

Soho House West Hollywood Breakfast



Breakfast

Open Faced Bagel and Lox, whipped cream cheese, capers, tomato, onion, cucumber, arugula \$19
Vegan Burrito, cauliflower chorizo, scrambled tofu, hash browns, guacamole, chipotle aioli, guajillo salsa (plant based) \$20
Overnight Oats, chia seeds, coconut, blueberries, agave (gluten free) (plant based) \$14
Avocado Toast, grilled sourdough, basil, chili, extra virgin olive oil (plant based) \$18
Buttermilk Pancakes, blueberry compote, maple syrup (vegetarian) \$17
Seasonal Fruit Plate, (gluten free) \$14
Plant Based Breakfast, avocado, feta, hash brown, beets, baked beans, kale, toast (plant based) \$20
Yoghurt, natural (vegetarian) or coconut (plant based) granola, berries (gluten free) \$12 / \$14
Acai Bowl, goji berries, coconut (plant based) (gluten free) \$14

Club Breakfast

Eggs any Style and Toast (vegetarian) or Avocado on Toast (plant based), freshly squeezed juice and tea or coffee \$18

Eggs

Half / Full English Breakfast, eggs, bacon, toast, banger, baked beans, roast tomato, mushroom \$18 / \$25
Miss BLT, bacon, fried eggs, arugula, tomato, garlic aioli, toasted sourdough \$20
Avocado Toast, poached eggs, sourdough, basil, chili \$23
Breakfast Burrito, soft scrambled eggs, guacamole, bacon, hash browns, cheddar cheese, salsa \$20
Quesadilla, scrambled eggs, mushrooms, pico de gallo, guacamole (vegetarian) \$17
Quinoa Bowl, black rice, spinach, romesco, poached eggs, puffed amaranth (vegetarian) (gluten free) \$18
L.E.O, lox, soft scrambled eggs, caramelized onion with choice of toast or bagel \$19

Omelette or scramble

Choose one from each section \$22
Egg: whole free range eggs or egg whites
Cheese: cheddar, mozzarella, swiss, vegan mozzarella, vegan feta
Protein: bacon, banger, turkey sausage, soyrizo, chicken
Toppings, choose two: onion, mushroom, tomato, spinach, broccoli, jalapeño, bell pepper
Bread: sourdough, wheat, plain or onion bagel, gluten free

Sides

Spinach / Hash Browns / Roasted Banger / Bacon / Turkey Sausage / Avocado \$7
Smoked Salmon \$12
Toast / Plain or Onion Bagel / Mushrooms / Roast Tomato / Baked Beans \$5

Pastries all \$7

Croissant / Chocolate Croissant / Blueberry Muffin

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Soho House West Hollywood Lunch



Smalls

Guacamole and Tortilla Chips, (plant based) (gluten free) \$16
Roasted Eggplant and Flatbread smoked paprika, extra virgin olive oil (plant based) \$16
TFC Chicken, 5 spice, bbq sauce, crispy basil \$20
Shishito Peppers, miso glaze (plant based) \$15

Appetizers

Fried Artichokes, lemon aioli (vegetarian) \$22
Meatballs, tomato sauce, parmesan \$22
Charred Brussels Sprouts, soy caramel, pickled fresno, cilantro (plant based) \$14
Burrata tomato, basil, aged balsamic, sourdough (vegetarian) \$21
Chicken Matzo Ball, dill \$14

Salads

add: Chicken \$11 / Shrimp \$12 / Salmon \$11 / Avocado \$7 / Tofu \$8
Little Gem Caesar, roasted garlic crouton, vegan parmesan (plant based) \$18
Grilled Prawn, shaved vegetables, avocado green goddess, lemon vinaigrette (gluten free) \$38
The Chop Mary's Chicken, cheddar, bacon, red beets, boiled egg, tomato, avocado (gluten free) \$28
Grain Bowl, sweet potato, rainbow carrots, snap peas, kale, watercress, turmeric hummus (gluten free) (plant based) \$19

Sandwiches and Burgers

Chicken Wrap bacon, lettuce, tomato, egg, chili, dijonaise \$27
Doheny Burger, cheddar, onion, pickles, tomato, iceberg, 1000 island, brioche bun \$28
Dirty Vegan Burger lettuce, tomato, onion, pickles (plant based) \$26
Tuna Sandwich, avocado, lettuce, dijonaise, grilled country wheat bread \$23

