



LONDONHOUSE
C H I C A G O

ALL DAY MENU

CHEF FEATURES

Mumbai Fries | 26

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

Pork Belly BLT | 26

*fried green tomato, braised pork belly, pimento cheese, balsamic glaze,
tomato jam, microgreens*

Vegan Tacos | 18

*masa tempura vegetables, nopales rajas, crema, salsa macha,
pink corn tortilla*

Thai Style Mussels & Pork Belly | 26

*PEI mussels, Kahlua cured pork belly, lemongrass, shallot, coconut
milk, carrots, Riesling wine steamed rice, cilantro*

Lobster Mac & Cheese | 27

*cold water lobster, aged cheddar cream sauce, cavatappi pasta,
biscuit breadcrumb*

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

Broccoli | 15

onion soubise, white cheddar, honey pistachio chili oil, grilled shallot, chives

Chicken Empanada | 16

roasted poblanos and anaheim chiles, cheddar cheese, chicken tinga, chipotle aioli

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

Pork Tostones | 21

Puerto Rican roasted pork, plantain, pineapple mojo, guava BBQ, pineapple pico de gallo

Crab Rangoon | 14

lump crab meat, sriracha aioli

Louisiana Crab Dip | 18

jumbo lump crab, cream cheese, Old Bay, tater tots

Spanish Pulpo | 19

braised octopus, confit fingerling potatoes, blistered red peppers, saffron aioli, Spanish pimenton, Argumanto lemon

Blackened Scallops | 28

dry packed scallops, fresh corn grits, peppadew bacon relish, lemon beurre blanc

Coconut Shrimp | 32

jumbo prawns, coconut, mango chili sauce, pineapple pico de gallo, fried plantains

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

Pear Salad | V | 18

winter greens, charred radicchio, pumpkin spiced pecans, bruleed goat cheese, seared pears, apple cider vinaigrette
add grilled chicken skewer - 8
add grilled shrimp (3 pcs) - 10

Grilled Octopus Salad | 22

arugula, carrot harissa puree, crispy chickpeas, sumac onions, grapes, cherry tomatoes

ENTREES

LH Classic Burger | 23

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

LH Vegan Burger | VG | 18

beyond meat patty, veganaise special sauce, pickles, caramelized onions, vegan american cheese, vegan 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

Chilaquiles | GS | 19

salsa verde, veal chorizo, cotija cheese, house-made crema, rajas, sliced avocado, radish, pickled red onion, micro cilantro
add an egg - 3

Chicken Skewer Entree | 21

honey orange tajin glaze, roasted cauliflower & cherry tomato arugula salad, cilantro pecan pesto, guajillo-ancho chile dry salsa

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

Dark Chocolate Mousse | VG, V, & GS | 14

vegan chocolate mousse, vanilla poached pear, chocolate cream, caramel, cocoa nib tuile

Lemon Tiramisu | 14

ladyfinger sponge, limoncello, mascarpone mousse, lemon curd, blackberry sorbet

Loaded Carrot Cake | V & GS | 14

pineapple, coconut, walnuts, golden raisins, cream cheese icing, salted caramel sauce, coconut gelato

