

# SORSO

est. 2014

## WINE ROOM

## SHAREABLES

**Tomato Basil Bisque** Cup | 5

Topped with Parmigiano Reggiano and Olive Oil

**Shishito Peppers** | 11

Olive Oil, Minced Garlic, and Salt • GF

**House Citrus Marinated Olives** | 7 • GF

**Mixed Nuts** | 6

**Brussels Board** | 12 XL | 16

Roasted Brussels Sprouts, Pancetta, Dates, and Gorgonzola • GF

**Burrata** | 13

Spanish Chorizo, Roasted Cherry Tomatoes, Arugula, and Crostini

**Shrimp di Trieste** | 15

Spanish Chorizo, Garlic, Shishito Pepper, White Wine and Tomato Basil Sauce with Crostini

**Hummus Platter** | 15

An Array of Fresh Vegetables, Crostini, and Hummus

**The Dip** | 12 XL | 18

A Creamy Blend of Cheeses, Pestos, Peppers, and Spinach served with Crostini

**Caprese Salad** | 10

Fresh Mozzarella, Sliced Tomato, Basil, and Balsamic Syrup • GF

**Mediterranean Nachos** | 12 XL | 16

Mozzarella, Feta, Basil Pesto, Sun Dried Tomato Pesto, Tomatoes and Kalamata Olives on Lavash Chips

**Baked Brie** | 13

Honey, Pistachios, Sliced Seasonal Fruit, and Crostini

**Prosciutto Wrapped Asparagus** | 12

Parmigiano Reggiano, Olive Oil, Salt and Pepper • GF

*Substitute Gluten Free Bread for any item with Crostini* | +3

*Add any of our Protein options to the above items* | +4

## BRUSCHETTA

**2 for \$10 | 4 for \$16 | 6 for \$22**

*Gluten Free Bread Available for an Additional Charge*

**Burrata**, Sopressata, Sun Dried Tomato Pesto

**Prosciutto de Parma**, Brie, Arugula

**Salami**, Basil Pesto, Parmigiano Reggiano

**Serrano Ham**, Avocado, Tomato, Manchego

**Pancetta**, Dates, Goat Cheese

**Smoked Salmon**, Mascarpone, Arugula, Lemon Zest

**Roast Beef**, Gorgonzola, Asparagus, Balsamic Syrup

**Mozzarella**, Basil Pesto, Tomato, Balsamic Glaze

**Olive Tapenade**, Goat Cheese

**Hummus**, Feta Cheese, Greek Mix, Olive Oil

**Tomato**, Avocado, Torn Basil, Olive Oil

**Sun-Dried Tomato Pesto**, Arugula

**Green Apple**, Brie, Caramel Drizzle

**Gorgonzola**, Seasonal Fruit, Honey

**Mixed Berries**, Mascarpone, Sunflower Seeds, Honey

**Strawberry**, Brie, Balsamic Glaze

**Market Bruschetta**, Rotating Selection

## MAC & CHEESE

*Add any of our Protein options to your Mac & Cheese* | +4

**Sorso Mac & Cheese** | 12

Fontina, Asiago Fresco, and White American Cheese Sauce over Rotini Pasta topped with Panko Breadcrumbs

**Million Dollar Mac** | 18

Lump Crab, Pancetta, Roasted Asparagus, with Fontina, Asiago and White American Cheese Sauce over Rotini Pasta topped with Panko Breadcrumbs and White Truffle Oil

Enjoying your food?? Snap a photo, tag us, and add the hashtag #boujietownfood on Social Media!!

