

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. **Please let us know if you have any allergies before placing an order.**
***v - vegetarian, df - dairy free, gf - gluten free

PLEASE NOTE: A 6% KITCHEN SURCHARGE IS ADDED TO ALL CHECKS

THE SOPHOMORE

sophomorerestaurant.com
1043 Pearl Street
BOULDER CO

Sideline Snacks

THE BLEACHERS

MAMA'S SUNDAY SPECIAL Boulder Chips & Caramelized Onion Dip...\$8 v,gf

ZERO-PROOF BACON COCKTAIL Crispy Niman Ranch Bacon in a Collins Glass...\$7 gf,df

THE MEZZANINE

HOME TEAM FRIES House Seasoning...\$7 v,gf,df

POST SEASON FRIES Parmesan Cheese, Black Truffle Oil, Cracked Pink Peppercorn...\$9 v,df

CHAMPIONSHIP FRIES Cheddar Cheese, Mozzarella Cheese, Scallions, Smokey Bacon Lardons...\$12 gf

CLUB LEVEL

ONION RINGS Deep Fried, Spice Dusted...\$9 v,df

TOTS Crispy Potato Hash Brown Barrels...\$8 v,gf,df

WOOD FIRED BROCCOLINI with Garlic Butter...\$8 v,gf

WOOD FIRED CARROTS with Garlic Butter & Herbs...\$8 v,gf

LUXURY BOX

KNUCKLE BALLS Fried Mac & Cheese "Arancini", Red Pepper & Tomato Sauce, Parmesan...\$9 v

VIETNAMESE SHRIMP SPRING ROLLS Shrimp, Carrot, Cabbage, Mint, Cilantro, Basil, Vermicelli Noodle, Cucumber, Peanut Sauce...\$12 df, gf

FLASH FRIED CALAMARI Jalapeño, Onion, Lime Zest Aioli...\$11 df

Wood-Fired Pizza!

12 inch wood-fired pizzas with house made dough and the signature Sophomore pomodoro tomato sauce

MARGARITA Pomodoro Tomato Sauce, Fresh Mozzarella, Basil, and Herb Oil...\$17 v

HOT HONEY PEPPERONI Pomodoro Tomato Sauce, Fresh Mozzarella, Pepperoni, and Calabrian Hot Honey...\$19

'ZA OF THE WEEK A rotating chef's creation. Chat with your server to learn more...\$19

Killer Wings

A full pound of plump and tender fried chicken wings, served with celery & ranch aioli. Bleu Cheese \$1

JUICY AND DRY RUB WINGS Chef Steven's Citrus, Pepper & Herb specialty spice blend! Do not pass these by...\$16 gf,df

PH.D WINGS Sweet & Tangy Dr. Pepper BBQ Sauce...\$16 gf,df

SNOW TOWN CLASSIC WINGS House Buffalo Sauce. Medium to mild in spice, and full in flavor...\$16 gf

COUNTRY MUSIC WINGS House Nashville Hot Sauce. Make sure you've got a beverage nearby...\$16 gf

WEEKDAY MEAL DEAL!

\$18

3 Sliders, Fries + a Soft Drink

TAKE \$2 OFF ANY TAP BEER INSTEAD OF SOFT DRINK
SIDE SALAD OR TOTS INSTEAD OF FRIES +\$1

AND DON'T MISS DESSERT!
...other side!...

BIG CHOPPED SALADS

THE OLD SCHOOL CHINESE CHICKEN Marinated Chicken Breast, Napa Cabbage, Romaine, Iceberg, Mandarin Oranges, Roasted Red Pepper, Fried Shallots, Carrot, Scallions, Sesame Seeds, Rice Noodles, White Ponzu Vinaigrette, Asian Aioli...\$18 df

THE KILLER COBB Romaine, Hard Boiled Egg, Cherry Tomato, Bacon, Blue Cheese, Avocado, Buttermilk Blue Cheese or Red Wine Vinaigrette...\$16 gf

