

# Soho House Chicago sample menu



## Smalls

- Whipped ricotta, honey, balsamic, sourdough (vegetarian) \$13
- Eggplant dip, pomegranate, chips or crudite (plant based) \$14
- Shishito peppers, miso glaze (plant based) \$14
- TFC fried chicken, hot sauce \$17 or TFC fried cauliflower, hot sauce (plant based) \$14
- Guacamole, crudites, taro crisps (plant based) \$16

## Appetizers

- Butternut squash soup, maple, pepitas (plant based) \$11
- Brussels sprouts, maple gastrique, mustard seeds (plant based) \$14
- Meatballs, tomato sauce, parmesan \$18
- Burrata, tomato, basil (vegetarian) \$18
- Shrimp cocktail, lemon aioli, cocktail sauce, dill \$19
- Prosciutto, parmesan, olives \$20

## Salads and Sandwiches

- Caesar salad, romaine, parmesan, crouton (vegetarian) \$15
- Kale salad, dill dressing, apples, pomegranate, dill dressing (plant based) \$15
- Italian chop, provolone, tomato, artichoke, olives (vegetarian) \$16
- Butter lettuce avocado, sherry vinaigrette, herbs (plant based) \$20
- Ahi tuna poke, avocado, cucumber, fresno, brown jasmine rice \$25
- Add chicken \$6, burrata \$8, salmon \$8
- Avocado toast, chili, sourdough, basil (vegetarian) \$16 add poached egg \$3
- Fried chicken sandwich, shreddice, cheddar, tomato, pickles, truffle honey mustard \$18
- Club chicken wrap, bacon, lettuce, tomato, egg, chili, dijonnaise, fries \$20
- Dirty burger, cheddar, mustard, iceberg, tomato, pickles, fries \$20 or Dirty Vegan burger \$22

## Mains

- Mac and cheese, scamorza, parmesan (vegetarian) \$19
- Yellow curry, sweet potato, peas, rice (plant based) \$22
- Rigatoni, beef bolognese \$23 or Rigatoni, plant based bolognese (plant based) \$28
- Shrimp, polenta, spicy tomato sauce \$27
- Roasted chicken, mash potato, lemon jus, fennel \$32
- Salmon, spinach, aioli, chili flake \$32
- Skirt steak, fries, bearnaise \$38 or filet mignon, fries, bearnaise \$50

## Wood-fired pizzas

- Artichoke, white sauce, parmesan, roasted garlic (vegetarian) \$20
- Prosciutto, burrata, tomato, arugula \$23
- Buffalo mozzarella, tomato, basil, oregano (vegetarian) \$24
- Spicy salami, tomato, mozzarella, mushroom \$27
- Spicy sausage, arugula, cherry tomato, vegan mozzarella (plant based) \$27

## Sides

- Fries or Sweet potato fries \$8
- Green salad \$8
- Broccolini \$8
- Spinach \$8
- Mash potato \$8
- Brown rice \$8

Please let us know if you have any allergies or dietary requirements.  
Our dishes are made in-house and may contain trace ingredients.

# Chicago House sample drink menu



## House tonics

Soho Mule, Amass vodka, lime, ginger, soda \$17

Island Negroni, Banks 5 rum, Lady A rose, Cocchi Rosa, Campari \$17

Picante De La Casa, Cazadores Reposado tequila, chili, cilantro, lime, agave \$17

Eastern Standard, Amass vodka or Bombay Sapphire gin, lime, cucumber, mint \$17

## House specials

Seasons Change, Brown butter fat washed bourbon, salt maple apple cider, lemon, Ginger ale \$18

Black Pearl, cazadores blanco tequila, mancino rose vermouth, amaretto, mint \$18

House Cooler, Seven Tails XO, Aperol, raspberry, grapefruit, lemon \$18

The Loop, toki whiskey, averna, fernet branca menta, chocolate bitters \$18

## No alcohol and low alcohol)

All cocktails available with pentire botanical non alcoholic spirit \$8

Pentire & Tonic \$8

Adrift, tonic water, rosemary \$8

## Bottled and canned

Peroni \$8

Revolution Every Day Hero \$8

Goose Island Spf \$8

June Shine Acai Berry \$8

Right Bee Hard Apple Cider \$8

Stiegl Radler Grapefruit \$9

## Draught

Peroni \$8

Solemn Oath End All Ipa \$8

Three Floyds Alpha King \$8

Maplewood Fat Pug Milk Stout \$9

## Trip Cbd

Lemon and Basil \$8

Elderflower and Mint \$8

Peach and Ginger \$8

## Press Juice

Green Cucumber, apple, celery, spinach, romaine, kale, lemon \$9

Hard Green Cucumber, lemon, celery, ginger, kale, romaine, spinach \$9

Ginger Apple, lemon, ginger \$9

Berry Strawberry, lemon, beetroot, apple, mint \$9

Citrus Orange, turmeric, cayenne, lemon, mandarin, grapefruit, blackpepper \$9

# Chicago House sample drink menu



## White

Maison Vincent, languedoc, france '19	14   56
Sauvignon Blanc, scarbolo, friuli-venezia giulia, italy '18	15   64
Bordeaux Blanc, clarendelle, bordeaux, france '19	17   68
Chardonnay, lúuma, inizi wines, sonoma county, california '18	18   74
Sancerre, domaine de la tonnellerie, loire valley, france '18	20   80

## Red

Maison Vincent, languedoc, france '19	14   56
Malbec, llama, mendoza, argentina '18	14   58
Pinot Noir Bacchus, monteray, california '19 (natural)	15   64
Ghiaia Nero, tenuta tescante, etna rosso, sicily, italy '17 (natural,organic practices)	16   68
Cabernet Sauvignon, ancient peaks, paso robles, cali '18 (s)	18   74

## Rosé

Maison Vincent, languedoc, france '19	14   56
Lady A, Provence France '17	17   70
La Fête Du Rosé, st. tropez, france '20 (sustainably grown)	20   80

## Coffee

House Espresso by Grind, Shoreditch, London \$4
Matcha \$7
Drip by Grind, Shoreditch, London \$4
Cold Brew by Kyoto Black Nitro Cold Brew \$5

## Tea

English Breakfast   Earl Grey   Fresh Mint   Chamomile   Ginger   Green   Mushroom Hero   Ruby Oolong \$5
Milk Alternatives Oat   Soy