



LONDONHOUSE
C H I C A G O

ALL DAY MENU

CHEF FEATURES

La Chingona Tower | 120

*Maine lobster salad, tuna tartar, four snow crab claws,
six chilled and grilled shrimp, ½ dozen east coast oysters*

Mumbai Fries | GS | 26

*paneer cheese, crispy chicken 65, butter chicken sauce, green onion,
cucumber ranch*

Antipasto Platter | 26

*fresh burrata, mixed olives, pickled Jimmy Nardello's, prosciutto,
roasted tomatoes, chestnut mushroom escabeche
Served with house-made garlic and thyme focaccia*

Executive Chef Elizabeth Sweeney

VG - Vegan | V - Vegetarian | GS - Gluten Sensitive (gluten free but possible cross contamination)

A service fee equaling 20% of the total check is included with bottle service and parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. Before placing your order please inform your server if anyone in your party has any allergies or aversions.

AMERICAN TAPAS



SALADS

Grilled Jamaican Jerk Wings | 19

pineapple pico, mango jerk glaze, yucca fries, herb aioli

Mushroom Empanada | 18

4-Star local mushrooms, sultana's, fontina cheese, house-made empanada dough

Beef Tenderloin Skewer | 16

red chimichurri, Brazilian cheese bread, microgreens

Udon Noodle Stir Fry | 22

lemongrass marinated steak, miso kim-chi butter

Lamb Chops | 21

three New Zealand lamb chops, roasted red tomato relish, herb tahini puree, chermoula spice, mint and sheep's feta

Crab Rangoon | 14

lump crab meat, sriracha aioli

Scallops | 32

cauliflower puree, calabrian chili butter, prosciutto crisp, marinated campari tomatoes

Roasted Carrots | 16

Aleppo roasted heirloom carrots, whipped feta, hot honey, dukkah spice, sheep's feta

Jalapeno Popper Dip | GS | 16

charred jalapenos, chihuahua and Hook's 4-year aged cheddar, Jones bacon bits, cream cheese, house-made tortilla chips

Provoleta | 18

Argentinean style baked provolone, mushroom escabeche and arugula salad, served with house-made garlic and thyme focaccia

STARTERS

Grilled Shrimp Cocktail | 21

atomic horseradish cocktail sauce, bearnaise aioli, lemon, toasted baguette

Parmesan Truffle Fries | GS | 17

black truffle, parmesan, chives, black garlic aioli

Mezze Plate | V | 18

hummus, muhammara, babaganoush, marinated artichokes, roasted garlic, pickled red onions, grilled pita

add falafel (3 pcs) - 6

add grilled lamb sausage - 8

add grilled chicken skewer - 8

add grilled shrimp (3 pcs) - 10

General Tso's Bao Buns | 16

chicken, broccoli slaw, tamari vinaigrette

Caesar Salad | V | 16

vegan Caesar dressing, baby romaine, shaved parmesan, garlic crouton
add grilled chicken skewer - 8
add grilled shrimp (3 pcs) - 10

Strawberry Avocado Salad | V | 18

spring mix, pickled shallots, radish, cucumber, toasted almonds, Barber's 1833 vintage English cheddar, strawberry vinaigrette
add grilled chicken skewer - 8
add grilled shrimp (3 pcs) - 10

ENTREES

LH Classic Burger | 23

Slagel Farms dry-aged beef patty, special sauce, bacon, pickles, caramelized onions, cheddar cheese, brioche bun

Southwest Chicken Burger | 21

chicken patty, honey ancho chili seasoning, pepper jack, pickled pico de gallo, lettuce, tomato, chipotle aioli, fresno toreado, fried avocado, brioche bun
add an egg to any burger - 3
substitute truffle fries to any burger - 5

Beyond Burger | 21

Daiya cheese, special sauce, caramelized onions, house-made B&B pickles

Chicken Skewer Entree | 21

Souvlaki marinated chicken breast, salad with medjool dates, sheep's feta, almonds
Served with herbed labneh and za'atar spiced pita bread

Loco Moco - "Hawaiian Grinds" | 25

Slagel Farms dry-aged beef patty, SPAM fried rice, whiskey aged shoyu, bone marrow demi-glace, tamari, fried egg