Garden Table

Monday - Friday 11.30 - 2.30
Daily selection of salads, vegetables, soup, sandwiches, and more \$45

Mains

Tuna Poke, avocado, pickled ginger, brown rice, cucumber, crispy shallot \$30
Rigatoni Beef Bolognese, parmesan \$29
Linguine Arrabbiata, capers, olives, breadcrumbs (plant based) \$20
Prime Skirt Steak, fries, bearnaise \$48
Yellow Curry, braised tofu, english peas, sweet potato, lemongrass, coconut rice (plant based) (gluten free) \$28
Chicken Paillard, tomato, arugula \$38
Salmon, sauteed broccoli, urfa chili, lemon aioli (gluten free) \$41

Wood Fired Pizza

Pepper and Onion, olive, feta, mozzarella, parsley (plant based) \$25
Spicy Salami, tomato, mushroom, mozzarella \$32
Black Truffle, cacio e pepe (vegetarian) \$50
Mozzarella, tomato, basil, oregano (vegetarian) \$26

Sides

Broccoli, lemon, maldon sea salt (plant based) (gluten free) \$13
Bloomsdale Spinach, chili, garlic (plant based) (gluten free) \$10
Fries / Sweet Potato Fries (plant based) / Truffle Fries (vegetarian) \$11 / \$11 / \$18
Mac and Cheese, bread crumbs (vegetarian) \$19

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Soho House West Hollywood Dinner



Smalls

TFC Chicken, 5 spice, bbq sauce, crispy basil \$20
Guacamole and Tortilla Chips, (plant based) (gluten free) \$16
Roasted Eggplant and Flatbread, smoked paprika, extra virgin olive oil (plant based) \$16
Shishito Peppers, miso glaze (plant based) \$15

Appetizers

Meatballs, tomato sauce, parmesan \$24
Spicy Tuna Tartare, avocado, scallion, crispy wonton \$25
Burrata, tomato, basil, aged balsamic, sourdough \$22
Fried Artichokes, lemon aioli (vegetarian) \$22
Chicken Matzo Ball, dill \$14

From SH Portland

Pork Chop, maple, nduja beans (gluten free) \$34

Salads

add: Chicken \$10 / Shrimp \$15 / Salmon \$17 / Avocado \$7 / Tofu \$8
Little Gem Caesar, roasted garlic crouton, vegan parmesan (plant based) \$18
Iceberg Wedge, bacon lardon, crumbled bleu, tomato, scallion, buttermilk ranch (gluten free) \$21
Garden, crunchy greens, red wine vinaigrette (plant based) (gluten free) \$15
Grain Bowl, sweet potato, heirloom carrot, snap pea, watercress, turmeric hummus (gluten free) (plant based) \$19

Entrees

Salmon, sauteed broccoli, urfa chili, lemon aioli (gluten free) \$41
10 oz Prime New York Strip, fries, bearnaise \$69
Wood-Fired Mary's Chicken, arugula salad, romesco (gluten free) \$38
Rigatoni, beef bolognese, parmesan \$29
Linguine Arrabbiata, capers, olives, breadcrumbs (plant based) \$20
Doheny Burger, cheddar, onion, pickles, tomato, iceberg, 1000 island, brioche bun, fries \$28
Yellow Curry, braised tofu, peas, sweet potato, lemongrass, coconut rice (plant based) (gluten free) \$28
Dirty Vegan Burger, lettuce, tomato, onion, pickles, sweet potato fries (plant based) \$26

Wood Fired Pizza

Spicy Salami, tomato, mushroom, mozzarella \$32
Black Truffle, cacio e pepe (vegetarian) \$50
Mozzarella, tomato, basil, oregano (vegetarian) \$26
Pepper and Onion, olive, feta, mozzarella, parsley (plant based) \$25

Sides

Brussels Sprouts, soy caramel, pickled freso, cilantro (plant based) \$14
Mac and Cheese, bread crumbs (vegetarian) \$19
Broccoli, lemon, maldon sea salt (plant based) (gluten free) \$13
Bloomsdale Spinach, chili, garlic (plant based) (gluten free) \$10
French Fries / Sweet Potato Fries (plant based) / Truffle Fries \$11 / \$11 / \$18

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