

SoVino

BISTRO & WINE BAR

APPETIZERS

TRUFFLE POPCORN	\$6
truffle popcorn, topped with finely shredded white cheddar	
CHILLED GAZPACHO SOUP	\$7
with avocado, tomatoes, cucumbers, red onions, and toasted croutons	
TOMATO SALAD	\$8
ripe tomatoes, burrata cheese, basil, olive oil, lemon peel	
SO VINO HOUSE SALAD	\$6.5
field greens, tomatoes, red onions, pine nuts, vinaigrette	
CLASSIC CAESAR SALAD	\$7
Romaine lettuce, croutons, fresh Parmesan, and our Caesar dressing	
ROASTED BEETS AND GOAT CHEESE SALAD	\$9
with pistachios and greens	
WINE COUNTRY CHOP SALAD	\$13
with pulled chicken breast, blue cheese, dried cranberries, crunchy toasted almonds, and creamy scallion dressing	
CALAMARI	\$8
Sautéed in a light pesto sauce and pico de gallo, with 2 garlic crostini	
CASTELVETRANO OLIVE BOWL	\$6
large bright green Sicilian olives, mild, buttery, non-bitter taste	
DUCK COGNAC PÂTÉ	\$11
with assorted mustards, cornichons, and sliced bread	
BLACK TRUFFLE PÂTÉ	\$12
with mustards, cornichons, lingonberry preserves, and sliced bread	
INDIAN EMPANADITAS	\$7
spicy Indian curried beef filled pastries, served with chutney	
HOUSE-CURED SALMON BOARD	\$11
with Dijon shallot remoulade and boiled new potatoes with dill	
BEEF CARPACCIO	\$11
with buttermilk gorgonzola and truffle basil oil	
LUMP CRABCAKE	\$11
jumbo lump crabmeat with a roasted red pepper beurre blanc	

CHEESE & CHARCUTERIE

CHEESE SELECTION \$14 for 3 / \$20 for 5

served with toasted thinly sliced artisan bread, Castelvetrano olives, honey, berry preserves, and Marcona almonds

- **L'Edel de Cleron:** Franche-Comte, France [double-cream, rich cow's milk]
- **Hoja Santa:** Texas [creamy, goat's milk cheese wrapped in aromatic hoja santa leaves]
- **Mahon:** Menorca, Spain [crumbly, cheddar like cow's milk]
- **Hopelessly Bleu:** Pure Luck Farms, Texas [award-winning, mild & creamy, goat's milk blue veined]
- **Taleggio:** Italy [washed-rind, pungent, soft cow's milk]
- **White Buck:** Mass., USA [semi-firm goat's milk]
- **Manchego:** La Mancha, Spain [mild, nutty sheep's milk]
- **Sottocenere al tartufo:** Venice, Italy [cow's milk with truffles]

CHARCUTERIE \$4 each

add thinly sliced meats to your cheese plate

- **Bresaola:** Air-dried salted beef eye of round
- **Prosciutto:** Italian dry-cured ham

ENTREES

SASSY SEED SALMON	\$19
with green rice, and bok choy	
PAN-SEARED STRIPED BASS	\$26
finished with white wine and topped with corn, lemon and red bell peppers, served with green beans	
TUNA STEAK, SEARED RARE	\$24
with avocado, mango, jalapeños & tomatoes with a soy balsamic sesame sauce, served with green beans and mashed potatoes	
ROASTED ARBOL CHILE & CHICKEN ENCHILADAS	\$14
topped with pico de gallo and served with green rice and black beans	
CHICKEN PRIMAVERA RISOTTO	\$17
with chicken tossed in a light cream parmesan sauce topped with chicken breast with white wine, tomatoes, basil, capers & toasted pine nuts	
ELIZABETH'S FAVORITE PAELLA	\$22
with mussels, shrimp, calamari, sausage & chicken	
SHIRAZ BRAISED SHORT RIBS	\$22
served with Gruyere polenta, made famous by <i>Texas Monthly</i>	
FILET OF BEEF TENDERLOIN	\$28
Pasilla chile sauce with roasted shallot mashed potatoes and sautéed brussels sprouts	
SO VINO MUSSELS	\$17
in a choizo wine broth over a bed of polenta	
SHRIMP AND GRITS	\$17
Southern style shrimp served with stone milled grits	
SPICY SHRIMP PASTA	\$17
spicy shrimp over pasta, tomato, basil, garlic, and pinenuts (-\$3.00 without shrimp)	
LINGUINE SAN MATIAS	\$18
tossed in a spicy tomato sauce with mushrooms, crabmeat, shrimp, and mussels	

PIZZAS

Delicious, crispy thin-crust pies

we can hold ingredients, but please no substitutions

- **One** Proscuitto and arugula \$11
- **Two** Tomato, basil, and artichoke \$11
- **Three** Mushroom, Capicola (spicy salami), red onion \$11
- **Four** Sausage and sweet peppers \$11
- **Five** Arugula, goat cheese, and spinach \$11
- **Six** Truffled Taleggio & mushroom \$12

OTHER BEVERAGES

Beer	Stella • Amstel Light • Pacifico • Shiner Bock
Soft Drinks	Coke • Diet Coke • Iced Tea • Juices
Water	San Pellegrino (sparkling) • Evian (still)