

Soho House New York sample menu



Smalls

Shishito peppers, miso glaze (plant based) \$10

Meatballs, tomato sauce, parmesan \$14

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

Guacamole, crudites, taro crisps (plant based) \$16

Burrata, tomato, basil (vegetarian) \$16

Calamari fritti, chili, lemon aioli \$16

Salads

Butter lettuce, avocado, sherry vinaigrette (plant based) \$18

Chopped salad, chicken, cheddar, bacon, beets, egg, romaine, avocado \$22

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

add burrata \$8, chicken \$8 or salmon \$9

Sandwiches

Avocado on toast, chili, sourdough (vegetarian) \$14, add poached egg \$2

Dirty burger, cheddar, mustard, iceberg, tomato, pickle, fries \$18

Club chicken wrap, bacon, lettuce, tomato, egg, chili, dijonnaise, fries \$18

Impossible burger, tomato, lettuce, pickle, mustard mayonnaise, sweet potato fries (plant based) \$18

Grill and mains

Cacio e pepe, spaghetti, pecorino, black pepper \$18, add poached egg \$2

Rigatoni, beef bolognese \$22

Chicken paillard, rocket, cherry tomatoes, olives, aged balsamic \$24

Chicken parmigiana, arrabiata, mozzarella \$26

Salmon, spinach, aioli \$29

Skirt steak, fries, bearnaise \$29 or filet mignon, fries, bearnaise \$42

Sides

Sweet potato fries \$8

Green salad \$8

French fries \$8

Spinach \$8

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

White

House Chardonnay, Igp Pays D'oc, France, 2016	\$12 175ml	\$34 500ml	\$48 750ml
Vinho Verde, Pessoa De Vinha, Minho, Portugal, 2018	\$13 175ml	\$37 500ml	\$52 750ml
Sauvignon Blanc, Lackner-Tinnacher, Austria, 2018 (organic)	\$14 175ml	\$42 500ml	\$56 750ml
Pinot Blanc, Domaine Kreydenweiss, France 2016 (biodynamic)	\$16 175ml	\$48 500ml	\$64 750ml
Sancerre, Raimbault-Pineau, Loire Valley, France 2018 (organic)	\$18 175ml	\$54 500ml	\$72 750ml
Chablis, Gilbert Picq & Ses Fils, Burgundy France, 2018 (organic)	\$20 175ml	\$60 500ml	\$80 750ml
Riesling, Dr.bürklin-Wolf, Pfalz, Germany, 2017 (biodynamic)			\$50 750ml
Graves Blanc, Gravelle Lacoste, Bordeaux, France, 2018 (organic)			\$58 750ml
Albariño, Finca, De Arantei Ria Baixas, Spain, 2017			\$60 750ml
Vermentino, Domaine De Torracchia, Corsica, France, 2018 (organic)			\$64 750ml
Rhône Blend, Hearst Ranch, Three Sisters Cuveé, Paso Robles, California, 2016 (organic)			\$68 750ml
Sauvignon Blanc, Frogs Leap, Napa Valley, California, 2016 (organic)			\$72 750ml
Dry Gewürztraminer, Hermann J.wiemer, Seneca Lake, New York, 2017 (organic)			\$78 750ml
Sp68 Bianco, Occhipinti, Vittoria, Sicily, 2018 (biodynamic) (organic)			\$80 750ml
Chablis, 1er Cru Vau Ligneau, Domaine Hamelin, Burgundy, France, 2018			\$84 750ml
Soave Classico, Monte Carbonare, Veneto, Italy, 2017 (organic)			\$100 750ml
Chardonnay, Frank Family, Napa Valley, California, 2016			\$150 750ml
Gavi, La Scolca Black Label, Piedmont, Italy, 2017			\$240 750ml

Red

Carignan, Llenca Plana, Catalonia, Spain, 2017 (biodynamic)	\$13 175ml	\$39 500ml	\$52 750ml
House Cabernet Sauvignon, Igp Pays D'oc, France, 2019	\$14 175ml	\$42 500ml	\$56 750ml
Red Blend, Massaya, Bekka Valley, Lebanon, 2018 (organic)	\$15 175ml	\$45 500ml	\$60 750ml
Nebbiolo, Pecchenino 'Botti', Piedmont Italy, 2018	\$17 175ml	\$51 500ml	\$68 750ml
Pinot Noir, King Estate, Willamette Valley, Oregon 2018 (organic)	\$18 175ml	\$54 500ml	\$72 750ml
Cabernet Sauvignon, Ground Effect, Santa Barbara, California, 2017	\$19 175ml	\$57 500ml	\$76 750ml
Malbec, Viña Cobos 'Felino', Mendoza, Argentina, 2017 (organic)			\$58 750ml
Super Tuscan, Piaggia, Carmignano li Sasso, Tuscany, Italy, 2017			\$74 750ml
St. Emilion Grand Cru, L'esquisse De La Tour Figeac, France, 2014 (biodynamic)			\$90 750ml
Syrah, Domaine, De L'iserand, Saint-Joseph, Rhone, France, 2017 (organic)			\$92 750ml
Cabernet Blend, Seven Hills, Walla Walla Valley, Washington, 2014 (organic)			\$95 750ml
Châteauneuf-Du-Pape, Mayard Clos Du Calvaire, France, 2017 (organic)			\$100 750ml
Domaine Jean Tardy & Fils, Cuvée Maelie, Burgundy, France, 2017 (organic)			\$120 750ml
Rioja Gran Reserva, Senorio, De Pecina, Rioja, Spain, 2009 (organic)			\$130 750ml
Etna Rosso, Vino Arrigom, Sicily, Italy, 2017 (organic)			\$135 750ml
Barolo, Vietti, Piedmont, Italy, 2015			\$140 750ml
Pauillac, Château Pichon Longueville, Bordeaux, France, 2011			\$145 750ml
Cabernet Sauvignon, Stag's Leap Wine Cellars, California, 2016			\$220 750ml
Tignanello, Antinori, Tuscany, Italy, 2016			\$250 750ml
Pauillac, Château Pichon Lalande, Bordeaux, France, 2005			\$400 750ml

Rose

Lady A, Provence, France, 2018 (Biodynamic)	\$15 175ml	\$45 500ml	\$60 750ml
Bandol, Domaine Du Cagueloup, Provence, France, 2017	\$19 175ml	\$57 500ml	\$76 750ml

Sparkling

Prosecco, Stellina Di Note, Veneto, Italy, Nv	\$12 125ml	\$50 750ml	
Moët & Chandon, Impérial, Champagne, France, Nv	\$25 125ml	\$105 750ml	
Veuve Cliquot, Brut, Champagne, France, Nv	\$30 125ml	\$125 750ml	
Veuve Cliquot Rosé, Champagne, France, Nv		\$200 750ml	
Ruinart Blanc De Blanc, Brut Champagne		\$240 750ml	
Krug, Grand Cuvée, Brut, Champagne, France, Mv		\$375 750ml	
Ruinart Rosé, Brut, Champagne, France, Nv		\$390 750ml	
Dom Perignon, Brut, Champagne, France, 2009		\$420 750ml	

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