

Sophie's

P L A C E

APPETIZERS

- GRILLED CHEESE & TOMATO-BASIL SOUP 14.95 aged white cheddar, sourdough, garlic butter ⑤
 BRUSSEL SPROUTS 10.95 fried brussel sprouts, tossed with pepitas and lemon thyme agave vinaigrette ⑥
 CRAB CAKES 14.95 fresno chili aioli, cilantro, frisee, lotus root, wasabi vinaigrette
 SLIDERS 13.95 USDA beef patties, havarti, caramelized red onion, garlic aoli, slider roll
 HUMMUS QUATRO 11.95 garbanzo, black bean, edamame, roasted red pepper, grilled pita ⑥
 BACON DATES 11.95 smoked gouda, spring mix, balsamic glaze
 BLACK & BLEU SKIRT 15.95 blackened skirt steak, bleu cheese butter, fried shallots
 SOPHIE TOTS 10.95 potato croquette, cheese, bacon bits, sour cream, cheese fondue
 SOPHIE PRETZEL 9.95 large soft bavarian pretzel, salt, house cheese sauce, mongo beer mustard ⑤
 MAC N' CHEESE 10.95 pepper jack, cheddar, white cheddar, toasted panko, cavatappi noodles
Add jalapeno, bacon or flamin' hot cheetos +1

GREENS

- THE SOPHIE 13.95 organic arugula, goat cheese, sauteed mushrooms, grilled corn, avocado, croutons, balsamic ⑤
 TOSSED COBB 16.95 chicken breast, romaine, frisee', bleu cheese, bacon, egg, avocado, tomato, croutons, ranch
 CAESAR SALAD 11.95 romaine lettuce, caesar dressing, croutons, cherry tomatoes, parmesan
 TACO SALAD 15.95 romaine lettuce, grilled chicken, black bean salsa, tortilla strips, serrano ranch
 FARMERS MARKET 13.95 seasonal fruits and vegetables, quinoa, farro, shredded kale, pepita walnut clusters, tossed in lemon thyme agave vinaigrette ⑥ ⑥
Add On | chicken breast 5 | steak 7 | salmon 9 | halibut 8 | sea bass 8 | All proteins available grilled or blackened

ENTREES

- 24th ST. FISH N' CHIPS 16.95 beer battered rock cod, coleslaw, tartar sauce, vinegar fries STRAND CO BREWING
 ROSEMARY CHICKEN 20.95 organic pan seared airline, cous cous, vegetables, yuzu caper sauce
 APRICOT SALMON 24.95 grilled salmon, apricot mustard glaze, ancient grain pilaf, sauteed asparagus
 SKIRT STEAK 26.95 grilled skirt, chimichurri, crispy potatoes, sauteed broccolini, caramelized red onion
 PARPADELLE 17.95 summer squash, white corn, basil, herbed ricotta, truffle corn nage ⑤
Add On | chicken breast 5 | steak 7 | salmon 9 | halibut 8 | sea bass 8 | All proteins available grilled or blackened
 SLAMB 16.95 ground lamb, tomato, red onion, goat cheese, tzatziki, milk bun, fries
 MAP N' CHEESE 15.95 pulled pork, mac n cheese, american, caramelized red onions, texas toast, fries
 TACO PLATE 16.95 baja fish, carnitas, or grilled chicken, salsa, baja salad, serrano ranch
 CALI BURGER 16.95 avacado, bacon, lettuce, tomato, cheddar cheese, galic aoli, milk bun, fries
 CANDIED BLEU 16.95 bleu cheese crumble, candied bacon, bbq sauce, milk bun, fries
 HOUSE BURGER 14.95 roasted garlic aioli, havarti, caramelized red onions, milk bun, fries
Add On | bacon 2 | avocado 2 | fried egg 1.50 | lettuce & tomato .50 | jalapeno .50 | sauteed mushroom 1.00
Substitute Fries sweet potato +3 | truffle +4
Substitute Chicken breast, Veggie patty, or Turkey patty +2
All burgers are USDA beef

DESSERTS

- CHEESECAKE 9 seasonal jam, hand whipped cream, graham cracker strusel
 POT DE CREME 9 chocolate, hand whipped cream, cocoa nib sugar shards, powdered sugar
 CAMPFIRE COOKIE 9 graham cracker cookie, vanilla ice cream, stout chocolate syrup,
 housemade marshmallow whip

⑥ Gluten Free ⑤ Vegetarian ⑥ Vegan

Our restaurant offers dishes made with nuts, meat, fish, poultry, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee the absence of cross-contamination or that any of our dishes are safe to consume for people with allergies.

