720 SOUTH



720 Lounge
DRINK SPECIALS

SIGNATURE COCKTAILS

Calabrian Dirty Martini — $21
Chili-infused Wheatly Vodka, Spicy Tomato Olive Brine, Olives

Inverno Spritz — $21
Sparkling Rose, Chambord, Grand Marnier, Lime Juice, Cranberry & Pear

Hazelnut Espresso Martini — $21
Haku Japanese Vodka, Espresso, Caffe Borghetti, House Liqueur Blend of Hazelnut, Walnut, & Chocolate

SEASONAL SIPS

Pomegranate Mule — $16
Haku Japanese Vodka, Pomegranate Syrup, Lime Juice, Fever-Tree Ginger Beer

Apple Of My Eye — $19
WhistlePig Rye Whiskey, Apple Brandy, Maple Syrup, Bitters

Spiced Pear Margarita — $16
Don Julio Reposado Tequila, Spiced Pear Liqueur, Lime Juice, Cinnamon Syrup

When Figs Fly — $19
Maker's Mark Bourbon, Amaro Nonino, Aperol, Fig Syrup, Lemon Juice

Holiday 75 — $19
Fords Gin, Lemon Juice, Simple Syrup, Moet & Chandon Brut to top

Winter Solace — $19
Hennessey VS Cognac, Red Wine, Cinnamon Syrup, Lemon Juice

ZERO PROOF

Apple Ginger Fizz — $11
Apple Cider, Lime Juice, Fresh Mint Leaves, Cinnamon Syrup, Ginger Ale

Sparkling Pomegranate Punch — $13
Apple Cider, Sparkling Pomegranate Soda, Autumn Simple Syrup, Apple Slices, Pomegranate Arils

HILTON CHICAGO
720 South Michigan Avenue, Chicago, Illinois 60605

720 SOUTH

STARTERS & SHARED PLATES

French Onion Soup $16
Caramelized Onion Broth, Crostini, Gruyère Crust

Knife & Fork Kale Caesar Salad $19
Romaine Heart, Double-Smoked Bacon, Brussels Sprouts, Parmesan Cheese, Garlic Crouton, Bagna Cauda Dressing
Add Chicken $9 | Shrimp $11 | Salmon $12

Nonna's Meatballs with Pomodoro $21
Herb Whipped Ricotta, Roasted Garlic Focaccia, Herb Olive Oil

Calamari & Shrimp Fritto Misto $22
Shaved Lemon, Broccolini, Fennel, Calabrian Chili Aioli, Marinara Sauce

Taleggio Flatbread *VEG* $19
Roasted Garlic Sauce, Caramelized Onion, Thyme, Pear

Calabrian Flatbread $19
Nduja, Whipped Ricotta, Marinated Peppers, Red Onion, Arugula & Radicchio, Hot Honey

Truffle Rosemary Fries $9
Kennebec Fried, garlic butter, parmesan

MAIN PLATES

Rigatoni all'Amatriciana $25
Pomodoro, Double-Smoked Pancetta, Red Onion, Pepperoncino, Pecorino Romano

Linguine Bianche $24
Parmesan White Wine Cream Sauce, Roasted Garlic, Grilled Chicken, Spinach, Black Pepper

Chicken alla Parmigiana $26
Breaded Chicken Breast, Plum Tomato Sauce, Mozzarella, Spaghetti all'Assassina, Basil

Bistecca alla Griglia* *GF* $42
8 oz Grilled New York Steak, Beef Fat Roasted Potatoes, Broccolini, Calabrian Chili Salsa Verde

Apple Cider Salmon* *GF* $33
Roasted Butternut Risotto, Charred Red Onion, Applewood Bacon, Brown Butter Hazelnut, Sage

DESSERTS

Cannoli Siciliani $9
Fried Pastry Shells, Ricotta, Orange, Dark Chocolate, Pistachio, Powdered Sugar

Tiramisù al Limone $10
Ladyfingers dipped in coffee, Mascarpone, Kahlúa, Chocolate Tuile, Cocoa Powder

GF **Gluten Free** VEG **Vegetarian** V **Vegan**

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All items were prepared in a facility that uses wheat, egg, milk, soy, fish, shellfish, peanuts, and tree nuts.

