

APPETIZERS

CORN FRITTERS 9

Our original recipe! Sweet, savory, packed with sweet corn then fried to golden perfection. Served with a side of *Sioux Bee* honey for dipping.

MAPLE BACON POUTINE 10

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

CHEDDAR CRISPS 10

Crispy and crunchy breaded cheddar cheese bites. Comes with a side of our house Ranch for dipping.

SHEET PAN NACHOS 12

A layer of homemade tortilla chips, signature cheese sauce, chicken, black bean corn salsa, tomatoes, and black olives.

CHIPS, QUESO, & SALSA 11

Homemade Queso dip and SoHo's salsa served with house tortilla chips.

SPIN DIP 11

SoHo's original recipe of a creamy blend of cheeses, baby spinach, artichokes and spices served with house made tortilla chips.

BACON CHEDDAR POTATO CHIPS 10

Wavy fried potatoes loaded with Cheddar cheese, bacon, chives and topped with our signature cheese sauce and sour cream.

JALAPEÑO POPPERS 10

Mild red jalapeños filled with creamy cheese then coated with panko crumbs and lightly fried until crispy. Served with a side of house ranch.

CHEESEBURGER EGG ROLLS 13

Your favorite cheeseburger—wrapped, rolled, and fried! These handmade egg rolls are loaded with classic flavors and served with our house 1000 Island for dipping.

BRUSSELS SPROUTS 11

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

BIG ONION RINGS 10

The ultimate deep fried indulgence. Jumbo sweet onions, thick-cut and coated in panko breadcrumbs. Perfect with our house ranch!

CLASSIC BRUSCHETTA 12

Toasted Italian bread, topped with diced tomatoes, sweet onions, shaved Parm, balsamic glaze and basil.

BIG PRETZEL 9

A salty, chewy, warm pretzel with a side of our house cheese sauce for dipping.



SoHo
AMERICAN
KITCHEN & BAR



18% gratuity added to parties of 8 or more | All Extra Sauces are \$.75 each
All Credit Card transactions will add an additional 4% to your check.

All Burgers 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

CHEESEBURGER DELUXE * 14

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

BLUE CHEESE BACON BURGER * 16

Flame grilled burger, topped with our chunky blue cheese sauce and two strips of crispy applewood smoked bacon and fried-onions.

POPPER TOPPER BURGER 16

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

MAC N' CHEESE BURGER 16

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

CLASSIC PATTY MELT 16

A juicy beef patty layered with caramelized onions, melted Swiss and cheddar cheese, tucked between buttery grilled Russian rye for that perfect crunch-meets-melt.

TURKEY AVOCADO BURGER * 16

Flame grilled turkey burger topped with Cheddar cheese, creamy avocado, lettuce, onion and tomato.

MUSHROOM & SWISS BURGER * 16

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

PRIME RIB STEAKHOUSE BURGER 18

Flame grilled burger topped with premium Cheddar cheese, shaved slow roasted prime rib, and a side of au jus.

SANDWICHES

PRIME RIB MELT 16

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*

MIDWEST PORK TENDERLOIN 18

A HUGE hand-breaded, crispy golden center cut pork tenderloin served on a toasted bun with lettuce, tomato, onions, and pickles. A Midwest classic—crispy, juicy, and way bigger than the bun! *(additional Bun - \$2.00)*

REUBEN 16

A SoHo deli classic featuring fork-tender corned beef brisket stacked high, topped with sauerkraut, Swiss cheese, and our house-made Thousand Island dressing on hearty black Russian rye bread.

CHOPPED CHEESE SANDWICH *NEW* 16

NYC-style seasoned chopped beef smashed and chopped with onions and peppers on top of a toasted hoagie loaded with American cheese and our house Queso.

CHICKEN CAPRESE SANDWICH 16

An open-faced grilled chicken breast on toasted panini with pesto, topped with fresh mozzarella, tomatoes, and fresh basil. Drizzled with balsamic glaze.

THE CUBAN 16

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

FRENCH DIP 16

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.*

MEATLOAF GRILLER 16

A slice of our homemade meatloaf on a crispy Grilled Sourdough with melted American cheese.

GOURMET GRILLED CHEESE 15

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

Oven baked potato available after 5PM

Add a House Salad to any Dinner for \$3.99

DINNERS

BALSAMIC CHICKEN & GREEN BEANS 18

Flame-grilled chicken breast topped with melted provolone and a balsamic glaze, served with a fresh sauté of whole green beans, onions, and ripe cherry tomatoes.

CHICKEN ALFREDO CARBONARA 18

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.

CLASSIC HOMEMADE MEATLOAF 17

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

CAJUN JAMBALAYA 19

A Louisiana favorite loaded with tender chicken, smoky andouille sausage, and shrimp, simmered with peppers and onions and Cajun-spiced rice. Served with a breadstick.

MACARONI & CHEESE CASSEROLE 16

Creamy, house-made mac and cheese baked to golden perfection and topped with buttery toasted breadcrumbs for the perfect crunch. *Add bacon for 1.99.*

CHICKEN STRIP DINNER * 14

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

AMERICAN GOULASH 15

Comfort in a bowl! Tender beef, pasta, and tomatoes slow-cooked with onions and garlic topped with cheddar cheese.