HOUSE COCKTAILS

DOUBLE-O-NEGATIVE 13 Gin, Lillet Blanc, Maraschino Liqueur, Orange Zest
REMEMBER THE MAINE 13 Rye Whiskey, Antica Sweet Vermouth, Cherry Heering, Absinthe
OAXACAN OLD FASHIONED 13 Tequila, Mezcal, Honey Syrup, Angostura Bitters, Flamed Orange
NEW YORK SOUR 12 Bourbon, Lemon Juice, Simple Syrup, Red Wine Foam Float
GIMLET 12 (Vodka, Gin, or Tequila), House Lime Cordial, Lime Juice
SOPHIES DAISY 12 Citrus Vodka, Apricot Liqueur, Lemon Juice, Blackberry Shrub
EL DIABLO REAL 13 Jalapeno Tequila, Creme De Cassis, Lime Juice, Ginger Beer, Lime Wheel
OLD CUBAN 12 Rum, Lime Juice, Simple Syrup, Angostura, Mint, Champagne
PISCO PUNCH 12 Pisco, Pineapple Shrub, Lime, Orange, Cloves
PAINKILLER 13 Aged Rum, High Proof Rum, Coconut, Pineapple, Lime, Orange
WESTERN SOUR 13 Bourbon, Grapefruit Juice, Falernum, Lime Cordial
NO MUERTO 13 Mezcal, Lime, Grapefruit, Cinnamon Syrup, Falernum, Absinthe, Angostura
SCORPION BOWL 36 Cognac, Gin, Rum, Lemon, Orange, Orgeat, Fresh Fruits (Serves 2+)
All cocktails are made with fresh pressed juices and housemade ingredients!

ABSINTHE



ST GEORGE VERTE 19, Alameda, CA
LA CLANDESTINE 24, Switzerland
VIEUX POINTIER 25, France

BUTTERFLY 26 Boston, MA
PERNOD SUPERIORE 18, France
LA SORCIERE 18, San Francisco, CA

BOTTLED BEER

LIGHT

Allagash White, Allagash Brewing, White 8
Abita Light, Abita Brewing, Light Lager 6
Scrimshaw Pils, North Coast, Pilsner 6
Bikini Blonde, Maui Brewing, Blonde Ale 7
House Beer, House Brewing, Lager 6

BELGIAN

La Fin du Monde, Unibroue, Tripel 9
Trappistes Rochefort 10, Brasserie de Rochefort, Quad 12
Cuvee des Jacobins Rouge, Bockor Brouwerij, Sour 11

DARK

Blackhouse Stout, Modern Times, Stout 9
Coconut Porter, Maui Brewing, Porter 8

BITTER

Boont Amber, Andersen Valley, Red 6
Racer 5 IPA, Bear Republic, IPA 7

DRAFT BEER

LIGHT

Trumer Pils, Trumer Brauerie, Pilsner 6

CIDER

Golden State Dry, Golden State, Cider 7

MEDIUM

Mermaid Red, Coronado Brewing, Amber Ale 8
24th St, Strand Brew Co, Pale Ale 8
Fortunate Island, Modern Times, Hoppy Wheat 8

DARK

Patsy, Barley Forge, Coconut Rye 8

BITTER

Mosaic Session, Karl Strauss, IPA 8
Betty, Hangar 24, IPA 8
Mongo, Port Brewing, DIPA 8

4 ROTATING BEERS (see board or ask server for selection)

4 DRAFT BEER SAMPLER 11

WHITE WINE

SAUVIGNON BLANC

La Playa, Curico Valley, Chile 10|37
Whitehaven, New Zealand 13|49

PINOT GRIGIO

Campagnola, Italy 10|37
Terra D' Oro, Santa Barbara, California 13|48

CHARDONNAY

William Hill, Central Coast, California 9|33
Morgan Highland, Santa Lucia Highlands 15|56
Far Niente, Napa Valley 28|100

RIESLING

A to Z, Oregon 11|33

ROSE

Chateau de Campuget, Rhone Valley, France 11|41

BUBBLES

La Marca, Vento, Italy 10|41
Varichon & Clerc, France 11|41
Bailly - La Pierre Brut Rose, France 12|45

RED WINE

PINOT NOIR

Moobuzz, Central Coast, California 11|41
Hangtime, Napa Valley, California 13|49

MERLOT BLEND

Rabble, Paso Robles, California 13|49

CABERNET SAUVIGNON

One Hope, California 10|37
Cs Wines of Substance, Columbia Valley, Washington 13|49
Educated Guess, Napa Valley, California 15|56

MALBEC

Amalaya, Salta, Argentina 13|49

PETITE SIRAH

Old Soul, Lodi, California 10|37

RED BLEND

Trentadue, North Coast, California 11|41
Reckless Love, Napa Valley, California 13|49
Troublemaker, Paso Robles, California 14|53
Machete, St. Helena 100

