

Soho Beach House Club Menu



Dips

- White bean, olives, lemon (plant based) \$12
- Red beet hummus, hemp seed (plant based) \$13
- Aubergine and pomegranate (plant based) \$14
- Guacamole (plant based) \$14
- Choice of: taro root crisps, crudite \$5 or flatbread \$3

Smalls

- TFC Fried Chicken Or Cauliflower, (plant based) hot sauce \$15/\$14
- Calamari Fritti, chili, lemon aioli \$18
- 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) \$20
- Salpicon, shrimp, scallops, octopus \$22

Salads

- add burrata or chicken or salmon or shrimp \$10
- Butter Lettuce, avocado, sherry vinaigrette (plant based) \$19
- Mango & Kale, radish, chickpeas, cucumber, sunflower seeds (plant based) \$20
- Chopped Salad, chicken, cheddar, bacon, cucumber, tomato, egg, baby gem, avocado \$22
- Ahi Tuna Poke, avocado, cucumber, fresno, brown jasmine rice \$23

Grill and mains

- Roasted Cauliflower, basil aioli (plant based) \$18
- Mac And Cheese, scarmoza, parmesan \$18
- Dirty Burger, cheddar, mustard, iceberg, tomato, pickle, fries \$20
- Dirty Vegan Burger, mustard mayo, iceberg, tomato, pickle, sweet potato fries (plant based) \$22
- Rigatoni, beef bolognese, parmesan \$25
- Snapper, coconut rice, cherry tomato, citrus \$27
- Chicken Paillard, cherry tomato, cucumber, basil \$30
- Salmon, broccolini, castelvetrano, pesto \$32
- Club Steak/Filet Mignon, potatoes, mushroom sauce \$38/\$46

Wood fired pizza

- Buffalo mozzarella, tomato, basil, oregano (vegetarian) \$24
- Plant based sausage, artichoke, arugula (plant based) \$24
- Spicy salami, tomato, mozzarella, mushroom \$26
- Black truffle, goat cheese, zucchini blossom \$45

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	\$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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