

WINE LIST

By the Glass / Bottle

RED

Pinot Noir, Belle Glos Clark & Telephone, *Acampo, CA* | 23/90

Pinot Noir, Resonance, *Willamette, OR* | 29/114

Malbec, Bodega Cuarto Dominio Chento, *Uco Valley, Mendoza, Argentina* | 20/78

Cabernet Sauvignon, Chateau Souverain, *Alexander Valley, CA* | 16/62

Cabernet Sauvignon, Justin, *Paso Robles, CA* | 24/94

Cabernet Sauvignon, Austin Hope 1L, *Paso Robles* | 22/119

Red Blend, "The Prisoner," *Napa Valley, CA* | 49/194

Red Blend, Ridge Vineyards "Three Valleys," *Sonoma County, CA* | 28/110

Red Burgundy, Château des Jacques Moulin-à-Vent, *France* | 16/62

Merlot, Whitehall Lane, *CA* | 29/114

Tempranillo, Cune Rioja Reserva, *Rioja, Spain* | 21/82

ROSÉ & WHITE

Rosé, Chateau D'Esclans "Whispering Angel",
Cotes De Provence | 23/90

Pinot Grigio, Pighin, *Friuli-Venezia Giulia* | 16/62

Sauvignon Blanc, Villa Maria "Earth Garden",
Marlborough, New Zealand | 18/70

Riesling, Chateau Ste Michelle, *Columbia Valley, WA* | 16/62

Sancerre, Jacques Dumont, *Loire Valley, France* | 28/110

Chardonnay, Sonoma Cutrer, *Russian River Valley, CA* | 18/70

Chardonnay, Patz & Hall, *Sonoma Coast, CA* | 38/150

Chardonnay, Jordan, *Russian River Valley, CA* | 28/110

Albariño, Pazo das Bruxas, *Galicia, Spain* | 19/74

Moscato, Michele Chiarlo, *Asti, Piedmont, Italy* | 16/32

SPARKLING & CHAMPAGNES

Poema Cava Brut, Penedès, *Spain* | 17/66

Chandon Sparkling Rosé, *Napa, CA* | 21/82

Schramsberg "Mirabelle" Brut, *North Coast, CA* | 25/98

Rotating Prosecco, *Italy* | 16/62

Taittinger Brut, *Champagne, Reims, France* | */173
Half Bottle | 87

Taittinger Rosé Premier, *Champagne, Reims, France* | */205

Veuve Cliquot Yellow Label Brut, *Champagne, France* | */244

PORT & DESSERT WINE

Sandeman Port - 10 yr., 20 yr. | 18/25

Taylor Fladgate Port, 20 yr. | 20

Noval Black Reserve Port | 16

Fonseca Siroco White Port | 17



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 reimaged 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

Bergamotto Alpino | 18

Robert Hubbard, 2024

Bombay Sapphire, Italicus, Suze, Alpine Liqueur

Raceway Woods | 18

Damian Arms, 2024

Old Overholt, Génépy, Cantaloupe, Matcha, Lemon

SIGNATURE COCKTAILS

“Old” Old Fashioned | 19

Vintage, Early 1800s

Evan Williams 1783, Demerara, Angostura Bitters, Orange

Improved Manhattan | 19

Vintage Interpretation, JW Marriott, 2019

Sazerac Rye, Sweet Vermouth, Zucca Amaro, Cherry, Angostura & Orange Bitters

Gimlet | 19

Vintage, Harry MacElhone, 1922

Grey Goose or Tanqueray, Lime Cordial

SEASONAL CLASSICS

Aviation | 18

Vintage, Hugo Esslin, 1916

Botanist Gin, Maraschino, Crème de Violette, Lemon

Oaxaca Old Fashioned | 18

Modern, Phil Ward, 2009

Reposado Tequila, Mezcal, Agave, Angostura Bitters

Clover Club | 18

Vintage, NY Press, 1901

Plymouth, Raspberry, Lemon, Egg White

Old Cuban | 18

Modern, Audrey Saunders, 2005

Bacardi 8Yr, Lime, Mint, Bitters, Sparkling Wine

Kentucky Buck | 18

Modern, Erick Castro, 2009

Knob Creek, Lemon, Strawberry, Ginger Beer, Bitters

Midori Sour | 18

Vintage Modern, 1978

London Dry, Midori, Lime Cordial, Egg White

Paloma | 18

Modern, 1990's-2000

Tequila Blanco, Lime, Grapefruit Soda

Negroni Bianco | 18

Modern, 2001

Ford's Gin, Luxardo Bitter Bianco, Dolin Blanc & Dry Vermouth

Western Sour | 18

Vintage Modern, Crane's Kon-Tiki, 1960's

Buffalo Trace, Falernum, Grapefruit, Lime

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.

