

WINE LIST

By the Glass / Bottle

RED

Pinot Noir, Meiomi, *Acampo, CA* | 22/86

Pinot Noir, Resonance, *Willamette, OR* | 24/94

Malbec, Bodega Cuarto Dominio Chento,
Uco Valley, Mendoza, Argentina | 21/82

Cabernet Sauvignon, La Terre, *CA* | 14/54

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

Cabernet Sauvignon, Austin Hope 1L, Paso Robles | 21/145

Red Blend, “The Prisoner,” Napa Valley, *CA* | 38/150

Red Blend, Ridge Vineyards “Three Valleys”
Sonoma County, CA | 28/110

Red Burgundy, Chevalier de la Crée, *France* | 28/110

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

Tempranillo, Bodega Lanzaga “LZ,” *Rioja, Spain* | 18/70

ROSÉ & WHITE

Rosé, Chateau D’Esclans “Whispering Angel”
Cotes De Provence | 22/86

Pinot Grigio, Pighin, Friuli-Venezia Giulia | 17/66

Sauvignon Blanc, Villa Maria "Earth Garden"
Marlborough, New Zealand | 22/86

Riesling, Chateau Ste Michelle, *Columbia Valley, WA* | 14/54

Sancerre, Château de Sancerre, *Loire Valley, France* | 31/122

Chardonnay, La Terre, *CA* | 14/54

Chardonnay, Sonoma Cutrer, *Sonoma County, CA* | 20/78

Chardonnay, Patz & Hall, *Sonoma Coast, CA* | 36/142

Albariño, Bodegas La Val, *Galicia, Spain* | 18/70

Moscato, Michele Chiarlo, Asti, *Piedmont, Italy* | 16/62

SPARKLING & CHAMPAGNE

Roger Goulart, Cava Brut, *Catalonia, Spain* | 19/74

Chandon Sparkling Rosé, *Napa, CA* | 24/94

Schramsberg “Mirabelle” Brut, *North Coast, CA* | 28/110

Rotating Prosecco, *Italy* | 14/54

Taittinger Brut *Champagne, Reims, France* | */173

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.

Lounge seating requires a form of payment when placing an order.

An 18% gratuity will automatically be added to all parties of 6 or more.

Check can be split up to 3 ways

JW Marriott Chicago
151 W Adams Street, Chicago, IL 60603
312.660.8200

ORIGINAL COCKTAILS

All juices are fresh squeezed.

Sakura no Haru | 18

Floral, Effervescent, Refreshing
Robert Hubbard, 2025

Roku Gin, Plymouth Navy Strength, Lemon, Cava,
Cherry Blossom

Not Another Strawberry Margarita | 18

Fruity, Silky, Floral
Damian Arms, 2025

Reposado Tequila, Campari, Strawberry, Lime,
Jasmine Milk Clarification

SIGNATURE COCKTAILS

Old Old Fashioned | 19

Old, Classic, Strong

Old Forester 86, Angostura Bitters, Sugar

Improved Manhattan | 19

Rich, Complex, Sharp

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

Gimlet | 19

Citrus, Sweet, Tart

Grey Goose or Tanqueray, Lime Cordial

SEASONAL CLASSICS

Aviation | 18

Herbal, Floral, Tart

Botanist Gin, Maraschino, Crème de Violette, Lemon

Oaxaca Old Fashioned | 18

Smokey, Rich, Bitter

Reposado Tequila, Mezcal, Agave, Angostura Bitters

Clover Club | 18

Citrusy, Fruity, Fluffy

Plymouth Gin, Dolin Dry, Raspberry, Lemon, Egg White

Old Cuban | 18

Rich, Herbal, Effervescent

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

Kentucky Buck | 18

Robust, Fruity, Spicy

Knob Creek, Lemon, Strawberry, Ginger Beer, Bitters

Midori Sour | 18

Botanical, Melon, Soft

London Dry Gin, Midori, Lime Cordial, Egg White

Paloma | 18

Herbal, Citrusy, Sparkling

Blanco Tequila, Lime, Grapefruit Soda

Negroni Bianco | 18

Bitter, Soft, Stirred

Ford's Gin, Luxardo Bitter Bianco, Dolin Blanc

Western Sour | 18

Smooth, Tropical, Citrus

Buffalo Trace, Old Grand-Dad 114, 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.

