

  


**URBAN  
ROOFSCAPE**

**THE GODFREY**  
HOTEL CHICAGO

**COCKTAILS FROM THE KITCHEN**

Cocktail/Pitcher

Chef's Cosmopolitan Grey Goose Cherry Noir Vodka, Cointreau, Cointreau Noir, cranberry, grapefruit liquor	\$12/NA
Chef's Mojito Bacardi Rum, fresh lime, simple syrup, mint	12/35
Chef's Margarita Cazadores Blanco Tequila, hand-squeezed lime & lemon, Tuaca-Cointreau blend	10/30
G & T Proper Bombay Sapphire Gin, Chartreuse, tonic	10/30
Seasonal Sour Gentleman Jack Whiskey, house sour, seasonal fruit	12/35
Blended Brandy Alexander Courvoisier Cognac, crème de cacao, vanilla Bobtail ice cream, nutmeg	14/42
Derby Mint Julep Woodford Reserve Whiskey, spearmint, sugar, crushed ice	10/30
Long Beach Tea Absolut Vodka, Beefeater 24 Gin, 10 Cane Rum, Grand Marnier, Patron Silver Tequila, house sour, cranberry	12/35
Hot Butter Rum Botran Reserva Rum, Cruzan Black Strap Rum, spices, butter	10/30

**WINES**

I O House White Capasaldo, Italy	Chardonnay Moscato	9 11
Pighin, Italy	Pinot Grigio	11
Simi, Sonoma	Sauvignon Blanc	11
Sonoma Cutrer, Sonoma	Chardonnay	15
I O House Red Trefethen, Napa	Meritage Merlot	11 15
Napa Cellars, Napa	Pinot Noir	15
Roth Estate, Alex Valley	Cabernet	15
La Marca, Italy	Prosecco	11
Laurent Perrier, France	Brut	22
Kongsgaard, Napa 11	Chardonnay	225
L Jadot C Charlemagne 10	Burgundy	260
Merus Napa 09	Cabernet	325
Ornellaia, Super Tuscan 10	Cab, Cab Franc Blend	375
Piper-Heidsieck	750ml Brut	200
Laurent-Perrier	750ml Rosé	240
Dom Pérignon 04	750ml Brut	325
Krug Grand Cuvée	750ml Brut	525
Cristal Louis Roederer 05	750ml Brut	675
Armand De Brignac	750ml Rosé	1200
Perrier-Jouët Fleur 05	1.5L Rosé	2000

## STARTS AND SHARES

<b>Searched Ahi Tuna</b> Avocado, spicy soy mustard	\$14
<b>Smoked Salmon Flat Bread</b> Dill caper crème fraîche, chive, garlic oil, caviar	13
<b>Market Flatbread</b> Goat cheese, marjoram, white truffle oil	11
<b>Truffle Mac &amp; Cheese</b> White cheese sauce, thyme, shaved black truffles	10
<b>Crispy Honey Chicken Bites</b> Habanero dipping sauce	9
<b>Hummus Spread</b> Hummus, vegetables, grilled flat bread	7
<b>Lamb Lollichops (2)</b> Spice crusted, chimichurri & tzatziki sauces	11
<b>Wagyu Steak Slider</b> Maitre d' butter	6
<b>IJO Prime Beef Slider</b> Lettuce, pickled onions, spicy mayo	5
<b>Cheese Plate</b> Fennel raisin baguette, grapes, candied nuts	15

## SALADS

<b>Garden Salad</b> Mixed greens, roasted grapes, carrots, almonds, garlic croûtons	6
<b>Village Greek Salad</b> Cucumber, red onion, tomato, oregano, feta, sea salt, olive oil, With Chicken	9 13
<b>IJO Steak Salad</b> Grilled marinated filet, avocado, cherry tomato, bacon, crispy onions, buttermilk dressing	16
<b>Grilled Caesar Salad</b> Grilled romaine hearts, garlic toast, creamy lemon anchovy dressing, parmesan shower With Chicken	9 13

