

Soho House Austin menu



Smalls

Guacamole, tortilla chips or crudites (plant based) (gluten free) \$16
Carrot Hummus, harissa pocket bread \$16
Lemon-Pepper Chicken, rosemary, garlic aioli \$16
Shishito Peppers, miso glaze (plant based) \$10
Edamame and Jalapeño Dip, crudites (gluten free) (plant based) \$16

Appetizers

Burrata, cherry tomatoes, basil (vegetarian) \$18
Calamari Fritti, picante aioli \$18
Hamachi Aguachile, citrus, avocado, quinoa, cilantro (gluten free) \$22
Tomato Gazpacho, cucumber and pepper (plant based) \$12

From Soho House São Paulo

Heart of Palm "Ceviche", lychee, cumari chili, sweet potato chips (gluten free) (plant based) \$20

Salads add: avocado (plant based) \$7 / seared tofu \$8 / chicken \$10 / salmon \$10 / flank steak \$15

Summer Grain Bowl, corn, tomato, cucumber, radish, yam, kale, beets, hemp, basil (plant based) (gluten free) \$20
Soba Noodles, tofu, daikon, cucumber, szechuan (plant based) \$20
Chopped Salad, chicken, cheddar, tomato, bacon, egg, avocado (gluten free) \$23
Kale Salad, pickled apple, puffed chickpea, radish, herb tofu, vegan feta (plant based) \$18
Vegan Caesar, little gem, crunchy garbanzo (plant based) (gluten free) \$18

Sandwiches

House Burger, american cheese, special sauce, lettuce, pickles, brioche bun, fries \$24
Dirty Vegan Burger, mustard mayo, iceberg, tomato, pickle, sweet potato fries (plant based) \$25
Fried Chicken Sandwich, vinegar slaw, pepperjack, chipotle aioli, brioche bun, fries \$22
Avocado Toast, chili, basil (plant based), poached egg +\$4 \$17

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Entrees

- Penne alla Vodka, tomato, cream, chili, basil (vegetarian) \$22
- Campanelle, kabocha squash, pepitas, chili (plant based) \$20
- Salmon, spinach, lemon aioli (gluten free) \$32
- Texas Red Fish, smoked tomato sauce, okra (gluten free) \$35
- Brick Chicken, datterini, cucumber, basil \$28
- 8 oz Club Steak / 12 oz Ribeye, fries, bearnaise (gluten free) \$34 / \$42
- Portabella Asada Tacos, guajillo chili, pico de gallo, avocado, cilantro (plant based) (gluten free) \$18

Wood Fired Pizza

- Eggplant, artichoke, peppers, arugula, olives (plant based) \$22
- Spicy Salami, mushroom, tomato, mozzarella \$22
- Sausage, asparagus, mozzarella, chili \$24
- Mozzarella, tomato, basil, oregano (vegetarian) \$20

Sides

- Asparagus, lemon, parmesan (gluten free) (vegetarian) \$12
- Heirloom Baby Carrots, agave, orange, thyme (gluten free) (vegetarian) \$10
- Fries / Sweet Potato Fries / Truffle Fries (plant based) (gluten free) \$10 / \$10 / \$14
- Coleslaw, cabbage, carrot, poppyseed dressing (plant based) (gluten free) \$9

Lunch Combo Monday - Friday, 12 to 3pm

Daily Soup, Sandwich, or Salad \$20

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Dessert all \$14

Strawberry Sponge, lemon, thyme, cream
Mango Panna Cotta, champagne (plant based)
Fruit Bowl, lemon-lime sorbet (plant based) (gluten free)
Tres Leches, dulce de leche
Chocolate Chip Cookies
Vegan Cookies, sea salt (plant based)

Soft Serve Sundae all \$10

Vanilla / Seasonal / Swirl
choose 3
rainbow sprinkles / shortbread crumbs / berries / whipped cream / chocolate sauce / berry sauce /
white chocolate

Gelato and Sorbets \$4 per scoop

Passion Pineapple (plant based)
Salted Caramel
Honey Fior di Latte and Sea Salt

After Dinner Drinks

Espresso \$4
Espresso Martini, tequila or vodka \$17