Sohouse 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
- Island negroni, banks 5 rum, lady a rose, cocchi rosa, camapri
- Picante de la casa, cazadores reposado tequila, chili, cilantro, lime, agave
- Eastern standard, 42 below vodka or bombay sapphire gin, lime, cucumber, mint

# House specials

- The gift, amass vodka, aperol, lemon, mango & cinnamon
- Escape, maker’s mark bourbon, pedro ximenez sherry, bitter lemon soda

# Non-alcoholic

- Still present, seedlip citrus, strawberry, yuzu tonic

# Draught

- Peroni
- Three floyds alpha king
- Forbidden root strawberry basil
- Wheiner bubble tub

# Bottled

- Peroni
- Goose island spf
- Revolution every day hero
- Marz jungle boogie

# White

- Sauvingon 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*