

Sophie's

P L A C E

APPETIZERS

- GRILLED CHEESE & TOMATO BISQUE 13.95 aged white cheddar, sourdough, garlic butter (V)
 BRUSSEL SPROUTS 10.95 fried brussel sprouts, tossed with pepitas and lemon agave vinaigrette (VG)
 CRAB CAKES 14.95 fresno chili aioli, cilantro, frisee, lotus root, wasabi vinaigrette
 SLIDERS 13.95 3 USDA beef patties, havarti, caramelized red onion, garlic aoli, slider roll
 HUMMUS QUATRO 11.95 garbanzo, black bean, edamame, red pepper, grilled pita *Add crudite +3* (VG)
 BACON DATES 11.95 dates wrapped with bacon, smoked gouda, frisee, balsamic glaze
 BLACK & BLEU SKIRT 15.95 blackened skirt steak, bleu cheese butter, bleu crumble, 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 (V)
 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 (V)
 TOSSED COBB 16.95 chicken breast, romaine, frisee', bleu cheese, bacon, egg, avocado, tomato, croutons, ranch
 CAESAR SALAD 11.95 romaine lettuce, caesar dressing, anchovies, croutons, parmesan
 TACO SALAD 15.95 romaine lettuce, grilled chicken, black bean salsa, tortilla strips, serrano ranch
 FARMERS MARKET 13.95 seasonal fruits and/or vegetables, quinoa, farro, shredded kale, toasted nuts,
 tossed in lemon agave vinaigrette (VG) (GF)
Add On | chicken breast 5 | steak 7 | salmon 9 | All proteins available grilled or blackened

ENTREES

- 24th ST. FISH N' CHIPS 17.95 beer battered pacific cod, coleslaw, tartar, malt vinegar fries STRAND CO BREWING CO
 ROSEMARY CHICKEN 20.95 seared chicken breast, caper sauce, truffle mashed potatoes, vegetables
 APRICOT SALMON 24.95 grilled salmon, apricot mustard glaze, ancient grain pilaf, sauteed asparagus
 NEW YORK STEAK 26.95 12oz New York strip, truffle mashed potatoes, sauteed heirloom vegetables
 PARPADELLE 17.95 summer squash, white corn, basil, herbed ricotta, truffle corn nage (V)
Add On | chicken breast 5 | steak 7 | salmon 9 | All proteins available grilled or blackened
 TRES TACOS 16.95 baja fish, carnitas, or grilled chicken, salsa verde, refried black beans, spanish rice
 SLAMB 16.95 ground lamb, tomato, red onion, goat cheese, tzatziki, milk bun, fries
 MAP N' CHEESE 15.95 pulled pork, mac n cheese, caramelized red onions, texas toast, fries
 CALI BURGER 16.95 avocado, bacon, lettuce, tomato, cheddar cheese, garlic aoli, milk bun, fries
 CANDY BLEU 16.95 bleu cheese crumble, candied bacon, bbq sauce, milk bun, fries
 HOUSE BURGER 14.95 roasted garlic aioli, havarti, lettuce, tomato, milk bun, fries
Add On | bacon 2 | avocado 2 | fried egg 1.50 | caramelized onion 1.00 | 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 100% USDA beef

DESSERTS

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

(GF) Gluten Free (V) Vegetarian (VG) 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

BLACK MAGIC 13 cognac, rum, creme de menthe, fernet branca, absinthe
BOBBY BURNS 13 scotch, sweet vermouth, benedictine, angostura bitters
50/50 MARTINI 13 gin, dryvermouth, orange bitters
BLOODHOUND 13 mezcal, sweet vermouth, cherry heering, grapefruit juice
LIONS TAIL 13 bourbon, all spice dram, creme de cacao, lime juice, orgeat, angostura bitters
BRAMBLE 12 gin, lemon juice, creme de cassis
WHITE LION 12 rum, lime juice, house grenadine, angostura bitters
DAQUIRI NO. 6 12 rum, lime juice, absinthe
WHISKEY BUCK 12 bourbon, lemon juice, ginger syrup, house ginger beer
SINGAPORE SLING 13 dry gin, benedictine, cherry heering, lime juice, angostura bitters
STRANGE BREW 13 gin, falernum, pineapple, lemon juice, pilsner
SALLYS POTION 12 citrus vodka, cinnamon syrup, grapefruit, lemon juice
FOG CUTTER 13 rum, brandy, gin, lemon juice, orange juice, orgeat, sherry
THE DEVIL MADE ME DO IT 13 cacao rum, creme de cacao, pineapple, oranje juice, coconut
SCOUNDRELS PUNCH 36 spiced rum, all spice dram, lime, grapefruit, lime cordial, absinthe (2+)

ABSINTHE



ST GEORGE VERTE 19, *Alameda, CA*
LA CLANDESTINE 24, *Switzerland*
VIEUX PONTARLIER 22, *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, *Mauui 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, *Mauui Brewing, Porter* 8

BITTER

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

WHITE WINE

GLASS

William Hill, *Chardonnay, Central Coast, California* 9
Heitz Cellars, *Chardonnay, Napa Valley, California* 15
Morgan, *Sauvignon Blanc, Monterey, California* 12
Lagaria, *Pinot Grigio, Venezia, Italy* 12
A to Z, *Riesling, Oregon* 11
Chateau de Campuget, *Rose, Rhone Valley, France* 12

BUBBLES

La Marca, *Prosecco, Vento, Italy* 10
Varichon & Clerc, *Blanc de Blancs Brut, France* 11
Bailly-La Pierre, *Brut Rose, France* 12

BOTTLE

Campagnola, *Pinot Grigio, Venezia, Italy* 32
Terra De Oro, *Pinot Grigio, Santa Barbara, California* 42
Morgan, *Chardonnay, Monterey, California* 60
Far Niente, *Chardonnay, Napa Valley, California* 96
Tohu, *Sauvignon Blanc, Marlborough, New Zealand* 36
Whitehaven, *Sauvignon Blanc, New Zealand* 49
La Playa, *Sauvignon Blanc, Curico Valley, Chile* 37

DRAFT BEER

LIGHT

Trumer Pils, *Trumer Brauerei, 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

RED WINE

GLASS

Cs Wines, *Cabernet Sauv, Columbia Valley, Washington* 11
Educated Guess, *Cabernet Sauv, Napa Valley, California* 15
Rabble, *Merlot, Paso Robles, California* 13
Moobuzz, *Pinot Noir, Central Coast, California* 11
Llama, *Malbec, Argentina* 12
Plungerhead, *Petite Syrah, California* 12
Trentadue, *Red Blend, North Coast California* 11

BOTTLE

Hangtime, *Pinot Noir, Napa Valley, California* 49
Au Bon Climat, *Pinot Noir, Santa Barbara, California* 68
Rabble, *Red Blend, Paso Robles, California* 46
Troublemaker, *Red Blend, Paso Robles, California* 53
The Fiend, *Red Blend, Paso Robles, California* 68
Bella Novello, *Cabernet Sauvignon, Napa, California* 72
Amalaya, *Malbec, Salta, Argentina* 49

PORT

Croft, *10 year Tawny, Duoro Valley, Portugal* 12