Kalbi Short Rib | 28

grilled beef short ribs, Korean cheese corn, house-made kimchi, scallions, sesame seeds

Prime NY Strip | 44

12oz USDA Prime striploin, truffled baby red potatoes, maitre'd butter, arugula watermelon radish salad

DESSERTS

Mississippi Mud Pie | VG, V, & GS | 14

Vegan chocolate mousse, dark chocolate cake, chocolate pudding, whipped cream, raspberries

Sticky Toffee Pudding | V | 16

warm date cake, miso butterscotch, caramelized banana, banana gelato, honeycomb candy

Loaded Carrot Cake | V, GS | 14

Carrot Cake with pineapple, coconut, walnuts, golden raisings, cream cheese icing, salted caramel sauce, coconut gelato

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LH21 BEVERAGES

LH SIGNATURE COCKTAILS | 20

LH Old Fashioned

*Bulleit Bourbon, Banane Du Bresil,
bourbon-vanilla chai, angostura*

Starlight Martini

*Flecha Reposado Tequila, Licor 43,
passionfruit, lemon, sparkling rose*

Forever Summer

*Cucumber infused Hendricks Gin,
watermelon, lemon juice, sparkling water*

Pineapple Paloma

*Pineapple infused Patron Tequila, lime,
Jarritos pineapple soda*

Spicy Hibiscus Margarita

*Don Julio Blanco, serrano hibiscus syrup,
lime, Mango Jumex*

The Bad Bunny

*“Oaxacan Old Fashioned”
400 Conejos Mezcal Joven, 1800 Cristalino
Tequila, pear syrup, ginger syrup, mole bitters*

Peach Dream

*Basil Hayden’s Bourbon, Amaro Meletti,
peach, mandarin, vanilla, aquafaba*

Espresso Martini

*Grey Goose, Kahlua, espresso syrup,
Baileys*

Purple Rain Sangria

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

Pamplemousse Spritz

*Ketel One Grapefruit Rose, grapefruit,
prosecco*

Sunshine Blues

*Tanqueray Gin, blueberry, lemon
lemon-lime soda*

S’pear Me The Drama

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

Smoke Show

*“Guava Margarita”
Casamigos Mezcal, Casamigos Blanco,
Cointreau, guava, lime*

Mi Cielo | 50

*Clase Azul Reposado, cantaloupe, Mallorca
Melon syrup, cherry vanilla bitters*

SPIRIT-FREE MOCKTAILS | 14

Aperitif & Soda

Bittersweet aperitif cordial, soda, orange

One in a Melon

*Seedlip Garden, RTC Mallorca Melon
Shrub, pineapple, lemon*



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LH21 BEVERAGES

BOTTLES & CANS

Lagunitas Lil Sumpin' Sumpin' | 9

IPA - Chicago, Illinois

Three Floyds Zombie Dust | 10

American Pale Ale - Muenster, Indiana

Half Acre Daisy Cutter | 9

Pale Ale - Chicago, Illinois

Allagash White | 9

Belgian Wheat - Portland, Maine

Original Sin Black Widow Cider | 9

Hard Fruit Cider - New York, New York

Revolution Antihero | 9

IPA - Chicago, Illinois

Goose Island 312 | 8

American Wheat Ale - Chicago, Illinois

NUTRL - Pineapple | 10

Hard Seltzer - St. Louis, Missouri

NUTRL - Watermelon | 10

Hard Seltzer - St. Louis, Missouri

Corona Extra | 9

Mexican Lager - Mexico City, Mexico

Guinness | 9

Irish Dry Stout - Belfast, Ireland

Stella Artois | 9

Belgian Lager - Brussels, Belgium

Miller Lite | 8

American Lager - Milwaukee, Wisconsin

Heineken N/A | 8

Non-Alcoholic - Amsterdam, Netherlands

DRAFT BEERS

ROTATING DRAFT SELECTION - ASK SERVER FOR DETAILS

SOFT DRINKS

Coca Cola | 5

Diet Coke | 5

Sprite | 5

Ginger Ale | 5

San Pellegrino Soda | 5

Choice of Flavors:

