

WINE LIST

By the Glass / Bottle

RED

Pinot Noir, Meiomi, *Acampo, CA* | 24/94

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

Malbec, Bodega Cuarto Dominio Chento, *Uco Valley, Mendoza, Argentina* | 24/94

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

Cabernet Sauvignon, Justin, *Paso Robles, CA* | 27/106

Cabernet Sauvignon, Austin Hope 1L, *Paso Robles* | 21/124

Red Blend, “The Prisoner,” *Napa Valley, CA* | 44/174

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

Red Burgundy, Château des Jacques Moulin-à-Vent, *France* | 26/102

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

Tempranillo, Cune Rioja Reserva, *Rioja, Spain* | 24/94

ROSÉ & WHITE

Rosé, Chateau D’Esclans “Whispering Angel”,
Cotes De Provence | 24/94

Pinot Grigio, Pighin, *Friuli-Venezia Giulia* | 19/74

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

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

Sancerre, Jacques Dumont, *Loire Valley, France* | 31/122

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

Chardonnay, Sonoma Cutrer, *Russian River Valley, CA* | 22/86

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

Albariño, Pazo das Bruxas, *Galicia, Spain* | 24/94

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

SPARKLING & CHAMPAGNE

Poema Cava Brut, Penedès, *Spain* | 18/70

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

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

Rotating Prosecco, *Italy* | 14/66

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 reimagined 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

All juices are fresh squeezed.

Penalty Kick| 18

*Apple, Tropical, Smooth, Crushed
Damian Arms, 2024*

Laird’s Apple Brandy, Planetary 3 Start, Pineapple, Guava, Lime,
Nutmeg, Angostura Bitters

Aphrodite’s Gift| 18

*Bitter, Stirred, Stone Fruit
Robert Hubbard, 2024*

Appleton 8, Apologue Persimmon, Luxardo Bitter Bianco, St.
George Spiced Pear, Quince, Blackstrap Bitters

SIGNATURE COCKTAILS

“Old” Old Fashioned | 19

Old, Classic, Strong

Old Forester 86 Proof, Demerara, Angostura Bitters, Orange

Improved Manhattan | 19

Rich, Complex, Sharp

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

Gimlet | 18

Citrusy, Sweet, Tart

Grey Goose or Tanqueray, Lime Cordial

SEASONAL CLASSICS

Dusk | 18

Rich, Robust, Smokey

Buffalo Trace, P.F. 1840, Laphroig 10, Maple
Cocoa, Angostura Bitters

Maime Taylor| 18

Smooth, Spicy, Effervescent

Dewars White Label, Lime, Ginger Beer

Jack Rose| 17

Tart, Fruity, Sharp

Apple Brandy, Applejack, Lime, Lemon, Grenadine

Fillibuster| 17

Rich, Soft, Spice

Sazerac Rye, Lemon, Maple, Egg White, Bitters

Hibiscus Margarita | 17

Floral, Fruity, Citrus,

Reposado Tequila, Orange Curacao, Hibiscus, Lime

Sour Apple Martini | 17

Pome, Tart, Playful

Lairds Apple Brandy, Sour Apple Schnapps, Lemon

Hotel Nacional Special | 17

Stone Fruit, Tropical, Soft

Bacardi Añejo Cuatro, Apricot, Pineapple, Lime

Sidecar | 19

Sour, Vintage, Elegant

H by Hine, Orange Curacao, Lemon, Sugar

Banana Boulevardier | 19

Rich, Bitter, Tropical

Knob Creek, Sweet Vermouth, Campari, Banana

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.

