

APPETIZERS

CORN FRITTERS \$8

Our original recipe! Sweet, savory, packed with sweet corn then fried to golden perfection. A side of honey for dipping.

MAPLE BACON POUTINE \$9

Crisp fries, maple bacon, cheese curds and gravy—We don't think Poutine can get any better!

CHEDDAR CRISPS \$9

Crispy and crunchy breaded Cheddar cheese bites.

CHIPS, QUESO, & SALSA BASKET \$10

Homemade queso dip and SoHo's salsa served with house tortilla chips— everything is homemade!

SHEET PAN NACHOS \$10

A layer of homemade tortilla chips, signature cheese sauce, chicken, black bean corn salsa, lettuce, tomato, olives and shredded Cheddar.

SPINACH & ARTICHOKE DIP \$10



SoHo's own recipe of a creamy blend of cheeses, baby spinach, artichokes and spices served with sliced Italian Baguettes.

BACON CHEDDAR POTATO CHIPS \$10

Thick potato chips loaded with Cheddar cheese, bacon pieces, chives and topped with sour cream.

JALAPEÑO POPPERS \$9

Mild jalapeños are filled with creamy cheese then coated with Panko crumbs and lightly fried until crispy.

CHEESEBURGER EGG ROLLS \$10



Handmade in our kitchen all the classic flavors of your favorite cheeseburger wrapped egg roll style and lightly fried. Homemade 1000 Island for dipping.

BRUSSELS SPROUTS \$9

Tossed in olive oil, SoHo's house seasoning, roasted until caramelized— finished with our balsamic drizzle.

BIG ONION RINGS \$9

The ultimate deep fried indulgence. Jumbo sweet onions, thick-cut and coated in Panko breadcrumbs. Perfect with our ranch or BBQ.

CLASSIC BRUSCHETTA \$10

Toasted Italian bread, topped with our diced Roma tomato, sweet onion, shaved Parmesan, balsamic glaze and basil.

SOFT PRETZELS & CHEESE SAUCE \$7

Salty, chewy, warm pretzels and a side of homemade cheese sauce for dipping.



Denotes our signature specialties. Check out more choices throughout our menu—just look for the skyline!

** 18% gratuity added to parties of 8 or more ** \$1.95 added for a shared plate Sandwich, Burger, Casserole, Salad, or Wrap. ** \$4.95 added for a shared plate Dinners. ** Your first sauce and dressings are included - extras are \$.50 each. All Credit Card transactions will add an additional 4% to your check.

Served with a choice of fries, homemade kettle chips or sweet potato fries.

Choice of 1/2 lb Beef Burger (handmade, never frozen) or Grilled Chicken Breast.
Burgers with * come with Lettuce, Onion, Pickle, and Tomato

BURGERS

AMERICA'S FAVORITE

CHEESEBURGER DELUXE * \$12

Flame grilled and seasoned with two kinds of American cheese on a toasted bun.
Add bacon for \$1.99.

BLUE CHEESE BACON BURGER * \$13

Flame grilled burger, topped with our chunky blue cheese sauce and two strips of crispy applewood smoked bacon. Ask for Buffalo Sauce to spice it up!

POPPER TOPPER BURGER \$13



Flame grilled burger topped with spicy jalapeño rings, cream cheese, grape jelly, and Pepper-jack cheese... *The Popper has its own following!!*

MAC & CHEESE BACON BURGER \$14



Flame grilled burger topped with our creamy Mac & Cheese, crispy bacon and Cheddar cheese holds it all together... *well sort of.*

BACON & EGG CHEESEBURGER \$14

Flame grilled, topped with two kinds of American cheese, smoky bacon with an over easy egg.

TURKEY AVOCADO CHEDDAR * \$13

Flame grilled TURKEY burger topped with Cheddar cheese, creamy avocado, lettuce, onion and tomato. Served with a side of our Mexi-Ranch dressing.

MUSHROOM & SWISS BURGER * \$14

Flame grilled 1/2 lb. burger, sliced mushrooms sautéed in our Asian Zing sauce, topped with artisan Swiss cheese.

PRIME RIB STEAKHOUSE BURGER \$16



Flame grilled burger topped with Tillamook Cheddar cheese, shaved slow roasted prime rib, and a side of au jus.
Back from our original menu—*requested by many!*

SANDWICHES

All Sandwiches served with a choice of fries, homemade kettle chips or sweet potato fries.

NYC REUBEN \$14

SoHo's deli classic with fork-tender corned beef Brisket stacked high and topped with sauerkraut and homemade 1000 Island dressing, Swiss cheese on a hearty black russian rye bread.

THE CUBAN \$14

Tender Cuban-style roasted pork, smoked ham, Swiss cheese, pickles and spicy mustard on a toasted Cuban style roll.

FRENCH DIP \$14

Thin sliced roast beef, artisan Swiss cheese on a warm French roll with au jus for dipping. *Add sautéed onions & peppers to make it Philly-Style Dip for only \$1.99.*

PRIME RIB MELT \$15

Layers of our own slow roasted Prime Rib with two kinds of American cheeses on a grilled artisan sourdough bread. *Add a cup of Au Jus for just \$.50*

MEATLOAF GRILLER \$13

Crispy grilled sourdough, lots of American cheese and a thick slice of our homemade meatloaf.

