

MENU

s o m e w h e r e
dine bar

RAW

SCALLOP CRUDO 22

Shallots + Peruvian Peppers + Citrus + Cilantro + Yuzu [GF]

OYSTERS (MP)

Horseradish + Lemon + Hot Sauce + Mignonette [GF]

BRAZILIAN STEAK TARTARE 21

Tenderloin + Chimichurri + Dijon + Shallots + Gherkins + Capers + Worcestershire Sauce + 64 Egg Yolk [GF Option Available]

STARTERS

CHEESE & CHARCUTERIE 48

Cured Meats + Seasonal Jam + Seasonal Pickled Items + Artisanal Cheeses + Crostinis [GF Option Available]

ARTISANAL CHEESES 25

Artisanal Cheese + Seasonal Jam + Seasonal Pickled items + Crostinis [GF Option Available][V]

JAPANESE DUMPLINGS 16

Chicken and Vegetable Dumplings + Garlic Chili Sesame Sauce + House Chili Oil + Cilantro + Miso Mayo [Vegetable Dumpling Option Available]

CRISPY CALAMARI 19

Tempura + Lemon + Spicy Chorizo Aioli + Togarashi + Parsley

SEARED SCALLOPS 28

Lemon Grass Scented Scallop + Coconut Broth + Kaffir Lime + Torched Tomatoes [GF]

SLIDERS 21

All Beef Sliders + Tomato Jam + B&B Pickles + American Cheddar + Potato Bun

DUCK BAO BUNS 20

Confit Duck Legs + Smoked Rum BBQ Sauce + Red Cabbage Slaw + Cilantro

BAKED BRIE 23

Warm Honey Grapes + Toasted Pecan + Crostinis [GF Option Available]

GNOCCHI POUTINE 24

Mushroom Gravy + St. Albert Cheese Curds + Mushrooms + Chives [V]
Add Lamb Shank 14

SWEET THINGS

CRÈME BRULÉE 12

Please ask your server about the flavor of the week.
Caramelized Sugar + Berries + Mint + Seasonal Jam [GF][V]

CHOCOLATE BROWNIE 12

Espresso Ice Cream + Whipped Cream + Mint + Berries [GF][V]

FRIED CINNAMON PASTRY 12

Vanilla Icing + Fresh Berries [V]

SALTED CARAMEL CHEESECAKE 13

Fresh Berries + Seasonal Coulis + Milk Crisp [V]

MAINS

CHATEAUBRIAND FOR TWO 95

Bordelaise Sauce + Herb Butter + Buttered Seasonal Vegetables + Mushrooms + Pomme Puree [GF]
Add Scallops 15

9 OZ STRIPLOIN 42

Bordelaise Sauce + Herb Butter + Buttered Seasonal Vegetables + Pomme Puree [GF]
Add Scallops 15

BRAISED LAMB SHANK 37

Rotini + Creamy Lamb Sauce + Mushrooms + Pickled Mustard Seeds + Pomme Puree

MAPLE SALMON 34

Buttered Seasonal Vegetables + Butternut Squash Puree + Maple Paprika Glaze [GF]

BUTTER CHICKEN 32

Creamy Tomato Sauce + Spiced Basmati + Papadum [GF]

TROFIE PASTA 26

Tiger Shrimp + Basil Pesto Cream Sauce + Cherry Tomatoes + Aged Parmesan [Vegan Option Available]
Add Scallops 15

CHUCK BURGER 19

6 Oz Chuck Patty + Caramelized Onions + Monterey Jack Cheddar + Arugula + Tomatoes + Garlic Aioli + Potato Bun + Fries
Substitute for The Beyond Patty [V] 3
Add Bacon 3

WINTER SALAD 23

Grilled Chicken + Goat Cheese + Pomegranate + Cherry Tomatoes + Cucumber + Watermelon Radish + Sherry Dijon Vinaigrette + Roasted Almonds [GF]
Add Grilled Shrimp 7

SIDE PIECES

FRIES 7

Garlic Aioli [GF][V]

YAM FRIES 9

Spicy Chorizo Aioli [GF]

TRUFFLE FRIES 13

Truffle Oil + Parmesan + Garlic Aioli [GF][V]

4-CHEESE MAC & CHEESE 15

Four Cheese Mornay + Herb Pangrattato [V]

PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES.



