

# 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, soyrito (pb), 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

# 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, garlic crouton, vegan parmesan (plant based) \$18  
Grilled Prawn, raw 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, 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, 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, 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

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 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 (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 (v) \$22  
Fried Artichokes, lemon aioli (vegetarian) \$22  
Chicken Matzo Ball, dill \$14

## Salads

add: Chicken \$10 / Shrimp \$15 / Salmon \$17 / Avocado \$7 / Tofu \$8  
Little Gem Caesar, garlic crouton, vegan parmesan (plant based) \$18  
Iceberg Wedge, bacon lardon, crumbled blue, 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, broccoli, urfa chili, lemon aioli (gluten free) \$41  
10 oz Prime New York Strip, fries, bearnaise \$69  
Wood-Fired Mary's Chicken, arugula, 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

## From Soho House Portland

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

## 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 fresno, 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

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.