

## **SOPHIES COCKTAILS**

12.

### **BERRY BLING 2.0**

**ciroc red berry vodka, pomegranate liquor, cointreau, simple, blueberries**

### **RHUBARB BASIL GIMLET**

**bombay gin, basil, rhubarb bitters, lime**

### **JUST PEACHIE**

**ciroc peach vodka, peach schnapps, strawberries, sour, simple**

### **NEW YORK SPRITZ**

**grey goose, st. germain, cranberry, lemon**

### **KENTUCKY COFFEE**

**jack daniels, triple sec, maple syrup, cold coffee, cream, orange zest**

### **BULLEIT MANHATTAN**

**bulleit bourbon, antica sweet vermouth, cherry**

### **SOPHIES 76**

**prosecco, tanqueray gin, chambord, fresh lemon juice, lemon twist**

### **ROSEMARY CHERRY**

**44 north rainier cherry vodka, fresh rosemary, sour, simple, lime**

### **TEAQUILA**

**jose cuervo tequila, triple sec, green tea, pineapple juice, agave, lemon zest**

### **A FORMAL AFFAIR**

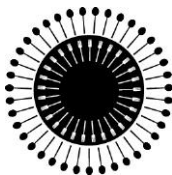
**ketel one vodka, disaronno, baileys, kahula**

### **I'M ON VACATION**

**circo vanilla vodka, pineapple juice, sour, cassis**

### **THE CAPTAIN**

**captain morgan spiced rum, ginger ale, watermelon pucker, mint**



## WINE AND BEER

### SPARKLING

GL / BTL

<b>VEUVE CLICQUOT BRUT YELLOW LABEL</b> Champagne, France	105
<b>VEUVE CLICQUOT RICH SILVER LABEL</b> Champagne, France	130

