SOPRA
AN AMERICAN BISTRO

Sopra provides a full liquor bar and in addition to our specialty martinis and cordials below we look forward to creating your favorite cocktails

MARTINIS

Titonka (Moscow Mule) 12
Tito's Vodka, fresh lime juice, splash gosling's ginger beer

Digger John 12
Jack Daniels whiskey, chambord, splash of orange and lime juice

Kish-Way-Kee-Tow 10
Sauza gold tequila, simple syrup, splash of grapefruit and lime juice

POM Beach 11
Absolut Citron, Absolut Acai, simple syrup, splash of lemon and pomegranate juice

Rum Around 11
Captain Morgan, Malibu rum, splash of orange, grapefruit, and pineapple Juice

The Omen 15
Cody Road Bourbon, Amaro Nonino, splash of simple syrup and lemon juice

Miracle Maison 12
Prairie Cucumber Vodka (organic), simple syrup, splash of lemon juice

Ginger-Man (hattan) 12
Makers mark, sweet vermouth, canton ginger liquor, bitters

Lake Geneva Sunburn 12
Grey Goose melon, jalapeno simple syrup, splash of grapefruit and lemon juice

Sparkling Cocktail Menu

All below sparkling cocktails begin with our Mas Fi Brut Cava and mix with your choice of any of the following:

Chambord $11
Enjoy a traditional Kir Royal! Beautiful blend of black raspberry liqueur, Madagascar vanilla, French cognac and other fragrant herbs

Domaine de Canton Ginger Liqueur $10

French cognac is blended with baby Vietnamese ginger, which is macerated with a blend of herbs and spices to release a bright, fresh and complex ginger flavor

Carafe of St. Germaine $17

Hand-picked elderflowers are mixed with the eau-de-vie (grape spirit) that results in wonderful flavors of pear, peach, and grapefruit and that beautiful elderflower.