



LONDONHOUSE
CHICAGO

BRIDGES LOBBY BAR

STARTERS

Cauli-Wings V 15
tempura battered cauliflower,
vegan buffalo sauce, house-made ranch

Mezze Plate V 18
hummus, tzatziki, babaganoush, olives,
roasted garlic, pickled red onion, grilled pita

add falafel (3pcs) + 5
add grilled chicken skewer + 7
add shrimp (3pcs) + 9

LH Parmesan Truffle Fries V 16
black truffle, chive, parmesan cheese,
black garlic aioli

Shrimp Cocktail 21
atomic horseradish cocktail sauce,
béarnaise aioli, lemon, baguette

Baked Shrimp Scampi 18
sherry, lemon

Pierogies 18
wild mushroom and potato pierogies, creme
fraiche, dill, caramelized onions, roasted tomatoes

Colorado Beef Poutine G 24
guajillo, Wisconsin cheese curds, scallion,
crema, pickled fresno chilies

CHARCUTERIE

artisan meats and cheeses accompanied by marcona almonds, fresh
fruit, crostini, lahvosh crackers, mustard, & house made preserves

2 Cheeses, 1 Meat 26

3 Cheeses, 3 Meat 44

SOUP | SALAD

Soup of the Day MKT
ask your server about our rotating
seasonal soup

Roasted Tomato Bisque Soup V 12
local goat cheese, baguette

French Onion Soup 15
caramelized onions, sherry wine, veal demi-glace
Jarlesberg, provolone, gruyere chesses, crositini

LondonHouse Salad G, VG 16
local baby greens, cucumber, heirloom cherry
tomato, pickled red onion, candied walnut, white
balsamic vinaigrette

Caesar Salad V 17
vegan Caesar dressing, baby romaine,
shaved parmesan, garlic crouton

add grilled chicken skewer + 7
add shrimp (3pcs) + 9

SANDWICHES

LondonHouse Classic Burger 23
Slagel Farms dry aged beef, special sauce, bacon, pickles,
caramelized onion, cheddar, brioche

LondonHouse Vegan Burger VG 16
Beyond Meat burger, veganaise special sauce,
vegan american cheese, pickles, caramelized onion,
vegan brioche

Southwest Club 18
smoked chicken breast, avocado, mayo, lettuce,
tomato, bacon, pepper jack, 9-grain bread

Grilled Cheese & Tomato Bisque V 18
vegan tomato bisque, fresh herbs, aged cheddar
cheese, sourdough bread

Turkey Mornay 19
local raised turkey breast, mornay sauce, bacon, oven
roasted tomato, gruyere cheese, brioche

FLATBREADS

Margherita V 16
fresh mozzarella, torn basil, heirloom
cherry tomatoes

Artisan Sausage or Pepperoni 18
choice of italian sausage or pepperoni, fresh mozzarella,
tomato sauce

ENTREES

Grilled Chicken Skewer Entree 18
fregola & arugula salad, oven roasted tomato,
lemon, cello radish, baguette

Mushroom Ragout Pasta V 19
Four Star wild mushrooms, red wine, parmesan cheese,
house made pappardelle pasta

LH Chicken Tender Basket 21
1 pound basket with country slaw, french fries,
buttermilk biscuit and all sauces:
spicy bbq, ranch, truffle buffalo

Fish and Chips 19
Icelandic Cod, sauce gribiche, lemon, Drake's
beer batter

Salmon & Beets G 28
5oz seared atlantic salmon, beet puree, brussel
sprouts, roasted golden beets, pickled pearl onion,
sage brown butter, frisee salad

DESSERTS

Orange Creamsicle Brulee V 12
caramelized orange creme brulee, pistachio citrus biscotti,
blood orange

Smores Cheesecake V, G 12
milk chocolate cheesecake, toasted marshmallow
fluff, graham cracker sable

Apple Pie Spring Rolls V 12
Seedling Farms apple pie filling, cinnamon sugar, salted
caramel, vanilla gelato



Executive Chef: Liz Sweeney

Please alert your server of any allergies or aversions before
placing your order. Consuming raw or undercooked eggs, meat,
poultry, or seafood may increase your risk of foodborne illness.

