

Soho Beach House Ocho Menu



Dips

Red beet hummus, hemp seed, taro chips, crudites (plant based) \$16

Cannellini bean dip, dried olive, taro chips, crudites (plant based) \$18

Guacamole, taro chips, crudites (plant based) \$18

Snacks

Jamaican beef patties by King Patty's \$12

TFC chicken or cauliflower (plant based) hot sauce \$15/\$14

Salmon tostada, white miso, yuzu, avocado, tomato, cucumber, capers \$18

Crab cake, mango & mixed greens, tartar sauce \$20

Salads and raw

add burrata or chicken or salmon or shrimp \$10

Butter lettuce, avocado, sherry vinaigrette (plant based) \$19

Quinoa, heart of palm, cherry tomato, black beans, corn, lemon dressing (plant based) \$20

Beet & greens, goat cheese, radish, radicchio, arugula, sherry vinaigrette, seeds (vegetarian) \$20

Salpicon shrimp, scallops, octopus \$22

Ahi tuna poké, avocado, cucumber, fresno, brown jasmine rice \$ 23

Grill and mains

Dirty burger, cheddar, mustard, lettuce, iceberg, tomato, pickle, fries \$20

Dirty vegan burger mustard mayo, iceberg, tomato, pickle, sweet potato fries (plant based) \$22

Club chicken wrap, lettuce, tomato, egg, mayonnaise, fries \$19

Fish taco, spicy chipotle aioli, coleslaw, cilantro, guacamole, tortilla chips \$24

Mahi Mahi sandwich piquillo pepper, fennel, tartar sauce \$25

Wood fired pizza

Brussel sprouts, chili, lemon "parmesan" (plant based) \$20

Plant based sausage, artichoke, arugula (plant based) \$26

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

Spicy salami, tomato, mozzarella, mushroom \$28

Black truffle, goat cheese, zucchini blossom \$58

Dessert and bowls

Chocolate pot, coconut cream (plant based) \$10

Sliced watermelon (plant based) \$10

Key lime, graham cracker, key lime custard, meringue \$10

Tres leches \$10

Acai or matcha bowl, granola, banana, goji berries, coconut (plant based) \$14



Non-alcoholic

Coconut, fresh whole \$14

Clarified pina colada, pineapple juice, coconut milk, orange blossom honey, angostura bitters \$9

Pentire & Tonic, Pentire Adrift, tonic water, rosemary \$9

Trip CBD 250ml lightly sparkling

Lemon & Basil \$8

Elderflower & Mint \$8

Peach & Ginger \$8

Cocktails

Picante De La Casa, Cazadores Reposado, chili pepper, cilantro, lime, agave	\$17	\$72
Eastern Standard, Grey Goose or Bombay Sapphire, cucumber, mint, lime	\$17	\$72
Soho Mule, 42 below, ginger, lime, East Imperial soda	\$17	\$72
Island Negroni, Banks 5 rum, Lady A rose, Cocchi Rosa, Campari	\$17	\$72
Luna Dorada, Rosaluna Mezcal, Aperol, grapefruit, lemon juice, yuzu marmalade	\$17	\$72
House Cooler, Seven Tails XO, Aperol, raspberry, grapefruit, lemon	\$17	\$72

Sparkling

Prosecco, Tasi, Italy Nv b	glass \$15	bottle \$60
Moet & Chandon Brut, France Nv	glass \$23	bottle \$95
Veuve Cliquot Brut, France Nv	glass \$30	bottle \$125

White

Maison Vincent, Marsanne Vermentino, Languedoc, France '19	glass \$13	bottle \$52
Sauvignon Blanc, Scarbolo, Friuli, Italy '18	glass \$17	bottle \$66
Sancerre, Domaine Rimbault, France '18 o	glass \$21	bottle \$82

Rose

Maison Vincent Carignan, Languedoc, France '19	glass \$13	bottle \$52
Lady A, Provence Igp '19 o	glass \$16	bottle \$64
Lady K Coteaux D' Aix en Provence, France '20	glass \$20	bottle \$80

Chilled red

Maison Vincent, Grenache Mourvedre, Languedoc, France '19	glass \$13	bottle \$5
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Amass seltzer

Faerie Fizz 5% jasmine, cardamom, raspberry	glass \$12	bottle \$55
Sun Sign 5% mandarin, vanilla, oak	glass \$12	bottle \$55

Beer

Peroni Nastro Azzurro 5.1%	can \$8	pitcher \$35
Mango Ipa 6.2 %	can \$8	pitcher \$35
Sunshine City Ipa 6.8 %	can \$8	pitcher \$35