



## Draught Beers

	<u>14 oz</u>	<u>22 oz</u>
<b>Bell's Best Brown</b>   Comstock, Michigan	8	12
<b>Bud Light</b>   St. Louis, Missouri	7	10
<b>Stella Artois</b>   Leuven, Belgium	8	12
<b>Blue Moon</b>   Golden, Colorado	7.50	12
<b>Goose Island IPA</b>   Chicago, Illinois	7.50	12
<b>Sam Adams Seasonal</b>   Boston, Massachusetts	7	11
<b>Revolution Anti-Hero IPA</b>   Chicago, Illinois	7.50	12
<b>Rotating Seasonal Selection</b>	MKT	

## Local Craft Beers

Please ask your server about our rotating local seasonal craft selection 9

## Bottle Beers

	<u>12 oz</u>
<b>Crispin Pacific Pear Cider</b>   Colfax, California	8
<b>Strongbow Cider</b>   Hereford, England	7
<b>Michelob Ultra Light</b>   St. Louis, Missouri	6
<b>Bud Light</b>   St. Louis, Missouri	6
<b>Coors Light</b>   Golden, Colorado	6
<b>Miller Lite</b>   Milwaukee, Wisconsin	6
<b>Amstel Light</b>   Amsterdam, Netherlands	7
<b>Corona</b>   Mexico City, Mexico	7
<b>Dos Equis</b>   Mexico City, Mexico	7
<b>Budweiser</b>   St. Louis, Missouri	6
<b>Coors Banquet Lager</b>   Golden, Colorado	6
<b>New Grist Gluten Free Pilsner</b>   Milwaukee, Wisconsin	7
<b>Stella Artois</b>   Leuven, Belgium	7
<b>Heineken</b>   Amsterdam, Netherlands	7
<b>Leinenkugel Berry Weiss</b>   Chippewa Falls, Wisconsin	7
<b>Blue Moon</b>   Golden, Colorado	7
<b>Samuel Adams</b>   Boston, Massachusetts	6
<b>Lagunitas IPA</b>   Chicago, Illinois	7

## Sparkling

	<u>Glass</u>	<u>1/2</u>	<u>Bill</u>
<b>Prosecco</b>   Mionetto Italy	12	20	53
<b>Prosecco</b>   La Marca Italy			62
<b>Sparkling</b>   Chandon <i>Brut Classic</i> California			76
<b>Sparkling</b>   étoile Rosé California			77
<b>Champagne</b>   Moët & Chandon <i>Impérial Brut</i> France			140
<b>Champagne</b>   Veuve Clicquot <i>Yellow Label</i> France			199

## White Wine

<b>Riesling</b>   Wente Riverbank California	9	16	40
<b>Pinot Grigio</b>   Alta Luna Italy	10	17	44
<b>Pinot Grigio</b>   Terlato Family Vineyards Italy	12	15	54
<b>Sauvignon Blanc</b>   Joel Gott California	12	19	49
<b>Sauvignon Blanc</b>   Cloudy Bay New Zealand			99
<b>Sauvignon Blanc</b>   Matanzas Creek California			55
<b>Chardonnay</b>   Schug California			73
<b>Chardonnay</b>   Albert Bichot Bourgogne Blanc France	13	20	52
<b>Chardonnay</b>   Wente Vineyards <i>Morning Fog</i> California			47
<b>Chardonnay</b>   Sonoma-Cutrer <i>Russian River Ranches</i> California			72
<b>Chardonnay</b>   Mer Soleil Reserve California			73
<b>Chardonnay</b>   Stag's Leap Wine Cellars <i>Karia</i> California			99
<b>Chardonnay</b>   Chateau St. Jean California	11	18	46
<b>Chardonnay</b>   Chalk Hill California	16	22	58
<b>Bordeaux Blanc</b>   Château La Fleur de Graves France	15	21	55

## Rosé

<b>Rosé</b>   Chapoutier Belleruche France	11	17	44
<b>Rosé</b>   Elouan Oregon			55

