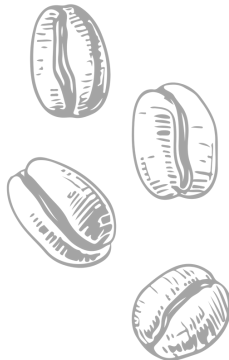


DRINKS MENU

solo

HOT / ICED DRINKS

Double Espresso	4.00
Long Black	4.70
Cappuccino	5.50
Latte	5.50
Flat White	5.50
Mocha	5.70
Vanilla Raf	6.30
Chai Latte	5.50
Matcha Latte	6.60
London Fog	5.50
Hot Chocolate	5.20



LOOSE LEAF TEAS

Green Tea , Black Tea , Earl Grey , Jasmine , Milk Oolong , Fruit	7.00
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SIGNATURE DRINKS

Raspberry Ginger	11.00
Blueberry Lavender	11.00
Cranberry Pomegranate	11.00

SOFT DRINKS

Coca - Cola Regular/Diet	3.00
Sprite	3.00
Tonic Water	3.00
Evian / Perrier Water	4.00

ADD - ONS

MILK ALTERNATIVES:	+1.00
oat , almond	
SYRUPS:	+1.00
French Vanilla / Salted Caramel / Lavender	
Coconut / Roasted Hazelnut / Pistachio	
Strawberry	

RED WINE

Almo Rosso Sangiovese-Merlot	8.00 25.00
Camporsino Chianti	13.00 35.00
Masi Bonacosta Valpolicella Classico	44.00

WHITE WINE

Almo Bianco Lucido-Pinot Grigio	8.00 25.00
Spinelli Pecorino	8.00 24.00
Donnachiara Greco Di Tufo	46.00

SPARKLING WINE

Principe di Porcia Prosecco DOC	9.50 31.00
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BEER

Peroni Nastro Azzurro 330 ml	8.00
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COCKTAILS

Limoncello Spritz	13.00
Neapolitan Berry Bellini	12.00
Limoncello Basil Margarita	13.00
Espresso Sicilia	13.00
Godfather	15.00
Negroni	15.00
Truffle Old Fashioned	15.00



BREAKFAST

soho

PASTA

Benedict Chicken 19.00

Roasted chicken, cream cheese Romesco, arugula, two poached eggs, and hollandaise on english muffin

Benedict Salmon & Ricotta Cheese 21.00

Smoked salmon, ricotta cheese with lemon zest, asparagus, two poached eggs hollandaise on english muffin

Benedict Avocado 18.00

Avocado, mushrooms, tomatoes confit, two poached eggs, and hollandaise on english muffin

Baked Omelette 17.00

Baked eggs, vegetables with fried potato, salad, parmesan: **add** smoked salmon 7.00 Roasted chicken 5.00

Chicken & Mushrooms Crepes 18.00

Crepes filled with roasted chicken, sautéed mushrooms in creamy gravy, parmesan, and parsley oil

Spinach & Salmon Pancakes 18.00

Savory pancakes with spinach, cream cheese, smoked salmon, grana padano, and parsley oil

Vegetarian or Beef Arancini 18.00

Crispy saffron rice balls, garden vegetables, mozzarella & parmesan, served with tomato sauce, creamy cheese sauce smoked paprika and parsley oil

SALADS



Spinach strawberry 13.00

spinach, strawberry, red onion, avocado, pumpkin seeds, walnuts, balsamic dressing

Beet & Sweet 16.00

Mixed greens, roasted sweet potato, beetroot, goat cheese, and walnuts with maple dressing

Primavera 13.00

Tomato, cucumber, sweet bell pepper, red onion, arugula with dill dressing

Add

shrimps, salmon + 7.00 roasted chicken + 5.00

SIDE DISHES

House chips: beet, potato, sweet, potato

10.00

Rice with vegetables 7.00

Slice of bacon 2.00

Pasta Frutti di Mare 25.00

Penne pasta with shrimps, cherry tomatoes, zucchini

Rigatoni Nerano 18.00

Rigatoni with zucchini sauce, mint, basil, and Romano cheese

Penne Rose 17.00

Penne with fresh cherry tomato sauce, parmesan, mozzarella and fresh basil

Pasta Carbonara 23.00

Pasta Carbonara with asparagus, lemon zest and Italian bacon

Classic Beef Lasagna 22.00

Oven-baked layers of pasta with ground beef, tomato ragù, mozzarella, and parmesan

Chicken Lasagna 20.00

Oven-baked with roasted chicken, broccoli creamy white sauce, mozzarella, and parmesan

MAIN COURSE

Bruschetta Chicken Cutlet 23.00

Breaded chicken cutlet with tomato salad, grana padano cheese flakes, red pepper and basil

Signature House Burger 18.00

Sweet-and-tangy red cabbage, tomato, lettuce, cheddar sauce, beef patty, house sauce

Butter Poached Salmon 25.00

Butter cooked salmon, asparagus, dill sauce

DESSERTS

Macedonia 10.00

Seasonal fruit salad, whipped cream, crumble

Custard & Berry Pancakes 18.00

Pancakes with creamy custard, seasonal berries, crème franche and blueberry compote

Matcha & Custard Pancakes 19.00

Pancakes with matcha custard, seasonal berries, crème franche and blueberry compote

Caprese 15.00

Italian style chocolate cake with vanilla ice cream and almond crumble

Tiramisu Affogato 9.00

Creamy tiramisu-style affogato with a double shot of espresso

Gluten-Free option pasta only +5.00

Vegetarian

Allergies & Intolerances

If you have any food allergies or intolerances, please inform your server before ordering

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