

BEER

FLIGHTS ARE A LA CARTE
order any draft selection in a 4oz pour via the QR code or
with your server!

SUZY B \$4 16oz

Blonde Ale • 5.0% • balanced, floral, fruity, easy

DEVIL'S HARVEST \$5 16oz

Breakfast IPA • 4.9% • dry, crushable, citrus and melon notes

CROWD CONTROL \$6 16oz

Imperial IPA • 8.0% • citrus, pine, and mango notes

JACK THE SIPPER ESB \$6 16oz

Extra Special Bitter, 5.3% abv. traditional English amber, made with 100% English malt, hop, and yeast.

SPACE TO FACE 4X DRY HOP IPA \$7 12oz

HAZY IPA • 5.9% • oat and spelt ipa with lactose. dry hopped 4 times with a mixture of our fav hops

EMPTY NESTERS SOUR \$6 12 oz

Tropical Sour • 6% • a cottoncandy sunset for your mouth. Guava, grapefruit, coconut, lactose

DOGS MANIPULATING TIME \$5 16oz

Fruited Sour Ale • 5.4% • hibiscus, pineapple, and lime

SHERBET SHERPA OG \$7 12oz

Smoothie Sour • 6% • raspberry, blood orange ,and vanilla contains lactose. The one that started them all!

PLANET TRIPPER \$6 16oz

Paloma Sour • 4.6 % • Summer seasonal... a tart beer packed with fresh grapefruit and lime zest

SOPRO HOUSE BEER \$6 18oz slow

Lager • 4.5% • Clean, Crisp, Classic... beer flavored beer pour

SHERBET SHERPA DOLE WHIP \$7 12oz

Smoothie sour, 6%, all the pineapple and vanilla you can handle. Taste like the happiest place in world with a two hour ride wait even though you bought fast pass.

SPIKED LEMONADE \$6 16oz

Sparkling Spiked Lemonade • 5% • gluten friendly adult lemonade

SEA LORD MEXICAN HOT CHOCOLATE \$6 12oz

Imperial Oat Brown • 7.1% • Sea lord base with vanilla, cinnamon, ancho chili peppers, and chocolate

HYPE BARREL RACKS 4.0 \$7 12oz

Bourbon Barrel Aged Imperial Stout. 10%. Aged 9 months in wild turkey bourbon barrels, conditioned on vanilla beans. Pure decadence.

LOCH NESS \$6 12oz

Wee Heavy • 8% • Malty Scottish style ale with burnt brown sugar and caramel notes.

I KNOW YOU RYEDER \$6 18oz

Rye lager • 5% • Rye and American Pilsner malt. Hopped with Loral and Wakatu. Fermented cool and slow. Gonna miss me when I'm gone.

BLUEBERRY SWIRL SOUR \$7 12oz

Experimental sour, 5.8%, Sour base with cream cheese powder, milk sugar, vanilla. Finished with a heavy helping of blueberry puree.

COCKTAILS & WINE

FEATURED COCKTAILS

SUNSETS IN THE JUNGLE	\$13
Watermelon and Campari shine in this jungle bird twist	
LIMONCELLO MOJITO	\$11
A classic mojito with a citrus kick, taste like Italian summers	
BLOOD ORANGE & BOURBON	\$12
Boozy bourbon treat mixed with blood orange and finished with egg white	
STRAWBERRY COLADA	\$13
Not reinventing the wheel here, strawberry in a pina colada	
MAI TAI????	\$12
A mai tai meets a kingston club, they fall in love, long live the offspring	
MANGO MARG	\$13
A marg with mango... sounds simple but its delicious	

CLASSIC COCKTAILS

SAZERAC	\$12
Sazerac, simple syrup, Peychaud's, Herbsaint	
OLD FASHIONED	\$10
bourbon, Ango bitters, simple syrup	
NEGRONI	\$11
Gin, Campari, sweet Vermouth	
PORN STAR MARTINI	\$12
bubbly, vanilla vodka, passion fruit	
PAPER PLANE	\$14
Aperol, lemon, bourbon, and the NINO. Sour meets herbal in this classic sipper	
PARKHAVEN FIZZ	\$11
Cathead orange vodka, orgeat, lemon, and mint	
PAINKILLER	\$13
Rum, pineapple, coconut, and OJ... topped with nutmeg. Perfect if you are having a Sadurday.	

MORE COCKTAILS AVAILABLE ON THE QR CODE OR ASK THE BARTENDER

WINE & BUBBLES

HOUSE WHITE	\$7 glass • \$28 bottle
ever changing white blend	
HOUSE RED BLEND	\$7 glass • \$28 bottle
Sanoma 2019 • fruity and approachable	
La MARCO PROSECCO	\$9 glass
COOK'S BRUT	\$6 glass • \$20 bottle

Scan qr code for more wine bottle options

NEED A SPRITZ ?

PEACH SPRITZ-	Low abv spritz , perfect for the heat	\$12
BLUEBERRY SPRITZ-	A Hugo Spritz with blueberry	\$10
AMERICANO-	Campari, sweet vermouth, topped with club soda	\$11
CAMPARI AND TING-	Campari, and ting grapefruit soda	\$12
FIRST AID-	low abv hangover cure	\$8

NON-ALCOHOLIC BEVERAGES

MOCKTAILS WITH JUDGE REINHOLD	\$6
pineapple, coconut, lime, soda	
NO-JITO	\$6
lavender syrup, lime juice, mint	
SLEEPING ON ADELINE ST.	\$12
Cherry, blood orange, and egg whites. adult flavors without the hangover.	
PARKHAVEN FIZZ	\$6
orgeat, lemon, orange, sprite	
BOTTLED SWEET TEA	\$3
BOTTLED WATER	\$3
CANNED SODAS	\$2
Options: Coke, Diet Coke, Sprite, Rootbeer	



FOOD

SNACKS, BUDDY!