GOURMET GRILLED CHEESE \$13

Artisan sourdough grilled with Provolone, Cheddar and Swiss cheeses. Served with a mini cup of our homemade Tomato Bisque for dunking.

HOT BEEF \$14

Open-faced sandwich with slices of tender roast beef, thick white bread, real mashed potatoes covered with rich brown gravy. Mashed Potatoes ONLY. No substitutions.

ALL BURGERS COOKED TO A MEDIUM TEMPERATURE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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Dinners with * are served with a choice of potato: French fries, sweet potato fries, house-made kettle chips, real mashed or oven baked (oven baked available after 5PM).

Add a House Salad to any Dinner for \$3.99

DINNERS

BALSAMIC CHICKEN & GREEN BEANS \$15

Flame grilled chicken breast topped with Provolone and Balsamic glaze atop a fresh sauté of whole green beans, onion and ripened cherry tomatoes.

CHICKEN PARMESAN \$16

Tender chicken breast, lightly coated in panko breadcrumbs and lightly fried, topped with Provolone and our classic marinara sauce, served on a bed of tender pasta. Served with a breadstick.

CLASSIC HOMEMADE MEATLOAF \$16

We give our thick sliced melt-in-your-mouth meatloaf a quick grill then we layer it with real mashed potatoes and savory gravy. It's all topped with crispy onion strings.

CHICKEN ALFREDO CARBONARA \$15

Our take on carbonara with a tender grilled chicken breast, crispy bacon, sweet peas, and tender pasta tossed in our creamy Alfredo sauce. Served with a breadstick.

CAJUN JAMBALAYA \$17

Chicken, shrimp, and sausage sautéed with onion and peppers in a savory and slightly spicy Cajun sauce. Served over seasoned rice. Served with a breadstick.

MACARONI & CHEESE \$12

It's creamy, cheesy and gooey with a toasted crumb topping. Add bacon \$1.99.

CHICKEN POT PIE \$12

Slow roasted chicken and tender vegetables in a rich homemade chicken stock topped with a golden flaky pastry.

CHICKEN STRIP DINNER * \$13

Golden fried chicken tenders served with a side of crispy fries, sweet potato fries, or house-made kettle chips

CLASSIC 16OZ RIB EYE * \$32

Classic, USDA choice one-pound, well-seasoned boneless rib eye, cooked to your liking. Iowa's corn-fed beef is a long time Midwest staple. Add sautéed mushrooms \$1.99.

BONELESS IOWA CHOP * \$19

We hand-cut it extra thick and then we butterfly it for perfect grilling. Finished with our own tangy 57 Honey Glaze. Juicy pork is another Midwest staple.

GRILLED NORTH ATLANTIC SALMON * \$17

Boneless, skinless North Atlantic salmon filet seared to perfection. Choose an herb blend or spice it up a bit with our mix of Cajun spices.

BONE IN SHORT RIB \$20

Our BBQ rubbed Iowa Beef short rib is slow roasted until fall off the bone tender, served with our famous SoHo Mac & Cheese.

HAND CUT STEAK TIPS \$18

Tender beef filets hand cut in our kitchen, grilled with onions and mushrooms, served on a bed of creamy mashed potatoes, all topped with our rich brown gravy.

TATER-TOT CASSEROLE \$12

Your favorite traditional style casserole with ground beef and veggies (ours has sweet corn) topped with tots and cheese.

CHICKEN ALFREDO LASAGNA ROLLS \$14

Pasta rolled around roast chicken, Ricotta cheese and spinach then topped with Alfredo sauce and Mozzarella cheese. Served with a breadstick.



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FLAT BREAD PIZZAS

All Flat Breads also available in a Gluten Free Crust.

ALL-MEAT COMBO \$18

Smoky bacon, thick cut pepperoni, baked ham and real pork sausage. No room for veggies on this one!

CLASSIC WORKS or VERY VEGGIE \$18

Sausage, pepperoni, mushrooms, onions, green peppers and black olives. Totally All-American, everyone's favorite meats and veggies.

BRUSCHETTA PIZZA *NEW* \$16

Diced Roma tomatoes, sweet onions, shaved Parmesan, balsamic glaze and basil on our NEW herb garlic sauce. Bon appetit!

PEPPERONI & CREAM CHEESE \$18

Red sauce, thick hand-cut pepperoni and cream cheese that melts deliciously in our hot pizza oven. SoHo developed this combo in 2012.

BUFFALO CHICKEN BLUE CHEESE \$16

Roasted chicken, buffalo sauce, Mozzarella and Blue Cheese topped with our house ranch. Everyone knows Buffalo wings were born in New York—this is our version of them on a pizza.

DILL PICKLE CHEESEBURGER *NEW* \$18

Cream sauce, Mozzarella, lean ground beef, American cheese all topped with thinly sliced dill pickles. Quirky? Possibly. Delicious? Absolutely!

