



LONDONHOUSE
CHICAGO

BRIDGES LOBBY BAR

STARTERS

Cauli-Wings V	15
<i>tempura battered cauliflower, vegan buffalo sauce, house-made ranch</i>	
Mezze Plate V	18
<i>hummus, tzatziki, babaganoush, olives, roasted garlic, pickled red onion, grilled pita</i>	
<i>add falafel (3pcs)</i>	+ 6
<i>add grilled chicken skewer</i>	+ 8
<i>add shrimp (3pcs)</i>	+ 10
LH Parmesan Truffle Fries V	16
<i>black truffle, chive, parmesan cheese, black garlic aioli</i>	
Shrimp Cocktail	21
<i>atomic horseradish cocktail sauce, béarnaise aioli, lemon, baguette</i>	
Pierogies	18
<i>wild mushroom and potato pierogies, creme fraiche, dill, caramelized onions, roasted tomatoes</i>	
Colorado Beef Poutine G	24
<i>guajillo, Wisconsin cheese curds, scallion, crema, pickled fresno chilies</i>	

CHARCUTERIE

artisan meats and cheeses accompanied by marcona almonds, fresh fruit, crostini, lahvosh crackers, mustard, & house made preserves

2 Cheeses, 1 Meat	26
3 Cheeses, 3 Meat	44

SOUP | SALAD

Soup of the Day	MKT
<i>ask your server about our rotating seasonal soup</i>	
Roasted Tomato Bisque Soup V	12
<i>local goat cheese, baguette</i>	
French Onion Soup	15
<i>caramelized onions, sherry wine, veal demi-glace Jarlesberg, provolone, gruyere chesses, crostini</i>	
LondonHouse Salad G, VG	16
<i>local baby greens, cucumber, heirloom cherry tomato, pickled red onion, candied walnut, white balsamic vinaigrette</i>	
Caesar Salad V	17
<i>vegan Caesar dressing, baby romaine, shaved parmesan, garlic crouton</i>	
<i>add grilled chicken skewer</i>	+ 8
<i>add shrimp (3pcs)</i>	+ 10

SANDWICHES

LondonHouse Classic Burger	23
<i>Slagel Farms dry aged beef, special sauce, bacon, pickles, caramelized onion, cheddar, brioche</i>	
Southwest Club	18
<i>smoked chicken breast, avocado, mayo, lettuce, tomato, bacon, pepper jack, 9-grain bread</i>	
Grilled Cheese & Tomato Bisque V	18
<i>vegan tomato bisque, fresh herbs, aged cheddar cheese, sourdough bread</i>	
Chicago Cheesesteak	21
<i>thinly sliced ribeye, sweet onions, house made Giardinera, Cooper's white american cheese, provolone cheese, on a French Roll</i>	

FLATBREADS

Margherita V	16
<i>fresh mozzarella, torn basil, heirloom cherry tomatoes</i>	
Artisan Sausage or Pepperoni	18
<i>choice of italian sausage or pepperoni, fresh mozzarella, tomato sauce</i>	

ENTREES

Grilled Chicken Skewer Entree	21
<i>fregola & arugula salad, oven roasted tomato, lemon, cello radish, baguette</i>	
Mushroom Ragout Pasta V	19
<i>Four Star wild mushrooms, red wine, parmesan cheese, house made pappardelle pasta</i>	
LH Chicken Tender Basket	21
<i>1 pound basket with country slaw, french fries, buttermilk biscuit and all sauces: spicy bbq, ranch, truffle buffalo</i>	
Fish and Chips	19
<i>Icelandic Cod, sauce gribiche, lemon, Drake's beer batter</i>	
Caribbean Salmon G	28
<i>atlantic salmon, coconut creamed corn, pineapple chutney, cilantro</i>	

DESSERTS

Key Lime Cheesecake V, G	12
<i>graham sable, summer berry compote, whipped cream</i>	
Mixed Berry Crisp V, G	12
<i>crumb topped blueberry, raspberry, blackberry, and strawberries, served warm with vanilla gelato</i>	
Mini Fried Peach Empanadas V	12
<i>peach compote, cinnamon sugar, bourbon caramel, vanilla gelato</i>	



