



LONDONHOUSE®

CHICAGO

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

Pretzel Board | 32

House-made pretzel, 3 charcuterie meats, 2 cheeses, house-made jam, mustard, pickled vegetables, fresh fruit
Add a side of beer cheese \$5

Chicken Schnitzel | 24

Panko breaded chicken breast, brown butter, lemon, yuzu mustard sauce, herbed spaetzle, braised red cabbage

House-Made Flatbreads

All flatbreads are made with a 72-hour fermented crust

Pepperoni Flatbread | 19

Ezzo pepperoni, fresh mozzarella, crispy basil
Add Giardiniera for \$3

Meatball Flatbread | 21

House-made beef meatball, tomato sauce, mozzarella, crispy basil
Add Giardiniera for \$3

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

LH Chicken Wings | 19

KFC (Korean Fried Chicken), jumbo chicken wings, Korean gochujang bbq sauce, kimchi cucumber, miso ranch

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

Scallops | 29

Coquille St. Jacques preparation - Sautéed dry packed scallops, chantrelle mushrooms, gruyere cheese, pomme puree, baguette

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

Seasonal Fall Salad | V | 18

winter greens, roasted butternut squash, candied walnuts, dried cranberries, Seedling Farms apple syrup vinaigrette, sliced honey crisp apples, Hook's blue cheese
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

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

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

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

Pumpkin Patch | 14

Pumpkin cremeux, pumpkin whoopie pies, gingersnap soil, hazelnut gelato

Caramel Apple Cake | GS | 14

Seedling Farms apple cake, Dulcey mousse, graham crumble, cider sorbet

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LH21 BEVERAGES

LH SIGNATURE COCKTAILS | 19

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*

Apple Cider Paloma

*Cinnamon-Apple infused Patron Tequila,
apple cider syrup, citrus soda*

Spicy Hibiscus Margarita

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

Smoke Show

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

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*

Peppermint White Russian

*Vodka, coffee cream liqueur,
peppermint, whipped cream*

Campfire Hot Chocolate

*Valrhona hot chocolate, Abuelita
chocolate, Bulleit Bourbon, Baileys Irish
Cream, marshmallow*

The Bad Bunny

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

SPIRIT-FREE MOCKTAILS | 14

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 | 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, Sugar Free



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

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

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 | 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

UNIQUE REDS

Tenuta Rocca Barbera D'Alba | 75

Piedmonte, Italy

Abstract 'Orin Swift' | 78

Red Blend - St. Helena, California

Villa Antinori Toscana | 80

Super Tuscan - Italy

Rosso di Montalcino | 85

Sangiovese - Montalcino, Italy

Scarpetta | 70

Cabernet Franc - Friuli-Venezia Giulia, Italy

Saldo | 90

Zinfandel - Oakville, California

Duckhorn | 109

Merlot - Napa Valley, California

Prisoner | 120

Red Blend - Napa Valley, California

PINOT NOIR

Resonance | 80

Willamette Valley, Oregon

Belle Glos "Clark & Telephone" | 90

Santa Maria Valley, California



LONDONHOUSE
CHICAGO

WINES BY THE BOTTLE

WHITE

SAUVIGNON BLANC

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
Flowers | 116
Sonoma, California

CHAMPAGNE

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

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