

Soho House Chicago sample menu



Smalls

Shishito peppers, miso glaze (plant based) \$10

TFC fried chicken, hot sauce \$12 or TFC fried cauliflower, hot sauce (plant based) \$10

Guacamole, crudites, taro crisps (plant based) \$14

Meatballs, tomato sauce, parmesan \$14

Burrata, tomato, basil (vegetarian) \$15

Calamari fritti, chili, lemon aioli \$16

Salads and Sandwiches

Arugula caesar salad, rye breadcrumb, cherry tomato \$14

Butter lettuce avocado, sherry vinaigrette, pea shoots (plant based) \$16

Ahi tuna poke avocado, cucumber, fresno, brown jasmine rice \$22

Avocado toast chili, basil (vegetarian) \$14 add poached egg \$3

Dirty burger, cheddar, mustard, iceberg, tomato, pickles, fries \$18 or Impossible burger \$20

Club chicken wrap bacon, lettuce, tomato, egg, chili, dijonnaise, fries \$18

Add avocado \$5, grilled chicken \$6, smoked salmon \$6, roasted salmon \$8, tuna \$12

Grill and mains

Mac and cheese, scamorza, parmesan (vegetarian) \$16

Chicken paillard, rocket, cherry tomatoes, olives, aged balsamic \$22

Rigatoni, beef bolognese \$18

Salmon, spinach, aioli \$28

Skirt steak, fries, bearnaise \$32 or filet mignon, fries, bearnaise \$44

Wood-fired pizzas

Buffalo mozzarella, tomato, basil, oregano (vegetarian) \$18

Spicy salami, tomato, mozzarella, mushroom \$18

Pesto, red & green pesto, cherry tomato, parmesan (vegetarian) \$18

Sides

Sweet potato fries \$7

Green salad \$7

French fries \$7

Spinach \$7

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

House tonics

Soho mule, 42 below vodka, lime, ginger, soda	\$14
Island negroni, banks 5 rum, lady a rose, cocchi rosa, camapri	\$14
Picante de la casa, cazadores reposado tequila, chili, cilantro, lime, agave	\$14
Eastern standard, 42 below vodka or bombay sapphire gin, lime, cucumber, mint	\$14

House specials

The gift, amass vodka, aperol, lemon, mango & cinnamon	\$15
Escape, maker's mark bourbon, pedro ximenez sherry, bitter lemon soda	\$15

Non-alcoholic

Still present, seedlip citrus, strawberry, yuzu tonic	\$9
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Draught

Peroni	\$7
Three floyds alpha king	\$7
Forbidden root strawberry basil	\$9
Wheiner bubble tub	\$8

Bottled

Peroni	\$7
Goose island spf	\$8
Revolution every day hero	\$7
Marz jungle boogie	\$10

White

Sauvignon Blanc, Lapostolle, Rapel Valley, Chile 2018	glass \$13	bottle \$52
Chenin Blanc, Kiona, Red Mountain, Washington 2018 (organic)	glass \$14	bottle \$56
Chardonnay, Left Coast, Willamette Valley, Oregon 2017	glass \$15	bottle \$60
Bordeaux Blanc, Clarendelle, Bordeaux, France 2018	glass \$16	bottle \$64
Alsatian Blend, Bio-Dynamite, Pfalz, Germany 2017 (biodynamic)	glass \$17	bottle \$68
Sancerre, Domaine De La Tonnellerie, Loire Valley, France 2018	glass \$17	bottle \$68

Red

Malbec, Llama, Mendoza, Argentina 2018	glass \$13	bottle \$52
Pinot Noir, Raptor Ridge, Willamette Valley, Oregon 2017 (sustainable)	glass \$14	bottle \$56
Syrah, Chateaum Maris, 'Le Zulu', Languedoc, France 2016 (organic and biodynamic)	glass \$14	bottle \$56
Cabernet, B-Side, Sonoma North Coast, California 2017	glass \$15	bottle \$60
Bordeaux, Clarendelle, Medoc, France 2016	glass \$18	bottle \$72
Rosso Di Montalcino, Donnatella Cincelli Colombini, Toscana, Italy 2016	glass \$22	bottle \$88

Rose

House Rose, France 2017	glass \$12	bottle \$44
Lady A, Provence, France 2017	glass \$15	bottle \$60
Cuvee Rose, Pierre Delize, France (non-vintage)	glass \$15	bottle \$60

vintages are subject to change