

WHISKEY

BOURBON

Baker's
Basil Hayden
Booker's
Buffalo Trace
Bulleit
Eagle Rare
Jefferson 1792
Jim Beam
Koval*
Koval Oat*
Maker's Mark
Maker's Mark 46
Willet Pot Stilled
Woodford Reserve

RYE

Bulleit
Few*
Knob Creek
Koval*
Templeton
Woodford Reserve

RYE

Bulleit
Few*
Knob Creek
Koval*
Templeton
Woodford Reserve

BLENDED SCOTCH

Ballantine's
Chivas Regal
Dewar's
Johnnie Walker Black
Johnnie Walker Red
Johnnie Walker 18yr

SINGLE MALT SCOTCH

Balvenie
Glenfiddich
Glenkichie
Glenlivet
Glenmorangie
Lagavulin 16yr
Macallan 12yr
Macallan 18yr
Macallan Rare Cask
Oban 14yr
Talisker

*Local Distillery



STAYTION

Renaissance Chicago Downtown Hotel
1 W. Wacker Dr. Chicago, IL 60601
(312) 372-7200

SPECIAL ALLOCATION WHISKEY

limited availability

Rip Van Winkle 10yr
Rip Van Winkle 12yr
Pappy Van Winkle 15yr
High West "A Midwinter's
Night Dram"
Orphan Barrel
Blanton's
Staytion Few Single Barrel Rye



STAYTION

COCKTAILS

Market Mule | 15

Cucumber Infused Ketel One, Fresh Lime,
Mint Simple Syrup, Ginger Beer

Yellow Feather | 16

Yellow Chartreuse, Pineapple Infused Ramazzotti,
Velvet Falernum, Fresh Lemon

Nice Dreams | 16

Green Chartreuse, Cynar, Fresh Lemon,
Chai Syrup, Apex Predator

Avenna a Meile | 16

Koval Oat, Avenna, Pimento Dram, Honey Syrup

Sullivan | 16

Bank Note Scotch, Amaretto, Demarrera Syrup, Orange Bitters

Lakeside | 18

Few Rye, Avenna, Leatherbee Fernet, Orange Bitters

Besk Reviver | 15

Leatherbee Besk, Leatherbee Gin, Mandarine Napoleon,
Cocchi Americano, Honey Syrup

Basil-Blood Orange Gimlet | 16

Clementine Vodka, House Blood Orange Limoncello,
Fresh Basil, Fresh Lime, Simple Syrup

TAKE FLIGHT

a 1oz sampling of 4 rare whiskeys
\$60

Old Rip Van Winkle 10yr

High West "A Midwinter's Night Dram"

Orphan Barrel "Rhetoric" 21 yr

"Staytion Select" Few Single Barrel Rye

IMMERSE YOURSELF

Experience the Chicago Theatre District's best street food with a local twist, specialty cocktails, Illy coffees, and house made pastries. We add to the experience by providing discoverers a place to relieve the stress of the day through intriguing ambience, exceptional service, and a fresh taste of local products.

INDULGE

Ask your server about our seasonal pastries & sweets!

WARM UP

Espresso | 2.00

Espresso Doppio | 2.50

Espresso Macchiato | 2.50

Cappuccino | 3.50

Macchiato Caramel | 3.75

Caffé Mocha | 3.50

Caffé Latte | 3.50

Caffé Filtro | 2.25

Caffé Americano | 2.25

* To-Go options available, please ask for details!

CHECK OUT THE EVENTS AT STAYTION BAR!

Happy Hour

Monday to Thursday | 5-7pm

Friday | 4-7pm

Live Music

Friday | 5-8pm

Weekly Events

Visit renhotels.com/events for weekly events at Staytion Bar or ask one of our mixologists for the details!

LOOKING TO BOOK AN EVENT?

Staytion provides a sophisticated, modern setting for any social gathering.

