

# SOTTA

MEDITERRANEAN KITCHEN

&

COFFEE BAR

## FROM THE GRILL

\* Served with rice or salad, pita bread, garlic sauce and your choice of sides  
\* All our meats are hormone and antibiotic free

	w/1 side	w/2 sides
Ⓞ # 1 boneless chicken kabob (white meat)	\$12.95	\$13.95
Ⓞ # 2 boneless chicken kabob (dark meat)	\$12.95	\$13.95
Ⓞ # 3 grilled salmon ( price subject to change)	\$13.95	\$14.95
Ⓞ # 4 filet mignon skewer	\$13.95	\$14.95
Ⓞ # 5 lamb loin chops	\$13.95	\$14.95
Ⓥ # 6 falafel veggie plate (rice, salad & grilled veggies)	\$12.50	\$13.50
Ⓞ # 7 ground sirloin kabob (koobideh)	\$12.95	\$13.95

## PITA WRAPS

\* Choice of pita or wheat tortilla and your choice of sides

	w/1 side	w/2 sides
<b>chicken kabob wrap (white or dark meat)</b> wrapped with lettuce, persian cucumbers, tomatoes, pickles, hummus spread, tahini, garlic sauce	\$12.50	\$13.50
<b>bbq chicken wrap (white)</b> wrapped with lettuce, corn, black beans, scallions, tortilla strips, Monterrey Jack cheese, herb ranch, bbq dressing	\$12.50	\$13.50
<b>chinese chicken wrap (white)</b> wrapped with lettuce, scallions, wonton strips, carrots, red cabbage, mandarin oranges, sesame dressing	\$12.50	\$13.50
<b>filet mignon wrap</b> wrapped with lettuce, persian cucumbers, tomatoes, pickles, hummus spread, tahini, garlic sauce	\$13.50	\$14.50
<b>ground sirloin wrap</b> wrapped with lettuce, persian cucumbers, tomatoes, pickles, hummus spread, tahini, garlic sauce	\$12.50	\$13.50
Ⓥ <b>hummus veggie wrap</b> wrapped with lettuce, persian cucumbers, tomatoes, pickles, tabouleh, hummus spread, rice, tahini, garlic sauce	\$11.50	\$12.50
Ⓥ <b>falafel veggie wrap</b> mixed greens, fries, pickles, persian cucumbers, tomatoes, julienne carrots, spicy yogurt-tahini sauce	\$11.50	\$12.50

## SALADS

Ⓥ \*vegetarians can add falafel to any salad  
\*all salads are served with baked pita

	chicken	salmon	filet mignon
Ⓞ <b>mediterranean salad</b> romaine lettuce, mix greens, persian cucumbers, tomatoes, red onions, garbanzo beans, black olives, feta, champagne vinaigrette dressing	\$12.95	\$13.95	\$13.95
Ⓞ <b>cran-ginger salad</b> mix greens, romaine, walnuts, cranberries, julienne carrots, miso-ginger dressing	\$12.95	\$13.95	\$13.95
<b>caesar salad</b> romaine lettuce, shaved parmesan cheese, croutons, housemade caesar	\$12.95	\$13.95	\$13.95
Ⓞ <b>sotta salad</b> romaine lettuce, red onions, feta, raisins, cranberries, walnuts, ranch vinaigrette	\$12.95	\$13.95	\$13.95
<b>asian noodle salad</b> mix greens, fusilli noodles, red cabbage, shredded carrots, green onions, cilantro, wonton strips, mandarin oranges, almonds, sesame dressing	\$12.95	\$13.95	\$13.95
<b>bbq salad</b> romaine lettuce, corn, black beans, cilantro, tomatoes, scallions, tortilla strips, monterey jack cheese, housemade ranch & bbq dressing	\$12.95	\$13.95	\$13.95
Ⓞ <b>arugula and caramelized onion salad</b> mixed greens, arugula, caramelized onions, walnuts, blue cheese, sun dried tomatoes, mustard-balsamic vinaigrette	\$12.95	\$13.95	\$13.95
Ⓞ <b>endive salad</b> endives, arugula, mix greens, apples, walnuts, cilantro, feta, cranberries, housemade chili-lime dressing	\$12.95	\$13.95	\$13.95
Ⓞ <b>raw kale &amp; brussel sprout salad</b> kale, brussel sprouts, shaved parmesan, almonds, cabbage, cherry tomatoes, cranberries, tahini-maple dressing	\$12.95	\$13.95	\$13.95

without chicken deduct \$1.00

without salmon or filet deduct \$2.00

## SIDES

Ⓥ All of our sides are vegetarian  
All sides available a la carte

Ⓞ **tomato soup**  
made fresh daily "the best in town"

