

Soho Warehouse sample menu



Appetizers

- Green vegetable soup canellini beans, tarragon (plant based and gluten free) \$8
- Shishito peppers, miso glaze (plant based and gluten free) \$10
- TFC, fried chicken, hot barbecue sauce \$12
- Spicy tuna tostada, leeks, avocado, sracha (gluten free) \$14
- Meatballs, tomato sauce, parmesan \$14
- Burrata, stone fruit, smoked salt, basil (vegetarian) \$15
- Ceviche, shrimp, octopus, avocado (gluten free) \$16
- Guacamole, taro chips crudité (plant based and gluten free) \$16

Salads

- Tomato & cucumber, red onion, labneh, croutons \$14
- Little gem caesar, puffed garbanzo (gluten free) \$14
- Butter lettuce, avocado, sherry vinaigrette (plant based and gluten free) \$16
- Add avocado \$4, burrata \$8, chicken \$8, salmon \$10 or skirt steak \$12

Entrees

- Mac & cheese, cheddar, scarmorza, parmesan \$16
- Dirty burger, mustard, aged cheddar, brioche bun, tomato, pickle, fries \$18
- Club chicken wrap, bacon, lettuce, tomato, egg, chili, dijonaise, fries \$18
- Chicken paillard, arugula, cherry tomato, aged balsamic (gluten free) 422
- Rigatoni, beef bolognese \$20
- Butter chicken, basmati rice, tomato, kasuri methisoho \$24
- King salmon, lemon yogurt, green apple, pea shoots (gluten free) \$28
- Skirt steak, béarnaise, hand-cut fries \$30 or filet mignon, béarnaise, hand-cut fries \$42

Wood-fired pizzas

- Buffalo mozzarella, tomato, basil, oregano (vegetarian) \$18
- Spicy salami, tomato, mozzarella, mushrooms \$20
- Plant based sausage, hemp seed cream, cherry tomatoes, spinach (plant based) \$20
- Black truffle, squash blossom, goat cheese (vegetarian) \$38

Sides

- Sweet potato fries \$7
- Green salad \$7
- French fries \$7
- Snap peas \$7

Desserts

- Lemon pie, whipped meringue \$8
- House cookies \$5

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

Biodynamic

House Rosé Bio, Cotes Du Provence, France 2018	glass \$13	bottle \$52
Solminer, Delanda Vineyard, Santa Ynez, California 2018 (orange)	glass \$18	bottle \$75
Gruner Veltliner, Weixelbaum Austria 2018		bottle \$60
Grenache, Habit, Santa Ynez, California 2018		bottle \$80
Pinot Noir, Robert Sinskey, Carneros, California 2017		bottle \$85

White

Moschofilero, Zoe, Skouras, Greece 2018	glass \$12	bottle \$48
Chenin Blanc, Folk Machine, Mendocino, California 2017	glass \$13	bottle \$52
House Sauvignon Blanc, Gascony, France 2018	glass \$14	bottle \$56
Chardonnay, Luuma, Sonoma Coast, California 2018	glass \$16	bottle \$64
Sancerre, Paul Et Jean-Marc Pastou, Loire, France 2017	glass \$17	bottle \$68
Chablis Schaller, Burgundy, France 2018	glass \$18	bottle \$72
Albariño Bokisch, Lodi, California 2018		bottle \$50
Pinot Gris Cristom, Willamette Valley, Or 2017		bottle \$60
Vermentino Dueluglio, Tuscany Italy 2017		bottle \$55
Viognier The Mineral Selection, Columbia Valley, Wa 2017		bottle \$70
Sauvignon Blanc, Ojai Vineyard, Santa Ynez, California 2017		bottle \$80
Etna Bianco Alta Mora, Cusamano, Sicily, Italy 2018		bottle \$80
Chardonnay Scribe, Estate, Sonoma Coast, California 2018		bottle \$90
Marsanne/Roussanne Denner Vineyards, California 2018		bottle \$95
Gavi La Scolca Black Label, Piedmont, Italy 2017		bottle \$100
Meursault Domaine Philippe Bouzereaux, France 2016		bottle \$130
Riesling Trimbach, Frederic Emile, Alsace, France 2009		bottle \$140

Red

St George Skouras, Nemea, Greece 2016	glass \$12	bottle \$48
Pinot Noir Brea, Santa Lucia Highlands, California 2019	glass \$15	bottle \$60
Malbec Tempore Generacion, Spain 2017	glass \$16	bottle \$64
Cabernet Sauvignon Ancient Peaks, Paso Robles, California 2016	glass \$17	bottle \$68
Etna Rosso Ciaurìa, Sicily, Italy 2017	glass \$18	bottle \$72
Lambrusco Pietrarossa, Italy 2019		bottle \$56
Beaujolais Karim Vioninet Beaujolais, France 2018		bottle \$60
Barbera/Dolcetto Flora&Fauna, Idlewild, California 2017		bottle \$65
Bordeaux Blend Chat De La Croix, France 2017		bottle \$70
Cannonau Di Sardegna Pusole, Sardinia, Italy 2016		bottle \$80
Rosso Di Montalcino Argiano, Tuscany, Italy 2017		bottle \$90
Mercurey 1er Cru Vincent Charton, Burgundy, France 2016		bottle \$95
Bordeaux Blend Chateau De Pez, St Estephe, France 2016		bottle \$95
Châteauneuf-Du-Pape Château Vaudieu, France 2016		bottle \$110
Pinot Noir Lavinea, Lazy River, Willamette, Or 2015		bottle \$130
Barolo Giovanni Manzone, Bricat, Piedmont, Italy 2015		bottle \$135
Cabernet Sauvignon Artemis, Stags Leap, Napa, California 2016		bottle \$150
Super Tuscan Tignanello, Antinori Italy 2016		bottle \$250
Cabernet Sauvignon Stags Leap 'Fay', Napa, California 2015		bottle \$475

Rose

Lady A, Provence, France 2018	glass \$15	bottle \$60 and \$100
Domaines Ott Bandol, France 2018	glass \$125	bottle \$225

Sparkling

Prosecco Stellina Di Notte (non-vintage)	glass \$11	bottle \$44
Moët & Chandon (non-vintage)	glass \$20	bottle \$95
Veuve Clicquot Yellow Label (non-vintage)	glass \$25	bottle \$105
Ruinart Blanc De Blancs (non-vintage)		bottle \$220
Ruinart Brut Rosé (non-vintage)		bottle \$240
Veuve Clicquot Rosé (non-vintage)		bottle \$137
Perrier Jouet Blason Rosé Champagne (non-vintage)		bottle \$200
Veuve Cliquot La Grande Dame		bottle \$450

Please let us know if you have any allergies or dietary requirements 125ml available upon request.
Vintages may vary upon availability.