

## FLAVORED ICED TEAS

6.

raspberry • peach • mango • arnold palmer

## COCKTAILS

12.

### **SOPHIE'S SONNET**

crème de poète, rhubarb bitters, lemon juice, prosecco

### **MANGO MARGARITA**

wansas tequila blanco, lime juice, tajin

### **STRAWBERRY CAIPIRINHA**

cachacza, lime juice, strawberry simple syrup, club soda

### **MAKER'S MANHATTAN**

maker's mark, imbue petal and thorn, cherry bitters

### **RHUBARB BASIL GIMLET**

bombay gin, basil, rhubarb bitters, lime juice

### **MOSCOW MULE**

tito's vodka, ginger beer, lime

### **PARADISE SPICE**

feni cashew brandy, pineapple juice, cinnamon, sliced jalapeno

### **ELDERFLOWER BELLINI**

bitter truth liquor, crème de peche, peach bitters, prosecco

## CRAFT BEERS

7.

**SOFIE SAISON** Goose Island, Chicago, IL 12 oz. abv. 6.5%

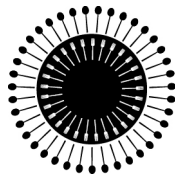
**LAGUNITAS IPA** Lagunitas Brewery, Chicago, IL 12 oz. abv. 6.2%

**STELLA ARTOIS LAGER** Leuven, Belgium 12 oz. abv. 5%

**DALE'S PALE ALE** Oskar Blues Brewery, Longmont, CO 12 oz. abv. 6.5%

**ALLAGASH WHITE** Allagash Brewing Co., Portland, ME 12oz. abv. 5.1%

\***GLUTENBERG GLUTEN FREE ALE** Brasseurs Sans Gluten, Montreal, Quebec 16oz. abv. 4.5%



## WINE

### SPARKLING

GL / BTL

#### VEUVE CLICQUOT BRUT YELLOW LABEL

Champagne, France 22 / 52\* / 108

#### VEUVE CLICQUOT ROSÉ

Champagne, France 25 / 120

#### CHLOE, PROSECCO

Veneto, Italy 10 / 45

#### PIERRE SPARR BRUT RESERVE

Alsace, France 12 / 54

#### SCARPETTA, TIMIDO, BRUT ROSÉ

Friuli, Italy 16 / 72

#### DOM PERIGNON BRUT CHAMPAGNE

Champagne, France 2005 275

\* half bottle

### WHITE

#### SEAGLASS, SAUVIGNON BLANC

Santa Barbara, California 2013 10 / 45

#### KIM CRAWFORD, SAUVIGNON BLANC

Marlborough, New Zealand 2014 12 / 54

#### COLTERENZIO, PINOT GRIGIO

Alto Adige, Italy 2013 10 / 45

#### HIDDEN CRUSH, CHARDONNAY

Central Coast, California 2013 10 / 45

#### MAX FERD. RICHTER, RIESLING

Mulheim, Germany 2014 11 / 49

#### FRANCISCAN ESTATE, EQUILIBRIUM SAUVIGNON BLANC BLEND

Napa Valley, California 2013 12 / 54

### ROSÉ

GL / BTL

#### CHÂTEAU DE LA ROULERIE

Vallée de la Loire, France 2013 10 / 45

#### SANFORD ROSE OF PINOT NOIR

Santa Rita Hills, CA 2015 12 / 48

### RED

#### TERRA D'ORO, ZINFANDEL

Amador County, California, 2011 11 / 49

#### BLOCK NINE, PINOT NOIR

Caidens Vineyard, California 2014 10 / 45

#### BODEGAS VENTA LA OSSA TEMPRANILLO CRIANZA

La Mancha, Spain 2011 11 / 49

#### TOM GORE, CABERNET SAUVIGNON

Geyersville, California 2013 10 / 45

#### JOEL GOTT, CABERNET SAUVIGNON

Napa Valley, California 2013 12 / 54

#### DONA PAULA, MALBEC

Mendoza, Argentina 2014 11 / 49

#### FAMILLE LANCON LA SOLITUDE COTES DU RHONE

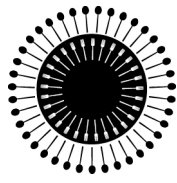
Côtes du Rhône, France 2013 12 / 54

#### CHÂTEAU LAROSE TRINTAUDON CRU BOURGEOIS

Haut-Médoc, France 2009 13 / 59

#### BRASSFIELD ERUPTION, MALBEC BLEND

High Valley Appellation, California 12 / 54



## **STARTERS**

**SAN MARZANO TOMATO SOUP**  
parmesan oats, extra virgin olive oil 6.

**GARDEN SALAD**  
market vegetables, mixed greens, lemon vinaigrette 7.

**SPICY CHICKEN AND GRITS**  
heirloom grits, red bell peppers, sriracha glaze 10.

**CAPPUCCINO OF MUSHROOM SOUP**  
parmesan, porcini mushroom 9.

**FOREST MUSHROOM FLATBREAD**  
goat cheese, white truffle oil, sea salt 12.

## **SANDWICHES**

**ANGUS BEEF BURGER**  
lettuce, tomato, pickles, potato bun, fries 15.  
add bacon, cheese or fried egg 2.

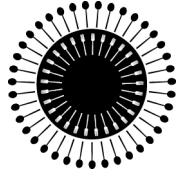
**THE AVENUE BURGER**  
bacon jam, cheddar, pretzel bun, fries 19.