THAI SHRIMP Red and Purple Cabbage, Carrots, Cucumber, Red Onions, Vermicelli Noodles, Mint, Cilantro, Peanuts, Thai Lime Dressing...\$17 df, gf

THE DETOX! Quinoa, Romaine, Arugula, Tomato, Cucumber, Toasted Almonds, Salted Cashews, Sunflower Seeds, Raisins, Cranberries, Tahini Dressing...\$16 v, gf,df

**Add Grilled Chicken Breast + \$8 Add Sesame Crusted Tuna + \$12
Add House Falafel + \$6 Add Blackened Shrimp + \$9**

SIDE SALAD Mixed Greens, Heirloom Tomato, Cucumber, Carrot, Choice of Ranch or Vinaigrette...\$6

GAME-ON BURGERS

PREMIUM 6OZ CHEF'S SPECIALTY BURGERS WITH FRIES; SUB GF BUN \$2

MAKE ANY BURGER A VEGETARIAN IMPOSSIBLE BURGER

ESTES WANDERER Elk Patty, Cheddar Cheese, Caramelized Onion, Fried Jalapeno, Sophomore Sauce, Iceberg Lettuce, Vine Ripe Tomato...\$19

THE BUFF BURGER Rock River Ranch Bison Patty, Double Cream Brie, Bacon-Onion Jam, Challah Bun, Black Truffle Aioli, Roma Tomato, Iceberg Lettuce...\$19

THE RANCHER + CHEESE 1/2 lb Niman Ranch Beef, Tilamook Cheddar, House Remoulade, Lettuce, Tomato, Red Onion...\$19 Add Bacon \$2

THE. SOPHOMORE. SLIDERS. \$5

Individual slider-sized taste sensations served on fresh brioche buns (unless otherwise noted). GF buns available +\$1

THE SOPHOMORE All-Natural Beef Burger, Cheddar, Sophomore Sauce, Lettuce, Tomato. Add Niman Ranch Bacon +\$1

THE SANTA FE All-Natural Beef Burger, Pepper Jack Cheese, Fire Roasted Hatch Chiles, Lettuce, Tomato. Add Niman Ranch Bacon +\$1

THE BOULDER All-Natural Beef Burger, Cheddar Cheese, House Ketchup, Burnt Red Onion, Smoked Bacon Jam

A Ph.D IN PORK Dr. Pepper BBQ Smoked Pulled Pork, Niman Ranch Smoked Bacon on a Fried Mac & Cheese "Bun"

MEDITERRANEAN STREET SLIDER House Falafel, Bruschetta Tomato, Tahini Sauce v,df

THE SUSHI ROLL (+\$4) Sesame Crusted Seared Sushi-Grade Tuna, Napa Cabbage Slaw, Asian Aioli, Fried Rice Noodle on a Bao Bun df

THE HOUSE CLUB Premium Turkey Breast, Niman Ranch Bacon + Brie, Crisp Lettuce, Tomato, Malt Vinegar Aioli

BAHN MI AND TELL ME YOU LOVE ME Vietnamese Pork, Pickled Daikon, Carrots, Cilantro, Sambal Aioli

BACON GRILLED CHEESY Melted Cheddar, Melted Mozzarella, Niman Ranch Cracked Pepper Bacon, Bacon-Onion Jam

CLASSIC GRILLED CHEESE One to four bites of melty deliciousness, depending on the size of your mouth, pressed on rustic daily bread v

BIG EASY SHRIMP PO'BOY (+\$1) Blackened Shrimp, House Remoulade, Lettuce, Tomato, Pickle, Pretzel Bun

ITALIAN HERO, HOAGIE, GRINDER, SUB A taste of East coast Eye-Talian awesomeness in the form of Salumi, Coppa, Prosciutto, Provolone, Mozzarella, Arugula, Tomato, Oil & Vinegar

