

COCKTAILS

12.

BERRY BLING

stoli blueberry vodka, pomegranate liquor, cointreau, blueberries

SARASOTA SONNET

sparkling wine, elsiu,, lemon

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

SJ MARGARITA

jose cuervo tequila, cointreau, fresh jalapeño, jalapeño simple syrup, lime

BEERS AND CIDERS

KONA BIG WAVE GOLDEN ALE Kailua, Hawaii 6.

SOUTHERN TIER IPA Lakewood, New York 6.

SOFIE SAISON Goose Island, Chicago, Illinois 8.

ORLANDO I-4 IPA Orlando, Florida 6.

STELLA ARTOIS Leuven, Belgium 6.

CIDRE Stella Artois, Leuven, Belgium 7.

SWEETWATER 420 Atlanta, Georgia 6.

SHOCK TOP BELGIAN WHITE St. Louis, Missouri 6.

MICHELOB ULTRA St. Louis, Missouri 6.

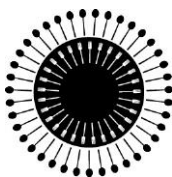
HAAKE BECK NA Bremen, Germany 6.

WIDMER BROTHERS HEFE SHANDY Portland, Oregon 6.

SEASONAL ICED TEAS

5.

mango • raspberry • blackberry sangria



WINE

SPARKLING

GL / BTL

VEUVE CLICQUOT BRUT YELLOW LABEL Champagne, France	59 (1/2 btl) / 105
VEUVE CLICQUOT ROSÉ Champagne, France	120

CHANDON, BLANC DE NOIR

Napa, California 15 / 60

MASCHIO, PROSECCO

Veneto, Italy 9 (split) / 36

PIPER-HEIDSIECK ROSE SAUVAGE

Champagne, France 97

TAITTINGER BRUT LA FRANCAISE

Champagne, France 50 (1/2 btl) / 100

WHITE

PACIFIC RIM, DRY RIESLING

Columbia Valley, Washington 2014 10 / 40

BANFI LE RIME PINOT GRIGIO

Tuscany, Italy 2013 9 / 36

KING ESTATE, PINOT GRIS

Willamette Valley, Oregon 2013 13 / 52

CLINE CELLARS, NORTH COAST VIOGNIER

Sonoma Valley, California 2012 8 / 32

PETER YEALAND'S, SAUVIGNON BLANC

Marlborough New Zealand, 2014 10 / 40

NATURA, SAUVIGNON BLANC

Casablanca Valley, Chile 2014 9 / 36

CRAGGY RANGE, SAUVIGNON BLANC

Marlborough, New Zealand 2013 15 / 60

CHALK HILL, CHARDONNAY

Sonoma County, California 2012 13 / 52

CUVAISON, CHARDONNAY

Napa Valley, California 2012 14 / 56

CAKEBREAD CELLARS, CHARDONNAY

Napa Valley, California 2012 87

DOMAINE FERRIER POUILLY-FUISSE

Pouilly-Fuisse, France 2012 93

ROSÉ

GL / BTL

VAN DUZER ROSÉ OF PINOT NOIR

Willamette Valley, Oregon 2012 13 / 52

CHARLES SMITH, VINO ROSE

Columbia, Washington 2014 10 / 40

RED

FOUR GRACES, PINOT NOIR

Willamette Valley, Oregon 2012 13 / 52

FIVE RIVERS, PINOT NOIR

Santa Barbara, California 2013 10 / 40

KILLKA, MALBEC

Mendoza, Argentina 2012 11 / 44

CHARLES SMITH, VELVET DEVIL, MERLOT

Walla Walla, Washington 2012 9 / 36

PENFOLDS "THOMAS HYLAND", SHIRAZ

Adelaide, Australia 2011 14 / 56

JOSH, CABERNET SAUVIGNON

Central Coast, California 2012 13 / 52

PICKET FENCE, CABERNET SAUVIGNON

Alexander Valley, California 2012 14 / 56

CHATEAU LA FREYNELLE

Bordeaux, France 2013 10 / 40

DECOY DUCKHORN, CABERNET SAUVIGNON

Sonoma Valley, California 2012 56

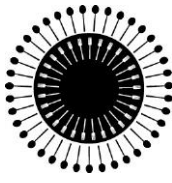
CLOSE DE L'ORATOIRE ROUGE

Cote du Rhône, France 2009 83

FROGS LEAP ESTATE, CABERNET SAUVIGNON

Napa Valley, California 2012 105





STARTERS

GARDEN SALAD

house-assorted lettuces, shaved vegetables, heirloom cherry tomatoes, key lime vinaigrette 9.