HOT BEEF 16

Open-faced sandwich with slices of tender roast beef, thick white bread, real mashed potatoes covered with rich brown gravy.

CHICKEN POT PIE 14

Tender chicken with garden vegetables and potatoes in a creamy herb gravy, baked beneath a golden, flaky pastry crust —classic comfort in every bite.

CLASSIC 16OZ RIB EYE 34

Classic, USDA choice one-pound, well-seasoned boneless rib eye, cooked to your liking. Comes with green beans and your choice of house fries, sweet potato fries, kettle chips, creamy mashed or a baked potato. *Add sautéed mushrooms or onions for \$1.99.*

BONELESS IOWA CHOP 22

An extra-thick, hand-cut chop, butterflied for even grilling and finished with a tangy house honey glaze. Served with green beans and your choice of fries, sweet potato fries, kettle chips, creamy mashed or a baked potato.

NORTH ATLANTIC SALMON 23

Boneless, skinless North Atlantic salmon filet seared to perfection. Choose *cajun-spiced* or *lemon herb crusted*. Served with green beans and your choice of fries, sweet potato fries, kettle chips, creamy mashed or a baked potato.

TATER-TOT CASSEROLE 14

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

CHICKEN ALFREDO LASAGNA ROLLS 17

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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SOHO ALCOHOLIC BEVERAGES

Domestic: 4

Miller Lite
Miller High Life
Michelob Ultra
Coors Light
Coors Banquet
Bud Light
Budweiser
Busch Light
Pabst Blue Ribbon

Imports: 6

Heineken
Corona
Yuengling Golden Pils
Yuengling Black & Tan

Non Alcoholic Beers: 5

Heineken 0 NA
Deschutes Fresh Squeezed IPA NA
Blue Moon NA

Hard Seltzers: 6

High Noon (ask Server for flavors)
Carbliss (ask server for flavors)

Wine List (by the Glass)

RED

House Cabernet 6
House Pinot Noir 6
House Merlot 6
14 Hands Merlot 7
Franciscan California Cabernet 10
Bonanza Cabernet 10
Orin Swift Abstract Red Blend 14
Prati by Louis Martini Cabernet 14

WHITE

House Chardonnay 6
House Moscato 6
House Pinot Grigio 6
Chateau Ste. Michelle Rieseling 8
Clos du Bois Chardonnay 8
Josh Cellars Pinot Grigio 8
White Haven Sauvignon Blanc 10
Rombauer Napa Chardonnay 14

Bringing Your Own Bottle?

\$20 corkage fee per 750ml Bottle

For a list of our 40 Beers on Tap & our Craft 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

We Cater! Please ask your server or bartender for a SoHo Catering Menu

All Flat Breads also available in a
Cauliflower Gluten Free Crust.

Make any salad a wrap and add Fries,
Sweet Potato Fries, or Kettle Chips for 1.99.

FLAT BREAD PIZZAS

CRAB RANGOON 18

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

ALL-MEAT COMBO 18

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

CLASSIC WORKS 18

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

BRUSCHETTA PIZZA 18

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

PEPPERONI & CREAM CHEESE 18

Red sauce, pepperoni and cream cheese that melts deliciously in our hot pizza oven.

SPICY MEXICAN CHORIZO *NEW* 18

Mexican-style pizza topped with chipotle crema, Mozzarella, savory chorizo, and red onions, finished with fresh lettuce and tomatoes and a crema drizzle.

BUFFALO CHICKEN BLUE CHEESE 18

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.

BIG SALADS & WRAPS

CHICKEN BACON RANCH 14

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.

CITRUS PESTO CHICKEN *NEW* 14

A fresh blend of arugula, baby spinach & Arcadian greens with grilled chicken, goat cheese, red onions, oranges & pecans. Tossed in our citrus pesto vinaigrette.

SANTA FE CHICKEN 14

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

SPINACH CHICKEN CRANBERRY 14

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

CHEESEBURGER SALAD 15

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
Bleu Cheese
Citrus Pesto Vinaigrette
Raspberry Vinaigrette
Balsamic Vinaigrette
Italian
Dorothy Lynch
Honey Mustard
1000 Island

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DESSERTS

BIG COOKIE SKILLET 10
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 10
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
- Fresca
- Sprite
- Root Beer
- Mr. Pibb
- Mello Yello
- Lemonade
- Raspberry Sweet Tea
- Unsweetened Tea
- Red Bull
- Sugar Free Red Bull
- 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
- Chicken Strips

SIDE

- Fruit Cup
- Mashed Potatoes
- French Fries
- Kettle Chips



SOUP & CHILI

Red Pepper Gouda - bowl 6
cup 4

Homemade Chili - bowl 6
cup 4

Lobster Bisque - bowl 8
cup 6



SOHO SIDES

- Side House Salad 5
- Sautéed Green Beans 5
- French Fries 5
- Sweet Potato Fries 6
- Mac & Cheese 5
- Kettle Chips 4
- Mashed Potatoes 5
- *Baked Potato 5
- *Works Baked Potato 6

*(Served after 5PM ONLY!!)