Green Mountain Dynamite | 18

Citrus, Spice, Smooth

Absolut Citron, Lemon, Maple, Cayenne, Maple Bitters

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
	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
- Beach Life | 17
- Tropical, Nutty, Citrus*
- Seedlip Spice, Almond, Orange, Lime, Rose Water
- Fever-Tree Tonic
- Phony-Baloney Spritz | 17
- Tart, Bitter, Refreshing*
- St. Agrestis Phony Negroni, Lemon, Q-Grapefruit Soda
- Falso Pop | 17
- Cola, Herbal, Effervescent*
- St. Agrestis Falso Amaro, Lime, Mint, Fever- Tree Club Soda

SMALL PLATES

Local Cheese & Charcuterie | 28

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

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

Pumpkin Hummus V| 18

Crispy Brussel Chips, Pomegranate, Feta, Pita Chips

*Tenderloin Sliders | 26

Pretzel Bun, Horseradish Creme, Caramelized Onions,
Wild Mushrooms

Honey Sesame Sticky Wings | 20

Fried Chicken Wings, Honey Sesame Glaze, Toasted Sesame,
Togarashi, Cilantro

*Ahi Tuna Nachos | 24

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

Fried Brussel Sprouts V| 17

Sesame Soy Glaze, Crumbled Goat Cheese, Toasted Walnuts

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

Prosciutto & Fig Flatbread | 21

Prosciutto, Blue Cheese, Fig Jam, Arugula, Pickled Red Onion,
Balsamic Reduction

SOUPS & SALADS

French Onion Soup | 16

Gruyere Cheese, Artisan Baguette Crouton

Potato Bacon Bisque GF | 16

Potato, Bacon, Pickled Apple, Crispy Bacon, Chives



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

Gorgonzola Apple Salad V, GF| 20

Mixed Greens, Pickled Apple, Shaved Fennel, Blue Cheese, Frosted
Pecans, Apple Cider Vinaigrette

Winter Roasted Baby Carrot Salad V, GF| 20

Arugula, Roasted Baby Carrots, Dried Cranberries, Feta, Toasted
Almond, Lemon Vinaigrette

Roasted Beet and Goat Cheese Salad V, GF|20

Roasted Beets, Goat Cheese, Toasted Pistachio, Rocket Greens,
Champagne Vinaigrette

*Add Protein: Chicken Breast |12

Sixty South Salmon |14 Seared Tuna |12

Grilled Shrimp | 12

BEVERAGES

Acqua Panna 500mL | 9

San Pellegrino 500mL|9

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 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



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

Caprese Chicken Sandwich | 24

Grilled Chicken, Ciabatta, Pesto Mayo, Fresh Mozzarella, Tomato,
Pickled Red Onion, Arugula

Grilled Steak Sandwich| 28

Double Cream Brie, Red Onion Marmalade, Arugula

CHEF CRAFTED

Tandoori Chicken | 32

Roasted Tandoori Chicken, Bombay Potato Salad, Pickled
Cauliflower, Crispy Chickpeas, Cilantro



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 | 27

Grilled Flat Iron Steak, Fried Egg, Scallions, Carrot, Spinach,
Mushrooms, Soy Sauce, Chili Crisp

*Grilled Flat Iron Steak | 45

Pomme Puree, Mushrooms, Baby Spinach, Roasted Pearl Onions,
Garlic Lemon Butter

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

Chocolate Banana Bread Pudding | 15

Bananas Foster, Bourbon Ice Cream

Gingerbread Cheesecake | 15

Cookie Butter Ganache, Salted Caramel Chocolate Sauce,
Chocolate Tuile

Dirty Pumpkin Chai Mousse Cake | 15

Shortbread Cookie, Caramel Sauce, Oat Streusel

Mulled Wine Poached Pear | 15

Vanilla Yogurt Ice Cream, Granola

AFTER DINNER

Hot Buttered Rum | 17

Strong, Spiced, Sweet, Hot

Dark Rum Blend, Baking Spices, Brown Sugar, Butter

Golden Cadillac | 18

Chocolate, Bitter, Creamy

Galliano, White Creme de Cacao, Brandy, Cream

French Connection | 19

Stirred, Strong, Deep

H by Hine, Amaretto, Bitters

Espresso Martini | 18

Sharp, Sweet, Rich

Vodka, Kahlua, Espresso, Sugar

Irish Coffee | 16

Roasty, Creamy, Hot

Jameson Irish whiskey, Coffee, Sugar, Whipped Cream