

SOHO
GRAND
Hotel

STARTERS

*Crudités** 14
GREEN GODDESS & ROASTED TOMATO DIP

Snack Trio 12
HAND CUT POTATO CHIPS, SIRACHA PEAS,
PARMESAN CRISPS

*Roasted Baby Beets** 16
GRAPEFRUIT, GOAT CHEESE, HERBS

Truffle Beignets 18
PECORINO, TRUFFLE, PEPPER

Soup of the Day 14
CHEF'S DAILY SELECTION

*Tuna Crudo** 26
PONZU, CUCUMBER, SESAME, AVOCADO

Steak Tartare 18
CLASSIC GARNISHES, GRILLED SOURDOUGH

*Classic Shrimp Cocktail** 22
TRADITIONAL COCKTAIL SAUCE, LEMON

Ricotta & Pita 16
FRESH RICOTTA, GRILLED PITA BREAD,
OLIVE OIL, SEA SALT

Maine Lobster Roll 28
LEMON, PARSLEY, TARRAGON

Artisanal Cheeses
BAYLEY HAZON BLEU (VT, COW)
KUNIK (NY, COW/GOAT)
VERANO (VT, SHEEP)
ROELLI RED ROCK (WI, COW)
BONNE BOUCHE (VT, GOAT)

Charcuterie Board
DELAWARE FIREBALL (IN)
DODGE CITY (IN)
MOUSSE TRUFEE (NY)
SOUTH CIDER SALAMI (IA)
LA QUERCIA PROSCIUTTO (IA)

18/24

SALADS

Tuscan Kale Salad 18
TOASTED SOURDOUGH CRUMBS,
PARMESAN, ANCHOVY DRESSING

*Red Watercress Salad** 18
GARDEN VEGETABLES, RICOTTA SALATA,
TARRAGON MUSTARD DRESSING

*Niçoise Salad** 22
CONFIT TUNA, ARUGULA, EGG,
LEMON VINAIGRETTE

*Grand Chopped Salad** 19
GRILLED VEGETABLES,
BALSAMIC VINAIGRETTE

Additions
GRILLED CHICKEN 8
GRILLED SALMON 10
LOBSTER 12

MAIN

BONE-IN RIBEYE rosemary & garlic potatoes, sauce au vin rouge* 55

WHOLE ROASTED BRICK CHICKEN seasonal vegetables, natural jus* 30

ROASTED ICELANDIC COD thyme potatoes, asparagus, dill crème fraîche* 28

GRILLED CHEESE SANDWICH 3 cheese blend, mustard mayo, hand cut fries 18

SPAGHETTINI PASTA tomato, basil, burrata* 20

CLASSICS

Omelet of the Day 18
FRENCH FRIES, MIXED GREENS

Steak Frites 32
PEPPER CRUSTED BLACK ANGUS BEEF
CHIVE BUTTER, HAND CUT FRIES

Grilled Chicken Sandwich 21
AVOCADO, CRISPY BACON, LETTUCE,
TOMATO, CHIPOTLE AIOLI, FRIES

Baked Macaroni and Cheese 18
ADD TRUFFLE 16 LOBSTER 12 BACON 8

Grand Burger 28
DRY AGED CUTS, WATERCRESS, SHROPSHIRE
BLUE, TOMATO JAM, HAND CUT FRIES

SIDES*

FORAGED MUSHROOM · HAND CUT FRIES · SWEET POTATO FRIES
ASPARAGUS · MAPLE BACON BRUSSEL SPROUTS 12

DESSERT

Warm Peach Cobbler caramelized peaches, housemade streusel, vanilla bean gelato, pink peppercorn, sea salt 16

Grand Sundae vanilla bean gelato, warm chocolate sauce, peanuts, caramel corn, peanut brittle 14

