

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

WOODFORD SOUR

woodford reserve, honey ginger simple, sour

BULLEIT MANHATTAN

bulleit bourbon, antica sweet vermouth, cherry

SOPHIES 76

prosecco, bombay gin, chambord, fresh lemon juice, lemon twist

ROSEMARY CHERRY

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

CUCUMBER COOLER

ketel one botanical cucumber and mint, lime, club soda

A FORMAL AFFAIR

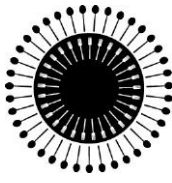
ketel one vodka, disaronno, baileys, kahula

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

ROSÉ

GL / BTL

VEUVE CLICQUOT BRUT YELLOW LABEL

Champagne, France

90

VEUVE CLICQUOT RICH SILVER LABEL

Champagne, France

110

RAINSTORM "SILVER LININGS" ROSÉ

Willamette Valley, Oregon

11 / 44

FLEUR DE MER, ROSÉ

Cote du Rhône, France

12 / 48

MASCHIO, PROSECCO

Veneto, Italy

9 (split) / 36

CHANDON, BRUT CLASSIC

Napa, California

13 / 52

CHANDON, ROSÉ

Napa, California

14 / 56

CHANDON, BLANC DE NOIR

Napa, California

15 / 60

MOET & CHANDON, IMPERIAL

Champagne, France

110

DOM PERIGNON, BRUT

Champagne, France

300

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

WHITE

CANYON ROAD, MOSCATO

Modesto, California

9 / 36

ALLEGRI PALAZZO, DELLA TORRE

Veneto, Italy

RED BLEND

14 / 56

PACIFIC RIM, RIESLING

Columbia Valley, Washington

10 / 40

LOUIS M. MARTINI,

CABERNET SAUVIGNON

Alexander Valley, California

70

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

BEER

6

Craggy Range, Sauvignon Blanc

Marlborough, New Zealand

15 / 60

KONA LONGBOARD

Hawaii

William Hill, Chardonnay

Central Coast, California

10 / 40

HOP DEVIL IPA

New York

Coppertail Nightswim

Tampa

Beckon, Chardonnay

Central Coast, California

12 / 48

Stella Artois

Belgium

Sea Dog Seasonal

Clearwater

William Hill Benchland, Chardonnay

Napa Valley, California

70

Shipyard Seasonal

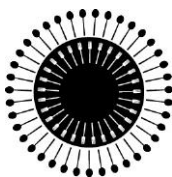
Maine

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.

MEDITERRANEAN SALAD

arugula, italian meats, tomatoes, focaccia croutons, asiago, nicoise olives, chickpeas, red wine vinaigrette 10.

GRILLED FLAT BREAD

duck, scallions, figs, plum sauce 12.

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 SALAD

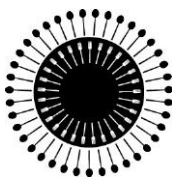
spinach, avocado, warm peppered bacon dressing 18.

OLD BAY CRABCAKE

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

CHEF'S SET LUNCH

soup of the day, salad, 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.

SOPHIES SALMON

pan roasted, champ potatoes, asparagus, beurre rouge 27.

NEW YORK STRIP

gratin of horseradish potatoes, braised short rib au jus 32.

FOR THE TABLE

6.

TRUFFLE FRIES

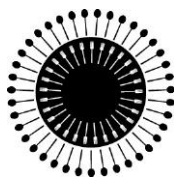
CORN AND ONION FRITTERS

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.

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

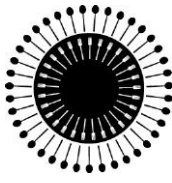
4.

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.

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.
