

Soho Beach House Club Menu



Dips

Red beet hummus, hemp seed, taro chips, crudites (plant based) \$17
Cannellini bean dip, dried olive, taro chips, crudites (plant based) \$19
Guacamole, taro chips, crudites (plant based) \$19

Smalls

TFC Fried Chicken Or Cauliflower, (plant based) hot sauce \$16/\$15
Calamari fritti, lemon, chili, aioli \$19
Crab Cake, mango, mixed green salad, tartar sauce \$21

Appetizer

Green Vegetable Soup, cannellini beans, tarragon (plant based) \$13
Meatballs, tomato sauce, parmesan \$17
Burrata, tomato, basil (vegetarian) \$23

Salads & Sandwiches

add burrata or chicken or salmon or shrimp \$11
Butter Lettuce, avocado, sherry vinaigrette (plant based) \$20
Quinoa, heart of palm, cherry tomato, black beans, corn, lemon dressing (plant based) \$21
Beet & Greens, goat cheese, endive, radish, radicchio, arugula, sherry vinaigrette, seeds (plant based) \$21
Dirty Burger, cheddar, mustard, iceberg, tomato, pickle, fries \$21
Dirty Vegan Burger, mustard mayo, iceberg, tomato, pickle, sweet potato fries (plant based) \$23
Ahi Tuna Poke, avocado, cucumber, fresas, brown jasmine rice \$24

Grill and mains

Mac & Cheese, scarmoza, parmesan \$19
Eggplant Parmesan, wild arugula (vegetarian) \$21
Gemelli, kale pesto, peas, rice "bacon" (plant based) \$24
Rigatoni, beef bolognese, parmesan \$27
Snapper, coconut rice, cherry tomato, citrus \$28
Rosted Chicken, arugula & tomato \$32
Salmon, broccolini, castelvetro, pesto \$34
Club Steak/Filet Mignon, potatoes, mushroom sauce \$44/\$57
Spaghetti Lobster, tomato, chili, basil \$52

Wood fired pizza

Plant based sausage, artichoke, arugula (plant based) \$27
Buffalo mozzarella, tomato, basil, oregano (vegetarian) \$27
Spicy salami, tomato, mozzarella, mushroom \$29
Black truffle, goat cheese, zucchini blossom \$61

Sides

Green Salad (plant based) \$13
Sautéed spinach (plant based) \$13
Fries or sweet potato fries (plant based) \$13
Broccolini, parmesan, chili (vegetarian) \$13
Arugula & parmesan (vegetarian) \$13

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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Sparkling

Prosecco, Tasi, It. Nv	\$15	\$60
Moet & Chandon Brut, Fr. Nv	\$25	\$105
Veuve Cliquot Brut, Fr. Nv	\$30	\$125

Rose

Maison Vincent Carignan, Languedoc, France '19	\$13	\$52
Lady A, Provence Igp '19 (organic)	\$16	\$64
Lady K Coteaux D' Aix en Provence, France '20	\$20	\$80

White

Maison Vincent, Marsanne Vermentino, Languedoc, France '19	\$13	\$52
Sauvignon Blanc, Scarbolo, Friuli, Italy '18	\$17	\$66
Rolle/ Semillon, La Fete due Blanc, St. Tropez. France '19	\$18	\$80
Chardonnay, Luuma, Sonoma Coast, California '18	\$19	\$74
Sancerre, Domaine Rimbault-Pineau, France '18	\$21	\$82

Red

Maison Vincent, Grenache Mourvedre, Languedoc, France '19	\$13	\$52
Malbec, Sheehan Brothers, Mendoza, Arg. '20 (organic)	\$14	\$58
Pinot Noir, Brea, Santa Lucia Highlands, Cal. '18	\$16	\$64
Cabernet Sauvignon, Ancient Peaks, Paso Robles, Cal. '18 (organic)	\$17	\$82

House tonics

Picante De La Casa, Cazadores Reposado, chili pepper, cilantro, lime, agave \$17
Eastern Standard, Grey Goose or Bombay Sapphire, cucumber, mint, lime \$17
Soho Mule, 42 below, ginger, lime, East Imperial soda \$17
Island Negroni, Banks 5 rum, Lady A rose, Cocchi Rosa, Campari \$17

House specials

House Cooler, Seven Tails XO, Aperol, raspberry, grapefruit, lemon \$17
Luna Dorada, Rosaluna Mezcal, Aperol, grapefruit, lemon juice, yuzu marmala \$17

Non alcoholic

Pentire & Tonic, Pentire Adrift, tonic water, rosemary \$8
Clarified Pina Colada, pineapple juice, coconut milk, orange blossom, honey, angostura bitters \$9
Fresh Whole Coconut \$14

Beers

Peroni Nastro Azzurro 5.1% \$8
Biscayne Bay Pass Time Pilsner 4.2% \$8/\$35
Biscayne Bay Tropical IPA 6% \$8/\$35
Hollywood brewing mango IPA 6.2% \$8/\$35

Amass seltzer

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

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