

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 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, 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



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
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
Ingredients picked fresh from our JW Garden



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

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 Signature	Mt. Gay Eclipse
Bacardi – Silver, Limon, 4yr, 8yr	Planteray Original 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

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

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
Ingredients picked fresh from our JW Garden

*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

Stinger | 19
Dry, Herbal, Smooth
Hine VSOP, Giffard Pastille, Absinthe, Lemon Oil

Pink Squirrel | 17
Chocolate, Nutty, Creamy
Crème de Noyaux, White Crème de Cacao, Brandy, Cream, Peychaud’s

Espresso Martini | 18
Sharp, Sweet, Rich
Vodka, Kahlua, Espresso, Sugar

Irish Coffee | 17
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

Sangria | 18

Fruity, Spiced, Refreshing

Cocchi Rosa, Riója, Pineapple, Citrus

Passion Star Martini| 18

Rich, Soft, Tart

Absolut Elyx, Passionfruit, Vanilla, Lime, Cava

Gin-Gin Mule| 18

Botanical, Herbal, Spicy, Fresh

Tanqueray, Lime, Mint, Ginger Beer

Grapefruit Negroni | 18

Bitter, Boozy, Smooth

Ocho Tequila Plata, Blanc Vermouth, Campari, Giffard Pamplemousse

Mai Tai | 18

Citrus, Nutty, Refreshing

Appleton Syr, Rhim JM V.O., Orange Curacao, Almond, Lime

Spicy Pineapple Margarita | 18

Sour, Fruity, Heat

Corazon Blanco, Triple Sec, Pineapple, Lime, Agave, Jalapeño, Habanero

Piña Colada | 18

Tropical, Rich, Crushed

Planetray 3 Star, Wray & Nephew, Coconut, Pineapple, Lime
*Add Dark Rum Float | 4

El Diablo | 18

Herbaceous, Berry Jam, Spice

Don Fulano Blanco, Cassis, Lime, Ginger Beer

Truman | 18

Stone Fruit, Citrus, Smooth

Old Grand-Dad Bonded, Peach, Lemon, Honey

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

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

ORIGINAL COCKTAILS

All juices are fresh squeezed.

Michelle’s Fizzlet | 18

Citrusy, Silky, Refreshing

Robert Hubbard, 2025

Pisco, Cognac, Lime Cordial, Lemon, Soda, Egg White

Manatee | 18

Bright, Fresh, Oceanic

Mat Chapman, 2025

Condessa Gin, Aperol, Salted Grapefruit Cordial, Jeppson’s Malort, Absinthe, Coconut Water

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

Greenline |18

Herbal, Fresh, Cooling

Botanist, Cucumber, Mint, Cilantro, Lemon

Thyme Traveler | 18

Smokey, Rustic, Tart

Mezcal, Red Pepper Thyme Shrub, Habanero, Agave, Grapefruit, Lime

Cloud Gate | 19

Earthy, Fluffy, Effervescent

CH Vodka, Planteray 3 Star, Sage, Cinnamon, Lemon, Lime, Ginger Beer, Egg White, Orange Bitters

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

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