

DAY BREAKERS

served with house potatoes and choice of toast

CORNED BEEF HASH 16

signature corned beef, house potatoes and eggs

THE ONE 16

two eggs and choice of ham, bacon or sausage links

THREE LITTLE PIGS OMELET 16

bacon, smoked ham, sausage, cheddar cheese

FARMERS MARKET OMELET 15

asparagus, wild mushrooms, tomato and red pepper

AVOCADO TOAST TRIO 17

whole grain toast, avocado mousse, sunny-side egg
roasted tomato, crispy bacon and fresh fruit

CUBAN BENEDICT 16

poached eggs, roasted pork, ham, pickles, mustard
hollandaise and cuban bread

BREAKFAST TACOS 15

scrambled eggs, andouille sausage, poblano peppers
pico de gallo, cheddar cheese on three corn tortillas

BREAKFAST SCRAMBLER 15

tater tots, sausage, bacon, sausage gravy, scrambled eggs
and cheddar cheese

BUTTERMILK PANCAKES 13

choice of banana, blueberry, strawberry or chocolate chip
add pure vermont maple syrup 4

SOUTHERNMOST TOAST 14

challah bread dipped in maple sugar, topped with
fresh banana, and caramel anglaise


YOGURT AND GRANOLA 13

yogurt, honey, fresh fruit and house made granola

SMOKED SALMON 16

toasted bagel, cream cheese, tomato, red onion
cucumber and capers

CAFE AND BAR OPEN DAILY 8AM TO 10PM

 Please ask server for
gluten free options



Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food-borne illnesses.
For parties of six or more a customary 18% gratuity may be
added at management's discretion

EYE OPENERS

MIMOSA 9 / DOUBLE MIMOSA 13

wycliff and orange juice

SOMO BLOODY MARY 10

vodka and crisp smoked bacon

RUMCHATA ICED COFFEE 10

rumchata liqueur, kahlua, and chilled over coffee

HAIR OF THE DOG 13

double shot of vodka and grapefruit juice

FROZEN COCKTAILS

PINA COLADA 11

STRAWBERRY DAIQUIRI 11

MIAMI VICE 12

strawberry daiquiri and pina colada

P.I.T.A. 13

pina colada and rum runner

KEY LIME COLADA 13

ke ke liqueur and pina colada

RUM RUNNER 13

light rum, dark rum, blackberry brandy liqueur, banana liqueur, grenadine fruit juices topped with a dark rum floater

YOU CALL IT COCKTAILS

well 10 – call 12 – premium 15

SKINNY MARGARITA

tequila, lime juice and agave

KW LEMONADE

vodka, sour mix, cranberry and a splash of sprite

SOMO SLAM

pineapple rum, pineapple juice and cranberry juice

FLORADORA

gin, lime juice, creme de framboise liquor and ginger ale

KEY LIME MARGARITA

tequila, ke ke liqueur, orange juice and sour mix

PAINKILLER

dark rum, coco lopez, orange juice, pineapple juice and a sprinkle of nutmeg

BUBBLES

	glass	bottle
Ruffino Prosecco	10	36
Perrier-Jouët		76
Veuve Clicquot Brut		100

BEER

DRAFT

DOMESTIC 16 oz. 7 / 20 oz. 9

Bud Light, Shock Top, Yuengling

IMPORT 16 oz. 8 / 20 oz. 10

Landshark, All Day IPA, Stella
Copper Point Lager

FLORIDA 16 oz. 8 / 20 oz. 10

Crazy Lady, Islamorada, Iguana Bait
89.9 SoMo Beach Brew

CANS

DOMESTIC 6

Miller Lite, Coors Light, White Claw
Angry Orchard, Bud Light, Budweiser
Michelob Ultra

TALL BOY 8

Guinness Draught, Radler

IMPORT 8

Corona, Corona Light, Heinken