Ⓞ **lentil soup**  
lentils, cumin, ginger, jalapeno

Ⓞ **tzatziki**  
yogurt, persian cucumbers, dry mint

Ⓞ **hummus**  
a smooth medley of crushed chickpeas, garlic, lemon juice & tahini drizzled with olive oil

Ⓞ **dolma**  
grape leaves stuffed with seasoned rice

**pasta salad**  
fusilli pasta, red bell peppers, celery, jack cheese, ranch, house vinaigrette

Ⓞ **babaganoush**  
grilled eggplant, garlic, lemon juice, tahini, sourberry (sumac), olive oil

Ⓞ **shirazi salad**  
persian cucumbers, tomatoes, house vinaigrette

Ⓞ **greek salad**  
persian cucumbers, tomatoes, red onions, feta cheese, house vinaigrette

Ⓞ **broccoli salad**  
cheddar cheese, red onions, lemon aioli

Ⓞ **mixed green salad**  
mixed greens, persian cucumbers, tomatoes, julienne carrots, house vinaigrette

Ⓞ **grilled vegetables**  
seasonal vegetables grilled to order

**french fries**  
cooked in non-gmo cooking oil

Ⓞ **sautéed mushrooms**  
button shrooms, red wine, teriyaki, garlic

Ⓥ VEGETARIAN

Ⓞ GLUTEN FREE

\*all prices subject to change at any time

\* all our meats are hormone & antibiotic free

## BEVERAGES

All of our coffee & drinks are made with 100% alkaline filtered water

coke / diet coke	\$2.50	orange juice	\$3.50
sprite	\$2.50	housemade lemonade	\$2.75
sparkling water	\$3.00	freshly brewed iced tea	\$2.75
bottle water	\$2.00	arnold palmer	\$2.75

# STUMPTOWN

• COFFEE ROASTERS •

HOT	8oz	12oz	16oz
Stumptown Coffee	\$2.00	\$2.50	\$3.00
Espresso	\$3.00		
Latte	\$3.75	\$4.00	\$4.75
Cappuccino	\$4.50		
Woodblock Mocha	\$4.50	\$4.75	\$5.00
Lavender Breve	\$4.50	\$4.75	\$5.00
Coconut Breve	\$4.50	\$4.75	\$5.00
Green Tea Latte	\$4.50	\$4.75	\$5.00
Smith® Tea	\$3.75		

COLD	16oz	20oz
OG Cold Brew	\$3.50	\$4.50
Nitro Cold Brew	\$4.50	\$5.50

Add Shots 1.00 | Flavors .75

## WHITE WINE

G B

Fortant Coast Select, Grenache Rosé, Languedoc-Roussillon, France	7	26
Caposaldo, Pinot Grigio, Veneto IGT, Italy	6	22
Angeline Reserve, Sauvignon Blanc, Russian River Valley, California	7	26
Mt. Beautiful, Sauvignon Blanc, North Canterbury, New Zealand	8	30
Robert Oatley Signature, Chardonnay, Margaret River, Australia	8	30
Raeburn, Chardonnay, Russian River Valley, California	8	30
De Loach, Chardonnay, Russian River Valley, California	9	34

## RED WINE

G B

Cartlidge & Brown, Pinot Noir, North Coast, California	7	26
Bogle, Merlot, Clarksburg, California	6	22
Raymond "R Collection" Cabernet Sauvignon, California	7	26
Freakshow, Cabernet Sauvignon, Lodi, California	8	30
Antigal Uno, Malbec, Uco Valley, Argentina	7	26
Bodega Colome Autentico, Malbec, Cafayate-Calchaqui Valley, Argentina	9	34
Aduentus Mediterraneo, Malbec-Tempranillo-Syrah, Mendoza, Argentina	9	34
Lyeth, Meritage, Sonoma County, California	8	30
Tenshen, Red Blend, Santa Barbara, California	9	34

## CRAFT CANS & BOTTLES

### Melvin "Hey Zeus" | 4% ABV | \$6.00

A light and crisp Mexican Lager. Halfway between awesome and fantastic with the quality you expect from Melvin. Super simple with an abv that you can session all day

### Enegren "Valkerie" | 6.2% ABV | \$6.00

Brewed with dark munich and pilsner malts imported from Germany, Valkyrie has a smooth toasty and caramel taste with hints of chocolate and sweetness balanced by a hefty dose of German Nobel hops.

