

## *B R E A K F A S T*

\*AVOCADO ON TOAST chili, sourdough (v) 14 add poached egg +2

## *S M O O T H I E S*

CLEAN GREEN matcha, kale, spirulina, banana, pineapple, hemp milk (pb, gf)

BERRY GLOW berries, acai, chia, tocotrienols, yogurt, hemp milk (v, gf)

BANANA maca, cinnamon, B12, oat milk (pb, gf)

## *F R E S H L Y S Q U E E Z E D*

all 6.5

ORANGE | GRAPEFRUIT | APPLE

## *C O F F E E*

HOUSE ESPRESSO by Grind, Shoreditch, London 5

FILTER by Grind, Shoreditch, London 4

COLD BREW 7

MATCHA | TURMERIC LATTE 6

## *T E A*

all 5.5

ENGLISH BREAKFAST | EARL GREY | PEPPERMINT | FRESH MINT

CHAMOMILE | GREEN | JASMINE RED BERRY AND HIBISCUS | ROOIBOS

MILK ALTERNATIVES oat | soy

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## ***BRUNCH***

FRUIT PLATE pb	10
YOGHURT natural or coconut pb, granola, berries	10/12
ACAI BOWL goji berries, coconut pb	12
BUTTERMILK PANCAKES blueberries, maple syrup	12

## ***EGGS***

EGG WHITE OMELETTE spinach v	12
QUESADILLA scrambled eggs, mushroom, pico de gallo, guacamole v	14
SMOKED SALMON scrambled eggs, sourdough	16
*AVOCADO ON TOAST poached eggs, chili v	16
*EGGS FLORENTINE v   BENEDICT   ROYALE	12/ 13/ 14
HALF   FULL ENGLISH BREAKFAST eggs, sausage, bacon, baked beans, roast tomato, mushroom, toast	14 / 20

## ***SMALL***

SHISHITO PEPPERS miso glaze pb	12
TFC FRIED CHICKEN or CAULIFLOWER pb hot sauce	14/ 10
GUACAMOLE crudites, taro crisps pb	16
MEATBALLS tomato sauce, parmesan	14
CALAMARI FRITTI chili, lemon aioli	17

## ***APPETIZER***

BURRATA tomato, basil v	15
BUTTER LETTUCE avocado, sherry vinaigrette pb	18
*AHI TUNA POKE avocado, cucumber, fresno, brown jasmine rice	22

## ***MAINS***

*LBH BURGER American cheese, tomato, lettuce pickles, fries	18
CLUB CHICKEN WRAP bacon, egg, lettuce, chili, dijonaise, fries	18
IMPOSSIBLE BURGER tomato, lettuce, pickle, mustard mayonnaise, sweet potato fries pb	18
CHOPPED SALAD chicken, cheddar, bacon, beets, egg, romaine, avocado	22
*SKIRT STEAK eggs, fries	29
SALMON spinach, aioli	30

## ***WOOD-FIRED PIZZAS***

BUFFALO MOZZARELLA tomato, basil, oregano v	18
SPICY SALAMI tomato, mozzarella, mushroom	20
PLANT-BASED MARGHERITA, asparagus, vegan mozzarella v	22
BLACK TRUFFLE zucchini blossom, goat cheese v	38

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## WELCOME BACK

LUNCH COMBO 10  
DINNER SPECIAL 15  
COOKIES 5

### SMALLS

SHISHITO PEPPERS miso glaze pb	12
TFC FRIED CHICKEN or CAULIFLOWER pb hot sauce	14/10
GUACAMOLE crudites, taro crisps pb	16
CALAMARI FRITTI chili, lemon aioli	17

### STARTERS

GREEN VEGETABLE SOUP cannellini beans, tarragon pb	8
MEATBALLS tomato sauce, parmesan	14
BURRATA tomato, basil v	15

### SALADS

add burrata 8 | chicken 10 | salmon 10

BUTTER LETTUCE avocado, sherry vinaigrette pb	18
CHOPPED SALAD chicken, cheddar, bacon, beets, egg, romaine, avocado	22
*AHI TUNA POKE avocado, cucumber, fresno, brown jasmine rice	22