CONTACT

For more information please contact our Sales Coordinators at 312.795.3308

POURS

RED | light body to full body

Michele Chiarlo Barbera D'asti Piedmonte, IT	13/50
Cherry Pie Pinot Noir Monterey, CA	15/60
Lucienne Pinot Noir Santa Lucia Highlands, CA	19/76
Skouras St. George Nemea, GR	15/58
'Educated Guess' Merlot Napa Valley, CA	17/68
Decero Malbec Mendoza, AR	14/56
Yalumba Patchwork Shiraz Barossa, AU	14/56
Luna 'Lunatic' Red Blend Central Coast, CA	14/56
Gerard Bertrand Corbieres GSM Languedoc, FR	16/70
Marques de Grinon El Rincon Syrah/Garnacha Madrid, ESP	17/77
Foppiano Petite Sirah Russian River Valley, CA	15/60
Sledgehammer Cabernet Sauvignon North Coast, CA	13/52
Kaiken Cabernet Sauvignon Mendoza, AR	14/56
Ferrari-Carano Cabernet Sauvignon Alexander Valley, CA	15/60
Quilt Cabernet Sauvignon Napa Valley, CA	18/81

WHITE | light body to full body

Pighin Pinot Grigio Grave De Fruili, IT	13/52
Txispaz Getariako Txakolina Pasco, ESP	13/57
Skouras Moscofilero Peloponnese, GR	14/63
Gerard Bertrand Perle of Sauvignon Blanc Languedoc, FR	14/63
Wairau River Sauvignon Blanc Marlborough, NZ	13/52
Murrieta's Well 'The Whip' White Blend Livermore Valley, CA	14/54
Inama Soave Classic Veneto, IT	14/54
Clos du Bois Chardonnay North Coast, CA	13/52
Complicated Chardonnay Sonoma Coast, CA	14/56
Sonoma Cutrer Chardonnay Sonoma, CA	16/62
Domaine Tournon Mathilda Viogner/Marsanne Victoria, AU	16/62

SPARKLING & DESSERT

Canard-Duchêne Brut Champagne, FR	21/80
Mionetto Prosecco Veneto, IT	15/60
Sip Moscato Clarksburg, CA	13/50
Taylor Fladgate LBV Port Port, PT	18/64

MIDDAY

(11am-4pm)

BROTHS & GREENS

Soup of the Day

Baguette

Filling | 6 or Hearty | 9

Chitown Chopped Salad (gf) | 9

House Greens, Avocado, Sugar Snap Peas,
Roasted Tomato, Dried Corn, Radish, Smoked Bacon,
Vermillion River Blue Cheese, Herb Balsamic Vinaigrette

Apple Walnut Salad (v-gf) | 9

House Greens, Dried Tart Cherries, Goat Cheese,
Candied Walnuts, Apple Vinaigrette

Staytion Caesar | 8

Little Gem Lettuce, Torn Croutons, Shaved Parmesan,
House Caesar Dressing

*Add Chicken | 6 or Shrimp | 8 to any Salad

MARKET EATS

(gluten free bread available)

Turkey Sandwich | 9

Lettuce, Mighty Vine Tomato, Bacon, Mayo

Shaved Ham Sandwich | 10

Triple Cream Brie, Sliced Apples, Honey Ale Mustard

Grilled Chicken Salad Sandwich | 10

Cranberry, Fresh Apples, Toasted Pecans

Meatball Sandwich | 12

Tomato Sauce, Mozzarella, Fennel Pollen

Whole Wheat Wrap (v) | 9

Garlic Hummus, Roasted Tomato, Mushrooms,
Spinach, Quinoa, Avocado

Rice Bowl (v-gf) | 9

McKaskle Farm Brown Rice, Edamame, Mushrooms,
Spinach, Scallion, Soy + Yuzu Glaze
Add Chicken | 6 or Shrimp | 8

SIDES | 3

Grain Mustard Potato Salad

Couscous Vegetable Salad

Ancient Grain Salad

Fresh Fruit

EVENING

(4pm-10pm)