BIRD IN THE BUFF (+\$1) Fried Marinated All-Natural Chicken Thigh, Ranch Aioli, Lettuce and Tomato. **Choose your style!!** Choice of Dr. Pepper BBQ, Traditional Buffalo, Nashville Hot, or Lemon-Herb Dry Rub

DRINK MENU

HOUSE COCKTAILS

JUANITA-RITA \$10

Reposado Tequila, Light Agave,
Fresh Squeezed Lime, Salt

40oz PITCHER OF JUANITA-RITA! \$45

ALL NIGHTER ESPRESSO MARTINI \$8

Vodka, Espresso Liqueur, Simple
Served in Coupe

THE WISE FOOL \$8

Whiskey, Amaro, Maple, Walnut &
Aromatic Bitters

THE DOUBLE PLAY \$14

Rye Whiskey, Mezcal, Campari,
Sweet Vermouth, Espresso Liqueur

CRAFT COCKTAILS

THE GAME CHANGER \$10

Bourbon, Apple Cider, Lemon, Aromatic
Bitters, Rosemary

RALPHIE'S RUN \$12

Vodka, Elderflower, Lemon, Orange
Bitters, Sparkling Water, Sage

SYLLABUS WEEK \$12

Blanco Tequila, Aperol, Honey, Grapefruit,
Fresh Lime, Soda Water, Rosemary

DAY DRINKING \$8

Vodka, Fresh Lime Juice, Ginger Syrup

DRAFT BEERS

WE HAVE A KILLER SELECTION OF
BEERS ON TAP.

GRAB YOUR SERVER AND ASK ABOUT
THEM!

WINE

HI! PROSECCO \$10

DOMUS PINOT GRIGIO \$9

CHASING LIONS CHARDONNAY \$10

GAUPASA ROSE \$11

LAPIS LUNA CABERNET
SAUVIGNON \$10

REFRESHMENTS

Coke \$4

Ginger Ale \$4

Diet Coke \$4

Fever Tree Ginger Beer \$6

Sprite \$4

Iced Tea \$4

Dr. Pepper \$4

Lemonade \$4

San Pellegrino \$4 MOR Kombucha (Rotating Flavors) \$8

CANS + BOTTLES

STEM CIDER, CHILI GUAVA \$8

PABST BLUE RIBBON \$5 / \$20 Bucket

MODELO \$6.50 / \$35 Bucket

COORS BANQUET BOTTLE \$6 / \$32 Bucket

MONTUCKY 16OZ \$5 / \$22 Bucket

COORS LIGHT \$5

HIGH NOON HARD SELTZER \$6 / \$33 Bucket
Lime, Pineapple, Peach, or Watermelon

JUNE SHINE HARD KOMBUCHA (ROTATING FLAVORS) \$8

DRINK YOUR BRUNCH!

HOUSE BLOODY \$10
Add Bacon \$2

HOUSE MIMOSA \$8

APEROL SPRITZ \$12

COFFEE \$5

Spirit Free Bevies

THE PEP TALK \$8

Lemon Juice, Rose Water, Honey, Soda

FINALS WEEK \$8

Soda, Lime, Grapefruit-Rosemary Shrub

OPEN BOOK \$4

Soda Water, Angostura bitters, Lime

GAME POINT \$8

House-made Ginger Lemonade

ARNIE PALMER \$4

Lemonade and Iced Tea

BEST DAY N/A KÖLSCH \$6

BUT FIRST...DESSERT!

HOUSE BAKED COOKIES Chocolate Chip Cookie,
Maldon Sea Salt...\$6

DONUT HOLES Cinnamon Sugar, Caramel Sauce...\$6

TRIPLE CHOCOLATE BROWNIE ALA MODE Warm Triple
Chocolate Brownie, Vanilla Bean Glacier Ice Cream...\$9

GLACIER SLIDER Salted Caramel Oreo Ice Cream, Smashed
Donut Hole Bun...\$5

SCOOP OF GLACIER Oreo, Death by Chocolate, or Vanilla
Bean Ice Cream; Raspberry, Mango or Key Lime Sorbet...\$7