

# Soho Beach House - All day menu



## Smalls

Green vegetable soup, cannellini beans, tarragon (plant based) \$10

TFC chicken \$14 or cauliflower (plant based), hot sauce \$12

Guacamole crudite, tortilla chips (plant based and gluten free) \$16

Meatballs tomato sauce, parmesan \$16

Burrata tomato, basil (vegetarian) \$17

Calamari fritti chili, lemon aioli \$18

Salpicon shrimp, scallops, octopus, tortilla chips (gluten free) \$19

## Salads

Butter lettuce, avocado, sherry vinaigrette (plant based and gluten free) \$17

Tuscan kale avocado, apple, radish, passion fruit vinaigrette (plant based and gluten free) \$18

Chopped salad, chicken, cheddar, bacon, beets, egg, baby gem, avocado \$20

Ahi tuna poké avocado, cucumber, fresno, brown jasmine rice \$23

add burrata \$8, chicken \$8, salmon \$8 or shrimp \$8

## Grill and mains

Whole cauliflower green curry, lemongrass, chili, cilantro (plant based and gluten free) \$18

Mac and cheese scamorza, parmesan \$18

Dirty burger cheddar, mustard, iceberg, tomato, pickle, fries \$17

Impossible burger tomato, lettuce, pickle, mustard mayonnaise, sweet potato fries (plant based) \$19

Snapper coconut rice, cherry tomato, citrus (gluten free) \$24

Rigatoni beef bolognese, parmesan \$24

Chicken paillard arugula, cherry tomatoes, olives, aged balsamic (gluten free) \$27

Salmon broccolini, castelvetro, pesto (gluten free) \$32

Club steak \$38 or filet mignon \$46 potatoes, mushroom sauce (gluten free)

## Wood-fired pizzas

Buffalo mozzarella tomato, basil, oregano (vegetarian) \$20

Impossible sausage artichoke, arugula (plant based) \$22

Spicy salami tomato, mozzarella, mushroom \$22

Black truffle goat cheese, zucchini blossom \$45

## Sides

Broccolini \$9

Spinach \$9

Sweet potato fries \$9

French fries \$9

Green salad (plant based and gluten free) \$9

Please let us know if you have any allergies or dietary requirements.  
Our dishes are made in-house and may contain trace ingredients.

## House wine

Rose, Provence, France 2018	glass \$13	bottle \$52
Grillo, Italy 2017 (organic)	glass \$13	bottle \$52
Sauvignon Blanc, France 2018	glass \$13	bottle \$52
Nero D'avola, Italy 2018	glass \$13	bottle \$52
Cabernet Sauvignon, France 2018	glass \$13	bottle \$52

## White

Pinot Grigio 'La Corte Del Pozzo' Italy 2018 (organic)	glass \$14	bottle \$56
Sauvignon Blanc Framingham, New Zealand 2018	glass \$15	bottle \$60
Grechetto Moretti Omero, Italy 2018 (organic)	glass \$16	bottle \$64
Chardonnay La Patareina Ciaplen, Piedmont 2016	glass \$18	bottle \$72
Sancerre Domaine Rimbault-Pineau, France 2018 (organic)	glass \$20	bottle \$80

## Red

Tempranillo Finca Nueva Crianza, Spain 2015	glass \$14	bottle \$56
Pinot Noir Dough, Rogue Valley, Oregon 2019	glass \$16	bottle \$64
Malbec Sheehan Brothers, Mendoza, Argentina 2020 (organic)	glass \$16	bottle \$64
Cabernet Sauvignon One Stone, Paso Robles, California 2017 (organic)	glass \$18	bottle \$72

## Rose

Lady A Provence, IGP 2018 (organic)	glass \$16	bottle \$64
Rumor Côtes De Provence, France 2018	glass \$22	bottle \$88

## Sparkling

Prosecco Tasi, Italy (non-vintage) (organic)	glass \$15	bottle \$60
Moët & Chandon Imperial Brut, France (non-vintage)	glass \$23	bottle \$95
Veuve Clicquot Brut France (non-vintage)	glass \$28	bottle \$110

Please let us know if you have any allergies or dietary requirements 125ml available upon request.  
Vintages may vary upon availability.

## House Tonics

Soho mule, 42 below, lime, ginger, soda \$17

Island negroni, banks 5 rum, lady a rose, cocchi rosa, campari \$17

Picante de la casa, cazadores reposado, fresno, cilantro, lime, agave \$17

Eastern standard, 42 below or bombay sapphire, lime, cucumber, mint \$17

## House specials

Spiced lemon spritz amass vodka, st george spiced pear, east imperial thai ginger, lemon \$17

Luna dorada rosaluna mezcal, aperol, grapefruit, lemon, yuzu marmalade \$17

## Non-alcoholic

Clarified pina colada pineapple juice, coconut milk, orange blossom honey, angostura bitters \$9

Fresh whole coconut \$9

## Draught beer

Peroni Nastro Azzurro 5.1% \$8

Hollywood Brewing Mango IPA 6.2% \$8

## Bottled and canned beer

Funky Buddah Floridian Hefeweizen 5.2% \$8

Biscayne Bay Miami Pale Ale 5.5% \$8

Sunshine City Ipa 6.8% \$8