



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

## ALL DAY MENU

### CHEF FEATURES

**Mumbai Fries | GS | 26**

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

**Pork Belly BLT | GS | 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*

**Lobster Mac & Cheese | 27**

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

**Wagyu Beef Ribs | 28**

*Rosewood Ranch American wagyu, Single Barrel Bulleit BBQ sauce,  
homemade onion rings, pickled jimmy nardellos*

### SEAFOOD TOWERS

**La Chiquita | 90**

*6 oysters, 5 shrimp, 4 crab claws, tuna tartar, lobster salad*

**La Mera Chingona | 200**

*6 oysters, 5 shrimp, 4 crab claws, tuna tartar, lobster salad, coctel de  
camaron, 8oz King Crab legs, 2 lobster tails, 4oz seared tuna block*

*\*both garnished with mini Tabasco, charred lemon, pickled pico  
mignonette, cocktail sauce, bernaise aioli\**

### **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

### Ahi Tuna Tartare | 23

grilled pineapple, jalapeno, avocado, salsa macha, cilantro served with a blend of yucca and okinawan sweet potato chips

### Broccolini | 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

### Scallops | 29

U-10 scallops, Nichols Farm's sunchoke and leek puree, blistered heirloom cherry tomatoes, garlic scape butter

### Coconut Shrimp | 32

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

### Caesar Salad | V | 16

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

### Honey Mango Avocado Salad | V | 18

mixed greens, diced mango, red bell pepper, edamame, wonton crisp

## 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

### 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

## 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

## DESSERTS

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

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

### Mexican Sweet Corn Cake | V, GS 14

fresh blueberry compote, buttermilk ice cream, butterfly blue pea whipped cream, Garrett's caramel crisp

### Peaches and Profiteroles | V | 14

brown sugar profiteroles, butter pecan ice cream, Mick Klug Farms peaches, Bulleit Bourbon caramel sauce

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CHICAGO

## 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*

#### **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*

#### **Purple Rain Sangria**

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

#### **S'pear Me The Drama**

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

#### **Pamplemousse Spritz**

*Ketel One Grapefruit Rose, grapefruit,  
prosecco*

#### **Crystal Colada**

*Ron Zacapa Rum, Vita Coconut Water,  
Falernum, pineapple, lime, clarified with  
milk*

#### **Smoke Show**

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

### SPIRIT-FREE MOCKTAILS | 13

#### **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 Antihero | 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*

**Corona 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*

**Red Bull Flavors | 8**

*Red Bull, Sugar Free*



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## WINES BY THE GLASS

### SPARKLING

**Avissi Prosecco | 16**

*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 | 16**

*South of France*

**Whispering Angel | 17**

*Provence, France*

### WHITE

**LH House White | 14**

**Kim Crawford | 16**

*Sauvignon Blanc - Marlborough, New Zealand*

**Kung Fu Girl | 16**

*Riesling - Columbia Valley, Washington*

**Pacific Rim | 16**

*Riesling - Columbia 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*

### 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*

**Charles Smith Velvet Devil | 16**

*Merlot - Washington State*

**A to Z | 16**

*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*

**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**

*Napa Valley, California*

#### UNIQUE REDS

**Milbrandt Syrah | 75**

*K Vintners - Walla Walla, Washington*

**Tenuta Rocca Barbera D'Alba | 80**

*Piedmonte, Italy*

**Villa Antinori Toscana | 80**

*Super Tuscan - Italy*

**Rosso di Montalcino | 84**

*Sangiovese - Montalcino, Italy*

**Duckhorn | 109**

*Merlot - Napa Valley, California*

**Prisoner | 120**

*Red Blend - Napa Valley, California*

#### PINOT NOIR

**Resonance | 80**

*Willamette Valley, Oregon*

**Belle Glos "Clark & Telephone" | 95**

*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*  
**Fre - Non Alcoholic Sparkling Brut | 40**

#### CHARDONNAY

**Patz & Hall | 70**  
*Sonoma, California*

**Hess | 65**  
*Napa Valley, California*

**Miner | 80**  
*Napa Valley, California*

**Ram's Gate | 85**  
*Sonoma, California*

**Flowers | 116**  
*Sonoma, California*

**Sixto | 132**  
*Washington State*

### CHAMPAGNE

#### BRUT

**Veuve Clicquot | 180**  
*Yellow Label*

**Perrier Jouet | 180**  
*Grand Brut*

**Moet & Chandon | 200**  
*Nectar Imperial 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*

**Perrier Jouet | 800**  
*Belle Epoque*

**Armand de Brignac | 800**  
*"Ace of Spades" Rose*

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