

Soho Beach House Club Menu



Smalls

- TFC cauliflower, hot sauce (plant based) \$18
- TFC fried chicken, hot sauce \$19
- Red beet hummus, hemp seed, taro chips, crudité (plant based) \$19
- Guacamole, taro chips, crudité (plant based) \$22
- Whipped ricotta, truffle honey, crostini \$22
- Arepa, short ribs, avocado, cotija \$22

Appetizers

- Green vegetable soup, cannellini beans, tarragon (plant based) \$14
- Shishito peppers, miso glaze (plant based) \$19
- Meatballs, tomato sauce, parmesan \$19
- Salpicon, shrimp, scallops, octopus \$26
- Salmon tostada, white miso, yuzu, avocado, tomato, cucumber, capers \$26
- Burrata, tomato, basil (vegetarian) \$27

Sandwiches and Salads

- Avocado on toast, chili, sourdough, radish (plant based) \$20
- Butter lettuce, avocado, sherry vinaigrette (plant based) \$22
- Dirty vegan burger, cheddar, mustard, iceberg, tomato, pickle, sweet potato fries (plant based) \$24
- Watermelon salad, cucumber, radish, feta \$24
- Dirty burger, cheddar, mustard, iceberg, tomato, pickle, fries \$25
- Heirloom tomatoes, zucchini, parmesan, celery \$25
- Chopped salad, chicken, cheddar, bacon, cucumber, tomato, egg, romaine, avocado \$26
- Ahi tuna poké, avocado, cucumber, fresno, brown jasmine rice \$28

Mains

- Rice and vegetable bowl, broccolini, shitake, butternut squash, lemongrass dressing (plant based) \$21
- Mac and cheese, scamorza, parmesan \$21
- Eggplant parmigiana, wild arugula (vegetarian) \$25
- Gemelli, kale pesto, peas, rice "bacon" pesto (plant based) \$28
- Rigatoni, beef bolognese, parmesan \$29
- Snapper, coconut rice, cherry tomato, citrus \$33
- Chicken paillard, arugula and tomato, pesto \$37
- Salmon, broccolini, castelvetrano, pesto \$41
- Spaghetti lobster, tomato, chili, basil \$59
- Club steak/Filet mignon, potatoes, mushroom sauce \$51/\$65

Wood-Fired Pizzas

- Olives and caper, tomato, basil (plant based) \$26
- Buffalo mozzarella, tomato, basil, oregano (vegetarian) \$30
- San Daniele, prosciutto, burrata, arugula \$34
- Spicy salami, tomato, mozzarella, mushroom \$34
- Plant based sausage, artichoke, arugula (plant based) \$31
- Black truffle, zucchini, goat cheese \$67

Sides

- Broccolini, parmesan, chili \$14
- Roasted potatoes, rosemary \$14
- Sauteed spinach \$14
- Fries \$14
- Sweet potato fries \$14
- Green salad \$14
- Arugula and parmesan \$14
- Sauteed spinach \$14

Lunch Combo

- Available 12-3pm \$18
- Choose any two: soup, salad or pizette

Around the houses

- By Chef Francesco Velasco, Little Beach House Malibu
- Malibu 'brick' chicken, grape, tomato, spicy yoghurt, thai basil \$38

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.

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Sparkling

Prosecco, Tasi, It. Nv	\$17	\$65
Moet & Chandon Brut, Fr. Nv	\$28	\$115
Veuve Cliquot Yellow Label, Fr. Nv		\$138
Ruinart Blanc de blancs Fr. Nv		\$209
Veuve Cliquot Rose Fr. Nv		\$248

Rose

Maison Vincent Carignan, Languedoc, France '19	\$18	\$59
Lady A, Provence Igp '19 (organic)	\$19	\$76
RUMOR COTES DE PROVENCE '21	\$20	\$78
Lady K Coteaux D' Aix en Provence, France '20	\$23	\$86

White

Maison Vincent, Marsanne Vermentino, Languedoc, France '19	\$15	\$59
Sauvignon Blanc, Scarbolo, Friuli, Italy '18	\$19	\$71
Rolle/ Semillon, La Fete due Blanc, St. Tropez. France '19	\$21	\$80
Chardonnay, Luuma, Sonoma Coast, California '18	\$22	\$90
Sancerre, Domaine Raimbault-Pineau, France '18	\$24	\$93

House Balloon

- Americano, campari, sweet vermouth, soda \$24
- Aperol spritz, aperol, soda, prosecco \$24
- G&T, bombay sapphire gin, double dutch tonic, rosemary \$24
- Paloma, patrón reposado tequila, two keys, grapefruit soda, lime, salt \$24
- White long island, amass vodka and gin, bacardí coconut, cointreau, double dutch cucumber \$24

Red

Maison Vincent, Grenache Mourvedre, Languedoc, France '19	\$15	\$56
Malbec, Solar del Alma, Mendoza, Arg. '20 (organic)	\$18	\$66
Pinot Noir, Brea, Santa Lucia Highlands, Cal. '18	\$19	\$72
Cabernet Sauvignon, Ancient Peaks, Paso Robles, Cal. '18 (organic)	\$20	\$93

House tonics

- Picante De La Casa, Cazadores Reposado, chili pepper, cilantro, lime, agave \$19
- Eastern Standard, 42 below, or Bombay Sapphire, cucumber, mint, lime \$19
- Soho Mule, 42 below, ginger, lime, soda \$19
- Island Negroni, Banks 5 rum, Lady A rose, Cocchi Rosa, Campari \$19

Local house

- Sakura Rose, Roku Gin, Mancino Sakura Vermouth, rose water, lemon \$19
- Luna dorada, Rosaluna Mezcal, Aperol, grapefruit, lemon, yuzu marmalade \$20
- House cooler, Seven Tails XO, Aperol, raspberry, grapefruit, lemon \$20
- T&T, Casamigos Reposado, Trip Lemon Basil \$24

Non alcoholic

- Pina colada, house coconut blend, pineapple, angostura \$10
- Peppermint swizzle, pineapple juice, sweet peppermint tea, lemon \$10
- Pentire picante, Pentire Adrift, agave, fresno chili, cilantro \$10
- Fresh whole coconut \$17

Beers

- Peroni Nastro Azzurro 5.1% \$9
- Biscayne Bay Pass Time Pilsner 4.2% \$9
- Biscayne Bay Tropical IPA 6% \$9

Amass botanics

- Spiced lemon spritz Amass vodka, St George spiced pear, ginger soda, lemon \$20
- Bramble Amass gin, blackberry, lemon \$19

Amass seltzer

- Faerie Fizz 5% jasmine, cardamom, raspberry \$14
- Sun Sign 5% mandarin, vanilla, oak \$14

Wine and vintages may vary upon availability.