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WINE

SPARKLING / CHAMPAGNE **5OZ / BOTTLE**

Champagne , Moët & Chandon Brut Imperial	190
Champagne , Moët & Chandon Ice Imperial	200
Champagne , Veuve Cliquot	200
Champagne, Veuve Cliquot Brut Rose	220
Champagne , Dom Perignon	750
Champagne, Ace of Spades Brut Gold	800
Champagne, Cristal Brut Vintage	900
Prosecco, Belstar, Italy	9 / 46
Sparkling Rose, Belstar, Italy	9 / 46

WHITE / ROSÉ **5OZ / 9OZ / BOTTLE**

Rosé, Caposaldo, Italy	9 / 16 / 42
Pinot Grigio, La Lot, Alto Adige, Italy	9 / 16 / 42
Albarino, Attis Bodegas Y Vinedos, Rioja, Spain	14 / 23 / 56
Chardonnay, Stephen Vincent, Sonoma California	15 / 25 / 60
Chardonnay, Sequoia Grove, California	20 / 34 / 90
Sauvignon Blanc, St.Francis, California	20 / 34 / 90
Chateau Musar, Jeune White, Bekka Valley, Lebanon	90

RED **5OZ / 9OZ / BOTTLE**

Chianti, Caposaldo, Italy	9 / 16 / 42
Pinot Noir, Peter Zemmer, Alto Adige, Italy	13 / 22 / 52
Shiraz, Earthworks, Barossa Valley, Australia	12 / 21 / 46
Cabernet Sauvignon, Gravelly Ford, California	13 / 23 / 55
Malbec, Terrazas, Argentina	15 / 25 / 60
Cabernet Sauvignon, St.Francis, California	18 / 32 / 88
Barolo, Monvigliero Castello di Verduno, Piedmont, Italy 2013	250
Musella Amarone, Della Valpolicella Riserva ,Italy 2015	220

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dine bar

2.5OZ COCKTAILS

RASPBABY

Floral Gin
Belvedere
St Germaine
Cocchi Rosa
Raspberry
Lemon

18

CHAI ME A RIVER

Kettle One Vodka
Plum and Chai Black Tea
Lemon
Soda

16

AROMATHERAPY

Empress Gin
Lavender Honey Syrup
Lemon
Egg Whites

16

EVERYTHING NICE

Bumbu
Baileys
Pumpkin Spice Mix
Apple Cider

20

TEQUILA MOCKINGBIRD

Pierre Ferands Dry Curacao
Reposado Tequila
Donn's Mix
Lime Juice
Black Pepper Tincture

16

WAKE ME UP

Chocolate Infused Vodka
Kahlua
Espresso
Turbinado Syrup

16

AUTUMN FROST

Spiced Rum
Domaine De Canton
Pear and Cinnamon Syrup
Egg Whites
Lemon

16

SOHO AT NIGHT

Kettle One
Soho
Passion Fruit Syrup
Lemon

16

BOURBERRY

Buffalo Trace
Starlino Aperitivo Rose
Orgeat
Strawberry Syrup
Cinnamon Syrup
Ginger
Lemon

17

BEFORE 11PM

SMOKEY OLD FASHION

25

Buffalo Trace Bourbon
Turbinado Gomme Syrup
Aromatic Bitters
Smoked With Cedar Wood

SPECIALTY

SCOTCH

Johnnie Walker Blue Label 46
Johnnie Walker Black Label 13
Oban 14 29
Macallan 12 20
Glenfiddich 15 20
Glenmorangie 20

COGNAC

Remy Martin XO 46
Hennessy XO 48
Hennessy VSOP 20

SANGRIA

WHITE

Peach Liqueur | Triple Sec | Vodka |
White Cranberry Juice | House White
Wine | Gingerale

ROSE

Peach Liqueur | Triple Sec | Vodka |
White Cranberry Juice | House Rose
Wine | Gingerale

RED

Brandy | Triple Sec | Orange Juice |
House Red Wine | Gingerale

GLASS PITCHER

\$16
\$39

BEER

BOTTLED/CAN BEER

Corona 8
Stella Artois 8
Sapporo 10
Somersby Cider 9

DRAFT BEER

Budweiser 7
Shocktop 9
Alexander Keith's IPA 9



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LIQUOR

CHAMPAGNE

Cristal Brut Vintage Champagne	900
Ace of Spades Brut Gold Champagne	800
Dom Pérignon Brut Vintage Champagne	750
Veuve Clicquot Rose Champagne	220
Veuve Clicquot Brut Champagne	200
Moët & Chandon Ice Imperial	200
Moët & Chandon Brut Imperial	190

TEQUILA

Clase Azul Tequila Gold	1450
Clase Azul Reposado	900
Don Julio 1942	900
Casamigos Tequila Reposado	320
Don Julio Reposado	320
Casamigos Tequila Blanco	300
Don Julio Blanco	300

VODKA

Belvedere	210
Ciroc	180

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Hendricks	220
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RUM

Bumbu	240
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