APPETIZERS

Potato Chips & Caramelized Mushroom Aioli (v-gf) | .99

Trio of House Bar Snacks | 6

Wings (gf) | 6

Chili Rubbed, Ranch Dipping Sauce, Celery

Abuelo Rodolfo's Empanada | 9

Beef Picadillo, Tetilla Cheese, House Made Chimichurri

Charcuterie & Cheese Board | 12

Chef's Selection of Local & Artisanal Cheeses,
West Loop Cured Meats, Fig Jam, Sliced Baguette

Roasted Garlic Hummus (v) | 8

Marinated Olives, Pine Nuts, Lemon Olive Oil,
Pita Chips, Vegetables

House Meatballs (3) | 10

48 Hour Marinara, Garlic Ciabatta, Grated Parmesan, Mozzarella

GREENS

Apple Walnut Salad (v-gf) | 9

House Greens, Dried Tart Cherries, Goat Cheese,
Candied Walnuts, Apple Vinaigrette

Staytion Caesar | 8

Little Gem Lettuce, Torn Pretzel Croutons, Shaved Parmesan,
House Caesar Dressing

Organic Quinoa & Ancient Grains Salad (v-gf) | 9

Yellow Beets, Tart Cherries, La Claire Farms Goat Cheese,
Almonds, Preserved Lemon, Mustard Vinaigrette

*Add Chicken | 6 or Shrimp | 8 to any Salad

MARKET EATS

3 Cheese Pizza (v) | 14

Mozzarella, Provolone, Parmesan, Tomato Sauce

Sausage Pizza | 17

Mozzarella, Tomato Sauce, Butcher & Larder Italian Sausage

House Meatball Pizza | 16

House Made Meatballs, Roasted Red Peppers, Fresh Ricotta

Staytion Sliders | 10

Beef Patty, Horseradish Aioli, Aged Cheddar,
House Made Pickles, Roasted Onion Rolls

Braised Short Rib (gf) | 28

Truffled Cauliflower Mash,
River Valley Ranch Mushrooms, Roasted Carrots

Roasted Gunthorp Farms Chicken (gf) | 20

Sterling Farms Fingerling Potatoes, Braised Fennel,
Olives, Tomatoes

Rice Bowl (v-gf) | 9

Mckaskle Farm Brown Rice, Edamame, Mushrooms,
Spinach, Scallion, Soy + Yuzu Glaze

Add Chicken | 6 or Shrimp | 8

(v) vegetarian, (gf) gluten friendly

DRAFTS

LOCAL STAPLES*

Revolution Anti-Hero IPA (6.5%) | 9

A classic IPA brewed in Wicker Park, Chicago

Maplewood Charlatan Pale Ale (6.1%) | 9

American pale ale from a West Side newcomer

Off Color Apex Predator (6.5%) | 9

Chicago farmhouse ale from Logan Square Brewery

Baderbräu Chicago Pilsner (4.8%) | 9

A nice light Chicago staple from the South-Loop

Rotating Local Seasonals | Ask your mixologist!

CLASSICS

Sam Adams Drafts (4.9%) | 8

Guinness (4.2%) | 8

BOTTLES

IPA

Goose Island* | 8

Half Acre Seasonal (16oz)* | 8

Lagunitas* | 8

ALE | FARMHOUSE | SAISON | WHEAT

Off Color Troublesome* | 8

Revolution Bottom Up Wit* | 8

Goose Island 312* | 8

Lagunitas Little Sumpin' Sumpin'* | 8

Boulevard Tank 7 | 9

Blue Moon | 8

Kentucky Bourbon Barrel | 9

CIDER

Angry Orchard | 7

PALE ALE

Tallgrass 8-Bit Pale Ale (16oz) | 8

Two Brothers Prairie Path (g) | 8

Sierra Nevada | 7

LAGER | RED | PORTER

Goose Island Honkers* | 8

Revolution Eugene Porter* | 8

Sam Adams Lager | 6/7

DOMESTICS | IMPORTS 7/8

Coors Banquet, Coors Light, Michelob Ultra, Bud, Bud Light,
Corona, Corona Light, Stella, Heineken, Amstel Light,
O'douls (na)

*Brewed in Chicago

(g) gluten friendly