

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, Line 39, *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 Créée, *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, Line 39, *CA* | 14/54

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

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

Alvarinho, Graça da Pedra, *Monção e Melgaço, Portugal* | 16/62

Moscato, Michele Chiarlo, Asti, *Piedmont, Italy* | 16/31

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 reimagined 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

SMALL PLATES

Local Cheese & Charcuterie | 28

Orange & Ginger Salami, Maple Salami, Prosciutto, Cypress Grove
Humboldt Fog, 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 | 12

Caramelized Onion Aioli, Jalapeño Roasted Red Pepper Dip

Roasted Red Pepper Hummus V+| 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 DF | 24

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

Fried Brussel Sprouts DF| 17

Tomato Bacon Jam, Crispy Shallots

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

Burrata Sausage Flatbread | 21



Burrata, Pistachios, Spicy Italian Sauage, Basil Pesto, Mikes Hot
Honey, Lemon Zest

Ingredients picked fresh from our JW Garden

SOUPS & SALADS

French Onion Soup | 16

Gruyère Cheese, Artisan Baguette Crouton

Butternut Squash Soup V,GF| 16

Roasted Butternut Squash, Frosted Pecans, Maple Crème Fraiche,
Pickled Apple



Caesar Salad | 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

Roasted Beet Salad V, GF| 20

Citrus Roasted Beets, Citrus Supremes, Arugula, Pickled Red
Onions, Lemon Whipped Ricotta, Honey Oat Crumble, Champagne
Vinaigrette

Farro Harvest Salad V| 20

Farro, Arugula, Dried Cranberries, Roasted Butternut Squash,
Pickled Apple, Shredded Brussel Sprouts, Pickled Red Onion,
Crumble Feta, Sherry Vinaigrette

Waldorf Salad V, GF| 20



Tuscan Lettuce Mix, Red Grapes, Frosted Pecans, Celery, Fuji
Apples, Creamy Lemon Yogurt Vinaigrette

Ingredients picked fresh from our JW Garden

*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 |DF| Dairy Free

VODKA

Absolut, Citron, Elyx Grey Goose

Belvedere Ketel One

Chopin Stolichnaya

*CH Vodka Tito’s

Wheatley

GIN

Aviation Hayman’s Old Tom

Beefeater Hendrick’s

Bols Genever Monkey 47

Bombay Sapphire Nolet’s

Botanist Plymouth

*CH Gin Roku

Ford’s Sipsmith

*Finn’s Gin Tanqueray

RUM

Appleton Estate 8yr Mt. Gay Eclipse
Signature

Bacardi – Silver, Limon, Planteray Original Dark,
4yr, 8yr 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

Bahnez 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

ALLOCATED SPIRITS

Bardstown Discovery Four Square
Bookers
Johnny Drum
Old Rip Van Winkle 10 yr
Stagg Barrel Proof
Yamazaki 12 yr
Willet 7yr “Mister Krabappel

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

Short Rib Grilled Cheese | 28
Red Onion Marmalade, Gruyère Cheese, Horseradish Aioli, Red Wine Demi

CHEF CRAFTED

Roasted Amish Chicken | 32
Millers Farm Chicken, Sweet Potato Puree, Fried Brussel Sprouts, Roasted Baby Carrots, Crispy Shallots, Dried Cranberry, Red Wine Demi

**Panang Curry Salmon DF | 36**
Farro, Coconut Curry Sauce, Roasted Baby Carrots, Toasted Cashews, Cilantro, Lime
\$1 of every Salmon purchased will be donated to support Children’s Miracle Network Hospitals

Lion’s Mane Mushroom Cake V+| 28 
Red Pepper Chimichurri, Pickled Red Onion, Remoulade, Micro Green Salad
Ingredients picked fresh from our JW Garden

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

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

*NY Strip Steak GF | 59
Potato Puree, Lemon Garlic Butter, Broccolini, Red Wine Demi

ARTFUL DESSERTS

Local Capannari Ice Cream & Sorbet V | 13
Choice of Chocolate Hazelnut Ganache, 10 Year Barrel Aged Madagascar Vanilla Bean, Strawberry, Vegan Vanilla, Limoncello Sorbet. Served with Wafer Cookie

Apple Upside Down Cake V | 15
Bourbon Caramel, Vanilla Chantilly

Baileys Coffee Panna Cotta V | 15
Chocolate Brownie, Chocolate Rice Crisp, Dark Chocolate Ganache

Pumpkin Bread Pudding V | 15
Toffee Sauce, Vanilla Ice Cream

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

Carajilo|18
Soft, Sweet, Rich
Licor 43, H by Hine, Espresso

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

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

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| 18
Tart, Fruity, Sharp
Apple Brandy, Applejack, Lime, Lemon, Grenadine

Fillibuster| 18
Rich, Soft, Spice
Sazerac Rye, Lemon, Maple, Egg White, Bitters

Hibiscus Margarita | 18
Floral, Fruity, Citrus,
Reposado Tequila, Orange Curacao, Hibiscus, Lime

Sour Apple Martini | 18
Pome, Tart, Playful
Lairds Apple Brandy, Sour Apple Schnapps, Lemon

Hotel Nacional Special | 18
Stone Fruit, Tropical, Soft
Bacardi Añejo Cuatro, Apricot, Pineapple, Lime

Sidecar | 18
Sour, Vintage, Elegant
H by Hine, Orange Curacao, Lemon, Sugar

Banana Boulevardier | 18
Rich, Bitter, Tropical
Knob Creek, Sweet Vermouth, Campari, Banana

LOCAL BEER | 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*

Revolution, Anti-Hero American IPA, *Chicago, IL*

Goose Island, 312, Urban Wheat Ale, *Chicago, IL*

Regional Rotating Feature - Ask Your Server

ORIGINAL COCKTAILS

All juices are fresh squeezed.

Dancin’ in September | 18
Damian Arms
Crisp, Herbal, Ripe
Ketel One Citron, Blanc Vermouth, Persimmon, Mole, Lemon,
Right Bee Dry Cider

Sweater Weather | 18
Stephen Korenchan
Rich, Velvety, Nutty
Pierre Ferrand 1840, Appleton 8yr, Cinnamon, Apple Cordial,
Black Walnut Bitters

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.
Ingredients picked fresh from our JW Garden

Harvest Spritz |18 
Herbal, Bright, Refreshing
Alvarinho, Planetray 3 Star, Apple, Pear, Rosemary, Fennel Dill,
Honey, Lemon, Sparkling Water

Golden Hour | 18 
Silky, Fruity, Savory
Reposado Tequila, Pear Brandy, Ginger Liqueur, Blackberry,
Rosemary Honey, Lemon, Egg White

Old Vines | 19 
Bold, Sweet, Herbal
Sazerac Rye, Appleton 8 yr, Cherry, Sage, Licorice Bitters

SPIRIT FREE

The Joly | 15
Rich, Tart, Bubbly
Grenadine, Lemon, Orange, Rose Water, Fever-Tree Club Soda

Autumnal Harvest | 15
Fruity, Rich, Frothy
Seedlip Spice, Pineapple, Lime, Maple, Egg White

Phony-Baloney Spritz | 15
Tart, Bitter, Refreshing
Phony Negroni, Lemon, Q Grapefruit Soda

DOMESTIC BEER

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*