

# Soho House Toronto sample menu



## Appetizers

- Guacamole, crudites, taro crisps (plant based) (gluten free) \$11
- Meatballs, tomato sauce, parmesan \$13
- TFC fried chicken, hot sauce \$15 or TFC fried cauliflower, hot sauce (plant based) \$12
- Burrata, tomato, basil (vegetarian) (gluten free) \$18
- Calamari fritti, chili, lemon aioli \$19

## Salads

- Butter lettuce, avocado, sherry vinaigrette (plant based) (gluten free) \$18
- Chopped salad, chicken, cheddar, bacon, beets, egg, romaine, avocado (gluten free) \$22
- Ahi tuna poké, avocado, cucumber, fresno, brown jasmine rice (gluten free) \$23
- add burrata \$8, chicken \$8 or salmon \$8

## Mains

- Dirty burger, cheddar, mustard, iceberg, tomato, pickle, fries \$16
- Mac and Chesse, scamorza, parmesan \$18
- Club chicken wrap, bacon, lettuce, tomato, egg, chili, dijonnaise, fries \$21
- Impossible burger, tomato, lettuce, pickle, mustard mayonnaise, sweet potato fries (plant based) \$21
- Chicken paillard, rocket, cherry tomatoes, olives, aged balsamic (gluten free) \$25
- Rigatoni, beef bolognese \$26
- Salmon, spinach, aioli (gluten free) \$32
- Skirt steak, fries, bearnaise \$29 or filet mignon, fries, bearnaise (gluten free) \$44

## Sides

- Sweet potato fries \$7
- Green salad \$7
- French fries \$7

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

## Sparkling and Champagne

Prosecco Fiol, Italy (non-vintage)	\$13 125ml	\$50 750ml
Lambrusco Quarticello 'Ferrando', Emilia Romagna, Italy 2017 (natural)	\$18 125ml	\$85 750ml
Champagne Moët & Chandon Brut, France (non-vintage)	\$28 125ml	\$150 750ml
Champagne Veuve Clicquot Brut, France (non-vintage)		\$175 750ml
Champagne Veuve Clicquot 'Ponsardin' Brut Rose, France (non-vintage)		\$200 750ml

## White

Sauvignon Blanc J. Bouchon, Chile 2017	\$11 125ml	\$45 750ml
Pinot Grigio Casa Lunardi, Veneto, Italy 2018	\$13 125ml	\$50 750ml
Riesling Kew 'Old Vines', Beamsville Bench, Niagara 2015		\$50 750ml
Garganega Corte Mainente, 'Cengelle', Soave, Veneto, Italy 2018		\$70 750ml
Viognier Paul Jaboulet, Rhone, France 2018 (biodynamic)	\$16 125ml	\$75 750ml
Gruner Veltliner Meinklang, Burgenland, Austria 2018 (biodynamic)		\$75 750ml
Rousanne-Marsanne Mas Carlot, Costières De Nimes, France 2017	\$18 125ml	\$80 750ml
Pinot Bianco Bolzano, Alto Adige, Italy 2018		\$80 750ml
Chenin Blanc Athèltes Du Vin, Loire, France 2018	\$19 125ml	\$85 750ml
Pinot Gris Pearce Predhomme, Willamette Valley, Oregon 2017		\$85 750ml
Chardonnay Mauperthuis, Chablis, France 2017		\$90 750ml
Pinot D'alsace Marcel Deiss, Alsace, France 2017 (biodynamic)	\$21 125ml	\$95 750ml
Sauvignon Blanc Pascal Jolivet, Sancerre, Loire, France 2017 (organic)		\$100 750ml
Chardonnay Chamboule, Sonoma Coast, California, 2014 (natural)		\$175 750ml

## Red

Syrah Laurent Miquel, Languedoc, France 2018	\$11 125ml	\$45 750ml
Montepulciano Fantini, Casale Vecchio, Abruzzo, Italy 2018 (organic)	\$13 125ml	\$50 750ml
Tempranillo Lan, Rioja, Spain 2016	\$14 125ml	\$55 750ml
Sangiovese Charlie's Burgers, Chianti, Tuscany, Italy 2018 (biodynamic)		\$65 750ml
Grenache-Syrah-Mourvedre Frederic Brouca, Faugeres, Languedoc, France 2018 (biodynamic)		\$75 750ml
Pinot Noir Leaning Post, Niagara 2018	\$18 125ml	\$80 750ml
Cabernet Franc Pearl Morissette 'Violette', Niagara 2018 (natural)		\$80 750ml
Gamay Karim Vionnet, Beaujolais Villages, France 2017 (natural)		\$85 750ml
Cabernet Sauvignon Ironstone, Lodi, California 2018	\$19 125ml	\$90 750ml
Cabernet Franc Athletes Du Vin, Loire, France 2018	\$20 125ml	\$95 750ml
Merlot-Cabernet Sauvignon Chateau Massereau, Bordeaux, France 2017 (natural)		\$95 750ml
Nebbiolo Vietti 'Perbacco', Langhe, Piedmont, Italy 2016		\$100 750ml
Nero D'avola Gulfi 'Nerojbleo', Sicily, Italy 2013 (biodynamic)		\$110 750ml
Sangiovese-Merlot Querciabella 'Mongrana', Tuscany, Italy 2016 (biodynamic)		\$130 750ml
Pinot Noir Chamboule, Sonoma Coast, California 2014 (natural)		\$175 750ml
Pinot Noir Roche De Bellene, Volnay 1er Cru, Burgundy, France 2014		\$200 750ml
Cabernet Sauvignon Hess, Mount Veeder, Napa, California 2014		\$350 750ml

## Rose

Chardonnay Punctum, La Mancha, Spain 2018 (biodynamic)	\$14 125ml	\$60 750ml
Mencia Armas De Guerra, Bierzo, Spain 2017	\$15 125ml	\$65 750ml
Grenache-Syrah-Mourvedre Mas Carlot, Costieres De Nimes, France 2017		\$70 750ml
Pinot Noir-Viognier Hidden Bench, Beamsville Bench, Niagara 2018 (biodynamic)		\$85 750ml
Grenache-Cinsault Lady A, Provence, France 2018 (biodynamic)	\$19 125ml	\$90 750ml

Vintages may vary upon availability.