

SORSO

Signature Cocktails

Bourbon Sour 55
Bourbon, Egg White, Fresh Lime

C&C 55
Baileys, Kahlua, Vodka, Espresso, Valrhona Chocolate

El Diablo 55
Tequila, Crème de Casis, Fresh Lime, Ginger ale

Ice Breaker 55
Tequila, Triple Sec, Fresh Grapefruit, Grenadine

Corkscrew 70
White Rum, Cinzano Dry, Peach Schnapps

Planters Punch 70
White Rum, Dark Rum, Fresh Orange, Pineapple, Lemon, Grenadine

Pink Shadow 50
White Rum, Angostura Bitters, Fresh Cranberry, Soda

Green Russian 55
Vodka, Mint Liqueur

Pink Gin & Tonic 65
Gin, Angostura Bitters, Fresh Fruits, Tonic

Charley 65
Brandy, Angostura Bitters, Sweet Vermouth

Barrel Aged Cocktails

Aged Negroni 75
Gin, Italian Vermouth, Campari

Spiced Old Fashioned 80
Jim Beam, Capitan Morgan Spiced

Aged Manhattan 75
Italian Vermouth, Whiskey Aged Bitters

SORSO

White Wines	150ml Glass	250ml Glass	750ml Btl
Brancott Estate <i>Sauvignon Blanc, NZ</i>	70	115	355
Terre Del Fohn <i>Pinot Grigio, IT</i>	75	125	380
Katnook <i>Chardonnay, AUS</i>	70	115	340
Massaya <i>Blend, LBN</i>	55	90	230
Les Hauts de Bel Air <i>Sauv Blanc, FR</i>	65	110	330
Markus Molitor <i>Riesling, GER</i>	85	140	430

Red Wines	150ml Glass	250ml Glass	750ml Btl
Rupert & Rothschild <i>Blend, SA</i>	85	140	415
Chateau Les Moines <i>Blend, FR</i>	75	120	365
Capanna <i>Sangiovese, IT</i>	85	145	430
Torres <i>Grenache, ES</i>	75	125	380
Matua Valley <i>Pinot Noir, NZ</i>	80	130	395
Dante Robino <i>Malbec, ARG</i>	60	100	300

Easy Bites

Baby lamb chops chimichurri sauce <i>Three grilled baby lamb chops with red flakes spicy chimichurri</i>	70
Chicken and croquettes with romesco dip <i>Three fried chicken and tarragon croquettes with red pepper almond romesco.</i>	65
Veal and provolone open mini sandwich <i>Shredded veal belly and melted provolone cheese on toasted sour dough bread with béarnaise sauce</i>	50
Argentinian tenderloin, veal bacon fireworks <i>Green asparagus tops wrapped in tenderloin and veal bacon, served with teriyaki sauce.</i>	65
Mini BBQ slider <i>Three beef patties topped with pulled barbecue wagyu ribs and caramelized onion, truffle mayo.</i>	65
The Forge French fries <i>Parmesan and salted topped French fries with the forge barbecue sauce and truffle scented mayonnaise.</i>	50
Mini crab cake <i>Three pan sealed mini crab cakes with line aioli, topped with tomato fondue and olive powder</i>	70

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Easy Bites			
Caesar Salad (G) <i>Baby Gem Lettuce, parmesan shavings, crispy veal bacon chips, herbs bread crumbs, classis dressing</i>			55
<i>With Chicken</i>			65
<i>With Shrimp</i>			70
Ciabatta Sandwich (G) <i>Homemade ciabatta with guacamole, mayonnaise spread sundried tomato, lettuce, veal bacon, turkey ham, cheddar cheese, fried egg</i>			65
Beef Burger (G) <i>Beef patty, caramelized onion mayonnaise, veal bacon, vanilla pineapple and mustard relish, topped with fried egg</i>			110
Spaghetti <i>Tomato sauce,,pesto,cream or bolognaise with mushroom, chicken ,mixed vegetables, or seafood</i>			70
Hotdog <i>Chicken franks in a soft burn, served with fries</i>			65
Fish & Chips <i>Battered fish with fries and tartare sauce</i>			110
Chicken Quesadillas <i>Marinated Chicken with cheese in a tortilla flat bread, guacamole and Pico de Gallo.</i>			60