

Soho House Portland Breakfast



Breakfast

Pancake, blueberry, maple syrup (vegetarian) \$12
Breakfast Burrito, cauliflower "chorizo", potatoes, tofu scramble, salsa verde (plant based) \$12
Acai Bowl, goji berries, cocoa nibs, granola (plant based) (gf) \$10
Fruit Plate, seasonal fruits, lemon agrumato, mint (plant based) (gluten free) \$12
Yogurt or Coconut Yogurt, (plant based) granola, berries (gluten free) \$9
Quinoa Porridge, mango jam, banana, coconut, seeds (plant based) (gluten free) \$11
Avocado Toast, chili crisp (plant based) \$15 add poached eggs +\$3

Club Breakfast

Eggs Any Style and Toast (vegetarian) or Avocado on Toast (plant based) \$18
Served with freshly squeezed juice & coffee or tea

Eggs

Egg White Omelette, spinach, mushroom, sundried tomato (vegetarian) (gluten free) \$14
Benedict / Florentine (v) / Royal, poached eggs, hollandaise \$13 / \$12 / \$16
Eggs Any Style, toast (vegetarian) \$9
Scrambled Egg on Toast, fonduta, green onions (vegetarian) \$10
English Breakfast, eggs any style, sausage, bacon, baked beans, tomato, mushroom \$14 / \$18
Breakfast Sandwich, country ham, baked egg, hot sauce aioli, fontina cheese, english muffin \$14

Sides

Avocado / Tomato / Spinach \$5 / \$4 / \$4
Sausage / Bacon / Smoked Salmon \$5 / \$4 / \$10
Breakfast Potatoes \$5

Pastries all \$5

Croissant / Chocolate Croissant / Muffin / Scone

Soho House Portland Lunch



Smalls

Eggplant Dip, crudite, pocket bread (plant based) \$13

Lemon Chicken, capers, aioli \$12

Fried Olives, nduja, calabrian chili aioli \$8

Appetizers

Beets, whipped goat cheese, pumpkin seed pesto, mandarin orange (gluten free) \$14

Tuna Crudo, chili crisp, citrus \$16

Green Minestrone, cannellini beans, tarragon (gluten free) (plant based) \$13

Salads

add on: chicken \$7 / salmon \$12 / tofu (plant based) \$6

Caesar, chicories, parmiggiano, fried bread (vegan option available) \$14

Chopped Salad, chicken, cheddar, beets, egg, tomato, bacon, avocado \$19

Grain Bowl, quinoa, black rice, farro, kale, yam, cauliflower, turmeric hummus (plant based) \$16

Arugula, charred onion vinaigrette, toma cheese, crispy shallots (gluten free) (vegetarian) \$14

Sandwiches

Dirty Vegan Burger, impossible patty, tomato, lettuce, mustard, sweet potato fries (plant based) \$19

Dirty Burger, cheddar cheese, iceberg lettuce, tomato, dijonaise, fries \$18

Avocado Wrap, turmeric cauliflower, falafel, coconut tzatziki, vegan feta, sweet potato fries (plant based) \$14

Turkey Hero, soppressata, provolone, italian dressing, italian roll, fries \$16

Entrées

Chicken Paillard, arugula, cherry tomato, aged balsamic \$28

King Salmon, asparagus, buttermilk sauce \$32

Broccoli Romanesco, kalettes, farro, calabrian chili vinaigrette (gluten free) (plant based) \$22

Rigatoni, pancetta, english peas, cream \$21

Wood Fired Pizza

add on: anchovy / sausage / arugula / calabrian chilli, all \$4

Mushroom, maitake, nettles, taleggio (vegetarian) \$22

Prosciutto, stracciatella cheese, green garlic, arugula \$23

Buffala Mozzarella, tomato, basil (vegetarian) \$19

Napoli, olive, caper, garlic, tomato, oregano (pb) \$18

Sides all \$9

Broccolini, vegan caesar (gluten free) (plant based)

French Fries / Sweet Potato Fries (vegetarian)

Mix Lettuces, lemon, olive oil (pb) (gluten free)

Smashed Potatoes, lemon agrumato, pecorino (vegetarian)

Lunch Combo

Monday - Friday, 12pm to 3pm

Daily Soup, Sandwich, or Salad \$16

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Soho House Portland Dinner



Smalls

Eggplant Dip, crudite, pocket bread (plant based) \$13

Lemon Chicken, capers, aioli \$12

Fried Olives, nduja, calabrian chili aioli \$8

Raw

Steelhead Tartare, green goddess, radish, avocado \$15

Tuna Crudo, chili crisp, citrus \$16

Appetizers

Beets, whipped goat cheese, pumpkin seed pesto, mandarin orange (gluten free) \$14

Octopus, potatoes, green garlic, lemon (gluten free) \$17

Fried Artichokes, pecorino, black pepper (vegetarian) (gluten free) \$14

Green Minestrone, cannellini beans, tarragon (gluten free) (plant based) \$13

Salads

add on: chicken \$7 / salmon \$12 / tofu (plant based) \$6

Caesar, chicories, parmiggiano, fried bread (vegan option available) \$14

Chopped Salad, chicken, cheddar, beets, egg, tomato, bacon, avocado \$19

Insalata di Campo, seasonal vegetables, creamy garlic dressing (plant based) (gluten free) \$14

Arugula, charred onion vinaigrette, tomo cheese, crispy shallots (gluten free) (vegetarian) \$14