Parties of six or more are subject to an 18% gratuity.

SPARKLING

	Glass	Bottle
Sparkling Rosé | Mumm Napa Valley, California	10	32
Prosecco | Riondo Italy, Veneto	12	44
Sparkling (Brut) | Chandon California, Napa Valley		72
Champagne (Brut) | Moët & Chandon France, Champagne	35	130
Champagne (Brut) | Veuve Clicquot Yellow Label France, Champagne		175
Champagne (Brut) | Veuve Clicquot NV Rosé France, Champagne		190
Champagne (Brut) | Ruinart NV Rosé France, Champagne		225
Champagne (Brut) | Dom Pérignon France, Champagne		490

WHITE & ROSÉ

	6oz	9oz	Bottle
Pinot Grigio | Terlato Family Italy, Friuli-Venezia	17	23	65
Sauvignon Blanc | Patient Cottat "Le Grand Caillou" France, Loire Valley	14	19	52
Sauvignon Blanc | Wairau River New Zealand, Marlborough	16	21	60
Riesling (Off-Dry) | Chateau St. Michelle Washington State, Columbia Valley	13	16	50
Chardonnay | Decoy by Duckhorn California, Saint Helena	15	18	58
Chardonnay | J Vineyards California	16	20	60
Chardonnay | Iconoclast California, Napa Valley	17	22	65
Chardonnay | Sanford Estate California, Santa Rita Hills			110
Rosé | Fleur de Mer France, Côtes de Provence	17	20	65
Rosé | Château d'Esclans "Whispering Angel" France, Côtes de Provence			75

RED

	6oz	9oz	Bottle
Pinot Noir | Ponzi Vineyards Oregon, Willamette Valley	20	28	78
Pinot Noir | Meiomi California, Rutherford			64
Pinot Noir | Davis Bynum California, Russian River Valley	21	37	80
Merlot | Wente Sandstone California, Livermore Valley	15	21	58
Malbec | Bodega Norton Argentina, Mendoza	15	21	58
Cabernet Sauvignon | Colombia Crest H3 Washington State, Columbia Valley	16	22	60
Cabernet Sauvignon | St. Hubert's The Stag California, Paso Robles	18	24	70
Cabernet Sauvignon | Iconoclast California, Napa Valley	23	31	88
Cabernet Sauvignon | DAOU California, Paso Robles			68
Red Blend | Marietta Cellars Old Vine Red California, San Francisco Bay	14	19	52
Red Blend | The Prisoner California, Saint Helena			136

720 SOUTH

DRAUGHT BEERS

16 oz

Blue Moon — 9
Golden, Colorado

Miller Lite — 9
Milwaukee, Wisconsin

Michelob Ultra — 9
St. Louis, Missouri

Revolution Anti-Hero — 10
Chicago, Illinois

Kona Big Wave Golden Ale — 10
Kailua-Kona, Hawaii

Stella Artois — 11
Leuven, Belgium

Rotating Craft — 11

Rotating Import — 11

PACKAGED BEER & HARD SELTZER

Bud Light — 9
St. Louis, Missouri

Coors Light — 9
Golden, Colorado

Michelob Ultra — 9
St. Louis, Missouri

Miller Lite — 9
Milwaukee, Wisconsin

Budweiser — 9
St. Louis, Missouri

Modelo Especial — 10
Guadalajara, Mexico

Corona Extra — 10
Mexico City, Mexico

Heineken — 10
Amsterdam, The Netherlands

Stella Artois — 10
Leuven, Belgium

Blue Moon — 10
Golden, Colorado

Golden Road Mango Cart — 10
Los Angeles, California

Guinness — 10
Dublin, Ireland

Lagunitas IPA — 10
Chicago, Illinois

Athletic Brewing Co. Run Wild IPA — 10
Stratford, Connecticut

Heineken 0.0% — 9
Amsterdam, The Netherlands

Hard Seltzer | High Noon | Pineapple — 11

Hard Seltzer | Truly | Wild Berry — 11