



LONDONHOUSE
CHICAGO

BRIDGES LOBBY BAR

STARTERS

Cauli-Wings V 15

tempura battered cauliflower,
vegan buffalo sauce, house-made ranch

Mezze Plate V 18

hummus, tzatziki, babaganoush, olives,
roasted garlic, pickled red onion, grilled pita

add falafel (3pcs) + 6

add grilled chicken skewer + 8

add shrimp (3pcs) + 10

LH Parmesan Truffle Fries V 16

black truffle, chive, parmesan cheese,
black garlic aioli

Shrimp Cocktail 21

atomic horseradish cocktail sauce,
béarnaise aioli, lemon, baguette

Pierogies 18

wild mushroom and potato pierogies, creme
fraiche, dill, caramelized onions, roasted tomatoes

Italian Beef Poutine 24

thinly sliced beef, bone marrow demi-glace, house-
made giardiniera, Wisconsin cheese curds, house-
made fries

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

ask your server about our rotating
seasonal soup

Roasted Tomato Bisque Soup V 12

local goat cheese, baguette

French Onion Soup 15

caramelized onions, sherry wine, veal demi-glace
Jarlesberg, provolone, gruyere chesses, crostini

LondonHouse Salad GS, VG 16

local baby greens, cucumber, heirloom cherry
tomato, pickled red onion, candied walnut, white
balsamic vinaigrette

Caesar Salad V 17

vegan Caesar dressing, baby romaine,
shaved parmesan, garlic crouton

add grilled chicken skewer + 8

add shrimp (3pcs) + 10

SANDWICHES

LondonHouse Classic Burger 23

Slagel Farms dry aged beef, special sauce, bacon, pickles,
caramelized onion, cheddar, brioche

Southwest Club 18

smoked chicken breast, avocado, mayo, lettuce,
tomato, bacon, pepper jack, 9-grain bread

Grilled Cheese & Tomato Bisque V 18

vegan tomato bisque, fresh herbs, aged cheddar
cheese, sourdough bread

Chicago Cheesesteak 21

thinly sliced ribeye, sweet onions, house made Giardiniera,
Cooper's white american cheese, provolone cheese, on a French Roll

FLATBREADS

Margherita V 16

fresh mozzarella, torn basil, heirloom
cherry tomatoes

Artisan Sausage or Pepperoni 18

choice of italian sausage or pepperoni, fresh mozzarella,
tomato sauce

ENTREES

Grilled Chicken Skewer Entree 21

fregola & arugula salad, oven roasted tomato,
lemon, cello radish, baguette

Mushroom Ragout Pasta V 19

Four Star wild mushrooms, red wine, parmesan cheese,
house made pappardelle pasta

LH Chicken Tender Basket 21

1 pound basket with country slaw, french fries,
buttermilk biscuit and all sauces:
spicy bbq, ranch, truffle buffalo

Fish and Chips 19

Icelandic Cod, sauce gribiche, lemon, Drake's
beer batter

Seasonal Salmon 28

Pan seared salmon, cajun seasoning, sauteed green beans,
sun dried tomatoes, charred onion cauliflower puree

DESSERTS

Pumpkin Cake V, GS 12

pumpkin cake, cream cheese frosting, cranberry compote

Turtle Cheesecake GS 12

chocolate cookie, caramel cheesecake, pecan praline sauce

Apple Crisp V, GS 12

Seedling Farms apples, brown sugar oatmeal crumble, vanilla
bean gelato



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 | GS - Gluten Sensitive



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SIGNATURE COCKTAILS | 19

PEPPERMINT WHITE RUSSIAN

Vodka, coffee cream liqueur, peppermint, whipped cream

LH OLD FASHIONED

Bulleit Bourbon, Banane Du Bresil, vanilla chai, Angostura

PEACH DREAM

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

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

CAMPFIRE HOT CHOCOLATE

Valrhona hot chocolate, Abuelita chocolate, Bulleit bourbon, Baileys, marshmallow

SPIRIT FREE

Aperitif & Soda

Bittersweet Aperitif cordial, soda, orange

14

One in a Melon

Seedlip Garden, RTC Mallorca Melon Shrub, pineapple, lemon

14

Fre Sparkline Brut (by the bottle only)

40

BRIDGES WINE SELECTIONS

BUBBLY

G | B

LH House Sparkling	16	
French Blue Cremant de Bordeaux Brut 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
Eroica - 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	9
Stella Artois	9
Original Sin Cider (rotating seasonal)	9
Corona Extra	9
Guinness	9
Half Acre Daisy Cutter	9
Lagunitas - Lil Sumpin' Sumpin'	9
Three Floyds - Zombie Dust	10
Allagash White - Belgian Wheat	9
Heineken N/A	8
Nutrl Vodka Seltzer - Pineapple or Watermelon	10