Amaro Sour | 17

Averna, Myer's Rum, Fernet, Lemon, Honey, Strawberry

Brightside | 17

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

SPIRIT FREE

The Joly | 13

Grenadine, Lemon, Orange, Rose Water, Fever-Tree Club Soda

Seedlip Gimlet | 12

Seedlip Garden, Lime Cordial, Fever-Tree Club Soda

All juices are fresh squeezed.

VODKA

Absolut/ Citron Grey Goose

Belvedere Ketel One

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

Chopin Tito's

Ciroc Wheatley

GIN

Aviation Hendrick's

Bols Genever Letherbee

Bombay Sapphire Monkey 47

Botanist Nolet's

***CH Distillery** Plymouth

Death's Door Tanqueray

Finn's Gin Sipsmith

RUM

Appleton Estate Signature Mt. Gay Eclipse

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

Cruzan Black Strap Rhum J.M. Agricole Blanc

El Dorado 12yr Ron Zacapa

Gosling Black Seal Smith & Cross

Avuá Cachaça Wray & Nephew

TEQUILA & MEZCAL

Clase Azul

Don Julio - Blanco, Reposado, 1942

Patron - Silver, Reposado, Añejo

Teremana - Blanco, Resposado, Añejo

Tequila Ocho - Plata, Reposado

Vago Mezcal- Espadin, Elote

Del Maguey Vida Mezcal

Los Vecinos Mezcal

COGNAC & BRANDY

Remy Martin Louis XIII Remy Martin - VSOP, XO

Courvoisier - VSOP, XO Laird's Apple Brandy

H by Hine VSOP Barsol Pisco

Hennessy - VSOP, XO Pierre Ferrand 1840

Distilled in Chicago

SPIRITS

Single "Scotch Cube" Available Upon Request

SCOTCH

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

WHISKEY

Bushmills	Jameson
Canadian Club	Redbreast 12 yr.
Crown Royal	Suntory Toki
Jack Daniel's	Nikka Coffey Grain

BOURBON & RYE

1792 Small Batch	Jefferson's Ocean Aged At Sea
Angel's Envy	Jim Beam Black 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
*Few Bourbon	Templeton Rye
*Few Rye	Whistle Pig Rye, Piggy Back Bourbon, Rye
Four Roses Single Barrel	Woodford Reserve - Double Oaked, Masters Collection
Jeppson's Bourbon-100 Proof	Wild Turkey - Rare Breed, Rye 101

HAPPY HOUR

Monday - Friday

5.00 pm to 7.00 pm

Weekly Craft Cocktail or House Wine | 13

Draft Beer | 9

BEER

LOCAL BOTTLES/CANS | 12

- Dovetail, Helles Lager, *Chicago, IL*
- Dovetail Hefeweizen, Wheat, *Chicago, IL*
- Half Acre, Daisy Cutter, Pale Ale, *Chicago, IL*
- Half Acre, Bodem, India Pale Ale, *Chicago, IL*
- Three Floyds Gumballhead, Wheat Pale Ale, *IN*
- Maplewood Juice Pants, American IPA, *Chicago, IL*
- Barrel Aged Dino S'mores, American Imperial Stout, *Chicago, IL*
- Lagunitas, Beast of Both Worlds, Imperial IPA, *Chicago, IL*
- Revolution, Anti-Hero American IPA, *Chicago, IL*
- Goose Island, 312, Urban Wheat Ale, *Chicago, IL*
- Moor's Imperial Porter, Stout, *Chicago, IL*
- Local/Regional Rotating Feature - Ask Your Server

BOTTLES/CANS | 11

- Blue Moon Belgian White, *Golden, CO*
- Corona Extra *Mexico*
- Stella Artois Lager, *Belgium*
- Guinness Draught, *Ireland*
- Modelo Especial, *Mexico*
- Samuel Adams Boston Lager, *Boston, MA*
- Fat Tire, Amber Ale, *CO*
- Heineken Premium / O.O, *Netherlands*
- Athletic Run Wild, N/A IPA, *Milford, CT*

BOTTLES/CANS | 10

- Miller Lite, *Milwaukee, WI*
- Coors Light, *Golden, CO*
- Budweiser/Bud Light, *St. Louis, MO*
- Michelob Ultra, *St. Louis, MO*
- High Noon, Grapefruit & Pineapple, *Modesto CA*

Ask your Server for additional whiskey offerings.