### Knee Deep "Breaking Bud" | 6.5 % ABV | \$7.00

a classic IPA with newer tropical fruit hop flavors and aromas of Mosaic. Also in the hop mix are Simcoe and CTZ, creating layers of mango, passion fruit, pine and dank

### Latitude 33 "Origin Pale" | 5.4% ABV | \$6.00

Origin has an unparalleled clean and refreshing taste and mildly hoppy finish. This beer is a classic in the realm of pale ales

### Bell's "Winter White" | 5% ABV | \$6.00

offers a lighter yet abundantly flavorful alternative to the traditional heavy winter warmers. Fermented with a Belgian ale yeast, this blend of barley & wheat malts yields a mixture of clove and fruity aroma

### Fig Mountain "Light" | 4.5% ABV | \$6.00

No need to settle for watered-down "lite" beer anymore. This ale is brewed for a refreshing and delicious change of pace without any bitterness

### Big Sky "Trout Slayer" | 5% ABV | \$6.00

Brewed with Palisade, Glacier, and Mt. Hood hops, this straw colored wheat beer is sure to please any craft beer drinker

### Claremont Brewing "Jacaranda" | 6.7% ABV | \$6.00

This award wining Rye IPA packs a big flavor punch. This wonderfully balanced beer appeals to drinkers of all stripes thanks to the complex malt character of the rye. The copious amounts of Centennial hops balance perfectly with the spiciness

### Three Weavers "Seafarer" | 4.8% ABV | \$6.00

made with German Pilsner Malt and Noble Hop varieties. This crisp, pale, award winning Kolsch is lively, refreshing and a perfect partner for the everyday journey with any meal

### Boulder Brewing co. "Chocolate Shake Porter" | 5.9% ABV | \$6.00

A traditional robust American Porter, Shake Chocolate Porter is dark black in color with rich, sweet aromatics and flavors of rich dark chocolate, coffee and caramel

### Washington Gold Cider "Golden Delicious" | 5.5% ABV | \$6.00

The purest Cider you'll find. Bright and crisp with a touch of golden sweetness. Made with hand-picked Golden Delicious Apples from the heart of Washington State

## CRAFT ON DRAFT

\* Always rotating, please ask for our weekly draft list

### Santa Monica IPA | 7.0% ABV | \$7.00

a thin body and dry finish accentuate a dominating, fruity hop presence. Sweeter hop qualities of peach, mango, and tangelo give way to watermelon, pine, and earth, culminating in a zesty, bitter finish

### Latitude 33 "Blonde Cartel Ale" | 5.1% ABV | \$7.00

Like the perfect crew, Blonde Cartel has a perfectly balanced cast of characters. It's a flavorful blonde ale with the right amount of bitterness. At first you'll experience a floral hop character then a slightly biscuit-like malt flavor. Taste for yourself how this blonde is pulling off unparalleled refreshment.

### Latitude 33 "honey hips" | 8.3% ABV | \$7.00

sweet as honey, but this daring brew can sting. Honey Hips conjures aromas of clover honey and refreshing citrus with a touch of sweetness, making it dangerously drinkable

### Latitude 33 "blood orange IPA" | 7.2% ABV | \$7.00

discover a hidden treasure with this IPA. The blood orange stands above everyday citrus, and it is not your typical ipa. a crisp entry and slightly sweet finish

### Bell's "two hearted ale IPA" | 7% ABV | \$8.00

Named after the Two Hearted River in Michigan's Upper Peninsula, this IPA is bursting with hop aromas ranging from pine to grapefruit from massive hop additions in both the kettle and the fermenter

### King Harbor "south Bayern hef" | 5.2% ABV | \$7.00

this true to style, unfiltered Bavarian Hefeweizen, is brewed with 100% German ingredients giving it a light, refreshing body with subtle clove and banana character

### Sudwerk "CA dry hop lager" | 5% ABV | \$7.00

West Coast aroma hops and German bittering hops; a refreshing twist on a helles style lager with a clean finish