

# Soho Beach House Club 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

## Smalls

TFC Fried Chicken Or Cauliflower, (plant based) hot sauce \$15/\$14  
Salmon Tostada, white miso, yuzu, avocado, tomato, cucumber, capers \$18  
Crab Cake, mango, mixed green salad, tartar sauce \$20

## Appetizer

Green Vegetable Soup, cannellini beans, tarragon (plant based) \$12  
Meatballs, tomato sauce, parmesan \$16  
Burrata, tomato, basil (vegetarian) \$22  
Salpicon, shrimp, scallops, octopus \$22  
Tofu & Mushroom lettuce wraps, pickled onion, miso citrus sauce (plant based) \$22

## Salads & Sandwiches

add burrata or chicken or salmon or shrimp \$10  
Avocado on toast, chili, sourdough, sprouts, radish (plant based) \$16  
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, endive, radish, radicchio, arugula, sherry vinaigrette, seeds (plant based) \$20  
Dirty Burger, cheddar, mustard, iceberg, tomato, pickle, fries \$20  
Dirty Vegan Burger, mustard mayo, iceberg, tomato, pickle, sweet potato fries (plant based) \$22  
Chopped Salad, chicken, cheddar, bacon, cucumber, tomato, egg, baby gem, avocado \$22  
Ahi Tuna Poke, avocado, cucumber, fresas, brown jasmine rice \$23  
Mahi Mahi Sandwich, pequinillo pepper, fennel, pickle, tartar sauce \$25

## Grill and mains

Rice & Vegetable Bowl, broccolini, shitake, butternut squash, lemongrass dressing (plant based) \$18  
Mac & Cheese, scarmoza, parmesan \$18  
Mushroom Taco, pickled onion, radish, tomatillo salsa (plant based) \$20  
Eggplant Parmesan, wild arugula (vegetarian) \$20  
Gemelli, kale pesto, peas, rice "bacon" (plant based) \$23  
Rigatoni, beef bolognese, parmesan \$26  
Snapper, coconut rice, cherry tomato, citrus \$27  
Chicken Paillard, arugula & tomato \$30  
Salmon, broccolini, castelvetrano, pesto \$34  
Club Steak/Filet Mignon, bernaise, fries \$42/\$54  
Spaghetti Lobster, tomato, chili, basil \$50

## Wood fired pizza

Shaved Brussel Sprouts, lemon, chili, "parmesan" (plant based) \$20  
Burrata, anchovies, olives \$24  
Buffalo mozzarella, tomato, basil, oregano (vegetarian) \$26  
Plant based sausage, artichoke, arugula (plant based) \$26  
Spicy salami, tomato, mozzarella, mushroom \$28  
Black truffle, goat cheese, zucchini blossom \$58

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## Sparkling

Prosecco, Tasi, It. Nv	\$15	\$60
Moet & Chandon Brut, Fr. Nv	\$25	\$105
Veuve Cliquot Brut, Fr. Nv	\$30	\$125

## Rose

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

## White

Maison Vincent, Marsanne Vermentino, Languedoc, France '19	\$13	\$52
Pinot Grigio, La Corte del Pozzo Italy '18 (organic)	\$14	\$56
Sauvignon Blanc, Scarbolo, Friuli, Italy '18	\$17	\$66
Chardonnay, Luuma, Sonoma Coast, California '18	\$19	\$74
Sancerre, Domaine Raimbault-Pineau, France '18	\$21	\$82

## Red

Maison Vincent, Grenache Mourvedre, Languedoc, France '19	\$13	\$52
Malbec, Sheehan Brothers, Mendoza, Arg. '20 (organic)	\$14	\$58
Pinot Noir, Brea, Santa Lucia Highlands, Cal. '18	\$16	\$64
Cabernet Sauvignon, Ancient Peaks, Paso Robles, Cal. '18 (organic)	\$17	\$82

## House tonics

- Picante De La Casa, Cazadores Reposado, chili pepper, cilantro, lime, agave \$17
- Eastern Standard, Grey Goose or Bombay Sapphire, cucumber, mint, lime \$17
- Soho Mule, 42 below, ginger, lime, East Imperial soda \$17
- Island Negroni, Banks 5 rum, Lady A rose, Cocchi Rosa, Campari \$17

## House specials

- House Cooler, Seven Tails XO, Aperol, raspberry, grapefruit, lemon \$17
- Luna Dorada, Rosaluna Mezcal, Aperol, grapefruit, lemon juice, yuzu marmala \$17

## Non alcoholic

- Pentire & Tonic, Pentire Adrift, tonic water, rosemary \$8
- Clarified Pina Colada, pineapple juice, coconut milk, orange blossom, honey, angostura bitters \$9
- Fresh Whole Coconut \$14

## Beers

- Peroni Nastro Azzurro 5.1% \$8
- Sunshine City Ipa 6.8 % \$8
- Hollywood Brewing Mango Ipa 6.2% \$8

## Amass seltzer

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

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