

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

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 Raimbault, 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