FIG AND SMOKED BACON FLATBREAD

fig jam, goat cheese 12.

HOUSE AHI TUNA PASTRAMI

sriracha mayonnaise, pickled vegetables, orange preserves, rye toasts 15.

ROASTED BEETS AND BURRATA

arugula pesto, candied walnuts, pomegranate glaze 14.

CAPPUCCINO OF FOREST MUSHROOM SOUP

truffled popcorn 9.

FRENCH ONION SOUP

parmesan crouton, gruyere 10.

SANDWICHES

LOBSTER ROLL

chives, citrus aioli, buttery roll, garden salad 23.

THE AVENUE BURGER

house-blend angus beef, fresh mozzarella, local tomato, arugula, basil mayonnaise, brioche, fries 18.

CORNMEAL COATED TRIPLETAIL PO'BOY

shaved iceberg lettuce, native tomato, remoulade, buttery brioche, sweet potato tots 19.

WALDORF CHICKEN SALAD

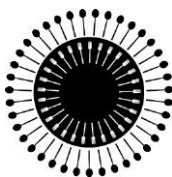
market apples, grapes, curried pecans, house anadama bread, sweet potato tots 16.

REUBEN

corned beef, red cabbage and apple sauerkraut, fontina cheese, caramelized onion, thousand island, rye bread, fries 17.

APPLEWOOD SMOKED BACON GRILLED CHEESE

cave aged cheddar, grayson, and fontina cheeses, country bread, garden salad 16.



ENTRÉES

ROASTED CHICKEN BREAST

warm fregola and market vegetables salad, baby kale,
meyer lemon and thyme broth 24.

SEARED SCALLOPS AND FLORIDA CORN RISOTTO

spinach crisps, buttery crumble 26.

GRILLED TENDERLOIN WEDGE SALAD

baby iceberg lettuce, maytag blue, smoked bacon, spiced poached beets,
crispy shallots, yogurt ranch 26.

TUNA AND SOBA NOODLES SALAD

thai herb salad, red cabbage, green papaya, tahini ponzu vinaigrette 24.

SOPHIE'S "LOUIE LOUIE"

romaine hearts, jumbo lump crab, gulf shrimp, hearts of palm, cucumber,
tomato, avocado, louie dressing 26.

MARKET SALAD

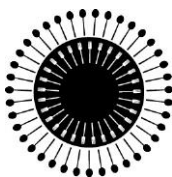
maple glazed butternut squash, house assorted lettuces, sunflower seeds,
honey and goat cheese croquettes, puffed wheat berries, red currant vinaigrette 18.

SIDES

6.

TRUFFLE FRIES • PICKLED VEGETABLES • WILTED GREENS

MAPLE ROASTED BUTTERNUT • SWEET POTATO TOTS



DESSERT

CHOCOLATE PAVE

blood orange ice cream, cocoa nib graham crumb, salted caramel 10.

APPLE CROSTADA

calvados-cider caramel, vanilla bean ice cream 10.

SOPHIE'S COCONUT BREAD PUDDING

vanilla bean ice cream 10.

PUMPKIN DOUGHNUTS

fig and white chocolate glaze 9.

SEASONAL BERRIES

crème chantilly 9.

SEASONAL SELECTION OF ICE CREAM AND SORBET

9.

DESSERT BEVERAGES

WINE

SAN ANTÓNIO VINEYARD,
FONSECA PORT

Douro, Portugal

10 year 9.

20 year 12.

QUADY, ELSIUM DESSERT WINE

Madera, California 2013

gl 9.

btl 45.

COGNAC

HENNESSY 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

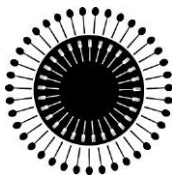
TEA

earl grey decaf • white ambrosia
classic english • masala chai
cranberry hibiscus • tuscan garden
ginger peach • green passion

ESPRESSO

CAFÉ LATTE

CAPPUCCINO



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 Dianna MacPhee | 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.
