

## 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

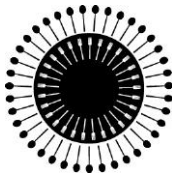
ketel one vodka, disaronno, baileys, kahula

### 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

LOVESTORY, ROSÉ

Verona, Italy

10 / 35

VEUVE CLICQUOT RICH SILVER LABEL

Champagne, France

100

FLEUR DE MER, ROSÉ

Cote du Rhône, France

12 / 42

MASCHIO, PROSECCO

Veneto, Italy

9 (split)/ 36

### RED

CHANDON, BRUT CLASSIC

Napa, California

13 / 46

MACMURRAY, PINOT NOIR

Russian River Valley, California

15 / 53

CHANDON, SWEET STAR

Napa, California

14 / 49

FIVE RIVERS, PINOT NOIR

Santa Barbara, California

10 / 35

CHANDON, ROSÉ

Napa, California

14 / 49

GASCON, MALBEC

Mendoza, Argentina

11 / 39

MOET & CHANDON, IMPERIAL

Champagne, France

110

LOUIS M. MARTINI, CABERNET SAUVIGNON

Napa Valley, California

11 / 39

DOM PERIGNON, BRUT

Champagne, France

260

SILVER TOTEM, CABERNET SAUVIGNON

Columbia Valley, Washington

10 / 35

### WHITE

BANFI CENTINE ROSSO, RED BLEND

Tuscany, Italy

10 / 35

CANYON ROAD, MOSCATO

Modesto, California

9 / 32

LOUIS M. MARTINI,

CABERNET SAUVIGNON

Alexander Valley, California

70

PACIFIC RIM, J RIESLING (MED-SWEET)

Columbia Valley, Washington

10 / 35

BANFI LE RIME PINOT GRIGIO

Tuscany, Italy

9 / 32

LOVESTORY, PINOT GRIGIO

Verona, Italy

10 / 35

### BEER

6

WHITEHAVEN, SAUVIGNON BLANC

Marlborough New Zealand,

11 / 39

KONA LONGBOARD

Hawaii

CRAGGY RANGE, SAUVIGNON BLANC

Marlborough, New Zealand

15 / 53

ELYSIAN SPACE DUST IPA

Washington

TALBOTT KALI HART, CHARDONNAY

Monterey, California

12 / 42

COPPERTAIL NIGHTSWIM

Tampa

BECKON, CHARDONNAY

Central Coast, California

12 / 42

STELLA ARTOIS

Belgium

SEA DOG SEASONAL

Clearwater

TALBOTT SLEEPY HOLLOW, CHARDONNAY

Santa Lucia, California

63

SHIPYARD SEASONAL

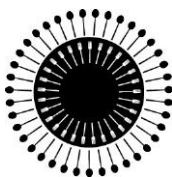
Maine

MICHELOB ULTRA

Missouri HAAKE

BECK NA

Germany



## SMALL PLATES

### FARMER'S GREEN SALAD

pickled fennel, radish, parmesan, walnut vinaigrette 9

### PORK RILLETE

pineapple mostarda, white grapes, grilled bread 11

### STONE FRUIT & BURRATA

marinated cherry tomatoes, orange segments  
lemon vinaigrette 12

### BUTTERNUT SQUASH BISQUE

savory granola  
cup 6 | bowl 9

### CHICKEN, KALE & GRAINS SOUP

parmesan  
cup 6 | bowl 9

## SANDWICHES AND SALADS

### SESAME SEED AVOCADO TOAST

watercress, burrata, hardboiled egg, glazed beetroot, sourdough, salad 15

### THE AVENUE BURGER

smoked bacon jam, aged cheddar, worcestershire mayonnaise  
brioche, frites 19

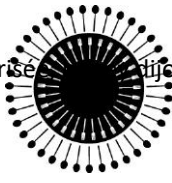
### CURRIED CHICKEN SALAD GRAIN BOWL

coriander, pickled cucumber, butternut squash, radish  
farmer's greens, yogurt dressing 18

### SMOKED SALMON CHOPPED SALAD

cucumber, pickled white grapes, radish, celery

watercress, frisee, chicken dressing 19



## ENTRÉES

### PAPPADELLE PASTA

braised pork shoulder, chilies, black kale, fines herbes 22

### ROAST CHICKEN BREAST

mushroom ragout, baby carrots, natural jus 21

### SCOTTISH SALMON NICOISE

traditional condiments, lemon vinaigrette 26

### FLAT IRON STEAK FRITES

maître d'hotel butter, truffle frites 32

## FOR THE TABLE

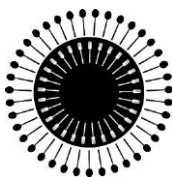
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FRENCH FRIES

FARMER'S GREEN SALAD

GLAZED BEETS

TRUFFLE FRIES +3



## SWEET ENDINGS

5

### DARK CHOCOLATE GANACHE TARTELETTE

Salted caramel, vanilla chantilly

### SOPHIE'S COCONUT BUNDT PUDDING

vanilla bean ice cream

### VANILLA BEAN PANNA COTTA

seasonal berries, hazelnut cereal

### SEASONAL BERRIES

chantilly

### SELECTION OF ICE CREAM AND SORBET

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## DESSERT BEVERAGES

### WINE

SAN ANTÓNIO VINEYARD,  
FONSECA PORT  
Douro, Portugal

10 year 9.  
20 year 12.

QUADY, ELYSIUM DESSERT WINE

### COFFEES & TEAS

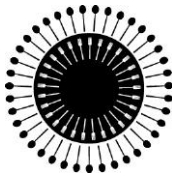
COFFEE

3.

TEA

3.

earl grey • black current • breakfast blend •



## 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 and inspired 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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Brand Executive Chef Alex Reyes | General Manager Mark Resnick

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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