



**LONDONHOUSE**  
C H I C A G O

# ALL DAY MENU

## CHEF FEATURES

### **Orange Miso Glazed Mahi | 26**

*snap peas, shiitake mushrooms, Nishiki rice cake, lotus root*

### **Truffle & Wild Mushroom Flatbread | 29**

*Four Star oyster and black pearl mushrooms, porcini mushroom cream sauce, caramelized onions, Melkbus raw milk truffle gouda cheese, arugula, fresh burgundy truffle*

### **N'Duja Flatbread | 25**

*n'duja sausage, burrata cheese, green romesco, arugula, lemon*

### **Lobster Mac & Cheese | 27**

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

### **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*

### **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

### Jamaican Beef Empanada | 15

house-made dough, curry aioli, pineapple chutney

### Beef Tenderloin Skewer | 16

huitlacoche, mushroom escabeche, corn relish

### Beef Cargot | 18

filet, horseradish, garlic butter, puff pastry

### 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

### Truffalo Chicken Wings | 21

jumbo wings, gold flakes, house-made tater tots, creme fraiche, caviar, parmesan ranch

### 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*

#### **Break of Dawn**

*Don Julio Reposado, Liquid Alchemist  
Orgeat, Creme de Noyaux, pineapple,  
cranberry*

#### **The Bad Bunny**

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

#### **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*

### SPIRIT-FREE MOCKTAILS | 10

#### **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 | 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*



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## 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*