Soho House Chicago sample menu

Smalls

Chicken turmeric soup rice, cilantro lime $8  
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  
Chopped salad, chicken, cheddar, bacon, beets, eggs, baby gem, avocado $20  
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 chicken $6, burrata $8, salmon $8

Grill and mains

Mac and cheese, scamorza, parmesan (vegetarian) $16  
Rigatoni, beef bolognese $18  
Chicken paillard, rocket, cherry tomatoes, olives, aged balsamic $22  
Salmon, spinach, aioli $28  
Skirt steak, fries, bearnaise $32 or filet mignon, fries, bearnaise $44

Wood-fired pizzas

Pesto, red & green pesto, cherry tomato, parmesan (vegetarian) $17  
Buffalo mozzarella, tomato, basil, oregano (vegetarian) $18  
Spicy salami, tomato, mozzarella, mushroom $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 casita, 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

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
Carignane/Grenache, Llenca Plana, Montsant, Spain 2017 (sustainable) glass $18 bottle $72
Rosso Di Montalcino, Donnatella Cincelli Colombini, Toscana, Italy 2016 glass $22 bottle $88

Rose
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