

BITES

SPICY CHICKEN BITES

sriracha butter glaze, ranch 9.

SOPHIE'S DOUBLE BURGER

angus beef, american cheese, tomato aioli, truffle fries 18.
add fried egg 2. add bacon 2.

GRUYERE CHEESE FRIES

smoked bacon, chives 9.

CHEESE PLATE

daily selection, dried fruit, nuts 11.

KALE CAESAR SALAD

parmesan cheese, torn crostino 12.

CRABCAKE SANDWICH

tartar sauce, baby arugula, cajun fries 19.

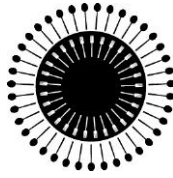
FLAVORED ICED TEAS

6.

RASPBERRY

PEACH

HIBISCUS



COCKTAILS

12.

SOPHIE'S SONNET

crème de poète, imbue petal & thorn, lemon juice, rhubarb bitters, prosecco

BLACKBERRY MARGARITA

tequila blanco, lime juice, triple sec

GINGER SMASH

bourbon, kings ginger, mint, lemon juice

MOSCOW MULE

vodka, ginger beer, lime

AUTUMN SANGRIA

red wine, dark rum, fresh berries

BOURBON CHERRY SOUR

tennessee whiskey, luxardo cherry sangue morlacco, egg white

RHUBARB BASIL GIMLET

gin, basil, rhubarb bitters, lime juice

CINNAMON SPIKED LATTE

espresso, bailey's irish cream, spiced rum

APPLE AND THYME

dark rum, lemon, cranberry juice

BEERS AND CIDER

STELLA ARTOIS LAGER Leuven, Belgium, 12 oz 6.

SOFIE SAISON Goose Island, Saison, Chicago, IL, 12 oz 7.

DALE'S PALE ALE Oskar Blues Brewery, Longmont, CO, 16 oz 8.

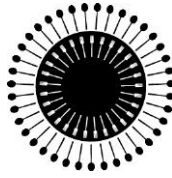
EDMUND FITZGERALD PORTER Great Lakes, Cleveland, OH 12 oz 7.

LAGUNITAS IPA Lagunitas Brewery, Chicago, IL, 12 oz 7.

GUINNESS DRAUGHT Ireland, 14.9 oz 7.

ALLAGASH WHITE Allagash Brewing, Portland, ME 12oz. 8.

CIDRE Stella Artois, Leuven, Belgium, 12 oz 7.



WINE

SPARKLING

GL / BTL

VEUVE CLICQUOT BRUT YELLOW LABEL

Champagne, France

22 / 52* / 108

VEUVE CLICQUOT ROSÉ

Champagne, France

25 / 120

AVISSI, PROSECCO

Veneto, Italy

10 / 39

PIERRE SPARR MARQUIS DE PERLADE, BLANC DE BLANCS

Alsace, France

12 / 48

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 2012

10 / 45

KIM CRAWFORD, SAUVIGNON BLANC

Marlborough, New Zealand 2014

12 / 54

COLTERENZIO, PINOT GRIGIO

Alto Adige, Italy 2011

10 / 45

HIDDEN CRUSH, CHARDONNAY

Central Coast, California 2013

10 / 45

DR. LOOSEN, RIESLING TROCKEN, "RED SLATE"

Mosel, Germany 2011

11 / 49

PONZI VINEYARD, PINOT GRIS

Willamette, Oregon 2012

12 / 54

JEAN MARC BROCARD, "SAINT CLAIRE" CHABLIS

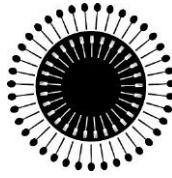
Burgundy, France 2012

12 / 54

FANCISCAN ESTATE EQUILIBRIUM, WHITE BLEND

Napa Valley, California 2013

12 / 54



WINE

ROSÉ

GL / BTL

CHÂTEAU DE LA ROULERIE

Vallée de la Loire, France 2013

10 / 45

RED

BLOCK NINE, PINOT NOIR

Caidens Vineyard, California 2014

10 / 45

TERRA D'ORO, ZINFANDEL

Amador County, California 2011

10 / 45

BODEGAS VENTA LA OSSA, TEMPRANILLO CRIANZA

La Mancha, Spain 2011

11 / 49

JOEL GOTT, BLEND NO. 815, CABERNET SAUVIGNON

Napa Valley, California 2013

12 / 54

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

BORGOGNO, DOLCETTO D'ALBA

Piedmont, Italy 2013

14 / 63

BRASSFIELD ERUPTION, RED BLEND

High Valley Appellation, California 2013

12 / 54

Executive Chef Ron Aleman
Sophie's Executive Chef Alex Reyes

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

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Please inform your server of any allergy or dietary restrictions
as menu items may include ingredients not listed.