New York Cheesecake fresh fruit, whipped organic cream 14

Strawberries & Mascarpone boney, black pepper 14

Grilled Donut bourbon pecan gelato 14

Chocolate Galette vanilla bean gelato, chili 14

ALL DAY

* VEGAN AND GLUTEN FREE OPTIONS AVAILABLE

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COCKTAILS

CLASSICS

16

Old Fashioned

BOURBON, DEMERARA
SUGAR, ANGOSTURA BITTERS

Sazerac

RYE, ABSINTHE, BITTERS,
DEMERARA SUGAR

Hell's Hundred Acres

JALAPEÑO INFUSED TEQUILA, MEZCAL,
LIME, ST GERMAIN, CELERY SHRUB

Tom Collins

GIN, LEMON JUICE,
LEMON PEEL, SELTZER

Barrel Aged Manhattan

RYE WHISKEY, SWEET VERMOUTH,
ANGOSTURA BITTERS

The Vesuvio

VODKA, SPICED PEAR, LEMON JUICE,
GINGER, HONEY, SELTZER

El Diablo

BLANCO TEQUILA, LIME, GINGER,
CASSIS, SODA

Old Cuban

WHITE RUM, LIME, SIMPLE SYRUP,
SPARKLING WINE, MINT

Boulevardier

BOURBON, CAMPARI,
SWEET VERMOUTH

Grand Margarita 22

BLANCO TEQUILA, GRAND MARNIER,
COMBIER, LIME, ORANGE SALT RIM

SOHO GRAND ORIGINALS

17

Come Undone

GIN, MARIE FRAMBOISE, ABSINTHE,
RASPBERRY, LEMON

Hit It & Quit It

BOURBON, CAMPARI, PAMPLEMOUSSE
ROSE, LEMON, CINNAMON

Start Me Up

BOURBON, JAMAICAN RUM, ANCHO
REYES, PASSIONFRUIT, CINNAMON,
ANGOSTURA BITTERS

Tripping Out

VODKA, SUZE, YUZUSHU, LEMON,
SPARKLING WINE

WINES

SPARKLING

Billecart-Salmon Brut NV, Champagne
TOAST, CELEBRATORY CLASSIC 22/110

Cremant, Manoir de la Tete Rouge Brut NV, FR
MINERAL, ORGANIC 16/72

Champagne Brut Tolerance Rosé, Franck Pascal NV
VOLUPTUOUS, STRAWBERRY & GRAPEFRUIT 122

Billecart-Salmon Brut Rosé NV, Champagne
RED CURRANT, SMOKE, CLASSIC 260

Billecart-Salmon Blanc de Blanc Millésime '06
PEARLS, SPRITZ, WHITE ROSES 385

Dom Perignon Brut '06, Champagne
DRIED FLOWERS, ALMOND 550

ROSÉ

Matthiasson Rosé, Napa Valley, CA '17
SOFT, SUPPLE, DRY 18/76

Costières des Nîmes, Domaine de la Patience,
"Nemausa" 2016 Rhone
FRESH, DRY, RED FRUIT 15/60

Côtes de Provence Rosé, La Barnarde,
Les Haut de Luc, FR '17
CURRANTS, SUNBEAMS 16/64

Côtes de Provence, Clos Cibonne 2015
LUSH, DRY, VIBRANT 80

WHITE

Sancerre, Marie du Lac, Loire 2017
CLASSIC, LUSH, TROPICAL 16/68

Grüner-Veltliner, Jurtschitsch "Stein" 2017
HERBAL, GREEN APPLES, ORGANIC 15/64

Chardonnay, L'Oliveto Barrel Fermented '14,
Russian River, CA
MINERAL, ROUND, HINT OF OAK 18/70

Verdelho, Forlorn Hope, "Que Saudade" 2015
Sierra Foothills, CA
HONEYSUCKLE, KAFFIR, ORGANIC 15/60

Chablis 1er Cru, Le Vin de Deux 2015, Burgundy
LEAN, COMPLEX, MINERAL 110

Viognier, Andrea Calek "Blanc" 2014, Ardeche
WILD, HERBAL, NATURAL 90

Corton-Charlemagne, Juillot 2015, Burgundy
RICH, AMBER, FINE 285

RED

Cabernet Sauvignon, Scholar & Mason, CA '15
ROBUST, DARK FRUIT, COFFEE 19/76

Pinot Noir, Akane, Sonoma Coast, CA 2015
ROSE PETALS, CRANBERRIES 17/68

Merlot, Castel Vieilh Lasalle '11 Bordeaux
SMOOTH, CLASSIC, ORGANIC 15/60

Malbec, Parlange & Illouz "La Piece" Cahors, FR '14
JUICY, ROSEMARY, PLUM 14/55

Barolo, Mauro Veglio "Vigneto Gattera" '12 Piemonte
ARTISANAL, BLACKERRIES, EARTHY 115

Cabernet Sauvignon, Mount Eden Vineyards, CA '13
BOLD, RICH, STUNNING 200

Gevry-Chambertin, Serafin Pere et Fils 2014,
Burgundy
TERROIR, EARTHY, ELEGANT, COMPLEX 375

Châteauneuf-du-Pape Rouge Vieilles Vignes, Éric
Texier 2015, Rhône
CURRANT, JUNIPER, TAR 165

BEERS

LOCAL BOTTLES

Victory Prima Pils 9
LIGHT HOPS, HERBS, THIRST-QUENCHING

Sankaty Light Lager 9
SIMPLE, CITRUS

Brooklyn Sarachi Ace 9
LEMONGRASS, CLEAN, AROMATIC

Ithaca Flower Power 10
FRUITY, SWEET HOPS

Left Hand Milk Stout Nitro 9
CREAMY, CHOCOLATE, FULL BODIED

Greenport Harbor Black Duck 9
FRUITY, SWEET HOPS, GRAIN, SPICE, HERBS

DRAFT

Sly Fox Pikeland Pils 9
DRY, REFRESHING, LIGHT BODIED

Bronx Brewery Banner Kolsch 9
CRISP, LEMONGRASS, BALANCED

Brooklyn Brewery 9
SEASONAL

Other Half Green City IPA 10
FRUITY, JUICY, HAZY

Shacksbury Dry Cider 9
CRISP, YEAST, DRY

CHOICE BOTTLES

Kent Falls 'Anachronism' 25
SMOKE, PINE, WHEAT

Stillwater Tuppence 18
SMOOTH, FUNKY, COFFEE

Urban Family Agronomy 28
HAZY, DRIED FRUIT, CRACKER

BOTTLE CONDITIONED

Blackberry Farm Cherry Stout 28
MALT, BITTER, CHERRY

Maine Peeper Ale 14
DRY, HOPS, BALANCED

Oxbow Sasuga 45
TROPICAL, FUNKY, SOUR

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