

Dec 6TH
WINE & TAPAS PAIRINGS

WINES 9.50 /gls 14.25 /flight

Patricia Green Reserve Willamette Valley Pinot Noir 2015

Conreria D'Scala Dei Black Slate Escaladei, Priorat 2015

Worthy Sophia's Cuvee Cabernet, Napa Valley 2011

...suggested pairing...

...suggested pairing...

...suggested pairing...

TAPAS 6.50 /each

Tempura Fried Pork Confit, Pinot Noir BBQ Sauce

Short Rib Stuffed Piquillo, Soho Steak Sauce

Grilled Prime Sirloin, Roasted Fingerling Potatoes, Cabernet Butter

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

SOUP / SALAD

Soup of the Day Mkt.

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 Prince Edward Island Mussels, white wine, gypsy sauce with Chorizo 13.95

The General's Calamari, tempura batter, ginger - soy glaze, diced peppers, serranos 12.

Salmon Thai rice paper, pesto, spicy citrus ponzu* 11.

Tuna Tartar, charred poblanos, Meyer lemon, crisped rice paper* 11.95 gf

Crab Cake, Mango & Nappa cabbage slaw, Key lime Dijon aioli 13.50 ~ 2 cakes 27.

Thai Chicken Lettuce Wraps marinated chicken, garlic, serrano peppers, green onions, cabbage, poblano peppers, roasted peanuts, diced cilantro 10.

Painted Hills Short Rib Tacos, Carmelized Onions, Cilantro Sauce, Black Pepper Mustard, Potato Shell* 9.95

CHEESE BOARD

Sèvre & Belle Bûcheron / Goat / Soft / Charentes-Poitou, France

Boxcarr Lissome / Cow / Semi-Soft / Cedar Grove, NC

Van Kaas Aged Gouda / Cow / Firm / Holland

Etxegarai Idiazabal / Sheep / Firm / Navarre, Spain

All four cheeses served with artisan sliced baguette, seasonal fruit compote, honey, fresh fruit 12.50

PASTA

Eggplant Lasagna, eggplant, zucchini, and spinach, ricotta, fire roasted tomato sauce 19.00

Apple & Sausage Ravioli, browned butter, crisped sausage, sage, apple cider drizzle 19.95

Shrimp Linguini, fresh linguini, gulf shrimp, spinach, tomatoes, spicy white wine 22.

Beef Bolognese, fresh tagliatelle 21.00

SEAFOOD

Scottish Salmon, Soft Polenta, Smoked Brussel Sprouts, Apple-Pancetta Cream * 26. gf

Seared Scallops, Roasted Cauliflower, Sautéed Turnip Greens, Butternut Squash Bechamel* 26.

Ahi Tuna, sushi rice, ginger-cucumber salad, nori, soy wasabi vinaigrette, sesame crust * 26.95

Sea Bass, baby bok choy, purple rice, lemongrass buerre blanc 35.

Crab Cakes, Mango & Nappa cabbage slaw, Key lime Dijon aioli 27.

Springer Mountain Chicken cast Iron seared chicken breast, aligot potatoes, roasted carrots, sautéed swiss chard, lemon-pepper chicken demi 22.00 gf

Pork Chop fennel & rosemary crust, sautéed spinach, andouille-cheese grits, orange pork jus * 24.95 gf

Painted Hills Short Rib, roasted fingerling potatoes, sautéed kale, Soho Steak Sauce * 26.50 gf

Steak Frites grilled USDA Prime Sirloin, parmesan pommes frites, herb butter* 24. gf

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* 36.

N.Y. Strip Steak Certified Angus Beef 16 oz. cast iron seared, choice of side 42.
for 2 with 2 sides 45. gf Cognac Peppercorn Sauce \$3.

MEAT / POULTRY

SIDES

\$6. / Each

Sautéed Spinach

Baby Bok Choy

Haricot Verts

Purple Rice

Roasted Cauliflower

Buttermilk Mashed Potatoes

House Made French Fries

Tomato Basil Risotto

Roasted Fingerling Potatoes

Toma Cheese Grits , Diced Andouille-

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.

DEC 6TH WINES \$9.⁵⁰/gls

Patricia Green Reserve Willamette Valley Pinot Noir 2015

Conreria D'Scala Dei Black Slate Escaladei, Priorat 2015

Worthy Sophia's Cuvee Cabernet, Napa Valley 2011

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.
 Möt & Chandon "Imperial", Epernay, France, NV 75.

Riesling
 Urbans-Hof QBA, Mosel 2016 9.50 / 38.
 Dr Loosen Dry Riesling, Mosel 2016 9.75 / 39.

Sauvignon Blanc
 Fournier Sancerre, Loire Valley 2016 11.50 / 46.
 Nobilo "Icon", Marlborough 2016 9.75 / 39.
 Phiffer Pavitt, Date Night, Napa 2016 12.00 / 48.
 Allan Scott, Marlborough 2016 39.
 Groth, Napa Valley 2016 49.
 Greywacke, Marlborough 2016 38.
 Cakebread, Napa Valley 2015 58.
 Château Graille-Lacoste, Graves Blanc 2014 36.

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

Rose
 Le Cengle, Côtes du Provence 2016 9.50 / 38.
 Scalabrone, Bolgheri 2014 9.50 / 38.
 Artazuri Grenache Rosado, Navarro 2015 32.
 Tiger Mountain, Tiger, Georgia 2016 11. / 44.

White Varietals
 Dopff & Irion Gewurztraminer 2014 10.25 / 41.
 Conundrum, California 2015 12.75 / 51.
 Miner Viognier, Simpson Vineyard 2016 34.
 Suavia Soave Classico, Veneto 2015 34.
 Allegrini Vermentino, Bolgheri 2014 34.