TOTINO'S PIZZA ROLL NACHOS	\$11
locally sourced from Sam's Club and topped with queso blanco, serrano peppers, Benton's bacon, green onions, charred tomatoes, and cilantro, and also... micro greens.	
BOUDIN EGG ROLLS	\$9
2 egg rolls filled with boudin, collard greens, green onions, and Steen's cane syrup; deep fried and served with Suzy B mustard and queso blanco.	
OBLIGATORY GIANT BREWERY PRETZEL	\$9.50
Society made us. Served with Suzy B mustard and Fire Ant beer cheese.	
FRIES OR TOTS	\$5
ketchup and roasted garlic mayo, plus a stupid list of add-ons if you want them. Peep the QR code.	
WINGS	\$10
4 whole wings; lemon pepper, naked, or buffalo (made with house koji hot sauce)	
	\$14
HUMMUS	
house hummus with pita, crackers, olives, feta cheese, fried chickpeas, Benton's aged ham, black garlic, and good olive oil	

IS IT SANDWICH?

OPEN-FACE POT ROAST MELT	\$15
slow roasted CAB chuck roll, picked red onions, provolone, roasted garlic mayo, and Suzy B mustard on a toasted french roll.	
DOUBLE ROYALE WITH CHEESE	\$13
2 Certified Angus Beef patties, American cheese, shredded lettuce, burger sauce, b&b pickles, and onions on a toasted potato roll*.	
BEER- IA TACOS	\$12
3 corn tortillas filled with shredded beer-braised beef, onions, cilantro, salsa verde, salsa roja, queso fresco, and consume'.	
FRIED CHICKEN SANDWICH	\$11
b&b pickles, roasted garlic mayo, and pickled red cabbage on a toasted potato roll.	
FRENCH ONION GRILLED CHEESE	\$11
slow cooked onions, Gruyere and Provolone on toasted sourdough.	
SOPRO PATTY MELT	\$10
Certified Angus beef patty, American cheese, Benton's bacon, caramelized onion, and roasted garlic mayo on toasted sourdough.	

THINGS IN BOWLS!

SZECHUAN PORK RINDS	\$5
Fried to order with Szechuan 5 spice and a bottle of hot sauce	
STREET CORN GRAIN BOWL	\$13
red quinoa, arugula, charred corn, grape tomatoes, black beans, pickled red cabbage, herbs, queso fresco, spiced pepitas, chili-lime vinaigrette	
CAESAR SALAD	\$8
romaine and arugula, charred tomato, parmesan, toasted panko, black garlic, and tahini Caesar dressing	
POUTINE	\$10
house fries with brown gravy, cheese curds, and green onions. Add one farm egg, however you like +\$1.50* Add pot roast +\$5.00*	
COLD SESAME NOODLES	\$11
chilled lo mein noodles tossed in sesame-peanut sauce with cucumbers, fresh herbs, green onions, peanuts, chili crisp, and lime	
KOREAN BBQ PORK BELLY RICE BOWL	\$12
steamed jasmine rice, pork bell, house kimchi, edamame, herbs, radish, sunny egg, fried egg aioli	

FRIED BRUSSELS	\$9
tossed in umami sauce, everything bagel seasoning, over rice.	

PEEP THE QR CODE FOR ADDED SPECIALS FROM CHEF!

SOPRO IS FOR THE CHILDREN!!

CHEESEBURGER*	\$8
CHICKEN TENDERS	\$7
GRILLED CHEESE	\$7
All served with fries or tots	

NON-ALCOHOLIC BEVERAGES

MOCKTAILS!	\$6
check the QR Code or Cocktail Menu	
16oz BOTTLED WATER	\$3
12oz CANNED SODA	\$2
Coke, Diet Coke, Sprite, RootBeer	
Bottled sweet tea	\$3

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness, especially if you have certain medical conditions.

TO-GO BEER, EVENTS, & MERCH

CROWD CONTROL	\$13.99	6pk • \$26.99 12p
SUZY B	\$9.99	6pk • \$18.99 12p
DEVIL'S HARVEST	\$10.99	6pk
DOGS MANIPULATING	\$12.99	4pk
TYPICAL PILSNER	\$8.99	6pk
BLUEBERRY SWIRL	\$16.99	4pk
SHERBET SHERPA og/ or DOLE WHIP	\$17.99	32oz crowler (to go only)
PLANET TRIPPER SOUR	\$13.99	6PK
JACK THE SIPPER	\$9.99	4PK
EMPTY NESTERS	\$14.99	4pk

FEATURED MERCH!

head to the merch wall or peep the QR code to see all prices and items!

CRISPY CRISPY CRISPY \$25
show your love of lagers to strangers

HOUSE BEER SHIRT \$26
this vintage style is priced to move bc summer is coming

SOPRO SHERBET SHERPA GLASS \$12
Perfect vessel for your puree.

SOPRO COFFEE MUG \$10

GIFT CARDS AVAILABLE AT MERCH COUNTER!

WEEKLY GOING-ONS
HAPPY HOUR (WED, THUR, FRI) FROM 3-6

WEDNESDAY: INDUSTRY NIGHT (BEER AND SHOT SPECIALS)

THURSDAY: 6PM TRIVIA with J. EVAN CURRY

8PM OPEN MIC COMEDY with HUB CITY COMEDY
(Both in the Lounge.. come early to grab a spot)

MOCKO BELL 8/16
HOUSE PARTY 8/24
HANGOVER BRUNCH 8/31

EMPLOYEE GREATEST HITS MODS MENU EVERY
WED THIS MONTH

MARG WEEK- 8/21-23RD