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LH21 BEVERAGES

LH SIGNATURE COCKTAILS | 18

LH Old Fashioned

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

Peach Dream

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

Forever Summer

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

Pineapple Paloma

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

Spicy Hibiscus Margarita

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

Espresso Martini

*Grey Goose, Kahlua, espresso syrup,
Baileys*

Seasonal Sangria

*Ketel One Peach Orange Blossom, Rose
wine, strawberries, lemon*

S'pear Me The Drama

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

Pamplemousse Spritz

*Ketel One Grapefruit Rose, Aperol,
grapefruit, prosecco*

Smoke Show

*"Guava Margarita"
Casamigos Mezcal, Casamigos Blanco,
guava, lime*

The Bad Bunny

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

SPIRIT-FREE MOCKTAILS | 10

Aperitif & Soda

Bittersweet aperitif cordial, soda, orange

One in a Melon

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



LONDONHOUSE
C H I C A G O

LH21 BEVERAGES

BOTTLES & CANS

Lagunitas Lil Sumpin' Sumpin' | 9

IPA - Chicago, Illinois

Three Floyds Zombie Dust | 9

American Pale Ale - Muenster, Indiana

Half Acre Daisy Cutter | 9

Pale Ale - Chicago, Illinois

Allagash White | 9

Belgian Wheat - Portland, Maine

Ace Pear Cider | 9

Hard Fruit Cider - Sebastopol, California

Revolution Antiher | 8

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

Cornoa Extra | 9

Mexican Lager - Mexico City, Mexico

Guinness | 9

Irish Dry Stout - Belfast, Ireland

Stella Artois | 8

Belgian Lager - Brussels, Belgium

Miller Lite | 8

American Lager - Milwaukee, Wisconsin

Heineken N/A | 7

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



LONDONHOUSE
CHICAGO

WINES BY THE GLASS

SPARKLING

Avissi Prosecco | 15

Veneto, Italy

Gerard Bertrand Cremant Rose | 18

Limoux, France

Perrier Jouet Grand Brut | 35

Champagne, France

Veuve Clicquot | 35

Yellow Label, France

Dom Perignon Brut | 100

Champagne, France (2 glass minimum)

ROSE

Hampton Water | 15

South of France

Whispering Angel | 16

Provence, France

WHITE

LH House White | 14

Kim Crawford | 15

Sauvignon Blanc - Marlborough, New Zealand

Kung Fu Girl | 15

Riesling - Columbia Valley, Washington

Pacific Rim | 15

Riesling - Columbia Valley, Washington

Meiomi | 15

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

RED

LH House Red | 14

Conundrum | 15

Red Blend - California

Imagery | 15

Cabernet Sauvignon - California

Joel Gott | 15

Zinfandel - California

Terrazas | 15

Malbec - Mendoza, Argentina

Charles Smith Velvet Devil | 15

Merlot - Washington State

A to Z | 15

Pinot Noir - Willamette, Oregon

Unshackled | 19

Cabernet Sauvignon - Napa Valley, California

Prisoner | 24

Red Blend - Napa Valley, California



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WINES BY THE BOTTLE

RED

CABERNET SAUVIGNON

Post and Beam | 80

Napa Valley, California

Mount Veeder | 110

Napa Valley, California

Jordan | 136

Alexander Valley, California

Woodward Canyon "Artist Series" | 142

Walla Walla, Washington

Justin "Paso Robles" | 155

Central Coast, California

Long Shadows Feather | 159

Columbia Valley, Washington

Chimney Rock | 170

Napa Valley, California

Caymus | 200

Napa Valley, California

UNIQUE REDS

Milbrandt Syrah | 75

K Vintners - Walla Walla, Washington

Rosso di Montalcino | 84

Sangiovese - Montalcino, Italy

Disciples | 85

Red Blend - Napa Valley, California

Duckhorn | 109

Merlot - Napa Valley, California

Prisoner | 120

Red Blend - Napa Valley, California

Booker Oublie | 170

Red Blend - Paso Robles, California

Gaja Brunello Montalcino | 179

Brunello - Tuscany, Italy

Opus One | 700

Bordeaux Red Blend - Napa Valley, California

PINOT NOIR

Belle Glos "Clark & Telephone" | 105

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

William Fevre | 72
Burgundy Chablis - Bourgogne, France

TOST - Non Alcoholic Wine | 40
Sparkling white tea, cranberry, ginger

CHARDONNAY

Patz & Hall | 70
Sonoma, California

Ram's Gate | 70
Sonoma, California

Darioush | 107
Napa Valley, California

Flowers | 116
Sonoma, California

Sixto | 132
Washington State

CHAMPAGNE

BRUT

Veuve Clicquot | 180
Yellow Label

Moet & Chandon | 200
Nectar Imperial Brut

Perrier Jouet | 225
Grand Brut

Dom Perignon | 500
Vintage

Louis Roederer | 550
"Cristal"

Armand de Brignac | 600
"Ace of Spades"

ROSE

Veuve Clicquot | 300

Moet & Chandon | 350
Nectar Imperial Rose

Billecart-Salmon | 400
Brut Rose

Ruinart | 450

Perrier Jouet | 800
Belle Epoque

Armand de Brignac | 800
"Ace of Spades" Rose

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