

# Midwest GARDEN

JUNE 2026

## BAR MENU

### Specialty Cocktails

**Okra Martini** \$20

wheatly vodka, infused white vermouth,  
pickled okra brine

**Strawberry Rhubarb Mule** \$20

wheatly vodka, strawberry-rhubarb jam, lime,  
fever-tree ginger beer

**Bloom No. 5** \$21

montelobos mezcal espadin, chamomile,  
lemon, white vermouth

**Day to Night** \$21

don julio anejo tequila, agave, mole bitters,  
orange peel

**Favorable Weather** \$21

maker's mark bourbon, fig jam, rosemary &  
honey, sea salt

### Zero-Proof

**Roots & Rituals** \$16

lime, ginger, orgeat, cucumber, mint

**Pain-free** \$16

pineapple, orange, coconut cream, lime  
raspberry syrup

**Cool in the Shade** \$16

white peony tea, blueberry, lavender



### Missing something in your drink?

Hilton Chicago is committed to our environmental impact and reducing single-use plastics. We no longer offer plastic straws in any of our restaurants. Really need one? We now provide compostable paper straws on request!

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## Starters & Small Plates

**Warm Focaccia & Cultured Butter** \$12  
rosemary sea salt, whipped honey butter, olive oil

**Guacamole** \$16  
toasted pepitas, pickled red onions, blue corn tortilla chips

**Chilled Sweet Corn Soup** \$11  
roasted corn, smoked paprika, charred scallion oil

**Burrata & Heirloom Tomatoes** \$19  
toasted pumpkin seed pesto, wild arugula, aged balsamic  
*add chicken + \$6*

**Truffle Fries** \$16  
fleur de sel, grated parmesan, truffle aioli

**Crispy Cauliflower 'Wings'** \$19  
calabrian chili glaze, pickled peppers, celery, herbed buttermilk ranch, charred lemon  
*sub chicken wings \$19*

## Flatbreads

**Margherita** \$19  
fresh tomatoes, basil, fresh mozzarella

**Mediterranean** \$19  
feta, olives, sun-dried tomatoes, fresh herbs

**Forestiere** \$19  
mushroom medley, wild arugula, fontina cheese

## Mains

**Impossible Burger** \$19  
fontina, mushrooms, caramelized onion, arugula, garlic aioli, brioche bun  
*sub black angus beef burger \$22*

**Tacos** \$21  
crispy cauliflower, mushrooms, charred zucchini, onions & cilantro, salsa del chef, queso fresco, lime

**Cauliflower Steak in Romesco Sauce** \$23  
charred zucchini, pickled vegetables, fingerling potatoes  
*sub hanger steak \$36 • sub salmon \$31*

**Vodka Rigatoni** \$23  
herb roasted chickpeas, spinach, parmesan, tomato vodka sauce, calabrian chili oil  
*add chicken + \$6*

## Desserts

**Strawberry Shortcake** \$9  
white chocolate mousse, red velvet cake, creme anglaise

**Irish Coffee Cheesecake** \$9  
graham cracker, salted caramel, seasonal berries