**Limonata*

**Pompelmo Grapefruit*

**Melograno & Arancia Pomegranate*

Acqua Panna | 8

natural mineral water

San Pellegrino | 8

sparkling natural mineral water

Red Bull Flavors | 8

Red Bull, Sugarfree, Watermelon,

Sugarfree Watermelon



LONDONHOUSE
CHICAGO

WINES BY THE GLASS

SPARKLING

Avissi Prosecco | 16

Veneto, Italy

French Blue Cremant de Bordeaux

Brut Rose | 18

Bordeaux, France

Perrier Jouet Grand Brut | 35

Champagne, France

Veuve Clicquot | 35

Yellow Label, France

Dom Perignon Brut | 100

Champagne, France (2 glass minimum)

WHITE

LH House White | 14

Kim Crawford | 16

Sauvignon Blanc - Marlborough, New Zealand

Eroica | 16

Riesling - Yakima Valley, Washington

Meiomi | 16

Chardonnay - California

Ferrari Carano | 16

Fume Blanc - Sonoma, California

Terlato | 17

Pinot Grigio - Russian River Valley, Sonoma

Chateau De Sancerre | 18

Sancerre - Loire Valley, France

Cloudy Bay | 20

Sauvignon Blanc - Marlborough, New Zealand

Jordan | 20

Chardonnay - Russian River Valley, Sonoma

ROSE

Hampton Water | 16

South of France

AIX Rose | 16

Provence, France

Whispering Angel | 17

Provence, France

RED

LH House Red | 14

Conundrum | 16

Red Blend - California

Imagery | 16

Cabernet Sauvignon - California

Joel Gott | 16

Zinfandel - California

Terrazas | 16

Malbec - Mendoza, Argentina

Decoy | 16

Merlot - Sonoma, California

A to Z | 16

Pinot Noir - Oregon

Unshackled | 19

Cabernet Sauvignon - Napa Valley, California

Prisoner | 24

Red Blend - Napa Valley, California



LONDONHOUSE
CHICAGO

WINES BY THE BOTTLE

RED

CABERNET SAUVIGNON

Post and Beam | 88

Napa Valley, California

Caymus - California | 110

Jordan | 120

Alexander Valley, California

Woodward Canyon "Artist Series" | 142

Walla Walla, Washington

Justin "Paso Robles" | 75

Central Coast, California

Long Shadows Feather | 85

Columbia Valley, Washington

Chimney Rock | 140

Napa Valley, California

Silver Oak | 155

Alexander Valley, California

UNIQUE REDS

Tenuta Rocca Barbera D'Alba | 75

Piedmonte, Italy

Abstract 'Orin Swift' | 78

Red Blend - St. Helena, California

Rosso di Montalcino | 85

Sangiovese - Montalcino, Italy

Scarpetta | 70

Cabernet Franc - Friuli-Venezia Giulia, Italy

Duckhorn | 109

Merlot - Napa Valley, California

Prisoner | 120

Red Blend - Napa Valley, California

Opus One | 700

Red Blend - Napa Valley, California

PINOT NOIR

Resonance | 70

Willamette Valley, Oregon

Belle Glos "Clark & Telephone" | 80

Santa Maria Valley, California



LONDONHOUSE
CHICAGO

WINES BY THE BOTTLE

WHITE

SAUVIGNON BLANC

Charles Krug | 75
Napa Valley, California

Cakebread | 82
Napa Valley, California

BLENDS/OTHER

Jean-Marc Brocard Chablis | 78
Burgundy Chablis - Bourgogne, France
Fre - Non Alcoholic Sparkling Brut | 40

CHARDONNAY

Patz & Hall | 70
Sonoma, California

Hess | 65
Napa Valley, California

Miner | 80
Napa Valley, California

Flowers | 116
Sonoma, California

CHAMPAGNE

BRUT

Taittinger | 150
La Francaise Brut

Veuve Clicquot | 180
Yellow Label

Perrier Jouet | 180
Grand Brut

Moet & Chandon | 200
Imperial Brut

Dom Perignon | 500
Vintage

Armand de Brignac | 600
"Ace of Spades"

ROSE

Laurent-Perrier, Brut Rosé | 190
Cuvee Rosé

Veuve Clicquot | 300

Moet & Chandon | 350
Nectar Imperial Rose

Perrier Jouet | 800
Belle Epoque

Armand de Brignac | 800
"Ace of Spades" Rose

Armand de Brignac 1.5L | 1000
"Ace of Spades" Rose