

# lunch

Mon-Fri 11-3pm



## appetizers

ROASTED BABY CARROTS 12  
curry fresco, crispy shallots, pickle  
vegetables, dill

CRAB CAKES 16  
lemon tarragon aioli, arugula salad, lemon  
chervil vinaigrette, crispy shallots

SPINACH & ARTICHOKE DIP 12  
crispy shallots, grilled pita, lavash

MEZZA PLATE 14  
lemon garlic white bean hummus,  
marinated olives, whipped feta, grilled  
vegetables & crudités, grilled pita

CHICKEN POPS 15  
drumettes', classic buffalo, honey  
barbeque, or thai sweet chili

SHORT RIB BARBACOA TACOS 15  
corn tortillas, tomato salsa, avocado,  
cilantro, cotija cheese

CHICKEN TORTILLA SOUP 8  
roasted corn, black beans, bell peppers  
cilantro, avocado, sour cream, tortilla  
strips

ROASTED TOMATO BISQUE 8  
gruyere crostini, chervil

## Brick Oven Pizza

BROOKLYN 15  
pepperoni, bacon, mozzarella

TOMATO PESTO 15  
spinach, caramelized onions, mushrooms,  
mozzarella, smoked gouda

ITALIAN SAUSAGE 15  
Italian sausage, caramelize onions, bell  
peppers, mozzarella

## salads

*add grilled chicken 7 / roasted shrimp 8  
seared salmon 10*

CAESAR 14  
romaine hearts, shaved parmesan, white  
anchovies, parmesan crouton

SANTORINI 15  
artisan greens, grilled artichokes, feta, medley  
of olives, cherry tomato, shaved baby carrots,  
lemon and fennel vinaigrette

FLAT IRON STEAK SALAD\* 24  
tuscan greens, shaved baby carrots, maple  
bacon, grilled asparagus, charred cherry  
tomato, deer creek bleu cheese,  
balsamic vinaigrette

TUSCAN PASTA SALAD 15  
bow tie pasta, marinated sun-dried tomato, fire  
roasted artichokes, red onions, spinach,  
parmesan, candied walnuts, creamy pesto

## entrées

GRILLED SALMON\* 28  
roasted corn relish, charred asparagus,  
corn butter sauce

HERB PESTO SPAGHETTI 24  
spaghetti, broccoli florets, cherry tomato, pearl onions,  
parmesan, herbs and roasted chestnut pesto

STEAK & FRITES\* 26  
grilled flat iron,  
truffle & parmesan fries, cabernet butter

## burgers and sandwiches

*all burgers and sandwiches come with choice of french fries or  
house salad. substitute parmesan truffle fries \$2*

GRASS FED ANGUS BURGER\* 18  
aged white cheddar, iceberg lettuce, tomato, onion, house  
pickle, burger sauce, sesame seed bun  
*add bacon, avocado or a fried egg \$1 each*

TURKEY BURGER 16  
cherry pepper mostarda, brie cheese, frisée, avocado  
pretzel bun

TRIO GRILLED CHEESE 15  
manchego, gruyere and smoked cheddar, tomato, arugula,  
polenta rye bread

PRIME RIB SANDWICH\* 18  
provolone cheese, gardenia aioli, au jus, french baguette

VEGETABLE WRAP 14  
spinach tortilla, roasted vegetables, spicy harissa aioli, feta  
cheese

CHICKEN CLUB 16  
house pork belly, tomato, bibb lettuce, monterey jack  
cheese, lemon aioli,  
harvest wheat

## desserts

VINALLA CHEESECAKE 8  
lemon curd,  
blueberry compote

STRAWBERRY CAKE 8  
warm strawberry compote, berry sauce,  
vanilla ice cream

FLOURLESS CHOCOLATE CAKE 8  
raspberry sauce, sea salt, berries

PEACH BREAD PUDDING 8  
bourbon caramel sauce,  
peach compote

## spritzer collection

7

GINGER  
lime & mint

SAGE  
grapefruit & honey

ROSEMARY  
raspberry & hibiscus

GOOSE ISLAND SODA  
root beer, grape, orange



cocktails / beer / wine

## signature cocktails

*Uncompromising quality and precision are the backbone of the cocktail program at Level Two. By constructing many of our cocktail ingredients from scratch, we aim to ensure that every imbibing adventure is both unique and memorable.*

**Happy Hour 4-6 \$10 Signature Cocktails, \$6 High Balls featuring Finn's Gin, New Amsterdam Vodka, Old Forester Bourbon**

