



FOOD MENU

SERVED

6PM - 1AM TUES - SAT

6PM - 12AM SUN

GARLIC EDAMAME small 7 large 10
house style

CHIPS & SALSA small 8 large 11
house tortilla chips | tomatillo salsa | pico de gallo

TRUFFLE FRIES small 9 large 12
truffle oil | parmesan

SWEET POTATO FRIES small 9 large 12
powdered sugar | palm sugar glaze

SOHO FRIES 14
bulgogi beef | shredded cheese | cotija | spicy aioli
add fried egg +\$1 | add pico de gallo +\$1

LAO JERKY small 8 large 11
marinated beef | chipotle

PHO SLIDERS (3) 11
onion | bean sprout | hoisin | jalapeno | cilantro | thai basil | garlic aioli

BANH MI SLIDERS (3) 11
pickled vegetable | jalapeno | cilantro | spicy aioli

PAD THAI 11
thin rice noodle | green onion | egg | bean sprout | nuts
choice of tofu, chicken, beef or shrimp +\$1

DRUNKEN NOODLES 11
flat rice noodle | white onion | egg | thai basil
choice of tofu, chicken, beef or shrimp +\$1

noodles spicy level: non spicy, mild, medium, regular or extra

CALAMARI small 12 large 15
garlic | peppers | spicy aioli

POPCORN KARAAGE small 10 large 13
house fried chicken bites

KOREAN WINGS 12
spicy glaze | onion | sesame

SALT & PEPPER WINGS 12
house chinese style

THAI WINGS 12
peanut | coconut milk

LEMON PEPPER WINGS 12
house style

BUFFALO WINGS 12
house style

SHRIMP TACOS (3) 12
honey milk mayo | walnut | cabbage | pico

BULGOGI BEEF TACOS (3) 10
pico | caramelized onions | cilantro | jalapeno

AL PASTOR TACOS (3) 10
grilled pineapple marinate | onion | cilantro

CHINESE BROCCOLI 10
gailan | crispy pork belly

DUCK FAT FRIED RICE
pea | carrot | duck fat | fried egg

choice of:
spam & kimchi 10
crab 11
SOHO style 13
with kimchi | crab | shrimp



R&D COCKTAILS

BLOOD IN BLOOD OUT 10

CUTWATER FUGU VODKA, NOSTRUM BLOOD ORANGE VANILLA GINGER SHRUB, APEROL, LEMON, SUGAR

GENERAL CHAN'S FINAL REALIZATION 11

ACTIVATED CHARCOAL INFUSED FUGU VODKA, NOSTRUM BLACKBERRY CACAO NIB SAGE SHRUB, BRUTO AMERICANO, Q SODA, LEMON, MINT

SOUTH SEA GIMLET 11

CUTWATER OLD GROVE GIN, NOSTRUM PINEAPPLE TURMERIC GINGER SHRUB, LEMONGRASS CORDIAL, LIME

LAVENDER MEADOWS 10

CUTWATER OLD GROVE GIN, HONEY, GIFFARD CASSIS NOIR DE BOURGOGNE, SCRAPPY'S LAVENDER BITTER, LEMON

LIL PENASQUITOS 11

CUTWATER THREE SHEET RUM, COCONUT INFUSED CAMPARI, LIME, ORANGE CASHEW ORGEAT, BITTERMEN MOLE BITTER

PUEBLA NINA 11

BRUXO NO.1 MEZCAL, STREGA, ANCHO REYES VERDE CHILLI, AGAVE, LIME

MESA SUNDEVIL 10

HERRADURA BLANCO TEQUILA, COINTREAU, NOSTRUM STRAWBERRY JALAPENO HIBISCUS SHRUB, AGAVE, LIME

HOW THE WEST WAS JUAN 11

BUFFALO TRACE BOURBON, ANGOSTURA BITTER, NOSTRUM GRAPEFRUIT CHIPOTLE PILONCILLO SHRUB, TAMARIND, LEMON

STIRRED NOT SHAKEN

APPLE JACK 10

BUFFALO TRACE BOURBON, LAIRD'S APPLE JACK BRANDY, ANGOSTURA BITTER, APPLE CINNAMON DEMERARA

ONE PIECE 11

REMY MARTIN VS, SOLERO BLOOD ORANGE, BLENDED BITTERS, CASHEW ORGEAT

DARKEST HOUR 12

SAZERAC RYE, REMY MARTIN VS, COFFEE NOLA, ABSINTHE, MOLE BITTER, DEMERARA

BARTENDER'S CHOICE

LET US KNOW WHAT YOU'RE LOOKING FOR!

HAPPY HOUR

6-8PM, SUN ALL DAY

20% OFF COCKTAIL LIST & PINTS OF DRAFT BEER
TUES

\$5 Margaritas \$6 Strawberry Jalapeno Margaritas
WED

COMING SOON

OPEN 6PM-2AM TUES-SAT

6-12AM SUN | CLOSED MON

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