### CHANDON, BRUT CLASSIC

Napa, California 13 / 52

### CHANDON, BLANC DE NOIR

Napa, California 15 / 60

### MASCHIO, PROSECCO

Veneto, Italy 9 (split) / 36

### MOET & CHANDON, IMPERIAL

Champagne, France 110

### WHITE

### CANYON ROAD, MOSCATO

Modesto, California 9 / 36

### PACIFIC RIM, RIESLING

Columbia Valley, Washington 10 / 40

### BANFI LE RIME PINOT GRIGIO

Tuscany, Italy 9 / 36

### RAINSTORM, PINOT GRIS

Willamette Valley, Oregon 10 / 40

### WHITEHAVEN, SAUVIGNON BLANC

Marlborough New Zealand, 11 / 44

### CRAGGY RANGE, SAUVIGNON BLANC

Marlborough, New Zealand 15 / 60

### WILLIAM HILL, CHARDONNAY

Central Coast, California 10 / 40

### MARQUES DE CASA CONCHA, CHARDONNAY

Limari, Chile 15 / 60

### GINA GALLO SIGNATURE, CHARDONNAY

Sonoma Coast, California 80

### ROSÉ

GL / BTL

### RAINSTORM "SILVER LININGS" ROSÉ

Willamette Valley, Oregon 11 / 44

### FLEUR DE MER, ROSÉ

Cote du Rhône, France 12 / 48

### RED

### MACMURRAY, PINOT NOIR

Russian River Valley, California 15 / 60

### FIVE RIVERS, PINOT NOIR

Santa Barbara, California 10 / 40

### GASCON, MALBEC

Mendoza, Argentina 11 / 44

### GHOST PINES, MERLOT

Sonoma & Napa Valley, California 12 / 48

### SILVER TOTEM, CABERNET SAUVIGNON

Columbia Valley, Washington 13 / 52

### ALLEGRI PALAZZO, DELLA TORRE RED BLEND

Veneto, Italy 14 / 56

### LOUIS M. MARTINI, CABERNET SAUVIGNON

Alexander Valley, California 70

### BEER

6

### KONA LONGBOARD

Hawaii

### HOP DEVIL IPA

New York

### COPPERTAIL NIGHTSWIM

Tampa

### STELLA ARTOIS

Belgium

### SEA DOG SEASONAL

Clearwater

### SHIPYARD SEASONAL

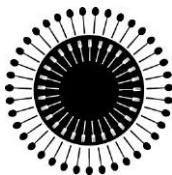
Maine

### MICHELOB ULTRA

Missouri

### HAAKE BECK NA

Germany



## **STARTERS**

### **LOCAL GREEN SALAD**

**marinated tomatoes, parmesan, sherry vinaigrette 9.**

### **ENDIVE SALAD**

**blue cheese crumbles, candied walnuts, asian pears, blue cheese 10.**

### **CHICKEN LIVER PARFAIT**

**red onion confit, garlic sourdough 11.**

### **AVOCADO TOAST**

**roasted and marinated tomatoes, garlic sourdough 9.**

### **MEDDITEREAN SALAD**

**arugula, charcuterie, tomatoes, focaccia croutons, asiago, nicoise olives, red wine vinaigrette 10.**

### **GRILLED FLAT BREAD**

**tomato, dry salami, buffalo mozzarella 10.**

### **CHEFS DAILY SOUPS**

**soups of the day 5.5/8.5**

## **LUNCH**

### **BEET SALAD**

**local greens, goat cheese, candied walnuts, lemon honey dressing 16.**

### **CURRIED CHICKEN SALAD**

**almonds, coconut, mango, corn and onion fritter 17.**

### **SHRIMP ROLL**

**celery, tarragon, marie rose dressing, soft potato bun, local fall vegetable crisps 17.**

### **PORTABELLA ITALIAN**

**roasted portabella mushroom, marinated peppers, tomatoes, mozzarella, pesto aioli, focaccia, fries 16.**

### **ROASTED CHICKEN CAESAR**

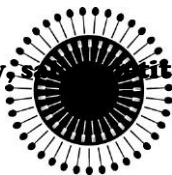
**organic local romaine, marinated tuscan anchovies, parmesan croutons 18.**

### **OLD BAY CRABCAKE**

**open faced toasted brioche, arugula, remoulade, cheddar and scallion hush puppies 18.**

### **CHEF'S SET LUNCH**

soup of the day, petite sandwich 17.



## **ENTRÉES**

### **THE AVENUE BURGER**

bacon jam, roasted tomato, cheddar, shoestring onions, brioche bun, fries 19.

### **HOMEMADE PATES**

charcuterie, artisan cheeses, pickles, chutneys, candied walnuts, toast points 19.

### **CHEF'S PASTA OF THE DAY**

chef's pasta special, ask your server for details M.P.

### **ROASTED CHICKEN**

pearl barley risotto, herb roasted vegetables, parmesan 20.

### **SFA SALMON SALAD**

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

### **PETITE BEEF TENDERLOIN**

fondant potatoes, local mushrooms, périgord sauce 32.

## **FOR THE TABLE**

6.

**TRUFFLE FRIES**

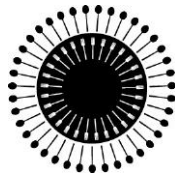
**CORN AND ONION FRITTERS**

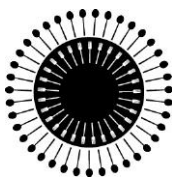
**ROASTED GARLIC GREEN BEANS**

**GRILLED PORTABELLA MUSHROOMS**

**CREAMED SPINACH AND GREENS**

**CHEDDER AND SCALLION HUSH PUPPIES**





## DESSERT

### CHOCOLATE LAVA CAKE

warm raspberry sauce, vanilla ice 9.

### SOPHIE'S COCONUT BREAD PUDDING

vanilla bean ice cream 8/3.

### CHEF'S TASTING

a sampler of dessert selections 12.

### CRÈME BRULÉE

tahitian vanilla 9/3.

### MILLIONAIRE SHORTBREAD

chocolate, caramel, cookie crust, vanilla ice cream 9/4.

### HOMEMADE SELECTION OF ICE CREAM AND SORBET

7.

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## DESSERT BEVERAGES

#### WINE

SAN ANTÓNIO VINEYARD,

FONSECA PORT

**Douro, Portugal**

**10 year** 9.

**20 year** 12.

QUADY, ELYSIUM DESSERT WINE

**Madera, California 2013**

gl 9.

btl 45.

COGNAC

HENESSY VS, **France**

9.

LIMONCELLO

LUXARDO, **Italy**

9.

CORDIALS

KAHLÚA, *Mexico*

9.

BAILEY'S IRISH CREAM, *Ireland*

9.

GRAND MARNIER, *France*

12.

DISARONNO, *Italy*

10.

#### COFFEES & TEAS

##### COFFEE

3.

##### TEA

3.

earl grey • black current • breakfast blend • south  
pacific tropical • daydream reliever • african  
celebration

##### ESPRESSO

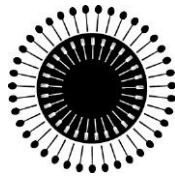
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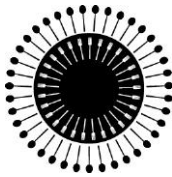
##### CAFÉ LATTE

5.

##### CAPPUCCINO

5.





## **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 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.**

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