

SOPHIES CLASSIC COCKTAILS

12.

BERRY BLING

stoli blueberry vodka, pomegranate liquor, cointreau, blueberries

RHUBARB BASIL GIMLET

st. augustine gin, basil, rhubarb bitters, lime

JUST PEACHIE

ciroc peach vodka, peach schnapps, strawberries, simple syrup

NEW YORK SPRITZ

grey goose, st. germain, cranberry, lemon

SRQCUMBER

square one cucumber vodka, ginger simple syrup, fresh dill, cucumbers

COCKTAILS

12.

ROSES MANHATTAN

four roses bourbon, antica sweet vermouth, cherry

SOPHIES 75

champagne, beefeater gin, chambord, fresh lemon juice, simple, lemon twist

ROSEMARY CHERRY

44 north rainier cherry vodka, fresh rosemary, house made sour, simple, lime

SUMMER YEAR ROUND

malibu rum, pineapple juice, crème de coconut, orange

MAKERS TWIST

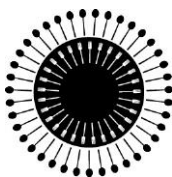
makers mark bourbon, grand marnier, limoncello, fresh lemon juice, oj, sugar rim

005 VESPER

tanqueray gin, ketel one vodka, crème de poete, lemon twist

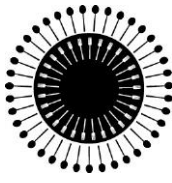
SARASOTA SUNSET

jose cuervo tequila, blood orange juice, lime juice, cinnamon simple



WINE AND BEER

SPARKLING	GL / BTL	ROSÉ	GL / BTL
VEUVE CLICQUOT BRUT YELLOW LABEL Champagne, France	105	VAN DUZER ROSÉ OF PINOT NOIR Willamette Valley, Oregon 2012	13 / 52
VEUVE CLICQUOT RICH SILVER LABEL Champagne, France	130	CHARLES SMITH, VINO ROSE Columbia, Washington 2014	10 / 40
CHANDON, BRUT CLASSIC Napa, California	13 / 52		
CHANDON, BLANC DE NOIR Napa, California	15 / 60	RED	
MASCHIO, PROSECCO Veneto, Italy	9 (split) / 36	FOUR GRACES, PINOT NOIR Willamette Valley, Oregon	13 / 52
PIPER-HEIDSIECK, ROSE SAUVAGE Champagne, France	97	FIVE RIVERS, PINOT NOIR Santa Barbara, California	10 / 40
MOET & CHANDON, IMPERIAL Champagne, France	110	KILLKA, MALBEC Mendoza, Argentina	11 / 44
		CHARLES SMITH, VELVET DEVIL, MERLOT Walla Walla, Washington	9 / 36
WHITE		PICKET FENCE, CABERNET SAUVIGNON Alexander Valley, California	14 / 56
PACIFIC RIM, DRY RIESLING Columbia Valley, Washington	10 / 40	CLOSE DE L'ORATOIRE ROUGE Cote du Rhône, France	83
BANFI LE RIME PINOT GRIGIO Tuscany, Italy	9 / 36	FROGS LEAP ESTATE, CABERNET SAUVIGNON Napa Valley, California	105
KING ESTATE, PINOT GRIS Willamette Valley, Oregon	13 / 52		
PETER YEALAND'S, SAUVIGNON BLANC Marlborough New Zealand,	10 / 40		
Craggy Range, SAUVIGNON BLANC Marlborough, New Zealand	15 / 60	BEER	6
CHALK HILL, CHARDONNAY Sonoma County, California	13 / 52	KONA BIG WAVE GOLDEN ALE	Hawaii
CUVAISON, CHARDONNAY Napa Valley, California	14 / 56	SOUTHERN TIER IPA	New York
CAKEBREAD CELLARS, CHARDONNAY Napa Valley, California	87	STELLA ARTOIS	Belgium
DOMAINE FERRIER POUILLY-FUISSE Pouilly-Fuisse, France 2012	93	STELLA CIDRE	Belgium
		SWEETWATER 420	Georgia
		SHOCK TOP BELGIAN WHITE	Missouri
		MICHELOB ULTRA	Missouri
		HAAKE BECK NA	Germany



STARTERS

LOCAL GREEN SALAD

marinated tomatoes, sherry and parmesan vinaigrette 8.

ENDIVE SALAD

blue cheese crumbles, candied walnuts, asian pears, maytag blue cheese 9.

