

## BEVERAGES

### DRAFT WINE

Mt. Beautiful, Sauvignon Blanc  
Canterbury, NZ 2019 **12 / 24**

Weingut Baumgartner, Grüner  
Niederösterreich, AT 2020 **12 / 24**

Gotham Project, Rosé  
Coteaux d'Aix-en-Provence, FR 2020 **10 / 20**

Grochau Cellars, Pinot Noir  
Willamette, OR 2018 **14 / 28**

### BOTTLES, CANS & SPECIALTY

Stella Artois **6**

Cigar City, Fancy Papers Hazy IPA **6**

Oskar Blues, Mamas Little Yella Pils **6**

Civil Society, Beach Access **9**

Ah-So, Bubbles, Navarra, ESP **12**

Ah-So, Red, Navarra, ESP **12**

The SoSo Mimosa  
Natalie's OJ & Zardetto Prosecco **8 / 16**

### SOFT DRINKS

Assorted Sodas, Waters, and Juices

### COFFEE & TEA

Hot Coffee **4**

Ice Coffee **4**

Cold Brew **5**

Assorted Tea Selection **4**



4802 S. Dixie Hwy West Palm Beach, FL 33405  
Monday: Closed • Tuesday-Saturday: 11-8 • Sunday: 11-4  
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**FOLLOW US ON INSTAGRAM OR  
VISIT OUR WEBSITE TO VIEW OUR  
MENU AND SEE OUR WEEKLY  
ROTATING DINNER SPECIALS**

\*Menu items and prices are subject to change.

040422



THE  
SOSO

## TAKEOUT MENU

LUNCH - DINNER - BRUNCH



## SOUPS

### THE SOSO SANCOCHO 10

Sofrito Broth, Root Vegetable Medley, Corn, Plantain, Cilantro  
*Add Avocado & White Rice + 3*

### THE CAULI SOUP 10

Fennel, Saffron, Crispy Cauliflower Florets, Chili Oil, Parsley

## SALADS

### THE SOSO CAESAR 15

Romaine, The SoSo Caesar Dressing, Garlic Croutons, Grana Padano, Boquerones  
*Add Herb Chicken, Vegan Patty +5, Prime Petit Tender, Grilled Salmon +12*

### THE GRILLED SALMON 24

Grilled Salmon, Soba Noodles, Passion Fruit Vinaigrette, Guava BBQ Salmon Filet, Radicchio, Carrots, Cucumber, Mango, Scallions, Tobiko

### THE MEDITERRANEAN 19

Spicy Arugula, Lemon Oregano Vinaigrette, Herb Marinated Chicken, Valbreso, Cucumber, Heirloom Tomato, Red Onion, Kalamata Olives, Crispy Quinoa

### THE STEAK & BLUE 26

Local Mixed Greens, Champagne Truffle Vinaigrette, Creekstone Prime Petit Tender, Point Reyes Blue, Pickled Red Onion, Crispy Shimeji Mushrooms, Sun Dried Tomatoes

### THE CHOP 14

Romaine, Radicchio, Red Wine Vinaigrette, Beemster, Chickpea, Carrot, Celery, Cucumber, Red Onion, Tomato  
*Add Herb Chicken, Vegan Patty +5, Prime Petit Tender, Grilled Salmon +12*

## SANDWICHES

### THE CHICKEN SAMMY 15

Bread by Johnny Bun, Herb Marinated Chicken, Piquillo Pepper Aioli, Crispy Avocado, Bibb Lettuce, Heirloom Tomato

### THE SALMON BURGER 24

Bread by Johnny Bun, Ginger Scallion Salmon, Miso Mayo, Pickled Veg, Bibb Lettuce

### THE CUBAN 18

Cuban Bread, Mojo Pork, Smoked Ham, Swiss, Garlic Onion Jam, Dijonnaise, Kimchi Pickles

### THE CHIMI 14

Vegan Bun, Red Kidney Bean Patty, Pink Veganaise, Green Cabbage, Heirloom Tomato, Red Onion

### THE MUFFALETTA 17

Focaccia, Mortadella, Finocchiona, Capocollo, Provolone, Olive Relish

### THE NBPB 11

English Muffin, Nutella, Banana, Peanut Butter, Sugar and Spice

## KIDS

*Served with your choice of Tropical Fruit or Bravas*

### THE GRILLED CHEESE 10

Bread by Johnny Lunchbox Bread, Melted Cheese

### THE SIMPLE ORZO 10

Parmesan Cheese, Butter

### THE GRILLED CHICKEN 10

Sliced Herb Marinated Chicken

## SMALL PLATES

### THE SOSO PEPPERS 9

Shishito Peppers, Tosazu, Crushed Peanuts, Douchi Powder, Katsuobushi

### THE BRAVAS 9

Marble Potatoes, Garlic Aioli, Chili Oil, Fresh Herbs and Spices

### THE CHARRED CAULI 9

Cauliflower, Za'atar, Lemon Tahini, Pomegranate, Herbs

### THE BRUSSELS 9

Pineapple Soy Glaze, Drunken Cranberries, Toasted Coconut

### THE ORZO 9

Sun-Dried Tomato Lemon Butter, Shallots, Spicy Arugula, Heirloom Tomatoes

### THE BOARD 19

Mortadella, Finocchiona, Grana Padano, and Homemade Accompaniments

## WEEKEND BRUNCH

### THE SOSO BENNY 17

Cuban Bread, Poached Eggs, Smoked Ham, Tomatillo Hollandaise, Mojo Sweet Onions, Smashed Avocado, Scallions, Tajin

### THE BLT 12

English Muffin, Sunny Side Egg, Butcher's Cut Applewood Bacon, Provlone, The SoSo Secret Sauce, Spicy Arugula, Heirloom Tomato

### THE TOSTADA 17

Sunny Side Eggs, Mexican Chorizo, Avocado, Refried Pinto Beans, Pico, Queso Fresco, Ranchero Sauce

### THE FRENCH TOAST ROULETTE 15

Weekly rotation of Chef inspired options.  
You can ask, but it's more fun if you don't.