

Soho Warehouse drinks menu



House tonics

Eastern Standard, 42 Below or Bombay Sapphire, lime, cucumber, mint \$19

Soho Mule, 42 Below, lime, ginger, soda \$19

Picante De La Casa, Cazadores Reposado, lime, chili, cilantro, agave \$19

island Negroni, Banks 5, Cocchi Rosa, Lady A rosé, Campari \$19

Local house

Junglebird Revisited, Rosaluna mezcal, Cazadores Reposado, Martini Bitter, pineapple, lime, coconut wash \$20

House Cooler, seven tails xo, aperol, raspberry, lemon, grapefruit \$20

T&T, Cazadores Reposado, Trip CBD \$23

House Balloon

Americanos, campari, sweet vermouth, soda \$25

Aperol spritz, aperol, soda, prosecco \$25

G&T, Bombay sapphire gin, double dutch tonic, rosemary \$25

PALOMA, Patron reposado tequila, Two Keys grapefruit soda, lime, salt \$25

White Long Island, amass vodka and gin, bacardi coconut, cointreau, double dutch cucumber soda \$25

Draft

Peroni, Lager, Italy \$9

Eagle Rock, Wit, Los Angeles \$9

Crowns & Hops, IPA, Los Angeles \$9

Bottled and cans

Peroni, Lager, Italy \$9

Calidad, Mexican lager, Santa Barbara \$9

Soonish, gluten-free natural beer \$9

Bitburger, non-alcoholic pilsner, Germany \$9

No and lo

On the down-low, Trip CBD, rose vermouth, Prosecco, citrus, mint \$9

Eastside Fizz, Pentire Seaward, cucumber, lime, mint, soda \$9

Trip CBD, peach and ginger / elderflower and mint, / lemon and basil \$10

Pentire and tonic, sage, rosemary, citrus, sea salt, crithmum, tonic \$10

Pentire and soda, sea rosemary, woodruff, pink grapefruit, wild seaweed \$10

Amass botanics

Vodka rosé highball, Amass vodka, Lilet rosé, Lady A rosé cordial, soda \$20

Martini, Amass vodka or Amass gin, vermouth, lemon or olive \$20 / \$21

Espresso Martini, Amass vodka, fresh espresso, kahlua \$22

Soho Warehouse menu



Around the houses

By Chef Francesco Velasco / Soho House Malibu

Malibu 'brick' chicken, grape, tomato, spicy yoghurt, thai basil \$37

Smalls

Shishito peppers, miso glaze (plant based) \$15

Eggplant dip, pomegranate, flat bread \$16

TFC fried cauliflower, hot sauce (plant based) \$16

TFC fried chicken, hot sauce \$18

Spicy tuna tostada, leeks, avocado, sriracha \$20

Guacamole, taro roots chips (plant based) \$21

Appetizers

Green vegetable soup, cannellini beans, tarragon (plant based) \$11

Heart of palm ceviche, watermelon, yuzu, wasabi peas, chili (plant based) \$17

Meatballs, tomato sauce, parmesan \$18

Burrata, tomato basil \$20

Ceviche, shrimp, octopus, avocado \$22

Hamachi crudo, sweet and sour, avocado, cilantro, puffed quinoa \$23

Sandwiches and salads

Avocado on toast, chili, sourdough (plant based) \$17

Crunchy vegetables, cabbage, carrot, mint, ginger, ponzu, fried onions (plant based) \$17

Little gem caesar, puffed garbanzo \$19

Butter lettuce, avocado, sherry vinaigrette (plant based) \$20

Kale and apples, black kale, sweet apples, radish, miso vinaigrette (plant based) \$20

Turkey club sandwich, lettuce, bacon, tomato, fries \$22

Dirty burger, cheddar, mustard, iceberg, tomato, pickle, fries \$24

Dirty vegan burger, mustard mayo, iceberg, tomato, pickle, sweet potato fries (plant based) \$25

Ahi tuna poke, avocado, cucumber, Fresno, brown jasmine rice \$28

Mains

Cauliflower, coconut curry, seeds, mint (plant based) \$19

Mac and cheese, scamorza, parmesan \$21

Rigatoni, plant based bolognese (plant based) \$29

Butter chicken, basmati rice, tomato, kasuri methi \$29

Beef bolognese, rigatoni, parmesan \$29

Chicken paillard, cherry tomatoes, arugula, balsamic \$39

Salmon, yogurt, cucumber, green apple \$41

Branzino, turmeric, herbs, cucumber, crispy shallots \$43

Club steak / filet mignon, bearnaise, fries \$42 / \$61

Wood fired pizzas

Potato, mozzarella, rosemary, sea salt, extra virgin olive oil \$23

Wild mushroom, truffle oil, arugula, lemon (plant based) \$26

Buffalo mozzarella, tomato, basil, oregano (vegetarian) \$27

Sausage, hemp seed cream, cherry tomatoes, spinach (plant based) \$30

Spicy salami, tomato, mozzarella, mushroom \$32

Black truffle, squash blossom, goat cheese (vegetarian) \$50

Sides

Naan bread \$6

Spinach \$10

Broccolini \$13

Snap peas \$13

Tomato and basil \$13

Green salad \$13

Fries \$13

Sweet potato fries \$13

Lunch Combo

Available 12pm-3pm, Monday to Friday \$17

Choose any two: soup, salad or pizette

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.