Barrel Spice | 18

Citrus, Spice, Smooth

Patrôn Reposado, Lustau Amontillado, Fernet, Cassis, Mole

Amaro Sour | 18

Sweet, Sour, Bitter

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

Brightside | 19

Bitter, Boozy, Dry

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

VODKA

Absolut, Citron, Elyx Grey Goose

Belvedere Ketel One

Chopin Stolichnaya
(flavors available)

***CH Vodka** Tito's

Wheatley

GIN

Aviation Hendrick's

Bols Genever Letherbee

Bombay Sapphire Monkey 47

Botanist Nolet's

***CH Gin** Plymouth

Ford's Sipsmith

Finn's Gin Tanqueray

Hayman's Old Tom

RUM

Appleton Estate 8yr Mt. Gay Eclipse
Signature

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

Cruzan Black Strap Rhum J.M. Agricole
Blanc

El Dorado 12yr Ron Zacapa

Gosling Black Seal Smith & Cross

Avuá Cachaça Wray & Nephew

Myer's

TEQUILA & MEZCAL

Clase Azul

Casamigos - Blanco, Reposado, Añejo

Don Julio - Blanco, Reposado, Añejo, 1942

Patron - Silver, Reposado, Añejo

Teremana - Blanco, Resposado, Añejo

Tequila Ocho - Plata, Reposado

Vago Mezcal- Espadin, Elote

Del Maguey Vida Mezcal

Los Vecinos Mezcal

Corazon - Blanco, Reposado

Don Fulano - Blanco, Reposado, Añejo

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, Caribbean 14 yr	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	Nikka Coffey Grain
Crown Royal	Redbreast 12 yr.
Jack Daniel’s	Suntory Toki

BOURBON

Angel’s Envy	Jim Beam Black Label
Basil Hayden’s	Jefferson’s Ocean
Booker’s	Jeppson’s 100 Proof
Buffalo Trace	Johnny Drum
Blanton’s Single Barrel	Knob Creek
Bulleit	Maker’s Mark
Eagle Rare 10yr	Maker’s Mark 46
Elijah Craig Small Batch	Michter’s Small Batch
EH Taylor Small Batch	Old Forester Signature
Evan Williams Bonded	1870, 1897, 1910, 1920
Eagle Rare 10yr	Old Grand-Dad Bonded
Four Roses Single Barrel	Old Grand-Dad 114 Proof
*Few Bourbon	Russell’s Reserve 10yr
Jim Beam Black Label	Willet
1792 Small Batch	WhistlePig Piggy Back
Weller Special Reserve	Woodford Reserve, Double Oaked

RYE

Bulleit Rye	Russell’s Reserve 6yr
*Few Rye	Sazerac
Knob Creek Rye	Templeton
Old Overholt Bonded	Wild Turkey 101, Rare Breed
Rittenhouse	WhistlePig 10yr, Farmstock

HAPPY HOUR

Monday – Friday
4:00 pm to 6:00 pm

- Weekly Craft Cocktail | 15
- House Chardonnay | 13
- House Cabernet Sauvignon | 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*
- Dino S'mores, American Imperial Stout, *Chicago, IL*
- Revolution, Anti-Hero American IPA, *Chicago, IL*
- Goose Island, 312, Urban Wheat Ale, *Chicago, IL*
- Moor’s Imperial Porter, Stout, *Chicago, IL*
- 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*

SPIRIT FREE

- The Joly | 17
- Rich, Tart, Bubbly
- Grenadine, Lemon, Orange, Rose Water, Fever-Tree Club Soda
- Seedlip Gimlet | 12
- Herbal, Sweet, Tart
- Seedlip Garden, Lime Cordial, Fever-Tree Club Soda
- Phony-Baloney Spritz | 17
- Tart, Bitter, Refreshing
- Phony Negroni, Lemon, Q Grapefruit Soda

SMALL PLATES

Local Cheese & Charcuterie | 28
Coffee and Bourbon Salami, Calabrese, Prosciutto, Bucheron Goat Cheese, Point Reyes Original Blue, Hooks 5 Year Cheddar, House Made Jam, Chef’s Accompaniments, Grilled Bread

Grilled Shrimp Tacos | 18
Jalapeño, Pickled Red Onion, Cilantro, Lime Crema, Cabbage, Salsa Verde

Chef’s Seasoned House Made Chips GF| 12
Caramelized Onion Aioli, Jalapeño Roasted Red Pepper Dip

Roasted Red Pepper Hummus V+,DF| 18
Roasted Red Pepper Tapenade, Toasted Pistachio, Smoked Paprika, Pita Chips

*Tenderloin Sliders | 26
Asiago Brioche, Lemon Garlic Aioli, Provolone, Red Pepper Tapenade, Arugula

Kung Pao Chicken Wings | 20
Toasted Cashews, Scallions, Cilantro

*Ahi Tuna Nachos | 24
Avocado, Spicy Mayo, Cilantro, Jalapeño, Wakame, Carrots, Radish, Cucumbers, Sesame Seeds