CHICKEN LIVER PARFAIT

red onion confit, toasted brioche 10.

AVOCADO FRIES

crispy avocado wedges, buttermilk ranch 8.

CRISPY CALAMARI

scallion, jalapeno, garlic, tomato saffron aioli 9.

GRILLED FLAT BREAD

tomato, prosciutto, buffalo mozzarella 10.

CHEFS DAILY SOUPS

soups of the day

LUNCH

CRAB CAKE BANH MI

open faced sliders, chili mayo, green papaya salad 17.

CURRIED CHICKEN SALAD

almonds, coconut, mango, corn and onion fritter 15.

SHRIMP ROLL

celery, tarragon, marie rose dressing, soft potato bun, local fall vegetable crisps 16.

SOPHIES CLUBHOUSE

roasted chicken, pancetta, genoa salami, marinated peppers, pesto aioli, parmesan ciabatta, fries 16.

ROASTED CHICKEN CAESAR

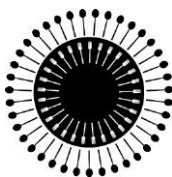
organic local romaine, marinated tuscan anchovies, parmesan croutons 17.

GULF GROUPER PO BOY

iceberg slaw, remoulade, cheddar jalapeno hush puppies 17.

CHEF'S SET LUNCH

soup of the day, salad, petit sandwich 17.



ENTRÉES

THE AVENUE BURGER

bacon jam, roasted tomato, cheddar, shoestring onions, brioche bun, fries 18.

HOMEMADE PATES

charcuterie, artisan cheeses, pickles, chutneys, candied walnuts, toast points 18.

TORTELLINI OF MEATBALLS

fresh pasta, sunday gravy, shaved parmesan reggiano, 11/22.

HERB ROASTED CHICKEN

ancient grains, preserved lemons, black olives, feta cheese, eggplant salad, roasted tomatoes,
mint yogurt 19.

SFA SALMON SALAD

scottish crispy skin, olives, cherry tomatoes, feta cheese, cucumber, avocado dressing 26.

PETITE BEEF TENDERLOIN

hand cut steak fries, grilled mushrooms, béarnaise sauce 32.

FOR THE TABLE

6.

TRUFFLE FRIES

CORN AND ONION FRITTERS

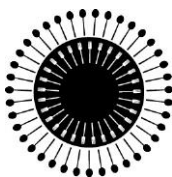
ROASTED GARLIC GREEN BEANS

GRILLED PORTABELLA MUSHROOMS

SWEET POTATO TOTS

CREAMED SPINACH

ONION RINGS



DESSERT

CREPES

vanilla bean ice cream, hot fudge, caramel, brownie bits, cream 9.

SOPHIE'S COCONUT BREAD PUDDING

vanilla bean ice cream 8.

SMORES

flourless chocolate cake, house made marshmallow, malted graham ice cream, dark chocolate sauce, graham-cocoa nib crumb 9.

SHORTCAKE

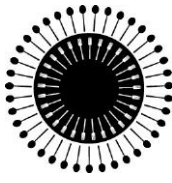
fresh biscuit, strawberries, florida peaches, whipped cream 8.

SEASONAL SELECTION OF ICE CREAM AND SORBET

9.

DESSERT BEVERAGES

WINE		COFFEES & TEAS	
SAN ANTÓNIO VINEYARD, FONSECA PORT		COFFEE	3.
Douro, Portugal	10 year 9. 20 year 12.	TEA	3.
QUADY, ELYSIUM DESSERT WINE		earl grey decaf • white ambrosia	
Madera, California 2013	gl 9. btl 45.	classic english • masala chai	
COGNAC		cranberry hibiscus • tuscan garden	
HENESSY VS, France	9.	ginger peach • green passion	
LIMONCELLO		ESPRESSO	4.
LUXARDO, Italy	9.	CAFÉ LATTE	5.
CORDIALS		CAPPUCCINO	5.
KAHLÚA, Mexico	9.		
BAILEY'S IRISH CREAM, Ireland	9.		
GRAND MARNIER, France	12.		
DiSARONNO, Italy	10.		



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.

Executive Chef Andrew Thompson | General Manager Mark Resnick
Sophie’s Executive Chef Alex Reyes

For private events, please call 941.662.9777.

Stay in touch with Sophie’s Sarasota | @SophiesSarasota #SophiesSarasota

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

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.
