

Soho Beach House Ocho Menu



Dips

Guacamole, taro chips, crudites (plant based) \$18

Quesadilla

Chicken, vegetables, spicy aioli \$16

Mixed vegetable (vegetarian) \$16

Mixed vegetable with vegan cheese (plant based) \$18

Salads and raw

add burrata or chicken or salmon or shrimp \$10

Quinoa, heart of palm, cherry tomato, black beans, corn, lemon dressing (plant based) \$20

Salpicon shrimp, scallops, octopus \$22

Tacos & Burrito

Classic Burrito, rice, beans, pico , lime, sour cream chipotle \$16

Vegetable Taco, mushroom, peppers, onion, tomato, cabbage, avocado (plant based) \$22

Fish Taco, cabbage, radish, spicy chipotle aioli \$24

Al Pastor, pineapple, habanero sauce \$24

Dessert and bowls

Chocolate pot, coconut cream (plant based) \$10

Key lime, graham cracker, key lime custard, meringue \$10

Tres leches \$10



Non-alcoholic

Coconut, fresh whole \$14

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

Sparkling

Prosecco, Tasi, Italy Nv b	glass \$15	bottle \$60
Moet & Chandon Brut, France Nv	glass \$23	bottle \$95
Veuve Cliquot Brut, France Nv	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
Biscayne Bay Tropical IPA 6.2 %	can \$8	pitcher \$35
Biscayne BayPass Time Pilsner 4.5 %	can \$8	pitcher \$35