Chardonnay
 Hess Select, California 2015 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 2015 55.
 Shafer, Red Shouder Ranch, Napa 2014 95.

Merlot
 Chateau St. Michelle, Washington 2015 10.75 / 43.
 Pride Mountain Vineyards, Napa/Sonoma 2013 92.

Syrah
 Klinker Brick "Farrah", Lodi 2014 11.75 / 47.
 Spellbound Petite Syrah, Lodi 2015 9.75 / 39.
 Frias Family Vineyard, Napa Valley 2012 63.
 Domiane Charvin, Châteauneuf-du-Pape 2013 95.

Pinot Noir
 Carmenet, California 2015 8.00 / 32.
 La Crema, Sonoma Coast 2015 13.75 / 55.
 Rodney Strong, Russian River Valley 2014 11.00 / 44.
 Meiomi, California 2016 11.75 / 47.
 Montinore Estate, Willamette Valley 2015 12.00 / 48.
 Patricia Green, Balcombe, Willamette Valley 2015 68.
 Etude Grace Benoist Ranch, Carneros 2015 62.
 Cherry Pie, Stanley Ranch, Los Carneros 2013 17.00 / 68.
 Lucia, Santa Lucia Highlands 2013 76.
 Domaine Serene Yamhill Cuvee, Willamette 2014 78.

Malbec / Reds
 Campo Viejo Rioja Reserva, Rioja 2012 10.50 / 42.
 Triton Tinta de Toro, Zamora 2011 36.
 Bodega La Flor Malbec, Mendoza 2016 10.25 / 41.
 Amancaya (Malbec/Cab), Mendoza 2015 12.75 / 51.
 Tikal "Amorio" Malbec, Mendoza 2013 59.

Italians
 La Bracessa VINO Nobile di Montipulciano 2014 11.50 / 46.
 Bruno Giacosa Barbera D'Alba 2014 48.
 Produttori del Barbaresco, Piedmonte 2012 65.
 Recchia "Ca' Bertoldi" Amarone, Valpolicella 2010 78.
 Casanova de Neri Brunello, Montalcino 2011 110.
 Vietti Barolo, Piedmonte 2012 85.

Cabernet Sauvignon & Red Blends
 Seven Falls, Wahluke Slope, WA 2014 8.75 / 35.
 Oberon, Napa Valley 2015 12.50 / 50.
 Les Cadrans de Lassegue, St. Emillion 2013 44.
 Turnbull, Napa Valley 2014 15.00 / 60.
 Ramey Claret, Napa Valley 2014 16.50 / 66.
 Beringer "Quantum" 2014 62.
 Pride Mountain Vineyards Napa/Sonoma 2014 95.
 Mt Veeder, Napa Valley 2014 67.
 Dominus Napanook, Napa Valley 2014 115.
 Square, Plum & Level, Sonoma 2015 58.
 Stags Leap Winery, Napa Valley 2014 88.
 Shafer 'One Point Five', Stag's Leap 2014 158.
 Heitz, Napa Valley 2013 95.
 Caymus, Napa Valley (1 Litre) 2014 145.
 Phifer Pavitt Date Night, Napa Valley 2012 130.

Zin
 H. Mynors Old Vine Cuvee, Sonoma 2014 11.00 / 44.
 Mettler, Lodi 2014 50.
 Turley "Old Vine Zinfandel", California 2015 78.

SOHO
 AMERICAN BISTRO



SPECIALTY COCKTAILS

Pomegranate Cranberry Bellini Prosecco, Lime, Mint 8.⁹⁵
 Autumnal Margarita Casa Pacifico Reposado, Apricot Liqueur, Lemon Juice, Sirop de Canne 10.⁹⁵
 Holiday Tonic St George Terroir Gin, Dolin Genepy, Jack Rudy Tonic Syrup 10.⁹⁵
 Ain't That 'Merica High West Double Rye, NY Apple Whiskey, Syrop de Canne, Lemon Juice, Bitters 11.⁹⁵
 High & Tight High West Double Rye, Cherry Bark Vanilla Bitters, Velvet Falernum, Lemon Juice 11.⁹⁵
 Southern Old Fashioned Belle Meade Small Batch Bourbon, Sweet Tea Syrup, Jack Rudy Bitters 11.⁹⁵
 SOHO Love Hayman's Old Tom Gin, Marie Brizzard Parfait Amour, Velvet Falernum, Lemon Juice 10.⁹⁵
 Honeysuckle Margarita Casa Pacifico Blanco, Pur Elderflower Liqueur, Lemon Juice, Petit Canne 10.⁹⁵
 St George Breeze St. George Citrus Vodka, St George Spiced Pear, Lemon Juice, Simple Syrup 10.⁹⁵
 Ode to Ivette Pisco, Jack Rudy Elderflower, Giffard Crème de Mure, Lemon peel garnish 8.⁹⁵
 SOHO Manhattan, High West Double Rye, Cocchi di Torino, Cardamaro, Scrappy's Cardamom 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

ON TAP

Guinness Stout Dublin 4.1% abv \$6.50
 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
 Arches Brewery Unseasonal Lager Hapeville 5.4% abv \$6.50
 Burnt Hickory Ezekiel Wheel Pale Ale Kennesaw 6.5% abv \$7.50
 Weihenstephaner Hefeweisen Germany 5.4% abv \$6.50

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
 New Holland Hoptronix Double IPA 7.25
 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 *gluten free*
 St Pauli Non Alcoholic. 4.95

