GA 5.7% abv	\$6.50
Terrapin Hopsecutioner	Athens, GA 7.3% abv	\$6.50
Stella Artois Lager	Belgium 5.2% abv	\$6.50
Burnt Hickory Ezekiel Wheel Pale Ale	Kennesaw 6.5% abv	\$7.50
Weihenstephaner Hefeweizen	Germany 5.4% abv	\$6.50
Burnt Hickory Big Shanty Graham Cracker stout	Kennesaw 9% abv	\$7.50

LAGERS

Brooklyn Lager	5.50
Stiegl Lager	5.50
Sessions Lager	4.95
Yeungling Lager	4.25
Amstel Light	4.95
Bud/Bud Light	4.25
Miller Lite	4.25
Peroni	5.25
Michelob Ultra	4.25
Corona	4.95

ALES

Dogfish 60 Minute IPA	5.25
Mad Hatter IPA	5.50
New Belgium Fat Tire Amber Ale	4.95
Sierra Nevada Pale Ale	5.25
Rogue Nut Brown Ale	5.75
Strongbow Cider	5.25
Estrella Damm	5.50 <i>gluten free</i>
St Pauli Non Alcoholic.	4.95

