

TASTE OF **SOMMO**

APPETIZERS

CRABLESS CAKES *by*
Lauren Toyota @hotforfood
Horseradish dill aioli /16
Vegan, Dairy-free

Frank's RedHot® CHICKEN BITES
Crispy chicken bites with your choice
of Frank's RedHot® Sauce /17

NACHOS *by Chef Brandon*
Bowers of The Gahan House
Seasoned tortilla chips, green onions,
diced tomato, jalapeños, Monterey
Jack & Cheddar, served with salsa
and Gahan Cheese Dip /21
No modifications, Gluten-free

CHICKEN BITES *by Chef Brandon*
Bowers of The Gahan House
Fried chicken, sweet & spicy soy
glaze, dill sauce, cilantro /18

POUTINE *by Chef Brandon*
Bowers of The Gahan House
Signature fries, beef gravy, cheese
curds /15

GAHAN SIGNATURE FRIES
by Chef Brandon Bowers of
The Gahan House
PEI potatoes, Gahan signature
spices /10

MAINS

LOBSTER ROLLS *by Chef Ben*
Schmidt of Merchantman Fresh
Seafood & Oyster Bar
Atlantic lobster, chive mayonnaise,
hoagie bun, brown butter, coleslaw /30
Gluten-free + dairy-free options

GARDEN RAINBOW BOWL
by Chef Seth Shaw of Mysa
Nordic Spa & Resort
Sesame glass noodles, Mysa
greenhouse bean salad, togarashi
sunflower seed, edamame, bok choy,
miso-roasted sweet potato, spicy
pecan, carrot slaw, basil ponzu /22
Gluten-free, Dairy-free, Vegan

ITALIAN BEEF SANDWICH *by Chef*
Adam Loo of Ada Culinary Studio
French bread, thinly sliced
slow-cooked sirloin, spicy giardiniera,
cheddar cheese /20

PARMESAN WHEEL PASTA *by Chef*
Kaela Barnett of Vicinato Ristorante
Fettuccini, herb & garlic infused
cream sauce, tossed in a freshly
cracked parmesan wheel /20

WOOD-FIRED PIZZA
by Zigga Zigga Za
Pepperoni or veggie pizza slice /9
12" lobster pizza /75

DESSERTS

BANANA BOAT
by Old Time Hawkey
Split banana, marshmallow,
chocolate, nuts /14

SALTED CARAMEL GELATO
by Chef Kaela Barnett of
Vicinato Ristorante
/8

YOU'RE BACON ME CRAZY, EH?
By Chef Adam Loo and
Old Time Hawkey
Brown butter maple glazed donut
with pecan bacon crunch /7

CHOCOLATE CHIP COOKIES
by Zigga Zigga Za
/5

TASTE OF SOMMO DRINKS

Non-alcoholic options available at each bar

TEQUILA BAR

*by Lindsay Jones of
The Ostrich Club*

PALOMA

Hornitos Plata Tequila, lychee,
grapefruit, lime, soda /16

MARGARITA

Cazadores Reposado Tequila, black
currant, earl grey, lime /18
Make it Non-Alc. /14

OLD FASHIONED

Tres Generaciones Anejo Tequila,
cherry, demerara, angostura /20
Make it Non-Alc. /14

WHISKY BAR

by Alex Hendry of Drinks Distilled

MAPLE HASKAP OLD FASHIONED

Maple syrup simple, haskap simple,
choice of whisky, Deep Roots
Distillery absinthe rinse

MAPLE HASKAP SOUR

Maple syrup simple, haskap shrub,
haskap simple, fresh lemon juice,
choice of whisky, Deep Roots
Distillery absinthe rinse

Made with your choice of:

Canadian Club 100% Rye /18
Bearface Triple Oak Whisky /18
Shelter Point Single Malt Whisky /22
Lyre's Non-Alc. Bourbon /14

MARTINI BAR

*by Emily Duggan of
The Brickhouse Kitchen + Bar*

STRAWBERRY CAIPIROSKA

Blue Lobster Vodka, lime, fresh
strawberries /16

CHOCOLATE ESPRESSO MARTINI

Ketel One Vodka, crème de cacao,
Kahlúa, espresso /18

BREAKFAST PUNCH

Grey Goose Vodka, lemon,
pineapple, clarified Froot Loop® and
english breakfast tea milk /20

STRAWBERRY LEMONADE

Non-alcoholic, with fresh
strawberries /8

BUBBLY BAR

*by JP Deslauriers of
Benjamin Bridge*

Benjamin Bridge NV Brut /18

Benjamin Bridge NV Rosé /16

La Marca Prosecco /14

Benjamin Bridge Piquette
Zero 0.0% /8

**DOWNLOAD THE SOMMO APP TO VIEW
A MAP OF ALL FOOD + DRINK VENDORS!**