

Brunch By "Julia's"
Saturday and
Sunday
11am to 3pm



Julia's Social Hour
Thurs - Sat
4pm to 7pm
\$5 Cocktails
\$5 Appetizers

OPEN FROM 12PM TO 8PM TUES-THURS AND 12PM TO 9PM FRIDAY- SAT

SANDWICHES AND PASTA

Fried Chicken Sandwich 8.50
Spicy tomato aioli, slaw remoulade, on a Potato bun,
served with fries

Grilled Chicken Pesto Sandwich 9.00
Provolone, tomato and red onion on a potato bun
with fries

Sohill Cheese Burger 8.50
Beef patty, garlic aioli, cheddar cheese, lettuce, red
onions and fries

Penne Marinara 7.00
Herb tomato sauce

Spaghetti Bolognese 9.00
Meaty tomato sauce

Fettuccini Alfredo 8.00
Creamy parmesan sauce

Linguini Carbonara 8.50
Bacon, parmesan, egg and green onions

Penne Pesto 8.00
Basil Pesto, mushroom, cherry tomato

Spaghetti and Meatballs 12.00
3 beef and pork meatballs, marinara sauce

Meat Lasagna 12.00
Bolognese, ricotta and Mozzarella cheese served with
bread and salad

Chicken Parmesan 14.00
Fried Chicken, provolone, marinara sauce and
spaghetti

Garlic Shrimp Linguini 15.00
Cherry tomato, white wine butter sauce

Soup and Salad

House Salad 6
Tomato, red onions, balsamic vinaigrette

Caprese Salad 9
Tomato, basil, fresh mozzarella, EEVO and Balsamic

Arugula Salad 9
Fennel, red bell pepper, almonds, parmesan, fried
shallots

Classic Caesar Salad 7
Croutons, parmesan, Caesar dressing

Burrata Tre Colore 12
herb ricotta cheese, pesto and marinara

Soup of the Day 5

Bread 2

Pasta Add on: Chicken 4.00 Salmon 5.00 Shrimp (4) 6.00 Gluten Free pasta 3.00



Pizza

Cheese Pizza 7.00

San Marzano tomato sauce, mozzarella

Add on:

Pepperoni - 3	Basil - 1	Jalapeno - .5	Roasted Garlic - 1
Chicken - 3	Tomato - 1	Chili Flakes - .5	Calabria Pepper - 1
Italian Sausage - 3	Arugula - 2	Xtra cheese - 1	Bleu cheese - 2
Prosciutto - 3	Pine nuts - 2	White Anchovie - 3	Capers - 1
Bacon - 3	Black Olives - 1	Capers - 1	Egg - 1
Mushroom - 2	Truffle Oil - 2	Fresh Mozz - 2	Spinach - 1
Red onions - 1	Goat Cheese - 2	Artichoke hearts - 2	Gluten free Crust - 3
Bell peppers - 1	Ricotta - 2	Gluten free crust - 3	Ricotta - 2

Margherita Pizza 10

Tomato sauce, fresh Mozzarella, basil, EVOO

Wild Mushroom Pizza 12

Pesto sauce, mozzarella, pine nuts truffle oil

Pizza Putanesca 14

Marinara, capers, olives, white anchovies, chili flakes, fresh mozzarella and garlic

Meat Lover Pizza 14

Tomato sauce, Smoked mozzarella, sausage, pepperoni, salami, bacon, fresh oregano

Italian Fennel Sausage 12

Roasted bell peppers, goat cheese, mozzarella

Pizza Soppresata 13

San Marzano tomato sauce, Salami, red onion, Calabria peppers, fresh ricotta and parmesan

Sohill Sausage Pizza 14

Tarragon white sauce, sun dried tomato, blue cheese, house made spicy Italian sausage

Beer

Draft

High Wheel "Betty" Kolsch	5
High Wheel "Coq Hardy" Saison	5
High Wheel "Porter" Porter	5
High Wheel "SA Hefeweizen"	5
Karbach Hopadillo IPA	5
Karback seasonal	5
Stella Artois	5
Modelo Especial	4
Bud Light	4

Bottle

Miller Light	4
Michelob Ultra	4
Lone Star 16oz can	4
Blue Moon	4
Karback Crawford Bock	5
Ballast Point "sculpin" IPA	5
Bucket Head IPA	5
Guinness Draught Stout	5
Austin Eastciders Pineapple	5
Kaliber non alcoholic by Guinness	4

Wines

Whites

House White (Pinot Grigio)	5/20
Ruffino Prosecco Brut, NV 187ml	8
Cono Sur Sauvignon Blanc	7/24
Chateau St Jean Chardonnay	8/24
Skyfall Riesling	8/24
Chateau St Jean Rose	7/22

Reds

House Red (Merlot)	5/20
Sinners Red Blend	7/23
Talamonti Moda Montepulciano	7/24
Hob Nob Pinot Noir	8/25
Immortal Zin Zinfandel	8/25
Ormanni Chianti	9/27
Bouchon Cabernet	9/27



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