

Malibu All Day sample menu



Dips

Olive (plant based) / Spicy feta (vegetarian) / Guacamole (plant based) , tortilla chips or crudite \$18

Bites

Shishito peppers, miso glaze (plant based) \$15
Raw vegetable rolls, tamari, spicy seeds (plant based) \$15
Meatballs, tomato sauce, parmesan \$18
TFC fried chicken, hot sauce \$18

Appetizers

Burrata, tomato, basil \$20
Salt and pepper calamari, kimchi aioli \$24
Ceviche, coconut milk, passion fruit, cilantro \$24
Hamachi crudo, dragon fruit, black truffle, ginger \$28

Salads

Add burrata \$10 / chicken \$12 / salmon \$14
Butter lettuce, avocado, sherry vinaigrette (plant based) \$17
Caesar, puffed garbanzo, vegan parmesan (plant based) \$22
Chopped salad, chicken, cheddar, bacon, beets, egg, romaine, avocado \$28
Ahi tuna poke, avocado, cucumber, fresno, brown jasmine rice \$30

Plant Based

TFC cauliflower, hot sauce (plant based) \$16
Penne alla vodka, amass vodka, tomato sauce, hemp cream (plant based) \$20
Heirloom romanesco, coconut green curry (plant based) \$23
Dirty vegan burger, mustard mayo, iceberg, tomato, pickles, sweet potato fries (plant based) \$28

Fish and Meat

LBH burger, american cheese, tomato, lettuce, pickle, fries \$28
Portobello asada (plant based) / fish tacos, cabbage slaw, chipotle aioli \$28 / \$30
Lobster roll, yuzu mayo, scallions, on brioche \$39
“Brick” chicken, grape, tomato, spicy yogurt, thai basil \$40
Club steak / Filet mignon, bearnaise, fries \$48 / \$64

Wood Fired Pizza

Mozzarella, tomato, basil, oregano (vegetarian) \$20
Spicy salami ,tomato, mozzarella, mushroom \$22
Plant based sausage, vegan mozzarella, peppers, hemp seed ricotta (plant based) \$29
Black truffle, zucchini blossom, goat cheese (vegetarian) \$52

Sides

Spinach (plant based) / Green salad (plant based) / Steamed vegetables (plant based) all \$13
Coconut rice (plant based) \$13 / Sweet potato fries (plant based) / French fries (plant based) all \$13

Lunch Combo

Available 12 to 3pm \$20
Choose any two: soup, salad, or sandwich

Around the Houses

From Soho House Hong Kong | By Chef Krzysztof Czerwinski
Prawn toast, mala thousand island dressing \$18

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.