### SANDWICHES

*AVOCADO ON TOAST chili, sourdough v	14 add poached egg +2
*LBH BURGER American cheese, tomato, lettuce, pickles, fries	18
CLUB CHICKEN WRAP bacon, lettuce, tomato, egg, chili, dijonnaise, fries	18
IMPOSSIBLE BURGER tomato, lettuce, pickle, mustard mayonnaise, sweet potato fries pb	18

### GRILL AND MAINS

MAC AND CHEESE scamorza, parmesan v	18
YELLOW CURRY sweet potato, cauliflower, basmati rice pb	20
SHRIMP TACOS chipotle aioli, coleslaw, salsa verde	20
RIGATONI beef bolognese	22
CHICKEN PAILLARD arugula, cherry tomatoes, olives, aged balsamic	22
SALMON spinach, aioli	30
*SKIRT STEAK / FILET MIGNON fries, bearnaise	32 / 44

### WOOD-FIRED PIZZAS

BUFFALO MOZZARELLA tomato, basil, oregano v	18
SPICY SALAMI tomato, mozzarella, mushroom	20
PLANT-BASED MERGUEZ asparagus, vegan mozzarella v	22
BLACK TRUFFLE zucchini blossom, goat cheese v	38

### SIDES

all 8

SPINACH | BRUSSELS | GREEN SALAD | SWEET POTATO FRIES | FRENCH FRIES

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## *DESSERTS*

SALTED CARAMEL TART	10
CHOCOLATE POT coconut cream pb	12
ETON MESS, berries	14

## *ICE CREAM AND SORBET*

4 per scoop

CHOCOLATE   VANILLA	
STRAWBERRIES   COCONUT-LIME	

## *PORT AND DESSERT WINE*

SMITH WOODHOUSE Tawny Port	14
NONINO Grappa	15
OJAI LATAE HARVEST RIESLING, Santa Ynez	16

## *HOUSE SPECIAL*

ESPRESSO MARTINI Amass vodka, coffee liqueur, espresso	16
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## *KIDS COMBO*

all 12

TEENY BREAKFAST scrambled eggs, pancakes, bacon, berries  
(available for breakfast only)