V - Vegetarian | VG - Vegan | G - Gluten Sensitive



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SIGNATURE COCKTAILS | 18

LH OLD FASHIONED

Bulleit Bourbon, Banane Du Bresil, vanilla chai, Angostura

PEACH DREAM

Basil Hayden's, Amaro Miletti, peach, mandarin, vanilla, aquafaba

S'PEAR ME THE DRAMA

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

ESPRESSO MARTINI

Grey Goose, Kahlua, Baileys, espresso syrup

SMOKE SHOW

Casamigos Mezcal, Casamigos Blanco, guava, lime

SEASONAL SANGRIA

Ketel One Peach Orange Blossom, Cointreau, rose wine, strawberries, lemon

PAMPLEMOUSSE SPRITZ

Ketel One Grapefruit Rose, grapefruit, prosecco, soda

FOREVER SUMMER!

Cucumber infused Hendricks gin, watermelon, lemon juice, soda

SPIRIT FREE

Aperitif & Soda

Bittersweet Aperitif cordial, soda, orange

One in a Melon

Seedlip Garden, RTC Mallorca Melon Shrub, pineapple, lemon

TOST Wine (by the bottle only)

Sparkling white tea, cranberry, ginger

10

10

40

BRIDGES WINE SELECTIONS

BUBBLY

G | B

LH House Sparkling	15	
Gerard Bertrand Cremant Rose	18	80
Veuve Clicquot - Yellow Label, Champagne	35	180
Perrier Jouet Grand Brut - Champagne	35	225
Dom Perignon (2 glass minimum) - Champagne	100 ea	500

WHITE

LH House	14	
Kim Crawford - Sauvignon Blanc, New Zealand	15	56
Kung Fu Girl - Riesling, Washington	15	56
Meomi - Chardonnay, California	15	56
Terlato - Pinot Grigio, Italy	17	64
Chateau de Sancerre - Sancerre	17	64
Cloudy Bay - Sauvignon Blanc, New Zealand	20	68
Jordan - Chardonnay, California	20	74

ROSE

Hampton Water Rose - South France	15	56
Whispering Angel - Provence	16	60
Veuve Clicquot - Sparkling Rose		300

RED

LH House	14	
Conundrum - Red Blend, Fairfield	15	56
Imagery - Cabernet Sauvignon, Ripon	15	56
Terrazas de los Andes - Malbec, Argentina	15	56
Joel Gott - Zinfandel, California	15	56
A to Z - Pinot Noir, Oregon	15	56
Unshackled - Cabernet Sauvignon, Napa Valley	19	72
The Prisoner - Red Blend, California	24	120

LOUIS XIII Grand Champagne Cognac

1/2 Ounce	75
1 Ounce	150
2 Ounce	300

BRIDGES FEATURES

House Clase Azul Tequila & Mezcal

<i>Plata</i>	25
<i>Reposado</i>	35
<i>Anejo</i>	100
<i>Extra Anejo</i>	300
<i>Durango (Mezcal)</i>	80
<i>Guerrero (Mezcal)</i>	150
Glenlivet 14 Year	24
Glenlivet 21 Year	80
Glennmorangie 14 Year	24
Glennmorangie Signet	46
Johnnie Walker Black Label	16
Johnnie Walker Blue Label	50
Macallan 12 Year	25
Macallan 18 Year	60

BEER & SELTZER

Miller Lite	8
Goose Island 312	8
Revolution - Anti-Hero	8
Stella Artois	8
Ace Pear Cider	9
Corona Extra	9
Guinness	9
Half Acre Daisy Cutter	9
Lagunitas - Lil Sumpin' Sumpin'	9
Three Floyds - Zombie Dust	9
Allagash White - Belgian Wheat	9
Heineken N/A	7
Nutrl Vodka Seltzer - Pineapple or Watermelon	10