

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

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.

Soho Beach House Club Menu



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

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.