

# SOCO BISTRO

## APPETIZERS

### BUFFALO WINGS 10.5

Flash-crisped and sauce slathered. With carrot and celery sticks. Buffalo, Coca-Cola BBQ or Honey Sriracha. 1590 CAL

### CHICKEN STRIPS 9

Tender chicken breast battered and fried to a golden brown. Served with your choice of honey mustard or barbecue sauce and house made pub chips. 980 CAL

### FISH TACOS 13

Grilled fish, shredded cabbage, fresh Pico de Gallo and a zesty cilantro lime sauce served on warm flour tortillas. 820 CAL

### QUESADILLA 7

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$3. 1120 CAL Add steak \$5. 1305 CAL Add shrimp \$5. 1090 CAL

### SLIDERS 10.5

Three mini burgers topped with crisp bacon, Cheddar cheese and a side of our house made pub chips. 1340 CAL

### PRETZEL BITES 8

The perfect balance of crunchy and chewy bites served with warm IPA beer cheese sauce. 960 CAL

### TOASTED RAVIOLI 8.5

Ravioli filled with beef, breaded, fried and served with zesty marinara sauce. 784 CAL

### SOCO NACHOS 9.5

Tortilla chips topped with seasoned ground beef, fresh pico de gallo, jalapenos, sour cream and melted queso blanco. 1234 CAL

## BURGERS & SANDWICHES

All of our burgers are served with lettuce, tomato, red onion and your choice of one side.

### CLASSIC BURGER.....11

8 ozs. of char-broiled Angus, seasoned and topped with your choice of cheese. 680 CAL

### BBQ BACON CHEDDAR BURGER.....13

8 ozs. of char-broiled Angus, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar. 1380 CAL

### BUILD YOUR OWN BURGER.....13

8 ozs. of char-broiled Angus topped with your choice of the following toppings, Cheddar, Swiss, or Pepper Jack cheese, grilled onions sautéed mushrooms, jalapeno peppers, Pico de Gallo. Add bacon for an additional \$.50. 770+ CAL

### TUSCAN CHICKEN SANDWICH.....12

Marinated chicken breast, grilled and topped with Provolone, roasted red pepper, crisp greens and sliced tomato. Served on a grilled Ciabatta with pesto mayonnaise. 1140 CAL

### BLT CLUB WRAP.....11

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheese wrapped in a flour tortilla. 1300 CAL

### SOCO BBQ PULLED PORK SANDWICH.....10

House made barbecue pulled pork, piled high on a lightly toasted bun and topped with coleslaw. 460 CAL

## SALADS

### CAESAR SALAD.....9

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta. 650 CAL Add grilled chicken \$3. 770 CAL Add steak \$5. 955 CAL Add shrimp \$5. 740 CAL

### GRILLED SIRLOIN SALAD.....15

Sliced grilled sirloin served over mixed greens tossed with balsamic vinaigrette. Topped with blue cheese, tomatoes, red onion and served with grilled Ciabatta. 530 CAL

### MARKET SALAD.....12

Mixed greens lightly tossed with Mandarin oranges, fresh strawberries, grapes, toasted pecans and raspberry vinaigrette. Topped with crumbled feta and served with grilled Ciabatta. 490 CAL

### SOUTHWEST CHOPPED SALAD.....13

Mixed greens, grilled chicken breast, roasted corn, avocado, house made Pico de Gallo and a blend of cheeses tossed with chipotle ranch dressing and served with grilled Ciabatta. 1010 CAL

## ENTREES

Most of our Entrees are served with your choice of two sides; Pasta dishes are served with side salad.

