

Malibu All Day sample menu



Bites

White bean dip, olives, cured lemon, crudité (plant based) \$13

Shishito peppers, miso glaze (plant based) \$14

Raw vegetable rolls, tamari, spicy seeds (plant based) \$14

TFC fried chicken, hot sauce \$17

Guacamole, taro chips (plant based) \$20

Appetizers

Green vegetable soup, cannellini beans, tarragon (plant based) \$13

Meatballs, tomato sauce, parmesan \$17

Burrata, tomato, basil \$18

Salt & pepper calamari, kimchi aioli \$22

Ceviche, shrimp, octopus, coconut milk, lime, cilantro \$22

Hamachi crudo, dragon fruit, black truffle ponzu, ginger \$26

Salads

Add falafel \$9 / burrata \$9 / chicken \$11 / salmon \$13

Mango and papaya, ginger, lemongrass, thai basil (plant based) \$18

Butter lettuce, avocado, sherry vinaigrette (plant based) \$21

Chopped salad, chicken, cheddar, bacon, beets, egg, romaine, avocado \$27

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

Plant Based

Brussels sprouts, malt vinegar, steak salt (plant based) \$13

TFC cauliflower, hot sauce (plant based) \$15

Heirloom romanesco, coconut green curry (plant based) \$21

Dirty vegan burger, mustard mayo, iceberg, tomato, pickles, sweet potato fries (plant based) \$28

Spicy bolognese, rigatoni, mushrooms, vegan parmesan (plant based) \$29

Fish and Meat

LBH burger, american cheese, tomato, lettuce, pickle, fries \$28

Fish tacos, cabbage slaw, chipotle aioli \$28

'Brick' chicken, grape, tomato, spicy yogurt, thai basil \$37

Salmon, spinach, aioli \$39

Wagyu NY strip ginger ponzu, wasabi \$55

Filet mignon, bearnaise, fries \$60

Whole bass, turmeric, lemon, mint \$65

Lobster

Lobster roll, yuzu mayo, scallions, on brioche \$36

Spaghetti lobster, tomato, basil, chili \$54

Grilled lobster, watercress, fries \$60 / \$110

Whole bass, turmeric, lemon, mint \$65

Wood Fired Pizza

Buffalo mozzarella, tomato, basil, oregano (vegetarian) \$26

Plant based sausage, vegan mozzarella, peppers, hemp seed ricotta (plant based) \$28

Spicy salami, tomato, mozzarella, mushroom \$30

Smoked salmon, creme fraiche, scallions \$42 / caviar \$87

Black truffle, zucchini blossom, goat cheese (vegetarian) \$49

Sides

Spinach (plant based) / Green salad (plant based) / Sweet potato fries (plant based) / French fries (plant based) all \$12

Lunch Combo

Available 12 to 3pm \$17

Choose any two: soup, salad, or sandwich

Around the Houses

From Soho House New York / By Chef Alex Chang

Penne alla vodka, tomato, chili, basil, amass vodka (vegetarian) \$24

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.