Pasta

Cavatelli, lamb ragu, ricotta, favas, pecorino \$24

Linguini, dungeness crab, arrabiata, calabrian chili \$25

Cappelletti, ricotta, morel mushrooms, asparagus (vegetarian) \$23

Fusilli, butternut squash, controne hot pepper, vegan parmesan (plant based) \$19

Rigatoni, pancetta, english pea \$21

Soho House Portland Dinner



Entrées

Steak Frites Bavette / Filet bearnaise, fries \$29 / \$39

King Salmon, asparagus, buttermilk sauce (gluten free) \$32

O.P. Pork Chop, maple glaze, bean ragu, nduja (gluten free) \$32

Dirty Burger, cheddar cheese, iceberg lettuce, tomato, dijonnaise, fries \$18

Dirty Vegan Burger, impossible patty, tomato, lettuce, mustard, sweet potato fries (plant based) \$19

Broccoli Romanesco, farro, calabrian chili, vinaigrette (plant based) \$22

Brick Chicken, lemon, salsa verde (gluten free) \$28

To Share

Bistecca Fiorentina, 30oz 'Pat & Tam's Farm' aged grass fed beef, ramp butter, roasted garlic, choose 2 sides \$98

Wood Fired Pizza

add on: anchovy / sausage / arugula / calabrian chilli, all \$4

Mushroom, maitake, nettles, taleggio (vegetarian) \$22

Prosciutto, stracciatella cheese, green garlic, arugula \$23

Buffala Mozzarella, tomato, basil (vegetarian) \$19

Napoli, olive, caper, garlic, tomato, oregano (pb) \$18

Sides all \$9

Broccolini, vegan caesar (gluten free) (plant based)

French Fries / Sweet Potato Fries (vegetarian)

Mix Lettuces, lemon, olive oil (pb) (gluten free)

Smashed Potatoes, lemon agrumato, pecorino (vegetarian)

Soho House Portland Cocktails



House Tonics

Soho Mule, Medoyeff vodka, lime, ginger, soda \$15

Picante de la Casa, Cazadores reposado tequila, lime, fresno chili, cilantro, agave \$15

Eastern Standard, Medoyeff vodka or Bombay Sapphire gin, lime, cucumber, mint \$15

Casa Verde, Leblon Cachaca, Bacardi Coconut rum, sake, passion fruit, green chili \$15

Deja Vu, Bombay Sapphire gin, maraschino, strawberry, dill, lemon, agave \$19

House Cocktails all \$17

Rose City Spritz, Aperol infused with Rose City genmaicha, Degroff bitter aperitivo, pamplemousse, sparkling wine

Cascadian Bramble, Suntory Roku gin, lemon, Clear Creek Loganberry liqueur

D.A.I.S.Y. Age, Zucca Rabarbaro, lime, apricot, Patrón reposado tequila, salt

House Cup #1, Cap Corse Mattei blanc, lime, ginger, Bank's 5 Island rum, strawberry, mint

Primavera, Del Maguey Vida mezcal, blood orange infused Campari, Meletti amaro, dry curacao

Dirty Laundry, Monkey 47 Gin, Noilly Prat dry vermouth, soda

Cold Brew Manhattan, Aimsir cold brew bourbon, Averna, Cocchi di Torino, Angostura cocoa bitters

Non Alcoholic all \$16

Espinosa, Seedlip Notas de Agave, hibiscus, lime, agave, tajín

Draft Beer all \$8

Occidental Japanese Style Rice Lager, 5.0% abv

Zoiglhaus 'Zoigl-Pils' German Style Pilsner, 4.8% abv

Level 'Pixelated' Pale Ale, 6.1% abv

Gigantic IPA, 6.9% abv

Bottles and Cans

Avid Blackberry Hard Cider, 12 oz. \$7

Crux No Mo IPA Non-Alcoholic, 12 oz. \$7

Ground Breaker Gluten Free IPA No. 5, 12 oz. \$9

Guinness Draught, 14.9 oz \$8

High Noon Sun Sips, 12 oz. \$10

Miller High Life Stubby, 7 oz. \$5

Modelo Especial, 12 oz. \$7

Peroni Italian Pilsner, 11.2 oz. \$7

Topo Chico Hard Seltzer, 12 oz. \$7

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Soho House Portland Cocktails



Upper Left Roasters Coffee

Soho House Portland Blend, 500ml (personal pot) \$5
Soho Curious Single Origin Feature, 500ml (personal pot) \$6
Espresso Double Shot \$5
Café Latte / Cappuccino / Machiatto \$6
Cocoa Nib Cold Brew, 12oz. \$7

True Tea

Organic Dong Ding Oolong, Nantou County, Taiwan \$5
Organic Earl Grey, West Bengal, India \$5
Breakfast Blend, West Bengal, India and Malawi \$5
Organic Renew Blend, Oregon (herbal, no caffeine) \$5
Organic Summer Breeze, chamomile based herbal blend (no caffeine) \$5
Organic Genmaicha, Kyoto, Japan \$5
First Flush True Daily Matcha Latte, Kyoto, Japan \$6
London Fog, earl grey, vanilla syrup, choice of steamed milk \$6
Iced West Jalinga Black Tea, West Bengal, India \$5

Columbia Gorge Organic Real Pressed Juice all \$8

Just Greens, celery, cucumber, spinach, collard greens kale, parsley
Carrot Beet, carrots, beets, celery, lime
Spicy Ginger Lemonade, lemon, ginger, monk fruit, cayenne, agave
Chocolate Banana Protein, banana, coconut, cocoa, plant based protein blend (pb)

House Juices all \$5

Orange / Grapefruit / Cranberry / Pineapple / Lemonade