## INSALATA

*Add any of our Protein options to your salad* | +4

**Spinach Caesar** | 12

Parmigiano Reggiano, Croutons, Spinach, and Caesar Dressing

**The CRAB** | 15

Lump Crab, Burrata, Walnuts, Asparagus, Arugula, and Honey Lemon Vinaigrette • GF

**Sorso Cobb** | 15

Chicken, Pancetta, Egg, Crumbled Blue Cheese, Tomatoes, Avocado, Mixed Greens, and Green Goddess Dressing • GF

**The Spaniard\*** | 13

Serrano Ham, Manchego, Avocado, Tomatoes, Mixed Greens, and Honey Lemon Vinaigrette • GF

**Strawberry Fields\*** | 13

Pancetta, Crumbled Blue Cheese, Strawberries, Walnuts, Mixed Greens, and Balsamic Vinaigrette • GF

**Mediterranean\*** | 13

Feta Cheese, Cucumber, Tomatoes, Olives, Red Onion, Mixed Greens, and Honey Lemon Vinaigrette • GF

**Apple & Goat Cheese\*** | 13

Goat Cheese, Sliced Apples, Walnuts, Mixed Greens, and Fig Jam Vinaigrette • GF

**Tuscan Kale & Cherry\*** | 13

Parmigiano Reggiano, Dried Cherries, Pistachios, Honey Lemon Vinaigrette • GF

## SANDOS

Served with your choice of a Side Spinach Caesar Salad, a Side House Salad, or Kettle Style Chips (BBQ, Jalapeño, or Sea Salt)

Sub a Cup of Soup | +2 Sub any Specialty Salad marked with an \* | +3

**The TAPP** | 14

Shaved Turkey Breast, Pancetta, Avocado, and Basil Pesto

**The Turkey Jam** | 14

Shaved Turkey Breast, Brie, Fig Jam, and Arugula

**The Spring Chicken** | 14

Chicken Breast, Serrano Ham, Manchego, Mayo, and Spinach tossed in White Wine Vinaigrette

**The Piccante** | 15

Chicken Breast, Hot Coppa Ham, Provolone, Calabrian Chili Mayo, and Mixed Greens tossed in Lemon Vinaigrette

**The Salmon PLT** | 15

Smoked Salmon, Pancetta, Avocado, Sliced Tomato, and Mixed Greens tossed in Lemon Vinaigrette

**The Crab Melt** | 16

Jumbo Lump Crab, Cheddar, Parmesan, Sun Dried Tomato Pesto Mayo, Squeeze of Lemon on Gluten Free Bread • GF

**The South Sider** | 14

Roast Beef, Provolone, Caramelized Onions, Sliced Peppers, with a side of Au Jus

**The Muffaletta** | 14

Sopressata, Prosciutto, Capocollo, Provolone, and Olive Tapenade

**The Natural** | 13

Mozzarella, Tomato, Basil Pesto, and Balsamic Syrup

**The Veggie** | 13

Brie, Avocado, Tomato, Cucumber, Basil Pesto, and Arugula

**BYOS - Build Your Own Sando** | 15

Includes choice of four Sando Toppings at no additional charge

### Sando Toppings

#### CHEESES | +2

*Brie | Gorgonzola | Parmigiano Reggiano | Cheddar | Provolone  
Manchego | Fresh Mozzarella | Fontina | White American*

#### PROTEINS | +4

*Chicken | Prosciutto | Spanish Chorizo | Capocollo | Hot Coppa  
Lump Crab | Shrimp | Smoked Salmon | Serrano Ham  
Sopressata | Turkey | Pancetta*

#### OTHER FLAVOR ENHANCERS | +1

*Arugula | Avocado | Jalapeños | Fig Jam | Whole Grain Mustard  
Basil Pesto | Caramelized Onions | Olive Tapenade  
Sliced Tomato | Sun Dried Tomato Pesto*

# FLATBREADS

## The Usual | 12

Sun Dried Tomato Pesto, Mozzarella, Tomato, and Basil

## The Boss | 14

Basil Pesto, Turkey, Pancetta, Mozzarella, and Feta

## The Pro | 15

Olive Oil, Prosciutto, Pistachios, Mozzarella, Fontina, Arugula, and Balsamic Glaze

