

Soho House West Hollywood



Smalls

Shishito peppers miso glaze (pb) \$12
TFC fried chicken, hot sauce \$14 or TFC fried cauliflower, hot sauce (pb) \$14/\$10
Guacamole, crudites, taro crisps (pb) \$16
Calamari fritti, chili, lemon aioli \$19

Starters

Green vegetable soup, cannellini beans, tarragon (pb) \$8
Meatballs, tomato sauce, parmesan \$15
Burrata, tomato, basil (v) \$16

Salads

Kale Caesar, capers thyme croutons (pb) \$17
Butter lettuce, avocado, sherry vinaigrette (pb) \$18
Chopped salad, chicken, cheddar, bacon, beets, egg, tomato, romaine, avocado \$22
Ahi tuna poké, avocado, cucumber, fresno, brown jasmine rice \$23
add burrata \$8, chicken \$10 or salmon \$10

Sandwiches

Avocado on toast chili, sourdough (v) \$14 add poached egg \$2
LBH burger, american cheese, tomato, lettuce, pickles, fries \$20
Club chicken wrap, bacon, lettuce, tomato, egg, chili, dijonnaise, fries \$21
Impossible burger, tomato, lettuce, pickle, mustard mayonnaise, sweet potato fries (pb) \$24

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, rocket, cherry tomatoes, olives, aged balsamic \$28
Salmon, spinach, aioli \$32
Skirt steak, fries, bearnaise \$32 or filet mignon, fries, bearnaise \$44

Wood-fired pizzas

Buffalo mozzarella, tomato, basil, oregano (v) \$20
Spicy salami, tomato, mozzarella, mushroom \$22
Impossible merguez, asparagus, vegan mozzarella (pb) \$22
Black truffle, zucchini blossom, goat cheese (vb) \$38

Sides

Sweet potato fries \$8
Green salad \$8
French fries \$8
Brussels \$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.

House Tonics

Soho mule, 42 below, lime, ginger, soda \$16

Island negroni, banks 5 rum, lady a rose, cocchi rosa, campari \$16

Picante de la casa, cazadores reposado, fresno, cilantro, lime, agave \$16

Eastern standard, 42 below or bombay sapphire, lime, cucumber, mint \$16

House specials

Vodka highball, amass vodka, raspberry, ancho chile, grapefruit, soda \$16

Gin and tonic, st. george botanivore, st. germain, lavender, burma tonic \$16

Draught beer

Peroni, Italy, 5.1% abv \$9

Guinness, Ireland, 4.3% abv \$9

Boomtown Nosejob IPA, California, 7% abv \$9

Eagle Rock Manifesto White Ale Ca, 7% abv \$9

Bottled beer

Peroni Italy, 5.1% abv \$9

Pacifico, Mexico, 4.5% abv \$9

Golden Road Wolfpup IPA Caalifornia, 4.5% Abv can \$9

Pear Cider, Sweden, 4.5% abv can \$9

Non-alcoholic

Kin and tonic kin euphoric, pineapple, lime, rosemary, tonic \$8

Smoothies

Clean green, matcha, kale, spirulina, banana, pineapple, hemp milk (plant based and gluten free) \$12

Berry glow, berries, acai, chia, tocotrienols, yogurt, hemp milk (vegan and gluten free) \$12

Banana, maca, connamon, B12, oat milk (plant based and gluten free) \$12

Freshly squeezed

Orange \$6.5

Grapefruit \$6.5

Apple \$6.5

Coffee

House espresso by grind, London \$5

Filter by grind, London \$4

Cold brew \$7

Matcha or turmeric latte \$6

Tea

English breakfast, earl grey, peppermint, fresh mint, chamomile, green,

jasmine red berry & hibiscus or rooibos \$5.5

milk alternatives, oat or soy

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White

Grillo Trapani, Sicily 17	\$12/\$48
Sauvignon Blanc Rose & Son, Santa Ynez 2018	\$15/\$60
Chardonnay Luuma, Sonoma Coast 2017 (organic and sustainable)	\$16/\$64
Gavi La Scolca "White Label", Piedmont 2018 (sustainable)	\$17/\$68
Sancerre Pascal Jolivet, Loire 2018 (sustainable)	\$18/\$72
Vermentino Guado Al Tasso, Bolgheri 2018	\$50
Pinot Gris Cristom, Willamette Valley 2017 (sustainable)	\$60
Chenin Blanc Habit, Santa Ynez 2017 (biodynamic and sustainable)	\$65
Gruner Veltliner Savage Grace, Columbia 2018 (sustainable)	\$70
Riesling Sa Prum 'Blue' Mosel 2015 (organic)	\$70
Chablies Christian Moreau, Burgundy 2017 (organic and sustainable)	\$75
Sauvignon Blanc The Ojai, Santa Ynez 2016 (organic)	\$80
Chardonnay Flowers, Sonoma Coast 2017 (organic)	\$120
Puligny Montrachet Louis Latour, Burgundy 2018	\$225

Red

Nero D'avola Sicily 2016	\$12/\$48
Malbec Andillan, Salta, Arg 2017 (organic)	\$14/\$56
Pinot Noir Brea, Santa Lucia Highlands 2016 (biodynamic and sustainable)	\$15/\$60
Etna Rosso Ciauria, Pietro Caciorgna 2018 (organic)	\$17/\$68
Cabernet Sauvignon Ancient Peaks, Paso Robles 2016 (organic)	\$18/\$72
Beaujolais, Karim Vionnet 2018	\$60
Pinot Noir Robert Sinskey, Carneros 2014 (biodynamic)	\$85
Syrah The Ojai Vyd, Santa Ynez 2017 (organic)	\$85
Zinfandel Frank Family, Napa 2016	\$90
Pinot Noir Vincent Charton, Mercurey	\$95
Bordeaux Chateau De Pez, Bordeaux 2016	\$95
Chateauneuf-Du-Pape Chateau Vaudieu 2016	\$115
Brunello Di Montalcino Camigliano 2014	\$130
Gaja Ca'marcanda Promis, Tuscany 2016	\$140
Cabernet Sauvignon Stags Leap Artemis 2016	\$150
Pommard Courcel 'Les Fremiers', Burgundy 2012	\$165
Cabernet Sauvignon Chimney Rock, Napa 2014 (sustainable)	\$185
Tignanello Antinori, Tuscany 2016	\$250
Cabernet Sauvignon Silver Oak, Napa 2013	\$300
Opus One Oakville, Napa 2014	\$550

Rose

Lady A Provence IGP 2018 (biodynamic)	\$15/\$60
House Biodynamic Rose 2018	\$17/\$68

Sparkling

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	half bottle \$110
Ruinart Rose	half bottle \$120
Perrier Jouet Blason Rose, Brut 2006	\$200
Veuve Clicquot La Grande Dame	\$300

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