

# Soho House West Hollywood Club menu



## To share

- Hummus and house flatbread, sesame, tahini, pomegranate seeds (plant based) \$16
- Truffle spinach and artichoke dip, parmesan, white corn tortilla chips (vegetarian, gluten free) \$23
- Shishito peppers, barley miso (plant based) \$15
- Grilled jumbo asparagus, balsamic, shaved parmesan (gluten free) \$18
- Osetra caviar and kettle chips, truffle crème fraîche, chives \$120
- Chilled sea of cortez wild shrimp, cocktail sauce, lemon (gluten free) \$28
- Smoked trout dip, whipped cream cheese, grilled sourdough \$22
- Truffle fries parmesan, garlic aioli (vegetarian) \$18

## Soups and salads

- Garni's chicken matzo ball soup, dill, parsley \$15
- Garden, crunchy greens, red wine vinaigrette (plant based, gluten free) \$13
- Little gem caesar, roasted garlic crouton, vegan parmesan (plant based) \$18
- Antipasto, salumi, white beans, tomato, olives, red onion, fresh mozzarella, pickled chilis \$25
- Grilled prawn, shaved vegetables, avocado green goddess, champagne vinaigrette (gluten free) \$38
- Warm grains, Bloomsdale spinach, Israeli salad, soft herbs, hummus (plant based, gluten free) \$23

## Mains

- Blue crab linguini, Santa Barbara uni, pickled fresno, gremolata \$65
- Black truffle cavatelli, English peas, parmesan butter (vegetarian) \$50
- Spaghetti norma, roasted eggplant, san marzano, tomato, pecorino (vegetarian) \$30
- Doheny burger, tillamook cheddar, onion, pickles, tomato, iceberg, 1000 island, brioche bun \$28
- Red quinoa and kidney bean burger, "follow your heart" cheddar, sesame bun (plant based) \$26
- Wood-fired mary's chicken, arugula salad, lemon, romesco \$38
- Yellow curry, braised tofu, spring peas, sweet potato, lemongrass, coconut rice (plant based, gluten free) \$28
- Grilled scottish salmon, sauteed broccoli, urfa chili, lemon aioli (gluten free) \$41
- Pan-roasted alaskan halibut, sugar snap peas, heirloom carrots, pea pesto (gluten free) \$49
- Eggplant parmigiana, san marzano tomato, arugula salad \$32
- 8 Oz prime filet, fries, bearnaise \$69
- 10 Oz prime New York strip, fries, bearnaise \$75

## Wood-fired pizza

- Spicy salami, mozzarella, mushrooms, tomato sauce \$26
- Soyrizo, jalapeno, onion, cilantro, "follow your heart" cheese (plant based) \$32
- Black truffle cacio and pepe, pecorino, bechamel, cracked pepper (vegetarian) \$65
- Artichoke and basil pesto, calabrian chili, mozzarella, arugula (vegetarian) \$34
- Margherita, san marzano tomato, mozzarella, basil, wild oregano (vegetarian) \$25

## Sides

- Roasted broccoli, lemon, maldon sea salt (plant based, gluten free) \$13
- Cauliflower rice, garlic, chili flake, lemon (plant based, gluten free) \$11
- Charred brussels sprouts, soy caramel, pickled fresno, cilantro (plant based) \$14
- Wood-fired snap peas, maldon, extra virgin olive oil (gluten free) \$13
- Crispy fingerlings potato, romesco (plant based) \$13
- Fries (plant based) \$9
- sweet potato fries (plant based) \$9

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## House tonics

Picante de la casa, Cazadores Reposado, fresno, cilantro, lime, agave \$19  
Eastern standard, 42 Below Vodka or Bombay Sapphire, lime, cucumber, mint \$20  
Soho mule, 42 Below Vodka, lime, Double Dutch soda, ginger \$19  
Calle ocho, Bacardi 8, Bacardi Coconut, Creme de Cacao, bubbles \$18

## House cocktails

Huxley, Monkey 47, Martini Rosso, Fernet Branca, orange \$18  
Ridenour, Maker's Mark Bourbon, Cocchi Rosa, Pamplemousse, grenadine, citron \$18  
Soho sunset, Patron Reposado, Vida Mezcal, Chinola, carrot, red thai chili syrup \$19  
Capitan, Rosaluna Mezcal, Martini Fiero, St Germain, agave, fresno, lime, tajin \$19

