

BEER

FLIGHTS • A LA CARTE

Order any draft selection in a 4oz pour via the QR code .

SOPRO CORE BEER

CROWD CONTROL

\$6 / 16oz.

Imperial IPA • 8.0% • Citrus, pine, and mango notes.

DEVIL'S HARVEST

\$5 / 16oz.

Breakfast IPA • 4.9% • Dry, crushable, citrus and melon notes.

SUZY B

\$4 / 16oz.

Blonde Ale • 5.0% • Balanced, floral, fruity, easy.

SOPRO HOUSE BEER

\$6 / 18oz.

Lager • 4.5% • Clean, crisp, classic friendly... beer flavored beer.

DOG'S MANIPULATING TIME

\$6 / 16oz.

Sour • 5.4% • Bright tartness upfront from lime and pineapple, ending with a pleasant hibiscus note.

SPIKED LEMONADE

\$6 / 16oz.

Sparkling Spiked Lemonade • 5% • Gluten friendly adult lemonade.

SOPRO SEASONALS

SHERBET SHERPA OG

\$7 / 12oz.

Smoothie Sour • 6% • Raspberry, blood orange, and vanilla (contains lactose).

DOLE WHIP SHERBET SHERPA

\$7 / 12oz.

Smoothie Sour • 6% • The ultimate smooth pineapple treat is back and you didn't even have to buy a park pass. (contains lactose).

PBJ FLUFF

\$6 / 12oz.

Fluff Sour • 5.8% • This marshmallow series returns with an old favorite. Contains peanut flour and lactose, marshmallow, concord grape, blackberry, and peanut butter.

PB & MARSHMALLOW FLUFF

\$6 / 12oz.

Fluff Sour • 5.8% • A fluffernutter version of our fluff sour, packed with banana, extra marshmallow and peanut butter. (contains lactose)

SPIKED RAZZADE

\$6 / 16oz.

Sparkling Spiked Raspberry Lemonade • 5% • The other gluten friendly adult lemonade.

SPIKED LIMEADE

\$6 / 16oz.

Sparkling Spiked Limeade • 5% • The other other gluten friendly adult lemonade.

RUBY SLIPPERS

\$6 / 16oz..

Watermelon Lime Gose • 5% • A tart summer treat with a nice salinity thanks to a helping of sea salt. Dosed with watermelon puree and lime, this gose blends sour, sweet, and salty.

ADAGIO

\$6 / 16oz.

Hard Seltzer • 5% • Our yearly collaboration with Festival South. This gluten free hard seltzer is fruited with berry, pineapple, and a hint of lime. Enjoy this limited option and support the arts!

SOUTHERN SKIES (Draft Only)

\$5 / 16oz.

Lager • 4.5% • Our collaboration with the University of Southern Mississippi Athletics.

BEER MENU CHANGES FREQUENTLY, SOME OPTIONS MAY BE UNAVAILABLE

20% Gratuity will be added to all tabs left open at the end of the night. Please have your ID ready when ordering alcoholic beverages.

COCKTAILS & WINE

SUMMER FEATURED COCKTAILS

LIMONCELLO MOJITO \$11
Cool of this summer with the minty and refreshing limoncello mojito. It will make you feel like you're summering in Italy.

MIXED BERRY MULE \$12
Who says old dogs can't learn new tricks? This is a true Mississippi specialty cocktail with Cathead Honeysuckle vodka, mixed berry syrup, and ginger beer.

"GUCCI GANG" PALOMA \$12
This savory and spicy paloma has house-made gochujang syrup and a Tajin rim, ready to heat things up or chill you out.

BLOOD ORANGE MARG \$13
This margarita is the perfect balance of sweet and spicy! The blood orange syrup is tart and sweet, while the serrano honey balances out the sharp tequila taste. Don't forget to lick the Tajin rim!

PASSION FRUIT PUNCH \$14
Passionfruit and dark chocolate are a match made in heaven. This clarified bourbon cocktail is fruity and tropical and hits the spot on a hot summer night spent with friends.

Spill The MarTEAni \$12
Either gin or vodka, we have the perfect summer martini with Earl Grey syrup, lemon, and elderflower liqueur. Hopefully, gossip is the only thing you'll spill while drinking this.

WALKING RANCH WATER \$11
Topo Chico, lime, Espolon tequila, with a salted rim.

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 the 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".

WINE AND BUBBLES

HOUSE WHITE \$7 glass / \$28 bottle
Ever changing white blend.

HOUSE RED BLEND \$7 glass / \$28 bottle
Fruity and approachable.

La MARCO PROSECCO \$9 glass

COOK'S BRUT \$6 glass / \$20 bottle

NEED A SPRITZ?

AMERICANO \$11
Campari, sweet vermouth, topped with club soda.

CAMPARI & TING \$12
Campari, and Ting grapefruit soda.

FIRST AID \$8
Low abv. hangover cure.

AETHER THC CANNAPOP (Must Be 21+)

5MG THC • 80MG Caffeine • 5MG CBD - Single can in house.

PINEAPPLE/COLADA \$8

STRAWBERRY/LIMONCELLO \$8

TANGERINE/CREAMSICLE \$8

PASSION FRUIT/TROPICAL PUNCH \$8

WATERMELON/MINT SEASALT \$8

MANGO/HABANERO \$8

IS IT LEGAL? Yes, Hemp derived Delta 9 thanks to the 2018 Farm Bill.
WILL I FAIL A DRUG TEST? YES.
WILL I FEEL ANYTHING? Everyone has a different tolerance & experience, you should feel effects in 15 min, start with one drink and wait.