## The Raised Royal | 14

KC Style BBQ Sauce, Chicken, Pancetta, Red Onions, Mozzarella, and Cheddar

## Three Pigs | 14

Traditional Tomato Sauce, Sopressata, Chorizo, Pancetta, and Mozzarella

## Il Mare | 15

Olive Oil, Lump Crab Meat, Asparagus, Sliced Tomato, Mozzarella, and Lemon Zest

## Build Your Own Flatbread | 13

A choice of Tomato Sauce, Basil Pesto, Sun Dried Tomato Pesto, BBQ Sauce, Olive Oil, or The Dip (+ \$2) with three flatbread toppings at no additional charge

### Flatbread Toppings

#### CHEESES | +2

*Mozzarella | Cheddar | Feta | Gorgonzola | Brie | Provolone  
Parmigiano Reggiano | Fresh Mozzarella | Fontina | White American*

#### PROTEINS | +4

*Prosciutto | Sopressata | Spanish Chorizo | Pancetta | Turkey | Lump Crab  
Shrimp | Roast Beef | Serrano Ham | Capocollo | Hot Coppa | Chicken*

#### EXTRAS | +1

*Kalamata Olives | Walnuts | Jalapeños | Dates | Pistachios  
Avocado | Red Onion | Caramelized Onions | Brussels Sprouts  
Garlic | Roasted Cherry Tomatoes | Sliced Tomatoes | Arugula | Spinach*

# WINE & BEER

## TRY OUR UNIQUE WINE DISPENSERS

32 choice wines are available by the SIP, TASTE, or POUR from our state-of-the-art dispensing systems

## PREFER WINES BY THE BOTTLE?

Ask to see our expansive cellar list!

## HOUSE WINES BY THE GLASS

6 oz pour

Riesling | 10  
Pinot Grigio | 10  
Sauvignon Blanc | 10  
Chardonnay | 10

Rosé | 10

Pinot Noir | 10  
Cabernet Sauvignon | 10  
Malbec | 10  
Merlot | 10  
Red Blend | 10  
Italian Red Blend | 10

## BUBBLES BY THE GLASS • 5 oz pour

Gruet Blanc de Noirs Sparkling White • *New Mexico* | 10  
Ruffino Prosecco • *Italy* | 10  
Cavicholi 1928 Sparkling Rosé • *Italy* | 10  
Grasparossa di Castelvetro Lambrusco • *Italy* | 10

## Bubble Flight | 16

## BUBBLES SPLITS

Blanc de Bleu Cuvée Mousseux • *California* | 12  
Castello del Poggio Moscato • *Italy* | 10

## DESSERT WINES BY THE GLASS • 2.5 oz pour

Ramos Pinto 10yr Tawny Porto • *Portugal* | 15  
Ramos Pinto Late Bottled Vintage Ruby Porto • *Portugal* | 14  
Jules Taylor Late Harvest Sauvignon Blanc • *New Zealand* | 14  
Sauternes • *France* | 15

Want to know what's going on at Sorso? Scan the code to the right to see our Events page!



To view our current draft selections or seasonal packaged offerings, ask your server or take a look at one of our iPads!

## BEERS FROM THE SOUTHWEST

AZ • Helton Pilsner Can (16oz) | 7  
AZ • THAT Brewing Strawberry Blonde Ale Can | 6  
NM • Marble Double White Can | 6  
AZ • SanTan Hefeweizen Arizona Wheat Ale Can | 6  
CA • Alpine Brewing Pitcher Perfect Pale Ale Can | 6  
CA • Mike Hess Brewing Into the Sunset IPA Can | 6  
AZ • Dragoon IPA Can (16oz) | 7  
AZ • Mother Road Tower Station IPA Can (16oz) | 7  
CA • Green Flash West Coast IPA Can | 7  
AZ • Four Peaks Kilt Lifter Scottish Style Ale Can (16oz) | 6  
AZ • Borderlands Noche Dulce Vanilla Porter Can (16oz) | 7