## Non-alcoholic all \$10

Eastern fizz, Pentire Seaward, cucumber, mint, lime, Double Dutch soda  
Hemmingway spritz, Pentire Adrift, lime, grapefruit soda  
Vibrante, Martini Non-Alcoholic (citrus), Double Dutch tonic, orange

## White by the glass

Albarino, The Fableist, Central Coast, California 2021 (sustainable) \$15 / \$60  
Etna bianco, (cattarato/carricante) Murgo, Etna, Sicily 2021 (sustainable) \$16 / \$65  
Chardonnay, Aslina, Stellenbosch, South Africa 2021 (natural) \$18 / \$72  
White blend, (vermentino/semillon) La Fête du Blanc, St Tropez, France 2021 (organic, sustainable) \$20 / \$80  
Chardonnay, Hartford Court, Russian River Valley, California 2020 \$22 / \$88  
Sancerre, (sauvignon blanc) Domaine Curot, Loire, France 2021 \$24 / \$96

## Red by the glass

Beaujolais (gamay), Domaine de la Madone Vinif a Papa, France 2020 (organic) \$16 / \$64  
Chianti Classico (sangiovese), L'erta Di Radda, Italy 2019 (organic) \$17 / \$68  
Syrah, Tessier Fenaughty Vineyard, El Dorado, California (sustainable) \$18 / \$72  
Pinot Noir, Inception, Santa Barbara, California 2020 \$18 / \$72  
Bordeaux (cabernet/merlot), Chat de la Croix, Bordeaux, France 2016 (sustainable) \$21 / \$84  
Nebbiolo, Cantina Globale, Piedmont, Italy 2020 \$22 / \$88  
Grenache, Tribute to Grace, Santa Barbara 2020 \$24 / \$96  
Cabernet sauvignon blend, Ashes & Diamonds no.5, Napa Valley NV \$25 / \$100

## Rose and skin contact

Whispering Angel, Provence, France 2021 \$18 / \$72  
La Fête Du Rose, St Tropez, France 2021 (organic, biodynamic) \$20 / \$90  
Rock Angel, Provence, France 2021 \$27 / \$108  
Garrus, Provence, France 2020 \$295

## Champagne and sparkling

Chandon Brut \$17 / \$64  
Moët & Chandon, Imperial Brut, Champagne, France nv \$32 / \$143  
Veuve Clicquot, Yellow Label, Champagne, France nv \$35 / \$150  
Moët & Chandon, Imperial Rose, Champagne, France nv \$27 / \$108  
Lambrusco (chilled sparkling), Pietrarossa, F Bellei, Emilia Romagna s \$60  
Ruinart, Blanc de blancs, Champagne, France nv (sustainable) \$231  
Veuve Clicquot, Rose, Champagne, France 2012 \$125  
Veuve Clicquot, La Grande Dame, Champagne, France 2012 \$500

## Bottled and draught all \$12

Peroni, Italy, 5.1% Abv  
Calidad, Mexico, 4.5% Abv  
Guinness, Ireland, 4.3% Abv  
Boomtown Nosejob, Ipa Ca, 7% Abv  
Eagle Rock Manifesto, Wit Ca, 7% Abv  
Bitburger 0%



## California white

Arneis/Cortese, Idylwild, 'Flora & Fauna', Fox Hill Vineyard, Mendocino 2021 (sustainable) \$80  
Chardonnay, Baxter, Oppenlander Vineyard, Mendocino 2020 \$105  
Chardonnay, Kistler 'Les Noisetieres', Sonoma Coast 2020 (organic, sustainable) \$170  
Grenache Blanc, Ridge Montebello, Adelaida District, Sonoma 2021 (organic, sustainable) \$125  
Gruner Veltliner, Raptor Ridge, Willamette Valley, Oregon 2021 (sustainable) \$75  
Gruner Veltliner Camins 2 Dreams, Spear Vineyard, Santa Rita Hills 2021 (organic) \$95  
Pinot Blanc/Pinot Gris, blend Libration, Los Carneros 2019 (organic) \$80  
Pinot Gris (skin contact), Donkey & Goat, Berkeley, California 2021 (organic) \$70  
Sauvignon Blanc, Wheres Linus, Springer Vineyard, Lake County 2021 \$80  
Sauvignon Blanc, Groth, Napa Valley 2021 (sustainable) \$90  
Sauvignon Blanc, Merry Edwards, Russian River Valley, Sonoma (sustainable) \$140  
Verdelho, Birdhorse, Evina Vineyard, Central Coast 2021 (organic) \$85  
Vermentino, Giornata, Coyote Moon Vineyard, Paso Robles 2021 (organic) \$85

