

Soho Beach House Ocho 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

Snacks

- Jamaican beef patties by King Patty's \$12
- TFC Chicken or cauliflower, hot sauce (plant based) \$15/\$14
- Salmon Tostada, white miso, yuzu, avocado, tomato, cucumber, capers \$18
- Crab Cake, mango, mixed green salad, tartar sauce \$20

Salads & Raw

- add burrata, chicken, salmon, shrimp \$10
- Mango & kale, radish, chickpeas, cucumber, sunflower seeds, mango vinaigrette (plant based) \$20
- Salpicon, shrimp, scallops, octopus \$22
- Chopped salad, chicken, cheddar, bacon, cucumber, egg, baby gem, avocado \$22
- Ahi tuna poké, avocado, cucumber, fresno, brown jasmine rice \$23

Grill & mains

- Dirty burger, cheddar, mustard, iceberg, tomato, pickle, fries \$20
- Dirty vegan burger, tomato, iceberg, 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 \$19

Wood fired pizzas

- 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

Dessert & Bowls

- Chocolate pot, coconut cream (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) \$10



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

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| 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

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| 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

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

Rose

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| 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

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

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

Beer

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| 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 |