Executive Chef: Liz Sweeney

Please alert your server of any allergies or aversions before placing your order. Consuming raw or undercooked eggs, meat, poultry, or seafood may increase your risk of foodborne illness.
V - Vegetarian | VG - Vegan | G - Gluten Sensitive



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SIGNATURE COCKTAILS | 18

LH OLD FASHIONED

Bulleit Bourbon, Banane Du Bresil, vanilla chai, Angostura

PEACH DREAM

Basil Hayden's, Amaro Miletti, peach, mandarin, vanilla, aquafaba

S'PEAR ME THE DRAMA

Grey Goose, St. George Spiced Pear, ginger, lime

ESPRESSO MARTINI

Grey Goose, Kahlua, Baileys, espresso syrup

SMOKE SHOW

Casamigos Mezcal, Casamigos Blanco, guava, lime

PURPLE RAIN SANGRIA

Ketel One Peach Orange Blossom, pear syrup, Riesling wine, Butterfly Pea Flower, lemon

PAMPLEMOUSSE SPRITZ

Ketel One Grapefruit Rose, grapefruit, prosecco, soda

FOREVER SUMMER!

Cucumber infused Hendricks gin, watermelon, lemon juice, soda

SPIRIT FREE

Aperitif & Soda

Bittersweet Aperitif cordial, soda, orange

One in a Melon

Seedlip Garden, RTC Mallorca Melon Shrub, pineapple, lemon

Fre Sparkline Brut (by the bottle only)

13

13

40

BRIDGES WINE SELECTIONS

BUBBLY

G | B

LH House Sparkling	16	
Gerard Bertrand Cremant Rose	18	80
Veuve Clicquot - Yellow Label, Champagne	35	180
Perrier Jouet Grand Brut - Champagne	35	180
Dom Perignon (2 glass minimum) - Champagne	100 ea	500

WHITE

LH House	14	
Kim Crawford - Sauvignon Blanc, New Zealand	16	60
Kung Fu Girl - Riesling, Washington	16	60
Meomi - Chardonnay, California	16	60
Terlato - Pinot Grigio, Italy	17	64
Chateau de Sancerre - Sancerre	18	68
Cloudy Bay - Sauvignon Blanc, New Zealand	20	74
Jordan - Chardonnay, California	20	74

ROSE

Hampton Water Rose - South France	16	60
Whispering Angel - Provence	17	64
Veuve Clicquot - Sparkling Rose		300

RED

LH House	14	
Conundrum - Red Blend, Fairfield	16	60
Imagery - Cabernet Sauvignon, Ripon	16	60
Terrazas de los Andes - Malbec, Argentina	16	60
Joel Gott - Zinfandel, California	16	60
A to Z - Pinot Noir, Oregon	16	60
Unshackled - Cabernet Sauvignon, Napa Valley	19	72
The Prisoner - Red Blend, California	24	120

LOUIS XIII Grand Champagne Cognac

1/2 Ounce	75
1 Ounce	150
2 Ounce	300

BRIDGES FEATURES

House Clase Azul Tequila & Mezcal

<i>Plata</i>	25
<i>Reposado</i>	40
<i>Anejo</i>	100
<i>Extra Anejo</i>	300
<i>Durango (Mezcal)</i>	80
<i>Guerrero (Mezcal)</i>	150
Glenlivet 14 Year	25
Glenlivet 21 Year	80
Glennmorangie 14 Year	28
Glennmorangie Signet	48
Johnnie Walker Black Label	18
Johnnie Walker Blue Label	55
Macallan 12 Year	30
Macallan 18 Year	65

BEER & SELTZER

Miller Lite	8
Goose Island 312	8
Revolution - Anti-Hero	8
Stella Artois	8
Ace Pear Cider	9
Corona Extra	9
Guinness	9
Half Acre Daisy Cutter	9
Lagunitas - Lil Sumpin' Sumpin'	9
Three Floyds - Zombie Dust	9
Allagash White - Belgian Wheat	9
Sam Adams - Summer Ale	9
Heineken N/A	7
Nutrl Vodka Seltzer - Pineapple or Watermelon	10