CHEESE QUESEDILLA fries or fruit

MAC'N'CHEESE

CHICKEN TENDERS fries or fruit

\*MINI BEEF BURGERS (CHEESE) fries or fruit

CHEESE PIZZA tomato sauce, mozzarella v

BUTTERED RIGATONI parmesan cheese

## *DRINKS*

choose 1

LEMONADE

APPLE JUICE

ORANGE JUICE

WHOLE MILK

## *DESSERT*

choose 1

CHOCOLATE CHIP COOKIE

MINI MESS

RASPBERRY SORBET

COCONUT SORBET



## *HOUSE TONICS*

all 16

SOHO MULE 42 Below, lime, ginger, soda

ISLAND NEGRONI Banks 5 rum, Lady A rose, Cocchi Rosa, Campari

PICANTE DE LA CASA Cazadores Reposado, fresno, cilantro, lime, agave

EASTERN STANDARD 42 Below or Bombay Sapphire, lime, cucumber, mint

## *HOUSE SPECIALS*

all 16

VODKA HIGHBALL Amass vodka, raspberry, ancho chile, grapefruit, soda

GIN AND TONIC St. George Botanivore, St. Germain, lavender, burma tonic

## *NON-ALCOHOLIC*

8

KIN AND TONIC Kin Euphoric, pineapple, lime, rosemary, tonic

## *DRAUGHT*

all 9

PERONI Italy, 5.1% abv

GUINNESS Ireland, 4.3% abv

BOOMTOWN NOSEJOB IPA CA, 7% abv

EAGLE ROCK MANIFESTO WHITE ALE CA, 7% abv

## *BOTTLED*

all 9

PERONI Italy, 5.1% abv

PACIFICO Mexico, 4.5% abv

GOLDEN ROAD WOLFPUP IPA CA, 4.5% abv can

PEAR CIDER Sweden, 4.5% abv can



## SPARKLING AND CHAMPAGNE

	gl	btl
PROSECCO Stellina Di Notte, Brut	15	60
MOET & CHANDON Brut Imperial	26	104
VEUVE CLIQUOT "Yellow Label"	28	104
VEUVE CLIQUOT ROSE Brut		137
RUINART Blanc de Blancs (1/2 btl)		110
RUINART ROSE (1/2 btl)		120
PERRIER JOUET BLASON ROSE, BRUT 06		200
VEUVE CLICQUOT La Grande Dame		300

## WHITE

	gl	btl
GRILLO Trapani, Sicily 17		12/48
SAUVIGNON BLANC House, France 18		14/56
CHARDONNAY Luuma, Sonoma Coast 17 o,s		16/64
GAVI LA SCOLCA "White Label", Piedmont 18 s		17/68
SANCERRE Reverdy & Fils, Loire 18 s		18/72
VERMENTINO Guado Al Tasso, Bolgheri 18		50
PINOT GRIS Cristom, Willamette Valley 17 s		60
CHENIN BLANC Habit, Santa Ynez 17 b, s		65
GRUNER VELTLINER Savage Grace, Columbia 18 s		70
RIESLING Sa Prum 'Blue' Mosel 15 o		70
CHABLIS Christian Moreau, Burgundy 17 o,s		75
SAUVIGNON BLANC The Ojai, Santa Ynez 16 o		80

## RED

	gl	btl
NERO D'AVOLA Sicily 16		12/48
MALBEC Andillan, Salta, Arg 17 o		14/56
PINOT NOIR Brea, Santa Lucia Highlands 16 b,s		15/60
ETNA ROSSO Ciauria, Pietro Caciorgna 18 o		17/68
CABERNET SAUVIGNON Moniker, Mendocino 16 o		18/72
TEMPRANILLO Vizcarra, Ribera Del Duero 13		75
PINOT NOIR Robert Sinskey, Carneros 14 b		85
SYRAH The Ojai Vyd, Santa Ynez 17 o		85
ZINFANDEL Frank Family, Napa 16		90
BORDEAUX Chateau De Pez, Bordeaux 16		95
CHATEAUNEUF-DU-PAPE Chateau Vaudieu 16		115
PETITE SIRAH Macauley Vyds, Napa 15		120
BRUNELLO DI MONTALCINO Camigliano 14		130
GAJA Ca'marcanda Promis, Tuscany 16		140
CABERNET SAUVIGNON Stags Leap Artemis 16		150
POMMARD Courcel 'Les Fremiers', Burgundy 12		165
CABERNET SAUVIGNON Chimney Rock, Napa 14 s		185
TIGNANELLO Antinori, Tuscany 16		250
CABERNET SAUVIGNON Silver Oak, Napa 13		300
OPUS ONE Oakville, Napa 14		550
PICHON-LONGUEVILLE comtesse de lalande 10		725

## ROSE

	gl	btl
HOUSE BIODYNAMIC ROSE btg		13/52
LADY A Provence Igp 18 b		15/60
CHATEAU LEOUBE Provence 18 o		75
ROBERT SINSKEY Vin Gris, Carneros 18 b		85

Vintages may vary upon availability.



## 4 T O 6

8 for \$8 each

EGGPLANT DIP pocket bread pb

SHISHITO PEPPERS miso glaze pb

TFC CHICKEN hot sauce

TRUFFLE FRIES parmesan

LBH BURGER

IMPOSSIBLE BURGER pb

## *P I Z Z E T T E*

SPICY SALAMI tomato, mozzarella, mushroom

PLANT-BASED MERGUEZ asparagus, vegan mozzarella pb

## *D R I N K S*

PALOMA Cazadores blanco, grapefruit soda, lime

SOHO 'TEA' buffalo trace, earl grey tea, lemon, peach liquor

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