



SOMA PARTY MENU

Appetizers

Crock of Chili – 6

Award winning chili topped with shredded cheddar and sour cream.

Crab Cake Appetizer – 8

A homemade lump crab cake topped with lemon aioli.

Homemade Rubeen Eggrolls –6

Corned beef, sauerkraut and Swiss eggrolls served with Russian dressing.

Mozzarella Sticks - 6

Five battered mozzarella sticks served with marinara.

Loaded Tater Tots - 8

Tater tots topped with bacon, cheddar cheese, scallions and sour cream.

Beer Battered Onion Rings - 6

Crispy steak-cut onion rings served with horseradish sauce.

Wings – (6) 6

Hot, Medium, Mild, Sweet & Sweaty, Cajun Honey Garlic, Hot honey BBQ

Downtown Nachos – 8

Tri-color nacho chips, chili, cheese sauce, sour cream and salsa.

Pretzels with Beer Cheese – 6

Two NY style hot pretzels served with beer cheese dipping sauce.

Salads

Add chicken- 3 Salmon - 8 Steak - 7

Caesar Salad - 8

Chopped romaine, croutons and parmesan cheese, tossed with Caesar dressing.

SoMa Salad – 8

Mixed greens, tomatoes, red onion, crumbled blue cheese, dried cranberries and choice of dressing.

Burgers & Specialty Sandwiches

Choice of coleslaw, fries or potato salad.

Crab Cake Sandwich – 12

Lump crab cake, lettuce, tomato and lemon aioli on a brioche roll.

Southern Chicken Sandwich – 10

Buttermilk fried chicken on brioche roll with pickles, lettuce and tomato.

Pabst Blue Reuben - 12

Beer braised corned beef & sauerkraut with Swiss and Russian dressing on rye.

Chicken Pesto Wrap- 11

Grilled chicken breast, pesto, roasted red pepper, fresh mozzarella and red onions in a tomato-basil wrap.

SoMa Burger – 9

½ lb burger on brioche roll with choice of cheese.

Veggie Burger - 10

Grilled veggie burger on brioche roll with red onions, lettuce and tomatoes.



Entrees

Beef Stew – 10

Savory beef stew served with warm bread.

Fish & Chips -13

Beer battered cod with fries and tartar. Malt vinegar available on request.

Shrimp in a Basket – 14

Fried butterfly shrimp served with cocktail sauce and crispy fries.

Blackened Salmon – 17

Grilled blackened salmon served with choice of potato & vegetable.

NY Strip Steak – 18

12 oz NY strip, grilled to your liking with choice of potato & vegetable.

Rib-eye Steak– 18

12oz boneless ribeye, grilled to your liking with choice of potato & vegetable.

Crab Cake Dinner – 18

Two homemade lump crab cakes topped with lemon aioli and served with choice of potato & vegetable.

Bistro Steak - 14

Grilled flat iron steak topped with pepper and teriyaki sauce with choice of potato and vegetable.

Desserts – all homemade in house

Brownie Sundae – 5

A warm brownie topped with vanilla ice cream, chocolate syrup and whipped cream.

Specialty Dessert – 5

Your server will advise today's selection.

Craft and Draft Beers:

See our draft board and craft beer menu.

Domestic Beers:

Coors Light, Yuengling Light, Yuengling, Miller Lite, Mich Ultra 3.75
Angry Orchard - 5

Import Beers:

Heineken, Corona, Corona Light, Peroni-4

Wines:

Merlot, Cabernet Sauvignon, Malbec
Pinot Grigio, Chardonnay – 7
White Zinfandel - 6

Beverages

Coke, Diet Coke, Sprite, Root Beer,
Ginger Ale, Ice Tea, Lemonade – 2.5
Coffee, Tea, Decaf – 2
Specialty Coffee – Irish - 6