## Red Wine

<b>Pinot Noir</b>   Parker Station California	12	19	49
<b>Pinot Noir</b>   Meiomi California	14	20	52
<b>Pinot Noir</b>   Davis Bynum Jane's Vineyard California	17	24	63
<b>Pinot Noir</b>   The Four Graces Oregon			81
<b>Red Blend</b>   Zaca Mesa <i>Z Cuvée</i> California	11	19	50
<b>Red Blend</b>   Conundrum California			61
<b>Merlot</b>   Ferrari-Carano California			87
<b>Merlot</b>   Seven Falls Cellars Washington	12	18	46
<b>Cabernet Sauvignon</b>   Columbia Crest <i>H3</i> Washington			55
<b>Cabernet Sauvignon</b>   Oberon California			63
<b>Cabernet Sauvignon</b>   Conn Creek California			89
<b>Cabernet Sauvignon</b>   Storypoint California	14	22	56
<b>Cabernet Sauvignon</b>   Hess Shirtail Ranches California	12	19	49
<b>Malbec</b>   Terrazas Altos Del Plata Argentina	10	17	44
<b>Malbec</b>   Susana Balbo Argentina	17	23	60
<b>Malbec</b>   Bodega Norton Reserva Argentina			63
<b>Tuscan Blend</b>   Tenuta Dell'Ornellala Le Volte Italy	14	16	63
<b>Tempranillo</b>   Torres Celeste Crianza Spain			79

## Small Plates

<b>Butternut Squash Bisque</b>	<b>8.50</b>
sautéed spinach, roasted pine nuts, shaved parmesan	
<b>Soup of the Day</b>	<b>8.50</b>
<b>BBQ Sprouts and Bacon Salad</b>	<b>13.00</b>
brussels sprouts, poached egg, corn bread croutons, sriracha bbq	
<b>50/50 Caesar</b>	<b>12.00</b>
kale, romaine, torn croutons, shaved parmesan	
<b>Autumn Toast</b>	<b>9.75</b>
caramelized apples, sweet onion mostarda, petite greens toasted ciabatta	
<b>Grilled Wings</b> GF	<b>13.00</b>
bbq rub, sweet chili soy glaze, buffalo ranch	
<b>Pimento Bacon Beignets and Crab Meat Dip</b>	<b>13.00</b>
warm crab dip, crispy beignets	
<b>Grilled Octopus</b> GF	<b>12.75</b>
endive potato salad, pickled egg, dijon vinaigrette	
<b>Margherita Flatbread</b>	<b>12.75</b>
tomato sauce, fresh mozzarella, basil	
<b>Cheese Board</b> GF with no bread	<b>14.25</b>
3 local cheeses, candied walnuts, local honey, grilled bread	
<b>Charcuterie Board</b> GF with no bread	<b>16.25</b>
3 artisanal meats, citrus marinated olives, beer cured mustard grilled bread	

## Burgers

<b>Southern Bourbon Burger</b>	<b>17.00</b>
blind tiger bourbon bbq sauce, pepperjack, caramelized onions applewood smoked bacon, brioche sesame bun	
<b>Pop N' Jalapeño Burger</b>	<b>16.00</b>
roasted jalapeño fondue, housemade pickled jalapeños lettuce, tomato, pretzel bun	
<b>Whiskey Poblano Burger</b>	<b>17.00</b>
smoked gouda, whiskey onions, poblano crema arugula, tomato, onion bun	
<b>Steakhouse Burger</b>	<b>14.50</b>
aged cheddar, lettuce, tomato, pickle, brioche bun	
<b>5 Grain Burger</b>	<b>14.00</b>
black bean purée, wheat berries, quinoa, wild rice, couscous barley, hummus, lettuce, tomato, pumpnickel bun	
<b>add fried egg to any burger 3</b>	

## Main Plates

<b>Roasted Chicken</b> GF	<b>25.00</b>
cauliflower purée, brussels sprouts, pearl onion jus	
<b>12oz. New York Strip</b> GF	<b>40.25</b>
roasted heirloom potatoes, bourbon demi	
<b>Pan Seared Salmon</b>	<b>27.50</b>
warm artichoke and pepper salad, corn velouté, pumpnickel crust	
<b>Bucatini Pasta</b>	<b>24.00</b>
chicken liver béchamel, caramelized leeks, tarragon	
*classic béchamel available	

## Sides

<b>French Fries</b>	<b>6.50</b>
<b>Garlic Fries</b>	<b>7.25</b>
<b>Sweet Potato Fries</b>	<b>8.25</b>
<b>Truffle Fries</b>	<b>9.75</b>
<b>Grilled Asparagus</b>	<b>8.75</b>

