

# Soho House Austin menu



## Smalls

- Crispy Hominy, chili-lime salt (plant based) (gluten free) \$12
- Crispy Chicken, lemon-pepper, rosemary, garlic aioli \$16
- Guacamole, tortilla chips or crudites (plant based) (gluten free) \$16
- Chips and Dip, creme fraiche, trout caviar, chives (gluten free) \$21

## Appetizers

- Chicken Soup, vegetables, brown rice, celery, dill (gluten free) \$14
- Calamari Fritti, picante aioli \$18
- White Sweet Potato, jalapeño-coconut yogurt (plant based) (gluten free) \$18
- Beef Tartare, quail egg, chives, caper, sourdough bread \$19
- Hamachi Ceviche, citrus aqua chili, avocado, mint, cilantro \$22

## Salads add: Avocado \$8 / Seared Tofu \$10 / Chicken \$11 / Salmon \$11 / Flank Steak \$16

- Little Gem Vegan Caesar, crunchy garbanzo (plant based) (gluten free) \$18
- Winter Grain Bowl, sweet potato, cauliflower, quinoa & black rice, kale, turmeric hummus (plant based) (gluten free) \$20
- Chopped Salad, chicken, cheddar, tomato, bacon, egg, avocado (gluten free) \$23
- Winter Salad, radicchio, cabbage, squash, quinoa, apple, spiced pepitas (plant based) (gluten free) \$21

## Sandwiches

- Avocado Toast, cherry tomato, chili, basil, poached egg +\$4 (plant based) \$18
- Fried Chicken Sandwich, vinegar slaw, pepperjack, chipotle aioli, brioche bun, fries or salad \$22
- House Burger, american cheese, special sauce, lettuce, pickles, brioche bun, fries or salad \$24
- Vegan Dirty Cheeseburger, mustard mayo, iceberg, tomato, pickle, sweet potato fries (plant based) \$25

## Entrees

- Portabella Asada Tacos, guajillo chili, pico de gallo, sour cream, avocado, cilantro (plant based) (gluten free) \$18
- Penne alla Vodka (vegetarian) \$22
- Shrimp and Grits, wild shrimp, white grits, chorizo, sweet peppers \$26
- Roasted Chicken, cherry pepper, chicken jus, collard greens (gluten free) \$28
- Rigatoni, beef bolognese, parmesan \$29
- Organic Salmon, maitake mushrooms, scallions, miso, lemon (gluten free) \$32
- Snapper Veracruz, spicy tomato, capers, olives, charred lemon \$35
- 12 oz Ribeye / 8 oz Club Steak fries, bearnaise (gluten free) \$42 / \$34

## Chef Recs

- Buttermilk Biscuits, chipotle honey-butter, sea salt (vegetarian) \$12
- Texas Beef Chili, sour cream, cheddar, tomato, jalapeño, green onions (gluten free) \$18

## Wood Fired Pizza

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

## Sides

- Coleslaw, cabbage, carrot, poppyseed dressing (plant based) (gluten free) \$9
- Collard Greens, smoked turkey wing (gluten free) \$10
- Brussels Sprouts, red chili, thai basil, toasted coconut (gluten free) \$12
- Fries / Sweet Potato Fries / Truffle Fries (plant based) (gluten free) \$10 / \$11 / \$14

## Lunch Combo Monday - Friday, 11.30 to 4pm

- Daily Soup, Sandwich, or Salad \$20

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.



## Dessert

Tiramisu \$14

Fruit Bowl, lemon-lime sorbet (plant based) (gluten free) \$16

Tres Leches, dulce de leche \$14

Pannacotta, coconut milk, cara cara orange, passion fruit (plant based) (gluten free) \$14

Chocolate Chip Cookies \$12

## Soft Serve Sundae

Vanilla / Chocolate / Swirl all \$10

Choose 3

Rainbow Sprinkles / Cookie Dough / Oreos / Berries / Whipped Cream / Chocolate Sauce / Berry Sauce

## Gelato and Sorbets

Passion Pineapple (plant based) \$8 per scoop

Double Chocolate / Salted Caramel / Honey Fior di Latte and Sea Salt

## After Dinner Drinks

Espresso \$7

Espresso Martini, tequila or vodka \$17