

# WINE LIST

By the Glass / Bottle

## RED

Pinot Noir, Belle Glos Clark & Telephone, *Acampo, CA* | 20/78

Pinot Noir, Etude "Lyric," *Santa Barbara County, CA* | 14/52

Pinot Noir, Resonance, *Willamette, OR* | 25/94

Malbec, Bodega Catena "Catena Zapata," *Mendoza, Argentina* | 14/52

Cabernet Sauvignon, Columbia Crest, *Columbia Valley* | 15/56

Cabernet Sauvignon, Conn Creek, *Napa Valley, CA* | 21/82

Cabernet Sauvignon, Justin, *Paso Robles, CA* | 21/77

Cabernet Sauvignon, "The Prisoner," *Napa Valley, CA* | 20/78

Merlot, Whitehall Lane, *CA* | 20/78

Red Blend, Ridge Vineyards "Three Valleys," *Sonoma County, CA* | 22/86

Tempranillo, Cune Rioja Reserva, *Rioja, Spain* | 20/78

## ROSÉ & WHITE

Rosé, Fleurs De Prairie, *Provence, France* | 14/56

Pinot Grigio, Kris Delle, *Venezia, Italy* | 15/56

Sauvignon Blanc, Villa Maria "Cellar Selection," *Marlborough, New Zealand* | 16/62

Riesling, Chateau Ste Michelle, *Columbia Valley, WA* | 14/52

Sancerre, Domaine du Nozay, *Loire Valley, France* | 27/108

Chardonnay, Merryvale Vineyards "Starmont," *Napa Valley, CA* | 19/58

Chardonnay, Sonoma Cutrer, *Russian River Valley, CA* | 15/56

Chardonnay, Jordan, *Russian River Valley, CA* | 25/98

Albariño, Pazo das Bruxas, *Galicia, Spain* | 16/56

Moscato, Michele Chiarlo, *Asti, Piedmont, Italy* | 14/52

## SPARKLING & CHAMPAGNES

Poema Cava Brut, *Penedes, Spain* | 14/52

Chandon Sparkling Rosé, *Napa, CA* | 20/80

Schramsberg "Mirabelle" Brut, *North Coast, CA* | 18/70

Gruet Brut, *New Mexico* | 15/58

Rotating Prosecco, *Italy* | 14/52

Canard-Duchene Brut, *Champagne, Reims, France* | 28/84

Taittinger Brut, *Reims, France* | 42/169

Taittinger Rosé Premier, *Reims, France* | \*/180

Moët & Chandon Impérial Brut, *Champagne, France* | \*/169

Veuve Cliquot Yellow Label Brut, *Champagne, France* | \*/190

## PORT & DESSERT WINE

Sandeman Port - 10 yr., 20 yr. | 14/18

Taylor Fladgate Port, 20 yr. | 18

Croft Port, Tawny Reserve | 13

Warre's Port, Late Bottled Vintage | 16



# JW MARRIOTT

CHICAGO

## LOBBY LOUNGE

LOCAL HERITAGE REIMAGINED  
CULINARY CRAFT REFINED  
INTUITIVE SERVICE REALIZED

Sharing the love for food between generations is at the core of our founding story. From a nine stool root beer stand to nine course meals, we serve handcrafted, passed down and reimagined flavors, offering a sense of comfort and well-being.

**JW Marriott Chicago**

151 West Adams Street | Chicago, IL 60601

312.660.8200

\*An 18% gratuity will automatically be added to all parties of 6 or more.

# ORIGINAL COCKTAILS

## 健康 Sazerac | 18

*Robert Hubbard, 2023*

Matsui “The Tottori” Ex-Bourbon Whisky, Yuzu Bitters, Okinawa Black Sugar, Togarashi Absinthe, Lemon Oil

## Piña Canela | 18

*Stephen Korenchan, 2023*

Goslings, Plantation Original Dark, Cinnamon Infused Bourbon, Falernum, Coconut Cream, Pineapple, Lime, Cardamom