### SHAKEDOWN 14

Old Forester Bourbon | Maple Syrup | Fresh Orange |

### SPICED SCOFFLAW 15

Four Roses Bourbon | Carpano Antica | Grenadine | Fresh Lemon | Fee's Whiskey Barrel Bitters |

### POMSQUAD 15

House Orange Vodka | Pama | Fresh Lemon | Fresh Grapefruit |

### LAIRD ALEXANDER 14

Laird Applejack | Grand Marnier | Disaronno | Half & Half |

### FIFTH DESCENDANT 14

Hardy VS Cognac | Taylor Fladgate 10yr | Egg White

### LAST FLIGHT 15

Buffalo Trace | Green Chartreuse | Aperol | Fresh Lemon Juice |

### MAGNUS MANHATTAN 16

Highland Park Magnus | Carpano Antica | Angostura Bitters |

### MEZCAL MINUTE 14

Vida Mezcal | Carpano Antica | Luxardo Maraschino |

### LEVEL TWO OLD FASHIONED 16

Buffalo Trace Bourbon | House Sugar | Angostura Bitters |

## hops, malt, yeast & water

*A selection of the finest brews the Midwest has to offer!*

**Happy Hour 4-6 \$5 Founder's All Day IPA, Solemn Oath Lú**

### DRAUGHT OFFERING VARIED

market price

#### LOCAL BREWS

Goose Island 312

Chicago IL, Wheat Ale 4.2%

7

Solemn Oath Lú

Chicago IL, Lagered Kolsch 4.7%

7

5 Rabbit Golden Ale

Chicago IL, Cerveceria 5.3%

8

Whiner Brewing Le Tub

Chicago IL, Wild Farmhouse Ale 6.6%

8

Two Brothers Prairie Path

Warrenville IL, Golden Ale 5.1%

8

Two Brothers Domaine Dupage

Warrenville IL, French Country Ale 5.9%

8

Founder's All Day IPA

Grand Rapids MI, Session IPA 4.7%

7

Off Color Apex Predator

Chicago IL, Belgian Saison 6.5%

8

Bells Two Hearted Ale

Kalamazoo MI, IPA 7.0%

8

Dark Horse Amber Ale

Marshall MI, Belgian Style Amber Ale 5.5%

8

Half Acre "Tuna"

Chicago IL, Extra Pale Ale 4.7%

8

Revolution Eugene

Chicago IL, Porter 7%

8

Right Bee Cider

Chicago IL, 6.0%

8

#### DOMESTIC OPTIONS

Miller Lite, Bud Light

7

Miller High Life, Old Style, Coors Light

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## smashed grapes

*An enticing and delicious selection of featured wines from around the globe. Happy Hour 4-6 \$7 House Varietals*

### BUBBLES

Freixenet Brut Blanc de Blanc, Cava, Spain 9 32

Piper Sonoma, Brut Rose, Sonoma, CA 14 50

La Marca d.o.c. Prosecco, Italy 187ml 11

Piper Heidsieck, Champagne, France 375ml 45

Taittinger Brut, Champagne, France 750ml 75

### WHITE

Forge Cellars, Riesling, Finger Lakes, NY 14/17 52

Matanzas, Sauvignon Blanc, Sonoma, CA 13/17 48

Canyon Road, Sauvignon Blanc, CA 10/14 40

Jules Taylor, Sauvignon Blanc, New Zealand 16/19 60

Canyon Road, Chardoanny, CA 10/14 40

Seaglass, Chardonnay, Santa Barbara, CA 12/15 46

Kendall Jackson, Chardonnay, Sonoma, CA 14/18 52

Masi Masciano, Pinot Grigio, Valpolicella, IT 13/18 48

Canyon Road, Pinot Grigio, CA 10/14 40

### ROSÉ

Conundrum, Red Blend, CA 14/18 52

Minuty, Rosé, Provence, FR 16/20 56

### RED

La Crema, Pinot Noir, Willamette Valley, OR 18/22 70

Lyric, Pinot Noir, Santa Barbara, CA 14/18 52

Canyon Road, Pinot Noir, CA 10/14 40

Copain Tous Ensemble, Syrah, Mendocino, CA 17/21 64

Amalaya, Malbec, Salta, AR 13/17 48

Boneshaker, Zinfandel, Lodi, CA 13/16 50

Canyon Road, Cabernet Sauvignon, CA 10/14 40

Austerity, Cabernet, Paso Robles, CA 13/16 50

Outlot, Cabernet, Alexander Valley, CA 16/21 68

Stags Leap, Cabernet, Napa Valley, CA 26/34 92

Orin Swift Abstract, Red Blend, Napa, CA 23/30 85