CRAB RANGOON *NEW* \$18

Whipped seasoned cream Rangoon base, surimi crab, Mozzarella and chives with crispy wontons and sweet chili sauce. A new SoHo Favorite!!

BIG SALADS & WRAPS

Make any salad a wrap and kettle chips combo for \$1.99. Available in Gluten Free Wraps.

CHICKEN BACON RANCH \$13

Our own mixed greens topped with real bacon pieces, Cheddar cheese and your choice of CRISPY or GRILLED chicken breast. Served with a side of SoHo's ranch dressing.

SPINACH CHICKEN CRANBERRY \$13

Fresh baby spinach greens, tender grilled chicken breast, dried cranberries, pecans, and Blue cheese crumbles. Served with a side of raspberry vinaigrette.

SANTA FE CHICKEN \$13

Our own mixed greens topped with a grilled chicken breast, black bean & roasted corn salsa, and Cheddar cheese. Served with a side of our creamy homemade Mexi-Ranch dressing.

CHEESEBURGER SALAD \$13

Our own mixed greens topped with a char-grilled cheeseburger, shredded Cheddar cheese, crisp onion and ripe tomatoes. A perfect Carb Friendly Meal! We suggest 1000 Island with this one.

DRESSINGS

Ranch
Mexi-Ranch
French
Blue Cheese
Raspberry
Vinaigrette
Balsamic Vinaigrette
Italian
1000 Island



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DESSERTS

BIG COOKIE SKILLET \$8

A fresh baked chocolate chip cookie hot out of the oven and topped with vanilla ice cream. Please allow 10 minutes– we bake to order.

NEW YORK CHEESECAKE \$8

Thick and ultra-rich, this perfect New York cheesecake is topped with your choice of chocolate or caramel sauce.

ABBY'S BREAD PUDDING \$10

Locally baked cinnamon-raisin bread from Abigail's Breads & Spreads made into a delicious bread pudding and baked fresh. Topped with scoop of vanilla ice cream and a rich bourbon cream sauce.

BEVERAGES

Coke
Coke Zero
Diet Coke
Cherry Coke
Sprite
Fresca
Root Beer
Mr. Pibb
Mello Yello
Lemonade
Raspberry Sweet Tea
Unsweetened Tea
Red Bull
Sugar Free Red Bull
Tropical Red Bull
Monster Zero
Milk/Chocolate Milk
Coffee

*For kids 10 and under, all meals include a drink.
Choose a main entree and pair it with a side – \$6.99.*

KIDS

ENTREE

Mac & Cheese
Spaghetti
Cheese Quesadilla
Chicken Strips

SIDE

Fruit Cup
Mashed Potatoes
French Fries
Garden Salad

SOUP & CHILI

Tomato Bisque - bowl \$5
cup \$4

Homemade Chili - bowl \$6
cup \$4

SOHO SIDES

Side House Salad \$5
Sautéed Green Beans \$5
French Fries \$4
Sweet Potato Fries \$4
Mac & Cheese \$5
Kettle Chips \$4
Real Mashed Potatoes \$4
*Baked Potato \$4
*Works Baked Potato \$6
(*Served after 5PM ONLY!!)



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SOHO ALCOHOLIC BEVERAGES

Domestic Bottles:

Miller Lite
Miller High Life Coors
Light Coors Banquet
Bud Light

Domestic Cans:

Miller Lite
Bud Light
Busch Light
Coors Light
PBR
Old Millwaukee

Imports: Heineken

Corona
Pacifico
Heineken 0 Guinness
0.0 Lagunitas NIPA

Wine List (by the Glass)

RED

House Cabernet- Canyon Road \$6
House Pinot Noir - Cupcake \$6
14 Hands Merlot \$7
Franciscan California Cabernet \$10
Bonanza Cabernet \$10

WHITE

House Chardonnay - Canyon Road \$6
House Moscato - Canyon Road \$6
House Pinot Grigio - Canyon Road \$6
Chateau Ste. Michelle Rieseling \$8
du Bois Chardonnay \$8
Josh Cellars Pinot Grigio \$8
WhiteHaven Sauvignon Blanc \$10

Wine List (by the Bottle)

Orin Swift Abstract Red Blend \$60
Louis M. Martini Napa Cabernet \$65
Rombauer Napa Chardonnay \$60

For a list of our 40 Beers on Tap & our Cocktail Menu please ask your server

WHY DO WE CALL OUR RESTAURANT SOHO?

SoHo is a neighborhood in lower Manhattan, New York City known for its artist lofts, small art galleries, and more recently identified for the wide variety of stores, shops and eclectic restaurants. The history of SoHo NYC, much like Sioux City's own Historic Fourth, is an example of inner-city regeneration. SoHo is a nickname meaning South of Houston Street. We would like to think of our SoHo as the South side of Historic Fourth Street...a bit of a stretch but now that you're here you can see why we love it.

SoHo
AMERICAN
KITCHEN & BAR

SoHo, it's the place to go!



1024 Historic 4th Street | Sioux City, IA 51101 | 712.560.8841

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