SMALL PLATES

Local Cheese & Charcuterie | 28

Prosciutto, Soppressata, Truffle Salami,
Midnight Moon, 7 Year Cheddar, Triple Cream Brie, Chefs'
Accompaniments, Grilled Bread

JW Bar Snack Trio |V| 12

Olives, Fried Citrus Peanuts, Merckts and Pretzel Crisps

Grilled Shrimp Tacos | 18

Lime Crema, Cabbage, Jalapeño, Pickled Onion, Cilantro

Chef's Seasoned House Made Chips |GF| 12

Caramelized Onion Aioli, Jalapeño Roasted Red Pepper Dip

Spring Crudité and Hummus |V| 18

Olive Oil, Roasted Garlic, Vegetables, Pita Chips

*Tenderloin Sliders | 26

Pretzel Bun, Horseradish Creme, Caramelized Onions,
Wild Mushrooms

*Salmon Crudo | 19

Yuzu and Japanese Dressing, Avocado, Cucumber,
Wakame, Scallions, Crispy Wonton, Furikake

Fried Chicken Wings | 20

Crème Fraiche, Caviar

*Ahi Tuna Nachos | 23

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

Sweet Corn Cakes |V| 18

Tajin Crème, Cotija Cheese, Corn Dust, Scallion Salad

Bone Marrow | 25

Grilled Bread, Blackberry Balsamic Jam,
Herb Salad, Pickled Shallots

FLATBREADS



Margherita Flatbread V| 19

Campari Tomatoes, Fresh Mozzarella, Basil, Olive Oil

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

Prosciutto & Burrata Flatbread | 21

Pesto, Mozzarella, Parmesan, Blistered Cherry Tomato,
Pea Shoots, Balsamic Reduction

SOUPS & SALADS

French Onion Soup | 16

Gruyere Cheese, Artisan Baguette Crouton

Ramen Miso Soup | 18

Noodles, Local Mushrooms, Bok Choy, Scallion, Soy Sauce
Marinated Egg, Chili Crunch



Fork and Knife Caesar Salad V| 18

Anchovies, Egg, Parmesan Cheese, Herbed Crouton

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

Spring Panzanella Salad |V| 20

Petit Rocket Greens, Asparagus, Radish, Cucumber, Onion,
Pecorino Romano, Za'atar Croutons, Herbs, Sherry Vinaigrette

Heirloom Tomato and Burrata Salad V|GF| 19

Red Oak Lettuce, Pickled Onion, Fried Basil
Watermelon Radish, Herb Oil, Balsamic Reduction

Grilled Corn and Zucchini Salad |V|GF|19

Barrel Aged Feta, Mint, Pistachio, Lemon Vinaigrette

*Add Protein: Filet Medallions|19 Chicken Breast |14

Sixty South Salmon |16 Seared Tuna |16

Grilled Shrimp | 14

HANDHELDS

All Sandwiches served with your choice of
French Fries, Sweet Potato Fries, House Made Chip or
Garden Salad

Items can be made on GF Bread Upon Request

JW Organic Turkey Press | 24

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

🔦 Smashed Burnham Burger | 26

Crispy Bacon, Cheddar, Lettuce, Tomato, Onion, Dill
Pickles, Mustard Aioli, Toasted Brioche Bun

Can Be Made Plant Based

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

Nashville Hot Chicken Sandwich | 24

Brined Chicken, Buttermilk Ranch, Bibb lettuce

Lobster Roll | 33

Caviar, Citrus Aioli, Garlic Chive Micro Green, Brioche

Grilled Steak Sandwich| 28

Taleggio Cheese, Chimichurri, Pickled Caramelized Onion,
Arugula, Ciabatta Bread

CHEF CRAFTED

Coq Au Vin Chicken | 32

Red Wine Burgundy Demi, Carrots, Pearl Onion,
Pancetta Lardons



Quinoa Crusted Sixty South Salmon | 36

Zucchini Noodles, Lemon Kale Pesto

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

Lion's Mane Mushroom "Crabcake" |V+| 28

Citrus, Remoulade, Micro Green Salad

*Yuzu Marinated Tuna Steak | 42

Snap Peas, Cucumber Radish Mint Salad,
Wontons, Sake Mango Sauce, Togarashi

*16oz Ribeye Steak | 75

Rosemary Butter, Local Wild Mushrooms, Asparagus and Snap
Peas

*Skirt Steak Saltimbocca | 45

Crispy Prosciutto, Pomme Puree, Mushrooms, Lima Beans

ARTFUL DESSERTS

Local Capannari Ice Cream & Sorbet | 13

Choice of Chocolate Hazelnut Ganache, 10 Year Barrel Aged
Madagascar Vanilla Bean, Strawberry, Vegan Vanilla,
Limoncello Sorbet Served with Wafer Cookie

Angel Food Cake | 15

Vanilla Mascarpone Mousse, Fresh Berries, Coulis

Cheesecake Creamsicle | 15

Orange, Graham Cracker Crumble, Whipped Cream

Greek Yogurt Panna | 15

Passion Fruit Puree, Grilled Pineapple, Toasted Coconut

Chocolate Cherry Amaretto Cake | 15

Cherry Compote, Dark Chocolate Sauce

AFTER DINNER

Grasshopper | 17

Vintage, Tujaague's, 1910s

Crème de Menthe, Crème de Cacao, Brandy,
Fernet-Branca, Cream

Rusty Nail | 17

Vintage, NY's 21 Club, 1960's

Johnnie Walker Black, Drambuie

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 |V+| Vegan