# SIGNATURE COCKTAILS

## “Old” Old Fashioned | 18

*Vintage, Early 1800s*

Evan Williams 1783, Demerara, Angostura Bitters, Orange

## Improved Manhattan | 18

*Vintage Interpretation, JW Marriott, 2019*

Sazerac, Sweet Vermouth, Zucca Amaro, Cherry, Angostura & Mole Bitters

## Gimlet | 18

*Vintage, Harry MacElhone, 1922*

Grey Goose or Tanqueray, Lime Cordial

# SEASONAL CLASSICS

## Dusk | 17

*Modern, Laura Green, 2014*

Bulleit, P.F. 1840, Laphroig 10, Maple, Chocolate Bitters

## Maime Taylor | 17

*Vintage, Rochester NY, 1899*

Dewars White Label, Lime, Ginger Beer

## Jack Rose | 17

*Vintage, Chicago Record-Herald, 1913*

Apple Brandy, Applejack, Lime, Lemon, Grenadine

## Fillibuster | 17

*Modern, Erick Adkins, 1950s*

Sazerac Rye, Lemon, Maple, Egg White, Bitters

## Hibiscus Margarita | 17

*Vintage Interpretation, 1950s*

Reposado Tequila, Orange Curacao, Hibiscus, Lime

## Sour Apple Martini | 17

*Modern Interpretation, JW Marriott 2015*

Lairds Apple Brandy, Sour Apple Schnapps, Lemon, Sugar

## Hotel Nacional Special | 17

*Vintage, Charles H, Baker, 1939*

Bacardi Añejo Cuarto, Apricot, Pineapple, Lime

## Sidecar | 17

*Vintage, Paris, Early 1920s*

H by Hine, Orange Curacao, Lemon, Sugar

## Banana Boulevardier | 17

*Modern, Terry Williams, 2010s*

Knob Creek, Sweet Vermouth, Campari, Banana

# COCKTAILS WITH PURPOSE

Well-being and sustainability are key ingredients of the JW Marriott Food and Beverage experience. JW Marriott mixologists are finding creative ways to meet guests' needs for healthier cocktails, while still focusing on a tasty experience.

## Green Mountain Dynamite | 17

Absolut Citron, Lemon, Maple, Cayenne, Maple Bitters

## Brightside | 17

Sazerac Rye, Aperol, Suze, Carpano Antica, Citrus Bitters

# SPIRIT FREE

## The Joly | 12

Grenadine, Lemon, Orange, Rose Water, Soda Water

## Autumnal Harvest | 11

Seedlip Spice, Orange, Lemon, Maple, Orange Flower Water, Q Tonic

All juices are fresh squeezed.

# VODKA

Absolut/ Citron Ketel One

Belvedere **\*North Shore**

**\*CH Distillery** Stolichnaya (flavors available)

Chopin Tito's

Ciroc Wheatley

Grey Goose

# GIN

Aviation Gin Finn's Gin

Beefeater Hendricks

Bols Genever Monkey 47

Bombay Sapphire Nolet's

**\*CH Distillery** Plymouth

Death's Door Tanqueray

**\*FEW Breakfast Gin**

# RUM

Appleton Estate Signature Mt. Gay Eclipse

Bacardi – Silver, Limon, 4yr, 8yr Plantation Original Dark, 3 Star

Cruzan–White, Black Strap Rhum J.M. Agricole Blanc

El Dorado 12yr Ron Zacapa

Gosling Black Seal Smith & Cross

Avuá Cachaça Wray & Nephew

# TEQUILA & MEZCAL

Del Maguey Vida Mezcal

Don Julio – Blanco, Reposado, 1942

Patron - Silver, Reposado, Añejo,

Teremana – Blanco, Reposado, Añejo

Tequila Ocho – Plata, Reposado, Añejo

Vago Espadine, Elote

# COGNAC & BRANDY

Remy Martin Louis XIII Laird's Apple Brandy

Courvoisier – VS, VSOP, XO Barsol Pisco

Hennessy – VSOP, XO Pierre Ferrand 1840

Remy Martin – VSOP, XO

**\*Distilled in Chicago\***

# SPIRITS

Single "Scotch Cube" Available Upon Request

## SCOTCH

Ardbeg 10yr	Glenmorangie 10yr
Balvenie Doublewood 12yr	Highland Park 12yr
Chivas Regal 12yr	Johnnie Walker – Black Label, Blue Label
Dalwhinnie 15yr	Lagavulin 16yr
Glenkinchie 12yr	Laphroaig 10yr
Glenfiddich 12yr	Macallan - 12yr, 18yr
Glenlivet - 12yr, 18yr, 21yr	Oban 14yr
	Talisker 10yr

## WHISKEY

Brenne Single Malt	Jack Daniel's
Bushmills	Jameson
Gentleman Jack	Powers Gold Label
Canadian Club	Redbreast 12 yr.
Crown Royal	The Black Grouse
Highwest Campfire	Suntory Toki
	Nikka Coffey Grain