## France white

Chablis (chardonnay), Domaine de la Tour, Burgundy 2020 \$95  
Chablis (chardonnay), Domaine Mosnier, Burgundy, France \$120  
Chassagne-Montrachet, Domaine Lamy-Pillot, 'Pot Bois', Burgundy 2020 \$330  
Chassagne-Montrachet, Domaine Lamy-Pillot, 1er Cru Morgeot 2020 \$430  
Chateauneuf Du Pape (clairette/roussane), Isabel Ferrando, Rhone 2020 (biodynamic) \$190  
Meursault (chardonnay), Domaine Philippe Bouzereau Fils, Burgundy 2020 (organic) \$215  
Meursault (chardonnay), Domaine Philippe Bouzereau, Monopole 2019 (organic) \$250  
Muscadet, Le Jardin d'Edouard, "La Roche aux Loups", Loire Valley 2018 (organic) \$60  
Pouilly Fume (sauvignon blanc), Domaine Blanchet, 'Silice', Loire Valley 2021 (sustainable) \$70  
Pouilly Fuisse (chardonnay), Manoir Du Capucin, Macon Village, Burgundy 2021 \$85  
Sauvignon Blanc, Domaine Saint Germain, 'La Cannes', Saint-Bris, Burgundy 2020 (biodynamic) \$68  
Vouvray (chenin blanc), Domaine Bourillon Dorleans, 'Indigene', Loire Valley 2018 \$100

## Italy white

Chardonnay, Bramito della Sala, Umbria 2021 \$80  
Falaghina, Feudi di San Grigorio, Campania 2020 \$60  
Fiano, Sarno, Campania 2019 (organic) \$75  
Gavi Dei Gavi (cortese), Gavi Black Label, Piedmont 2021 (sustainable) \$120  
Litrotto Bianco, L'Archetipo, Puglia 2018 \$65  
Moscato D'asti, Vietti, Piedmont 2021 \$65  
Pigato, Riviera Ligure di Ponente, 'Durin', Liguria 2021 (sustainable) \$80  
Sauvignon Blanc, Scarbolo, Friuli 2021 (organic, sustainable) \$70

## Rest of the world white

Gruner Veltliner, Weixelbaum, Austria 2020 \$85  
Pinot Gris, Cristom, Louise Vineyard, Willamette Valley, Oregon 2021 (organic, biodynamic) \$70

## Rest of the world red

Cabernet Sauvignon, Aslina Usame, Stellenbosch, South Africa 2020 (natural) \$110  
Malbec, Savage Grace, Boushey Vineyard, Yakima Valley, Washington 2017 (sustainable) \$94  
Pinot Noir, Couer de Terre, Willamette Valley, Oregon 2020 (organic) \$80  
Pinot Noir, Barda Chacra, Patagonia 2021 (organic, biodynamic) \$90