### CITRUS GRILLED SALMON.....17

A grilled fillet of salmon finished in a citrus, white wine butter sauce. 610 CAL

### HUNTER CHICKEN.....15

Chicken breast sautéed with white wine, mushrooms, tomatoes and served with two sides. 360 CAL

### RIBEYE.....25

A 12 oz. ribeye steak seasoned and grilled to order. Topped with whiskey au jus or savory blue cheese. 960 CAL

### CHICKEN RIGGIES.....13.5

Tender pieces of chicken served with rigatoni pasta, Romano cheese, sweet and hot cherry peppers, and red onion in a tomato cream sauce. 613 CAL

### BBQ PORK RIBS.....22

Tender, slow cooked pork ribs, cut, stacked and brushed with barbecue sauce. 1790 CAL

### GARDEN PENNE PASTA.....13

Sautéed garden vegetables and penne pasta tossed with roasted red peppers and pesto. Topped with shaved Parmesan and served with grilled Ciabatta. 960 CAL Add grilled chicken \$3. 1080 CAL

## DRINKS

COFFEE	0 CAL	2.5
TEA	0 CAL	2.5
MILK	150 CAL	3
ASSORTED SOFT DRINKS	0-160 CAL	2.5

## DESSERTS

NY CHEESECAKE	800 CAL	6
BROWNIE SUNDAE	1010 CAL	6

## SIDES

FRENCH FRIES	280 CAL	3.5
RICE PILAF	210 CAL	4
PUB CHIPS	540 CAL	3
SEASONAL VEGETABLES	30 CAL	4.5
RED SKIN MASHED POTATOES	200 CAL	4.5
SIDE CAESAR	390 CAL	6
SIDE SALAD	150 CAL	6

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.

➔ ROOM SERVICE - Dial Ext: 5115

18% gratuity charge and applicable sales tax will be added to the price of all items.

DINNER SERVED  
4:00 PM - 9:00 PM DAILY

 **Holiday Inn**  
AN IHG® HOTEL

## WINE

### WHITES

	GLASS	BOTTLE
<b>Pinot Grigio</b> DANZANTE, ITALY	7.5	32
<b>Chardonnay</b> CANYON ROAD, CALIFORNIA	6	26
<b>Chardonnay</b> KENDALL-JACKSON, CALIFORNIA	11	46
<b>Sauvignon Blanc</b> MATUA, NEW ZEALAND	8.5	36
<b>Riesling</b> CHATEAU STE. MICHELLE, WASHINGTON	7.5	32
<b>White Zinfandel</b> BERINGER, CALIFORNIA	7	30

### REDS

<b>Pinot Noir</b> MONTEREY VINEYARDS, CALIFORNIA	10	42
<b>Merlot</b> CANYON ROAD, CALIFORNIA	6	26
<b>Merlot</b> RODNEY STRONG, CALIFORNIA	8	34
<b>Cabernet Sauvignon</b> CANYON ROAD, CALIFORNIA	6	26
<b>Cabernet Sauvignon</b> KENDALL-JACKSON, CALIFORNIA	11	46
<b>Red Blend</b> 14 HANDS STAMPEDE, WASHINGTON	8	34

## COCKTAIL DRINKS

<b>HOLIDAY INN ICED TEA</b> .....	11
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
<b>ROCKIN' RITA</b> .....	12
Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.	
<b>MANHATTAN</b> .....	9
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$2 more.</i>	
<b>CLASSIC MARTINI</b> .....	11
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
<b>COSMOPOLITAN</b> .....	9.5
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	
<b>APPLETINI</b> .....	9.5
Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.	
<b>LEMON DROP</b> .....	9.5
Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.	
<b>BLOODY MARY</b> .....	8
Smirnoff vodka and our zippy Bloody Mary mix.	

## BEER

### CRAFT

Blue Moon	6
Goose Island IPA	6
Sam Adams	5
Sam Adams Seasonal	5
Leinenkugel Seasonal	6
Schlafly	6

### IMPORTS

Corona Extra	6
Heineken	6
Stella Artois	6

### DOMESTIC

Bud Light	4
Budweiser	4
Coors Light	4
Miller Lite	4
Shock Top	5