## BURGERS AND SAMIS

<b>Grilled Chicken Club</b>	\$11
Thick cut applewood bacon, mixed greens, avocado, tomato, lemon herb aioli, multi grain bread	
<b>Pastrami</b>	11
Spicy pickles, dijonnaise, aged provolone, toasted sourdough	
<b>Classic American 1/2 Pound Burger</b>	11
Iceberg lettuce, tomato, red onion	
<b>I O Burger</b>	12
House prime beef blend, burnt onion marmalade, white cheddar, garlic mayo, mesclun greens	
<b>BLT</b>	10
Pork belly, roasted tomato jam, arugula, grilled ciabatta	
<b>Grilled Salmon BLTA</b>	13
Smoked bacon, watercress, tomato, avocado, sourdough	

## ENTRÉES

<b>Prime Beef Bolognese</b>	16
Roasted carrots, smoked tomato, olive oil	
<b>Steak &amp; Potatoes</b>	26
Premium petite filet, potato mash, local creamed corn	
<b>Scottish Salmon</b>	23
Vegetable succotash, citrus relish	
<b>Pan Roasted Scallops</b>	23
Roasted beets, carrots, brown butter sauce	
<b>Half Roasted Amish Chicken</b>	20
Corn puree, fried mushroom, truffle jus	
<b>Vegetarian Risotto</b>	16
Roasted cauliflower, steel cut oats, glazed onions	

## SIDES

<b>Hand Cut Fries</b>	4
<b>Parmesan Truffle Fries</b>	5
<b>Assortment of Olives</b>	4
<b>Mixed Nuts</b>	4

## DESSERTS

\$9

<b>Eli's Original Cheesecake</b>	"Chicago's most famous dessert"
<b>Chicago Deep Dish Apple Tart</b>	Cinnamon Bobtail ice cream
<b>Peanut Butter Chocolate Tort</b>	Chocolate, toasted meringue
<b>Cocoa Nib Tiramisu</b>	Espresso, mascarpone zabaglione
<b>Flourless Chocolate Truffle</b>	Dark chocolate, vanilla anglaise, berries



## CONTINENTAL BREAKFAST

Monday thru Friday

7am -10am

Breakfast pastries - \$4

House mix granola - 4

Greek yogurt - 5

Fresh fruits - 4

Steel cut oats - 5

Bacon & egg sandwich - 8

Fresh fruit juice - 3.5

Assorted hot teas - 3

Coffee - 3

Espresso - 3

Cappuccino - 4

Latte - 4

Pick three - 10

Pastry, yogurt, oatmeal, granola, steel cut oats, fruit, tea,  
coffee, juice

Grey Goose bloody mary - 11

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## TABLE BOTTLE SERVICE

Armand De Brignac	750ml	Rosé	\$1200
Cristal Louis Roederer 05	750ml	Brut	675
Krug Grand Cuvée	750ml	Brut	525
Dom Pérignon 04	750ml	Brut	325
Laurent-Perrier	750ml	Rosé	240
Piper-Heidsieck	750ml	Brut	200
Dom Pérignon 00	1.5L	Rosé	2400
Dom Pérignon 04	1.5L	Brut	1000
Perrier-Jouët 05	1.5L	Rosé	2000
Veuve Clicquot	1.5L	Brut	300
Veuve Clicquot	3L	Brut	600

Additional large format champagne available in advance

Grey Goose (Flavors Available)		Vodka	325
Grey Goose Magnum	1.75L	Vodka	650
Belvedere Magnum	1.75L	Vodka	650
Belvedere		Vodka	325
Hanger 1 Mandarin Blossom		Vodka	325
Tito's		Vodka	275
Ketel One		Vodka	275
Absolut (Flavors Available)		Vodka	275
Red Bull 4 pack		Energy Drink	20

10 Cane		Rum	350
Bacardi (Flavors Available)		Rum	275
Captain Morgan		Rum	275

Patron Silver Magnum	1.5L	Tequila	650
Patron, Silver		Tequila	275
Don Julio Reposado		Tequila	275