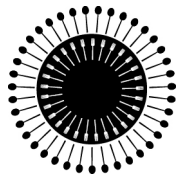
**CRISPY FALAFEL PITA**  
cucumber yogurt tzatziki, tomato relish, marinated chickpeas 15.  
add grilled chicken 3.

**CHICKEN AVOCADO CLUB**  
crispy bacon, white cheddar, avocado aioli, sliced tomatoes, whole wheat hoagie 17.

**GRILLED CHEESE AND TOMATO SOUP**  
yellow and white cheddar, sliced roma tomato, harvest wheat 16.

**OPEN-FACED TUNA MELT**  
wisconsin cheddar, circus frisee, cherry tomatoes, crispy capers, harvest wheat 15.





## ENTRÉES

### MOROCCAN SPICED HANGER STEAK

charred asparagus, roasted tomato chermoula sauce 27.

### GRILLED ATLANTIC SALMON

artichokes, breakfast radish, green olives, faro, lemon 21.

### CHICKEN KALE CAESAR SALAD

grated parmesan, olive oil croutons, yogurt caesar dressing 18.

### SPRING PEA TAGLIATELLE

white truffle cream sauce, shaved parmesan, fava beans, lemon zest 17.

### CHOPPED COBB SALAD

grilled chicken, blue cheese, egg, tomatoes, asparagus, bacon, croutons, honey mustard dressing 18.

### ASPARAGUS SALAD

white and green asparagus, soft boiled egg, smoked bacon, sesame miso vinaigrette 17.

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## LUNCH BREAK

choice of soup and sandwich, served with mixed greens with lemon-chia vinaigrette 19.

### SOUP

#### MUSHROOM CAPPUCINO

parmesan foam, porcini dust

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#### SAN MARZANO TOMATO

parmesan oats, basil oil

### PETITE SANDWICH

#### TUNA SALAD

stone ground mustard, capers, celery

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#### GRILLED CHEESE

wisconsin yellow and white cheddar, roma tomato

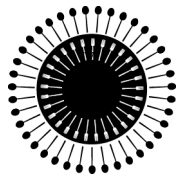
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#### BLT

crispy bacon, leaf lettuce, tomato, mayo

## SIDES

CRACKED PEPPER FRIES • GRILLED ASPARAGUS • TOGARASHI FRIES



## DESSERTS

### SOPHIE'S COCONUT BREAD PUDDING

brioche, salted caramel sauce, cream chantilly, candied pecans 8.

### WARM CHOCOLATE BROWNIE

dark chocolate sauce, caramel, raspberries, Bobtail vanilla bean ice cream, 6.

### BERRIES AND CREAM

seasonal berries, raspberry puree, agave nectar, whipped cream 7.

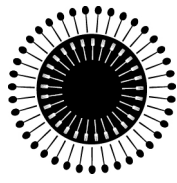
### ICE CREAM AND SORBET

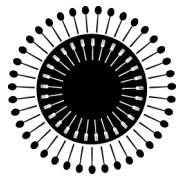
seasonal selection from Bobtail Ice Cream Co., Lincoln Park, Chicago 6.

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## DESSERT BEVERAGES

<b>WINE</b>		<b>COFFEE BY JULIUS MEINL</b>	5.
ROYAL TOKAJI MÁD CUVÉE			
<i>Hungary, 2010</i>	gl (3 oz.) 14.	<b>LOOSE LEAF TEA</b>	5.
	½ btl 49.	blue sky green tea	
<b>COGNAC</b>		earl grey	
HENNESSY <i>France</i>	10.	blueberry	
<b>GERMAIN ROBIN</b>		mint chocolate chip	
CRAFT METHOD BRANDY <i>California</i>	11.	english breakfast	
		cherry pie	
<b>ARMAGNAC</b>		<b>ESPRESSO</b>	5.
CASTAREDE BLANCHE <i>France</i>	10.		
<b>LIMONCELLO</b>		<b>CAFÉ LATTE</b>	6.
LUXARDO <i>Italy</i>	7.		
<b>GRAPPA</b>		<b>CAPPUCCINO</b>	6.
MOLETTA BARBERA <i>Italy</i>	9.		
		<b>AMERICANO</b>	6.





## WHY “SOPHIE’S”?

Long before the advent of so many wonderful American fashion designers, there was a young woman with a sharp eye, profound creativity and a punchy wit. For more than 40 years Sophie Gimbel presided over couture at Saks. The first American designer, male or female, to grace the cover of TIME magazine, she scoured the globe for inspiration and fabric. But, at a time when the fashion world embraced Paris and Milan, and dismissed the U.S., Sophie always returned to New York to design with American style. She was a savvy businesswoman and an avid gardener, who even canned her own fruits and vegetables, and loved entertaining, embracing a simple style in all she did. We are inspired by her story and her spirit.

“I like my wardrobe simple,  
correct, perfect  
in every detail.”

- Sophie Gimbel

And that’s the way we like our food!

Committed to the region’s finest ingredients, guided by the seasons and inspired by global flavors, we appreciate our guests’ trust in us, and seek to understand and fulfill their needs, including their approach to health and well-being. Using wonderful grains to substitute for many starches, yogurts to reduce butter and oils, and natural agave sweeteners to avoid artificial products, we are always nutritionally thoughtful.

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Executive Chef Ron Aleman  
Sophie’s Executive Chef Alex Reyes

For private events, please call 312-525-3400.

Stay in touch with Sophie’s Chicago | @SophiesChicago #Sophiesatsaks

Please inform your server of any allergy or dietary restrictions