NON-ALCOHOLIC BEVERAGES

MOCKTAILS W/ JUDGE REINHOLD \$6
Pineapple, coconut, lime, soda

NO-JITO \$6
Lavender syrup, lime juice, mint

PARKHAVEN FIZZNT' \$6
Orgeat, lemon, orange, Sprite

BOTTLED SWEET TEA \$3

BOTTLED WATER \$3

CANNED SODA: \$2
Coke, Diet Coke, Sprite, Rootbeer

FOOD

— SNACKS, BUDDY!

TOTINO'S PIZZA ROLL NACHOS **\$11**
Locally sourced from Sam's Club and topped w/ 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 w/ boudin, collard greens, green onions, and Steen's cane syrup; deep fried and served w/ Suzy B mustard and queso blanco.

OBLIGATORY GIANT BREWERY PRETZEL **\$9.50**
Society made us. Served w/ 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.

HUMMUS **\$14**
House hummus w/ pita, crackers, olives, feta cheese, fried chickpeas, Benton's aged ham, black garlic, and olive oil.

SAUSAGE & CHEESE PLATE **\$15**
Aged cheddar, brie, andouille sausage, house kimchi, pickles, crackers, and red grapes.

— IS IT SANDWHICH?

HOT CHICKEN SANDWICH **\$12**
Tossed in house koji hot sauce and Big Trouble chili crisp w/ garlic mayo, b&b pickles, and slaw on a toasted potato roll.

DOUBLE ROYALE W/ CHEESE * **\$14**
2 Certified Angus beef patties, American cheese, shredded lettuce, burger sauce, b&b pickles, and onions on a toasted potato roll.

BEER-IA TACOS **\$14**
3 corn tortillas filled with shredded beer-braised beef, onions, cilantro, salsa verde, salsa roja, queso fresco, and consomé.

FRIED CHICKEN SANDWHICH **\$12**
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.

GRILLED CHICKEN BURRITO **\$14**
Flour tortilla filled w/ grilled chicken, rice, street corn, black beans, charred tomatoes, pickled red cabbage, cilantro, queso and avocado salsa verde.

SHRIMP POBOY **\$13**
Fried Gulf shrimp w/ Blue Plate, shredded lettuce, tomatoes, and dill pickles on toasted Gambino's French loaf.

— THINGS IN BOWLS!

SZECHUAN-LEMON PORK RINDS **\$8**
Fried to order w/ a bowl of house sausage queso dip.

SUMMER GRAIN BOWL **\$13**
Quinoa, edamame, arugula, cucumber, shredded carrot, pickled red cabbage, pepitas, tahini-miso dressing.

GRILLED CHICKEN CAESAR SALAD **\$15**
Romaine and arugula, charred tomato, black garlic, parmesan, toasted panko, and tahini Caesar dressing topped w/ a grilled chicken breast.

POUTINE **\$10**
House fries with brown gravy, cheese curds, and green onions. Add one farm egg, however you like +\$1.50*
Add pot roast

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 belly, house kimchi, edamame, herbs, radish, sunny egg, fried egg aioli.

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

RED BEANS & RICE **\$10**
Big bowl of slow cooked Camellia red beans w/ trinity, Country Pleasin' andouille, and house smoked tasso ham; w/ long grain rice, French bread and green onions.

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

BOTTLED SWEET TEA **\$3**

BOTTLED WATER **\$3**

CANNED SODA: **\$2**
Coke, Diet Coke, Sprite, Rootbeer

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

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TO-GO BEER, EVENTS, & MERCH

— TO-GO BEER

CROWD CONTROL	\$13.99-6pk // \$26.99-12pk
SUZY B	\$9.99-6pk // \$18.99-12pk
DEVIL'S HARVEST	\$10.99-6pk
DOGS MANIPULATING TIME	\$12.99-4pk
SPIKED LEMONADE	\$10.99-4pk
SPIKED RAZZADE	\$11.99-4pk
SPIKED LIMEADE	\$11.99-4pk
MIX PACK SPIKED LEMONADE	\$18.99-8pk
RUBY SLIPPERS	\$12.99-4pk
SHERBET SHERPA OG	\$17.99-32oz. crowler (To-go only)
DOLE WHIP SHERBET SHERPA	\$17.99-32oz. crowler (To-go only)
ADAGIO HARD SELTZER	\$11.99-4pk

AETHER THC CANNAPOP

5MG THC • 80MG Caffeine • 5MG CBD - Single can in house.

PINEAPPLE/COLADA	\$16.99-4pk // 12oz.
TANGERINE/CREAMSICLE	\$16.99-4pk // 12oz.
STRAWBERRY/LIMONCELLO	\$16.99-4pk // 12oz.
PASSION FRUIT/TROP. PUNCH	\$16.99-4pk // 12oz.
WATERMELON/ MINT SEASALT	\$16.99-4pk // 12oz.
MANGO/HABANERO	\$16.99-4pk // 12oz.

FEATURED MERCH!

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

HOUSE BEER SHIRT	\$26
This vintage style is priced to move b/c summer is coming.	
SOPRO SHERBET SHERPA GLASS	\$12
A perfect vessel for your puree.	
SOPRO COFFEE MUG	\$10

Gift cards available at merch counter!

— WEEKLY GOING-ONS

HAPPY HOUR

Wednesday thru Friday from 3PM - 6PM

WEDNESDAY: INDUSTRY NIGHT

(BEER AND SHOT SPECIALS)

THURSDAY: TRIVIA/COMEDY NIGHT

--- 6PM TRIVIA w/ J. EVAN CURRY

--- 8PM OPEN MIC COMEDY w/ HUB CITY COMEDY

"Both in the Lounge.. come early to grab a spot!"

BRUNCH

Every Sunday from 11AM - 4PM

FOLLOW US ON SOCIAL MEDIA & STAY UP TO DATE
FOR FUTURE EVENTS GOING ON IN THE TAPROOM!



@SOPROBREWCO



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