



WINE & BEER DINNER

Tuesday, June 12th @ 6:30 pm

Five Courses with wine & beer pairings

\$65 + gratuity & tax - advanced reservations required

Our Chef, Alex has created a menu that will delight your palate. Our wine Sommelier Bryan Coats & Key Brewing Head Brewer Mike McDonald will be selecting the perfect accompaniment for each course.

And you get decide who had the better pairing for each course.

MENU

RECEPTION/HORS D'OEUVRES

Chile Infused Compressed Watermelon sea salt, mint

Deviled Chinese Tea Egg

Frico Romano Cup crisp summer salad

Oxtail & Plantain Dumplings sweet habanero chutney

FIRST COURSE

Heirloom Tomato & Spanish Sardine Salad garlic cream, basil

SECOND COURSE

House Made Tortellini spiced bison, oxtail consommé.

THIRD COURSE

Pork OssoBuco saffron spiced Israeli couscous, kale, asparagus

FOURTH COURSE

Galub Jamun Indian style custard, shaved jaggery (raw unrefined Indian sugar)

**PASTA
MONDAYS**

*house made pasta, side salad &
house wine or draft beer \$20*

**LIVE MUSIC
TUESDAYS**

*June 19th - Roses & Rust
acoustic*

**WEDNESDAYS
& SUNDAYS**

\$25 select bottles of wine

Our food, desserts & breads are prepared fresh from scratch daily using seasonal ingredients.

SoBo Café follows sustainable practices by composting food waste & recycling glass, metal, plastic & paper products.