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## California red

Cabernet Franc, Ashes & Diamonds, Napa 2018 \$135  
Cabernet Franc/Merlot, Estate, POV, Los Carneros, Napa 2017 (organic) \$115  
Cabernet Sauvignon, Heitz Cellars, Napa Valley 2017 (organic, sustainable) \$160  
Cabernet Sauvignon Blend, Leviathan, Napa Valley 2020 \$120  
Cabernet Sauvignon, My Favorite Neighbor, San Luis Obispo 2020 \$145  
Cabernet Sauvignon, Opus One, Oakville, Napa 2019 \$420  
Cabernet Sauvignon, Quintessa, Napa Valley 2019 (organic) \$475  
Cabernet Sauvignon/Cabernet Franc, Dominus, Napa Valley 2019 (organic, sustainable) \$850  
Cabernet Franc/Cabernet Sauvignon, Favia, Oakville, Napa Valley 2019 \$575  
Cabernet Franc/Cabernet Sauvignon, Favia, Cerro Sur, Napa Valley 2018 \$615  
Grenache, A Tribute to Grace, Spear Vineyard, Sta Rita Hills 2019 \$185  
Gamay, Camins 2 Dreams, Santa Ynez 2020 (organic) \$95  
Merlot/Cabernet Sauvignon, Korbin Kameron 'Kristin', Moon Mountain District 2016 (organic, biodynamic, sustainable) \$210  
Merlot, Amplify Lightworks, 'Volume 4', Santa Ynez (organic) \$75  
Petite Sirah, Bodkin, 'Samewerking', Mendocino 2020 (organic, sustainable) \$75  
Petite Sirah, Macauley Vineyards, Napa Valley 2018 \$160  
Pinot Noir, Flowers, Sonoma Coast 2021 (organic, biodynamic) \$105  
Pinot Noir, Flowers, 'Seaview', Sonoma Coast 2019 (organic, biodynamic) \$220  
Pinot Noir, Gary Farrell, Sonoma Coast 2020 (sustainable) \$120  
Zinfandel, Michael Lavallo, Lodi 2018 \$80  
Zinfandel, Frank Family, Napa Valley 2019 \$140

## France red

Beaujolais (gamay), Karim Vionnet 2018 \$80  
Bordeaux (merlot, cabernet sauvignon), Chateau de Pez, St Estephe, Bordeaux 2018 \$175  
Bordeaux Durfort-Vivens (merlot/cab sauvignon), Grand Cru Classé, 2nd Growth Margaux 2015 (biodynamic) \$450  
Bordeaux Pichon Longueville (merlot/cab sauvignon), Comtesse de Lalande, Pauillac 2017 \$695  
Burgundy Chassagne-Montrachet, Domaine Lamy-Pillot, Burgundy 2018 \$245  
Burgundy Gevrey Chambertain (pinot noir), Mark Haisma, Burgundy 2018 \$210  
Cabernet Franc, Anjou Domaine Leduc, Loire Valley 2020 (sustainable) \$70  
Chateauneuf Du Pape, (grenache, syrah, mourvedre) Isabel Ferrando, Rhone 2020 (biodynamic) \$195  
Chateauneuf Du Pape, (grenache) Cuvée Colombis, Domaine Saint Prefert, Rhone 2020 (biodynamic) \$475  
Cotes Du Rhone, Domaine les 4 Vents, Rhone 2020 (organic) \$80  
Cote Rotie (syrah), Vernay, Blond de Signeurs, Rhone 2018 \$325  
Pinot Noir, Domaine de la Raimbauderie, Loire Valley 2020 \$85

## Italy red

Amarone Della Valpolicella (corvina, rondinella, barbera), Trabucchi, Veneto 2012 (organic) \$220  
Cabernet Franc, Villa Varda, Friuli Grave 2019 (sustainable) \$75  
Nebbiolo, Sandro Fay, Ronco del Picchio' Sforzato di Valtellina, Lombardy 2018 (sustainable) \$175  
Barbaresco (nebbiolo), Ronchi, Piedmont 2018 (sustainable) \$85  
Barbaresco (nebbiolo), Gaja Sori Tildin, Piedmont 2015 \$1700  
Barolo (nebbiolo), Fontanafredda, Piedmont 2016 \$110  
Barolo (nebbiolo), Gaja, Sperss, Piedmont 2017 \$750  
Brunello Di Montalcino (sangiovese), Collemattoni, Tuscany 2016 (sustainable) \$160  
Brunello Di Montalcino (sangiovese), Ridolfi, Tuscany 2017 \$85  
Etna Rosso (nerello mascalese), Tornatore Pietrasasso, Mount Etna, Sicily 2016 (sustainable) \$80  
Pinot Nero, Garliger, Isarco Valley, Alto Adige 2019 (organic) \$95  
Sangiovese/Negroamaro, Fantini Farnese Cinque Autoctoni, Abruzzo & Puglia nv \$140  
Supertuscan (syrah/sangiovese), Colline Lucchesi Rosso 'Palistorti di Valgiano' 2019 (biodynamic) \$125  
Supertuscan (sangiovese), Isole e Olena Geparello 2019 (sustainable) \$280  
Supertuscan (cabernet/sangiovese), Tignanello 2019 \$300  
Teroldego, Sgarzon Teroldego Dolomiti, Mezzolombardo, Trentino 2020 (biodynamic) \$90



