

# MENU

## HOURS

Weds- Thurs: 4pm-10pm  
Fri & Sat: 11am-12am  
Sun: 11am-9pm

## FIRST BITES

### ALL FOR ONE

#### Smoked Pork (11)

Smoked pork rilletes with pickled raisins and toasted bread

#### Thrice cooked chicken wings (14)

Smoked, confit, and then fried crisp chicken wings. Get them naked or tossed in our sauce of the week. Served with your choice of blue cheese dressing or house buttermilk dressing, carrot chips and pickled celery  
Sauce to rotate weekly

#### Scotch-ish eggs (V)(10)

Two soft boiled eggs wrapped in our house falafel mix, fried crispy and served in a nest of greens with house beer mustard, pickled mustard seeds for garnish and house garlic aioli.

### ONE FOR ALL

#### Goat Cheese Fritters (V)(13)

Homemade goat cheese fritters topped w/seasonal compote, candied walnuts and honey

#### Big Pretzel (V) (2lb) (18)

Huge soft pretzel flash fired and brushed with roasted garlic butter, grated parmesan cheese, and parsley. served with drunken pimento cheese sauce and house beer mustard

#### Roasted Beet Hummus (V) (11)

Baba Ganush and roast beet hummus with toasted pita and tortilla chips

#### House-made Chips & Dips (V)(12)

Tortilla chips and house made salsa, guacamole, and drunken pimento beer cheese

## THE MAIN EVENT

### SALAD LARGE/SMALL

#### Iceberg (V)(12)(7)

A head of baby iceberg lettuce halved and topped with cherry tomatoes, cucumbers, bacon, red onion, and a soft-boiled egg. Served with thick buttermilk herb dressing

#### Arugula (V)(12)(7)

Baby arugula, pickled apples, red onion, and goat cheese. All tossed in a champagne Dijon vinaigrette

#### Bibb (V)(11)(6)

Bibb lettuce with roasted beets, apples, green onion, and blue cheese, tossed in a champagne and truffle dressing

### HANDHELDS

#### Fat Matt... (14)

Burger patty seasoned with black pepper, cooked to your liking and topped with red onion jam and goat cheese. Placed on a brioche bun with a healthy schemer of ODB sauce and topped with black truffle aioli and dressed arugula

#### K Pop Chicken (14)

crunchy kimchi marinated chicken breast on a brioche bun with black garlic aioli, apple kimchi slaw and fresh cucumber

#### Salmon BLT (14)

Bacon cured and smoked salmon belly pâté with seared salmon, bacon strips, bibb lettuce, tomato slices, and avocado mayo. Served on toasted sourdough bread

#### Falafel sandwich (V)(12)

Falafel patties served in a toasted pita with a schemer of garlic aioli and served with pickled red onion, lemon herb dressed arugula and sliced tomato

## KNIFE AND FORK

#### Chicken Ballentine (22)

Cider Braised and pan roasted chicken Ballantine of sage sausage, roasted fall fruit and smoked cheddar served with a cider Dijon cream sauce. Paired with a hearty herb tossed roasted potatoes, pickled raisins and spiced apples

#### Flank Steak (18)

Flank steak, pan seared and sliced thin, draped over a root vegetable hash and a chimichurri sauce

#### Salmon (19)

Salmon steak topped with fresh herbs and citrus zest, pan roasted and placed over a raguout of chickpea and roasted root vegetables and fresh herbs. Served with lemon cream sauce

## SWEETS

#### Goat Cheese Fritters (13)

Goat cheese fritters tossed in cinnamon and sugar, served with Nutella spread, candied nuts, chocolate and caramel

#### Pretzel Bites (17)

Big pretzel bites fried and tossed in cinnamon butter and served with caramel, chocolate and cream cheese icing

#### Layered Chocolate Cake (10)

Big as your head cake

**ADD: Chicken, Salmon & Steak (8)**

**\*Tax included in all pricing**

DH= Dairy Free - GF = Gluten Free - V = Vegetarian - \*  
Denotes Cooked to temp

**\*Consuming Raw or Undercooked Meats, Poultry,  
Seafood, Shellfish or Eggs May Increase Your Risk  
of Foodborne Illnesses**

Groups of 8 or more will be charged 20% gratuity

## CRAFT COCKTAILS

### Espresso Martini 12

Titos handmade vodka infused in house w/ espresso beans, Van Gough chocolate & Kahlua, topped w/ whipped heavy cream & a lemon twist

### The Gentlemen 13

Larceny Small Batch Bourbon Whiskey, Averna, Luxardo Cherry liqueur & a dash of bitters. Garnished w/ a Luxardo cherry skewer.