Johnnie Walker Blue		Scotch	850
Glenlivet	12 Year	Scotch	350
Johnnie Walker Black		Scotch	350

Bombay Sapphire		Gin	275
Beefeater 24		Gin	275

Gentleman Jack		Whiskey	375
Jack Daniel's		Whiskey	325
Maker's 46		Whiskey	350
Maker's Mark		Whiskey	325
Woodford Reserve		Whiskey	350
Crown Royal	Canadian	Whisky	275

Remy X.O		Cognac	600
Remy V.S.O.P		Cognac	350
Courvoisier VSOP		Cognac	350

## WINES

Kongsgaard, Napa 11	Chardonnay	\$225
L Jadot Charlemagne 10	Burgundy	260
Merus Napa 09	Cabernet	325
Ornelia, Super Tuscan 10	Cab, Cab Franc Blend	375

## NIGHT BITES

<b>Truffle Mac &amp; Cheese</b>	10
White cheese sauce, thyme, shaved black truffles	
<b>Crispy Honey Chicken Bites</b>	9
Habanero dipping sauce	
<b>Pastrami Sandwich</b>	11
Spicy pickles, Dijonnaise, aged provolone, toasted sourdough	
<b>Wagyu Steak Slider</b>	6
Maître d' butter	
<b>I O Prime Beef Slider</b>	5
Lettuce, pickled onions, spicy mayo	
<b>Parmesan Truffle Fries</b>	5
<b>Assortment of Olives</b>	4
<b>Mixed Nuts</b>	4

## CHEF CREATED COCKTAILS

Cocktail/Pitcher

<b>Chef's Cosmopolitan</b>	12/NA
Grey Goose Cherry Noir Vodka, Cointreau, Cointreau Noir, cranberry, grapefruit liquor	
<b>Chef's Mojito</b>	12/35
Bacardi Rum, fresh lime, simple syrup, mint	
<b>Chef's Margarita</b>	10/30
Cazadores Blanco Tequila, hand-squeezed lime and lemon, Tuaca-Cointreau blend	
<b>Blended Brandy Alexander</b>	14/42
Courvoisier Cognac, crème de cacao, vanilla Bobtail ice cream, nutmeg	
<b>Derby Mint Julep</b>	10/30
Woodford Reserve Whiskey, spearmint, sugar, crushed ice	
<b>Long Beach Tea</b>	12/35
Absolut Vodka, Patron Silver Tequila, Beefeater 24 Gin, Botran Rum, Grand Marnier, sweet and sour, cranberry	
<b>Hot Butter Rum</b>	10/30
Botran Reserva Rum, Cruzan Black Strap Rum, spices, butter	



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## BEER

Heineken	Lager	\$6
Miller Lite	Lager	6
Corona Light	Lager	6
Stella Artois, Belgium	Pale Lager	6
Guinness 14.9oz Pub Can	Stout	8
Ballast Point "Sculpin"	Indian Pale Ale	8
Deschutes "Chainbreaker"	Belgium White Ale	8
New Belgium "Fat Tire"	Amber	8
Dupont Foret Organic	Saison	11

## SCOTCH

### Blended

JW Blue		45
JW Black		11
Chivas Regal	12 Year	11
Dewars	12 year	11

### Highland/Speyside

Macallan	18 year	35
Macallan	12 year	15
Dalmore	15 year	15
Oban	14 year	15
Balvenie	12 year	15
Glenlivet	12 year	11

### Islay

Lagavulin	16 year	20
Laphroaig	18 year	18

### Lowlands

Auchentoshan 3 wood		14
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## WHISKEY / WHISKY

Gentlemen Jack		15
Jack Daniels		11
Jameson		11
Bulliet Rye		11
Knob Creek		11
Makers Mark		11
Maker's 46		11
Woodford Reserve		11
Evan Williams	Single Barrel	11
Larceny		11
Crown Royal		11
<b>Rye</b>		
Old Overholt		11