## BOURBON & RYE

1792 Small Batch	Jefferson's Ocean Aged At Sea
Angel's Envy	Jim Beam White Label
Basil Hayden's	Knob Creek Bourbon, Rye
Blanton's Single Barrel	Maker's Mark & Maker's Mark 46
Buffalo Trace	Michter's Small Batch
Bulleit - Bourbon, Rye	Old Forester Signature, 1897, 1910, 1920, 1870
Eagle Rare 10yr	Old Overholt Bonded
E.H. Taylor Small Batch	Rittenhouse Rye
Elijah Craig Small Batch	Russell's Reserve - 10yr
Evan Williams Bonded	Russell's Reserve 6yr Rye
<b>*Few Bourbon</b>	Templeton Rye
<b>*Few Rye</b>	Whistle Pig Rye, Piggy Back Bourbon, Rye
Four Roses Single Barrel	Woodford Reserve – Double Oaked, Masters Collection
Highwest American Prairie	Wild Turkey – Rare Breed, Rye 101

Ask your Server for additional whiskey offerings.

## HAPPY HOUR

Monday – Friday

5.00 pm to 7.00 pm

Weekly Craft Cocktail or House Wine | 12

Draft Beer | 8

## BEER

ON DRAFT | 9

Miller Lite, *Milwaukee, WI*

Sam Adams, Rotating Handle, *Cambridge, MA*

Revolution, Rotating Handle, *Chicago IL*

Lagunitas, Rotating Handle, *Chicago, IL*

Seasonal Rotating Taps- Ask your Server

BOTTLES/CANS | 11

Metropolitan, Flywheel Pilsner, *Chicago, IL*

Half Acre, Daisy Cutter, Pale Ale, *Chicago, IL*

Half Acre, Bodem, India Pale Ale, *Chicago, IL*

Revolution, Anti-Hero/Hazy Hero American IPA, *Chicago, IL*

Goose Island, 312, Urban Wheat Ale, *Chicago, IL*

Founders, Porter, *Grand Rapids, MI*

Local/Regional Rotating Feature - Ask Your Server

BOTTLES/CANS | 10

Amstel Light, *Netherlands*

Blue Moon Belgian White, *Golden, CO*

Corona Extra/Corona Light, *Mexico*

Stella Artois Lager, *Belgium*

Guinness Draught, *Ireland*

Modelo Especial, *Mexico*

Sierra Nevada Pale Ale, *Chico, CA*

Samuel Adams Boston Lager, *Boston, MA*

Heineken Premium O.O, *Netherlands*

BOTTLES/CANS | 9

Miller Lite, *Milwaukee, WI*

Coors Light, *Golden, CO*

Budweiser/Bud Light, *St. Louis, MO*

Michelob Ultra, *St. Louis, MO*

White Claw, Cherry & Mango, *Vancouver, CA*

High Noon, Grapefruit & Pineapple, *Modesto CA*

## SHAREABLES

Housemade Ranch Snack Mix | 9

Lamb Meatballs | 17

Manchego Polenta, Pomodoro Sauce, Grilled Bread

Crispy House Made Chips |GF| 9

Caramelized Onion Aioli, Jalapeno Roasted Red Pepper Dip

Edamame Hummus |V| 18

Olive Oil, Feta, Roasted Vegetables, Kalamata Olives, Crispy Pita

Hurricane Brussel Sprouts |V| 18

Kabayaki, Firecracker Aioli, Furikake

Tenderloin Sliders | 26

Pretzel Bun, Horseradish, Caramelized Onions, Wild Mushrooms

Garlic Parmesan Wings GF | 20

Petite Celery & Blue Cheese Salad

Ahi Nachos | 24

Avocado, Spicy Mayo, Cilantro, Jalapeño, Wakame, Carrots, Radish, Cucumbers

Italian Beef Egg Rolls | 19

Spicy Giardiniera Aioli

Fried Oysters | 20

Spicy Remoulade Sauce, Burnt Lemon

Local Charcuterie | 20

Mortadella, Soppresata, Salami, Accompaniments, Grilled Bread

Local Cheese | 18

Midnight Moon, 7 Year Cheddar, Double Cream Brie, Accompaniments, Gourmet Crackers

## GRILLED FLATBREADS



Margherita Flatbread |V| 19

Campari Tomatoes, Fresh Mozzarella, Basil, Garlic Oil

\$1 of every **Margherita Flatbread** purchased will be donated to support Children's Miracle Network Hospitals