### SOHO Old Fashioned 14

Journeyman Featherbone Bourbon marmalade simple syrup served w/ a dash of bitters & topped w/ soda. Garnished w/ a luxardo cherry & orange twist

### YOUR Perfect Margarita 13

Patron Silver Tequila & Cointreau shaken w/ fresh lemon, lime & Orange juice. **Make it your own and choose a flavor - Blueberry, Raspberry, Mango, Prickly Pear, Guava or Strawberry.** Each will be shaken and garnished with fresh whole & pureed fruit based on flavor choice

### Blueberry Rangpur Fizz 11

Tanqueray Rangpur (Citrus Botanical), fresh Lime juice, blueberry puree & basil shaken & topped w/ soda. Garnished w/ fresh blueberries, lime and a basil sprig

### SoHo Sangria 10/28

House red sangria, fresh fruit, pineapple & orange juices w/ a splash of soda.

Try our 32oz french press Sangria equal to 3 servings

### SOHO MOJITO 12

Bacardi Silver, simple syrup, mint leaves & fresh lime juice topped w/ soda. **Make it your own and choose a flavor - Blueberry, Raspberry, Mango, Prickly Pear, Guava or Strawberry.** Each will be shaken and garnished with fresh whole & pureed fruit based on flavor choice

### The John Daly 12

"Arnold Shiner Sip Shine" Blended w/ lemonade and Iced Tea to make a delicious boozy Arnold Plamer

### Watermelon Margarita 12

"Born on the shores of the Great Lakes" Watermelon and chili flavored shineade blended with El Bandito Tequilla.

### Miami Vice 11

The best of both worlds, homemade Strawberry daiquiri and Pina Colada. **Can be made separately**

### Dunes @ Dusk 12

Lunazul Blanco tequila shaken with fresh orange, lemon & limes juices. served over ice & topped with a float of Centine red blend. Garnished w/ an orange wheel

## BEER

## Seltzer & Cider

### Drafts

Bell's - Oberon  
Bell's - Two Hearted  
Bud Light  
Founders - All Day IPA  
Founders - Green Zebra  
Grand Army - Weezin' the Juice  
Mich Ultra  
Miller Lite  
Modelo Especial  
Old Nation - M43  
Perrin Black  
Perrin Raspberry Blonde  
Revolution Brewing - Anti-Hero  
Social House Sangria  
Waypost - House Lager  
Upper Hand - Lemon Fish  
Pigeon Hill - OCP

### Cans

Boom Boom Betty Blonde Ale - 5.2%  
Corona - 4.6%  
Forbidden Fruit Cider - 5.5%  
Heineken 00 - .05%  
Long Drink - 5.5%  
Stella Artois - 4.6%

### -White Claw -

Black Cherry, Mango & Black Cherry

### - High Noon -

Grapefruit, Lemon, Mango, Peach & Pineapple

Forbidden Fruit Hard Cider  
The Original Long Drink

**Treat Yourself!! Upgrade Your Beer to a 32oz Mug**

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# WINE MENU

## HOURS

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### MOSCATO

**Villa Rossa Moscato d'Asti,**  
Piedmont,  
Italy 8/28

Mildly fizzy with aromas of peaches and apricots. Clean and pleasantly sweet with a crisp finish.

### ROSE

**Willamette Valley "Whole Cluster",**  
OR 11/38

100% Pinot Noir - fresh raspberry, kiwi and floral honeysuckle flavors. Bright and balanced.

### SPARKLING

#### BY THE BOTTLE

**Bottega "Liquid Metals"**

Rose, Moscato or Prosecco 56

St. Julian's Brut, MI 24  
Motu Viget Brut, MI 42

### SAUVIGNON BLANC

**Matua, New Zealand**  
9/32

Fresh and lively tropical fruit flavors - crisp finish

### CHARDONNAY

**Harken,**  
CA 8/28

100% Barrel fermented rich chardonnay with a classic profile of tropical fruit and bosc pear with warm oak aromatics.

**Kendall Jackson,**  
CA 9/32

America's best selling chardonnay for 26 years and counting. Tropical notes with a hint of vanilla and toasted oak.

### PINOT NOIR

**Mumbo Jumbo,**  
CA 10/34

A beautifully balanced pinot noir with bright red flavors of strawberry, cherry and raspberry compote, Finishing with toasted coconut, vanilla and a dash of sassafras.

### RED BLEND

**Conundrum,**  
CA 15/46

This rich, complex, but approachable red blend is leading the pack of high-quality Caymus wines featuring lush flavors of cherry and baking chocolate.

**Centine**

ITALTY 13/40

Rich purple-red. Sweet impressions of well-ripened berry encounter smooth notes of vanilla. A generous, velvet-smoothness in the mouth is supported by a tasty acidity, while the finish is intense and long-lingering

### CABERNET SAUVIGNON

**Avalon,**  
CA 9/32

Juicy aromas of dark fruit, mocha, and spice meets with hints of vanilla.

Flavors of black cheery, red raspberry and plum are followed by a long smooth finish.

**Justin,**

Paso Robles 14/42

Dry, nearly full-bodied, with ripe black cherry, cassis and red fruit, baking spice and oak accents.

The finish is fresh and moderately long, showing lingering cherry and berry notes with oak and barrel spice.

### HOUSE WINE

CHARDONNAY, PINOT  
GRIGIO, MERLOT &  
CABERNET  
7

**\*Tax included in all pricing**