## Tequila

818 Blanco \$23  
818 Reposado \$24  
Avion Blanco \$19  
Avion Cristalino \$40  
Avion Reposado \$21  
Avion Reserva \$47  
Casa Dragones Blanco \$23  
Casa Dragones Joven \$84  
Casa Noble Blanco \$19  
Casamigos Anejo \$24  
Casamigos Blanco \$22  
Casamigos Reposado \$22  
Cazadores Anejo \$22  
Cazadores Blanco \$20  
Cazadores Reposado \$21  
Clase Azul Reposado \$45  
Cristiano Anejo \$42  
Cristiano Blanco \$22  
Cristiano Reposado \$23  
Don Julio 1942 \$45  
Don Julio Blanco \$22  
El Tesoro Blanco \$22  
El Tesoro Paradiso \$41  
Lalo Blanco \$20  
Ocho Reposado \$21  
Ocho Silver \$20  
Patron Anejo \$22  
Patron Reposado \$22  
Patron Silver \$21

## Mezcal

Agua Magica \$22  
Casamigos \$22  
Clase Azul \$63  
Del Maguey Vida \$22  
Rosaluna \$24

## Vodka

42 Below \$17  
Absolut Elyx \$17  
Amass \$18  
Grey Goose \$20  
Haku \$18  
Sunny \$18  
Tito's \$20

## Gin

Beefeater \$19  
Bombay Original Dry \$18  
Bombay Sapphire \$19  
Hendricks \$22  
Monkey 47 \$22  
Oxley \$18  
Plymouth \$19  
Roku \$20  
Sipsmith \$19  
St. George Botanivore \$20  
St. George Terroir \$23

## Rum

Avua Amburana \$19  
Avua Prata \$19  
Bacardi 8 \$19  
Bacardi Anejo \$19  
Bacardi Oakheart \$15  
Bacardi Superior \$15  
Banks 5 Island \$15  
Diplomatico \$22  
Goslings \$18  
Zacapa \$23  
Zacapa XO \$35  
St. Teresa 1796 \$18

## Bourbon / Whiskey

Angels Envy \$21  
Basil Hayden \$22  
Buffalo Trace \$19  
Bulleit Bourbon \$22  
Bulleit Rye \$22  
Hakushu 12yr \$25  
Jefferson's Ocean \$21  
Jim Beam \$22  
Knob Creek \$20  
Knob Creek Rye \$22  
Makers 46 \$20  
Makers Mark \$21  
Michter's Small Batch \$20  
Old Grandad \$22  
Smooth Amber Contradiction \$19  
Smooth Amber Old Scout \$19  
Woodford Reserve \$23

## Scotch

Aberfeldy 12 \$22  
Aberlour 12 \$19  
Bowmore Islay 12 \$24  
Balvenie 12 \$20  
Chivas 18 \$32  
Dewars 12 \$22  
Dewars 15 \$21  
Dewars White \$19  
Glenlivet 18 \$39  
Hibiki Harmony \$19  
Johnnie Walker Black \$24  
Johnnie Walker Blue \$74  
Jameson \$20  
Jameson Black Barrel \$20  
Laphroaig \$21  
Macallan 12 \$27  
Oban \$22  
Redbreast \$20  
Teeling \$16  
Toki \$22

## Cognac / Brandy

Dusse VSOP \$20  
Hennessy VS \$21  
Hennessy VSOP \$23  
Hennessy XO \$79  
Pierre Ferrand \$15  
Seven Tails Brandy \$17

## Liquers

Amaretto \$19  
Amaro Montenegro \$20  
Amaro Nonino \$21  
Bailey's \$19  
Chartreuse - Green \$19  
Chartreuse - Yellow \$19  
Disaronno \$17  
Drambuie \$15  
Fernet-Branca \$19  
Grand Marnier \$17  
Kahlúa \$16  
Licor 43 \$16  
Lillet Blanc \$16  
Pernod Absinthe \$19  
Pimms \$19  
Suze \$15