## Sweet Bites

<b>Almond Pear Tart</b>	<b>7.75</b>
mascarpone cream	
<b>Espresso Chocolate Mousse</b>	<b>8.50</b>
chocolate ganaché, fresh fruit	
<b>Dessert Minis</b>	<b>3.50ea.</b>
lemon meringue pie, strawberry shortcake, peanut butter salted caramel(GF), mango cheesecake	
<b>Ice Cream</b> GF	<b>6.50</b>
vanilla, chocolate or strawberry ice cream piña colada, sea salt caramel or chocolate hazelnut gelato blood orange sorbet	

## After Dinner Beverages

<b>Coffee/Tea</b>	<b>3.00</b>
<b>Cappuccino/Latte</b>	<b>4.50</b>
<b>Espresso</b>	<b>3.00</b>

Food available until 10P. Ask your server for late night menu.

Consuming raw or undercooked meats, poultry, shellfish or eggs  
may increase your risk of food borne illness

## Hand Crafted Cocktails

<b>Dark Sunset</b>	<b>13.00</b>
few bourbon, fonsaca bin 27 port, cherry syrup, fresh lemon juice aromatic bitters	
<b>Amber Heart</b>	<b>13.00</b>
few rye, carpano classico, pimm's no. 1 liqueur don zolio manzanilla sherry, aromatic bitters, orange bitters	

<b>Pretty in Pink</b>	<b>14.00</b>
grey goose, aperol, strawberry puree, fresh lime juice, ginger syrup	
<b>Espresso Martini</b>	<b>15.00</b>
grey goose, kahlua coffee liqueur, simple syrup, fresh brewed espresso	
<b>Not Just a Mule</b>	<b>15.00</b>
tito's, grand marnier, pomegranate juice, ginger beer	
<b>Ginger Collins</b>	<b>13.00</b>
gin, ginger syrup, fresh lime juice, simple syrup, club soda	
<b>Winter Berry Mojito</b>	<b>14.00</b>
bacardi, fresh lime juice, simple syrup, mint, blackberries, club soda	
<b>Flor de Piña</b>	<b>14.00</b>
patron silver, st-germain elderflower liqueur, fresh lime juice fresh pineapple juice, vanilla cinnamon syrup	
<b>Side Car</b>	<b>15.00</b>
remy martin vsop, cointreau, fresh lime juice, simple syrup, lemon twist	
<b>Berry Whiskey</b>	<b>13.00</b>
dewars white label, peach syrup, fresh lime juice, raspberries	

## Hilton Chicago's 90<sup>th</sup> Anniversary Cocktail

*A cocktail with Chicago history written all over it!  
The BOULEVARDIER, a play on the classic Negroni exchanging  
gin for bourbon or American style rye. Al Capone sipped this  
aperitif as a favorite libation during the prohibition era.*

<b>Boulevardier Bottled Cocktail</b>	<b>12.00</b>
templeton rye, campari, sweet vermouth	

## Mocktails

<b>Tuscan Sun</b>	<b>7.25</b>
cranberry juice, simple syrup, fresh lime juice, basil leaves fresh strawberries	
<b>Basil Lemonade</b>	<b>7.25</b>
fresh lemon juice, simple syrup, basil, club soda	

## Bourbon

1792 11.00
A D Laws Four Grain 14.00
Angel's Envy 12.50
Baker's 13.00
Basil Hayden 12.00
Bib and Tucker 6 Year 13.00
Blanton's 16.00
Blind Tiger 11.50
Buffalo Trace 10.00
Bulleit 9.50
Bulleit 10yr 13.00
Chicago Distilling Blind Tiger 11.00
Cody Road 10.50
Eagle Rare 10yr Single Barrel 11.00
Few 14.00
George Dickel 10.00
Hudson 16.50
J Henry and Sons Blind Goat 13.50
Jim Beam 9.00
Knob Creek 12.50
Koval 11.00
Maker's Mark 12.50
Oppidan Solera 11.50
Rebel Yell Kentucky Straight 10.00
Ri 10.00
Smooth Ambler Old Scout Cask Strength 13.00
Wild Turkey 81 12.00
Woodford Reserve 13.00
Wyoming Whiskey Small Batch 14.00
<b>Rotating bourbon handpicked by our 720 Team</b>

## Rye

Catskill Provisions New York Honey 11.00
Cody Road 10.50
Few 16.00
Few Flaming Lips Brainville 30.00
George Dickel 10.00
High West Double 10.50
High West Rendezvous 17.00
Hudson 16.50
James Oliver 10.50
Templeton 6yr 13.50
<b>Ask your server about limited release selections</b>