## BREWS FOR THE HEALTH CONSCIOUS

Huss Brewing Arizona Light Lager Can | 6 *110 Cals/8g Carbs!*  
Deschutes Da Shoot! Pilsner Can | 5 *99 Cals/4.2g Carbs!*  
Lagunitas DayTime Fractional IPA Can | 6 *99 Cals/3 Carbs!*  
Dogfish Head Slightly Mighty Lo-Cal IPA Can | 6 *95 Cals/3.6g Carbs!*  
Boochcraft Hard Kombucha Can (rotating selection) | 8 **GF**  
Angry Orchard Crisp Apple Cider Can (16oz) | 6 **GF**  
Woodchuck Bubbly Pearsecco Cider | 6 **GF**  
Austin Eastciders Rosé Cider Can | 6 **GF**  
Omission Ultimate Light Golden Ale Can | 5 **GF**

## FROM ACROSS THE POND

Peroni Lager Can | 5  
Duvel Belgian Golden Ale Can (16.9oz) | 8  
Heineken 0.0 N/A | 5

## OTHER BEVERAGES • straws available upon request

Coke, Diet Coke, Sprite (free refills) | 3  
Abita Root Beer | 3  
China Mist Iced Tea (free refills) | 3  
Estate Organic Black or Jasmine Blackberry Green  
Juices | 3  
Lemonade, Cranberry, Orange, Ruby Red Grapefruit  
Purely Sedona Water 500mL (still or sparkling) | 4  
San Pellegrino Flavored Sodas | 4  
ROC<sup>2</sup> Organic Coffee | 3  
Black & Tan or Decaf  
Pure Leaf Organic Hot Tea by China Mist | 4  
Ask your server for our current selection!

## WEEKDAY LUNCH SPECIAL

\$12 for any Salad, Flatbread or Sandwich  
PLUS Non-Alcoholic Beverage  
Monday thru Friday 11am to 3pm

## MONDAY MEAL DEAL

Any Sandwich, Salad, or Flatbread  
PLUS any two glasses of House Wine, Draft Beer, Well Drinks, or Specialty Cocktails for only \$25 starting at 6p!

## TUESDAY BOTTLE SPECIAL

HALF OFF Select bottles of wine  
ALL DAY on Tuesdays

## HAPPY HUMP DAY!!

Trivia from 7p-9p and ALL DAY Happy Hour  
Every Wednesday!

## FOR THE WEEKENDERS

Mimosas and Bloody Marys for \$5 each from Open to 3pm EVERY Saturday and Sunday!

# SORSO

*est 2014*

WINE ROOM

## 6-4-3 HAPPY HOUR

Seven Days a Week  
3p to 6p

ALL DAY on Wed

### Late Night

Tuesday - Saturday  
10p to Close

### \$6 Each

- House Wines and Bubbles By the Glass
- Any Two Bruschetta

### \$4 Each

- Well Alcohol
- Mixed Olives

### \$3 OFF

- House Beers on Draft
- Sorso Cocktails and Call Liquor
  - Any Flatbread
  - Brussel Board
  - Hummus Platter
    - The Dip

House Still Wines by the Bottle **ONLY \$20**

House Bubbles by the Bottle **ONLY \$25**

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### DOLCE

**Paula Jacqueline Featured Cake Slice | 9**

Ask your server for this week's selections!

**Cookie Sundae | 8**

Milk Chocolate, White Chocolate, and Butterscotch Chip Cookie topped with vanilla Ice Cream

**Chocolate Truffles | Two for 5**

**Chocolate Toffee Kahlua Cake | 8**

with Caramel drizzle

**Selection of Ice Cream | 7**

Ask your server for our current flavors!

### COFFEE & TEA

**ROC<sup>2</sup> Organic Coffee | 3**

Black & Tan or Decaf

**Pure Leaf Organic Hot Tea**

by China Mist | 4

### DESSERT COCKTAILS & LIQUEURS

**Hard ROC | 12**

Buffalo Trace Bourbon, Press Cold Brew Coffee, Demerara Syrup  
Buffalo Trace Bourbon Cream Liqueur topped with Espresso Beans

**Park Carte Blanche Cognac *France* | 9**

**Buffalo Trace Bourbon Cream Liqueur *Kentucky* | 8**

**Fernet-Branca Amaro *Italy* | 8**

**Branca Menta Amaro *Italy* | 8**

**Ramazzotti Amaro *Italy* | 8**