Mexican Street Corn Dip V| 16
Roasted Corn, Chipotle Cream, Cotija Cheese, Pickled Jalapeño, Cilantro, Tajin, Lime, Blue Corn Tortilla Chips

FLATBREADS

 Margherita Flatbread V| 20
Campari Tomatoes, Fresh Mozzarella, Basil, Olive Oil
\$1 of every **Margherita Flatbread** purchased will be donated to support Children’s Miracle Network Hospitals

Wild Mushroom & Leek Flatbread V | 21
Roasted Wild Mushrooms, Wilted Leek, Fontina Cheese, Basil Pesto

SOUPS & SALADS

French Onion Soup | 16
Gruyere Cheese, Artisan Baguette Crouton

Tomato Bisque V| 16
Heirloom Cherry Tomato, Fresh Mozzarella, Focaccia Croutons

 Caesar Salad V| 18
Romaine, Anchovies, Egg, Parmesan Cheese, Cherry Heirloom Tomatoes, Herbed Croutons
\$1 of every **Caesar Salad** purchased will be donated to support Children’s Miracle Network Hospitals

Southwestern Cobb Salad V| 20
Romaine, Roasted Corn, Cherry Heirloom Tomatoes, Avocado, Crispy Tortilla Strips, Cotija Cheese, Cilantro, Creamy Chipotle Dressing

Mediterranean Summer Salad V| 20
Mixed Greens, Artisanal Olives, Feta Cheese, Cucumber, Pickled Red Onion, Cherry Heirloom Tomato, Haricot Vert, Champagne Vinaigrette

Strawberry Fields Salad V, GF| 20
Arugula, Fresh and Freeze-Dried Strawberries, Bucheron Goat Cheese, Toasted Pistachios, Rosemary Red Wine Vinaigrette

*Add Protein: Chicken Breast |12
Sixty South Salmon |14 Seared Tuna |12
Grilled Shrimp| 12 Filet |22

BEVERAGES

Acqua Panna/San Pellegrino 500mL | 9 1L | 16
Coffee | 4
Cappuccino, Latte, Hot Chocolate, Assorted Hot Tea | 6
Dammann Freres Iced Tea | 6
Soft Drinks | 7

*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

HANDHELDS

All Sandwiches served with your choice of French Fries, Sweet Potato Fries, House Made Chips or a Garden Salad
Items can be made on GF Bread upon request

JW Organic Turkey Press | 24
Shaved Turkey, Pesto Mayo, Arugula, Bacon, Heirloom Tomato

 Burnham Burger | 26
Fresh Ground Angus, Crispy Bacon, Cheddar, Red Onion Jam, Butter Lettuce, Tomato, Toasted Brioche Bun
Can Be Made Plant Based
\$1 of every **Burger** purchased will be donated to support Children’s Miracle Network Hospitals

Caprese Chicken Sandwich | 24
Grilled Chicken, Ciabatta, Pesto Mayo, Fresh Mozzarella, Tomato, Pickled Red Onion, Arugula

Grilled Steak Sandwich | 28
Ciabatta, Double Cream Brie, Red Onion Marmalade, Arugula

CHEF CRAFTED

Roasted Chicken | 32
Summer Vegetable Fricassee, Roasted Chicken Jus, Potato Crisp, Petite Greens Salad

 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

*Tuna Poke Bowl GF | 26
Sushi Rice, Ahi Tuna, Cucumber, Wakame, Shredded Carrot, Cilantro, Siracha Aioli

*Steak Fried Rice DF| 27
Egg, Scallions, Wild Mushrooms, Carrot, Spinach, Soy Sauce, Chili Crisp

*NY Strip Steak | 55
Potato Puree, Lemon Garlic Butter, Haricot Vert

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

Pineapple Upside Down Cheesecake | 15
Vanilla Bean Cheesecake, Pineapple Compote, Cherry Coulis, Vanilla Chantilly, Graham Cracker Crumble

Coconut Chocolate Bomb | 15
Chocolate Cake, Salted Caramel, Coconut Mousse, Passion Fruit Glaze, Chocolate Ganache, Toasted Coconut, Vanilla Chantilly

Raspberry Rose Cake | 15
Raspberry Rose Mousse, Pistachio Cake, Raspberry Crisp, Pistachio Diplomat, Lychee Coulis

AFTER DINNER

Grasshopper | 17
Minty, Rich, Creamy
Crème de Menthe, Crème de Cacao, Brandy, Fernet-Branca, Cream

Rusty Nail | 17
Peaty, Herbal, Complex
Johnnie Walker Black, Drambuie

Espresso Martini | 17
Sharp, Sweet, Rich
Vodka, Kahlua, Espresso, Sugar

Irish Coffee | 16
Roasty, Creamy, Hot
Jameson Irish Whiskey, Coffee, Sugar, Whipped Cream