

# Soho House West Hollywood sample menu



## Smalls

shishito peppers miso glaze (plant based) \$12  
TFC fried chicken, hot sauce \$14 or TFC fried cauliflower, hot sauce (plant based) \$10  
Guacamole, crudites, taro crisps (plant based) \$16  
Calamari fritti, chili, lemon aioli \$17

## Starters

Green vegetable soup, cannellini beans, tarragon (plant based) \$10  
Meatballs, tomato sauce, parmesan \$14  
Burrata, tomato, basil (vegetarian) \$15

## Salads

Butter lettuce, avocado, sherry vinaigrette (plant based) \$18  
Chopped salad, chicken, cheddar, bacon, beets, egg, romaine, avocado \$22  
Ahi tuna poké, avocado, cucumber, fresno, brown jasmine rice \$22  
add burrata \$8, chicken \$10 or salmon \$10

## Sandwiches

Avocado on toast chili, sourdough (vegetarian) \$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 (plant based) \$18

## Grill and mains

Mac and cheese, scamorza, parmesan (vegetarian) \$18  
Yellow curry, sweet potato, cauliflower, basmati rice (plant based) \$20  
shrimp tacos, chipotle aioli, coleslaw, salsa verde \$20  
Rigatoni, beef bolognese \$22  
Chicken paillard, rocket, cherry tomatoes, olives, aged balsamic \$22  
Salmon, spinach, aioli \$30  
Club steak, fries, bearnaise \$32 or filet mignon, fries, bearnaise \$44

## Wood-fired pizzas

Buffalo mozzarella, tomato, basil, oregano (vegetarian) \$18  
Spicy salami, tomato, mozzarella, mushroom \$20  
Plant based merguez, roasted peppers, vegan mozzarella (plant based) \$22  
Black truffle, zucchini blossom, goat cheese (vegetarian) \$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

Please let us know if you have any allergies or dietary requirements.

Our dishes are made in-house and may contain trace ingredients.

## White

Grillo Trapani, Sicily 2017	glass \$12	bottle \$48
Sauvignon Blanc House, France 2018	glass \$14	bottle \$56
Chardonnay Luuma, Sonoma Coast 2017 (organic and sustainable)	glass \$16	bottle \$64
Gavi La Scolca "White Label", Piedmont 2018 (sustainable)	glass \$17	bottle \$68
Sancerre Reverdy & Fils, Loire 2018 (sustainable)		bottle \$50
Pinot Gris Cristom, Willamette Valley 2017 (sustainable)		bottle \$60
Chenin Blanc Habit, Santa Ynez 2017 (biodynamic and sustainable)		bottle \$65
Gruner Veltliner Savage Grace, Columbia 2018 (sustainable)		bottle \$70
Riesling Sa Prum 'Blue' Mosel 2015 (organic)		bottle \$70
Chablis Christian Moreau, Burgundy 2017 (organic and sustainable)		bottle \$75
Sauvignon Blanc The Ojai, Santa Ynez 2016 (organic)		bottle \$80

## Red

Nero D'avola Sicily 2016	glass \$12	bottle \$48
Malbec Andillan, Salta, Arg 2017 (organic)	glass \$14	bottle \$56
Pinot Noir Brea, Santa Lucia Highlands 2016 (biodynamic and sustainable)	glass \$15	bottle \$60
Etna Rosso Ciauria, Pietro Caciorgna 2018 (organic)	glass \$17	bottle \$68
Cabernet Sauvignon Moniker, Mendocino 2016 (organic)	glass \$18	bottle \$72
Tempranillo Vizcarra, Ribera Del Duero 2013		bottle \$75
Pinot Noir Robert Sinskey, Carneros 2014 (biodynamic)		bottle \$85
Syrah The Ojai Vyd, Santa Ynez 2017 (organic)		bottle \$85
Zinfandel Frank Family, Napa 2016		bottle \$90
Bordeaux Chateau De Pez, Bordeaux 2016		bottle \$95
Chateauneuf-Du-Pape Chateau Vaudieu 2016		bottle \$115
Petite Sirah Macauley Vyds, Napa 2015		bottle \$120
Brunello Di Montalcino Camigliano 2014		bottle \$130
Gaja Ca'marcanda Promis, Tuscany 2016		bottle \$140
Cabernet Sauvignon Stags Leap Artemis 2016		bottle \$150
Pommard Courcel 'Les Fremiers', Burgundy 2012		bottle \$165
Cabernet Sauvignon Chimney Rock, Napa 2014 (sustainable)		bottle \$185
Tignanello Antinori, Tuscany 2016		bottle \$250
Cabernet Sauvignon Silver Oak, Napa 2013		bottle \$300
Opus One Oakville, Napa 2014		bottle \$550
Pichon-Longueville Comtesse De Lalande 2010		bottle \$725

## Rose

Lady A Provence IGP 2018 (organic)	glass \$15	bottle \$60
Chateau Leoube Provence 2018 (organic)		bottle \$75
Robert Sinskey Vin Gris, Carneros 2018 (biodynamic)		bottle \$85

## Sparkling

Prosecco Stellina Di Notte, Brut	glass \$15	bottle \$60
Moet & Chandon Brut Imperial	glass \$26	bottle \$104
Veuve Cliquot "Yellow Label"	glass \$28	bottle \$104
Veuve Cliquot Rose Brut		bottle \$137
Ruinart Blanc De Blancs		half bottle \$110
Ruinart Rose		half bottle \$120
Perrier Jouet Blason Rose, Brut 2006		bottle \$200
Veuve Clicquot La Grande Dame		bottle \$300

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