Cheeseburger Flatbread | 22

Ground Beef, American Cheese, Secret Sauce, Crisp Romaine, Red Onion, Tomato, Pickle, Ketchup, Mustard

Butternut Squash Flatbread | 20

Caramelized Onion, Arugula, Pickled Red Onions, Gorgonzola, Pumpkin Seeds & Balsamic Reduction

## SOUPS & SALADS

French Onion Soup | 16

Gruyere Cheese, Artisan Baguette Crouton

Lobster Bisque | 18

Caviar, Chive Oil



Classic Caesar Salad |V| 18

Shaved Parmesan Cheese, Herbed Croutons

\$1 of every **Caesar Salad** purchased will be donated to support Children's Miracle Network Hospitals

Baby Beets Salad |V|GF| 19

Charred Onion, Whipped Goat Cheese, Mache, Honey Citrus Vinaigrette

Farro Salad |V| 19

Petite Rocket Greens, Butternut Squash, Poached Pear, Cranberries, Pumpkin Seeds, Local Honey Vinaigrette

Kale and Apple Salad |V| 19

Candied Pecans, Barrel Age Feta, Pomegranates, Apple Cider Vinaigrette

Add Protein: Filet | 22 Grilled Chicken Breast | 12

Sixty South Salmon |14 Herb Seared Shrimp | 15

## JW CLASSICS

All Sandwiches served with your choice of French Fries, House Made Chips, Garden Salad or Substitute with Sweet Potato Fries | 2

Items can be made on GF Bread Upon Request

JW Organic Turkey Press | 23

Shaved Turkey, Pesto Mayo, Arugula, Bacon, Heirloom Tomato



Burnham Burger | 26

Neuske's Bacon, Cheddar, Dill Pickles, Bibb Lettuce, Heirloom Tomato, Smoked Aioli, Toasted Brioche Bun

\$1 of every **Burger** purchased will be donated to support Children's Miracle Network Hospitals

Fried Truffle Bologna Sandwich | 23

American Cheese, Grilled Onions, Roasted Truffle Aioli

Braised Short Rib Grilled Cheese Sandwich | 24

Cheddar & American Cheese, Horseradish Aioli, Pickled Caramelized Onion, Arugula

## CHEF CRAFTED

Wagyu Beef Ravioli | 34

Black Truffles, Wild Mushrooms, Porcini Cream Sauce

Millers Farm Chicken | 30

Rutabaga Puree, Root Vegetable, Chicken Jus



Quinoa Crusted Sixty South Salmon | 35

Zucchini Noodle, Lemon Caper Sauce

\$1 of every **Salmon** purchased will be donated to support Children's Miracle Network Hospitals

Wolf Fish | 38

Coconut Curry, Forbidden Rice, Bok Choy, Pickled Shiitake & Fresno, Spicy Chili Crunch

Certified Angus Beef Filet Medallions | 49

Truffle Butter, Wild Mushrooms, Brussel Sprouts

Pork Tenderloin Milanese | 38

Arugula, Warm Potato Salad

Wild Boar Meatloaf | 35

Potato Puree, Onion Gravy, Crispy Green Beans

Acorn Squash |V| 28

Quinoa, Rice Pilaf, Dried Cranberries, Pomegranate and Pumpkin Seeds

## ARTFUL DESSERTS

Angelo's Gelato & Sorbet | 12

Choice of Chocolate, Vanilla Bean or Seasonal Gelato or Lemon Sorbet Served with Wafer Cookie

Warm Bread Pudding | 15

Homemade Bourbon Ice Cream

Sweet Potato Cheesecake | 15

Toasted Marshmallow, Candied Pecans

Citrus Olive Oil Cake | 15

Candied Zest

Decadent Delight | 12

Dark Chocolate Cake, Salted Caramel Chocolate Ganache, Ghana Cocoa Nibs

## AFTER DINNER

Hot Buttered Rum | 17

*Vintage, 1700s*

Dark Rum Blend, Baking Spices, Brown Sugar, Butter

Golden Cadillac | 17

*Vintage, 1950s*

Galliano, White Crème de Cacao, Korbelt, Cream

French Connection | 17

*Vintage, 1970s*

H by Hine, Amaretto, Bitters

Espresso Martini | 17

*Modern, Dick Bradsell, 1983*

Vodka, Kahlua, Espresso, Sugar

Irish Coffee | 16

*Vintage, 1940s*

Irish Whiskey, Coffee, Sugar, Whipped Cream

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

|V| Vegetarian |GF| Gluten Friendly