

dinner

appetizers

FRIED CALAMARI 16
calamari, shrimp, sweet peppers
marinara, chipotle aioli
grilled lemon

AVOCADO TOMATO TOAST 13
fresh mozzarella, avocado, red onion
basil, capers, charred crostini, balsamic

CRAB CAKES 16
lemon tarragon aioli
arugula salad, chervil vinaigrette

SPINACH & ARTICHOKE DIP 13
crispy shallots, grilled pita, lavash

MEZZA PLATE 14
white bean & red pepper hummus,
marinated olives, blueberry goat cheese
grilled vegetables & crudités, pita

SMOKY CHICKEN WINGS 15
celery, carrots, ranch
choice of: classic buffalo
chipotle BBQ or thai sweet chili

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

CHICKEN NOODLE SOUP 9
celery, carrot, onion, cavatelli

CREAMY TOMATO BISQUE 9
gruyere crostini, chervil



brick oven pizza

Happy Hour 4pm-6pm | ½ off pizza
substitute GLUTEN FREE crust to any pizza

BROOKLYN 17
pepperoni, bacon, mozzarella

THREE CHEESE PESTO 17
basil pesto, sliced tomato, burrata, parmesan
mozzarella, arugula, balsamic glaze

ITALIAN SAUSAGE 17
spicy Italian sausage
roasted onions & bell peppers, mozzarella

salads

add grilled chicken 7 | roasted shrimp 8
seared salmon 10

CAESAR 15
romaine hearts, shaved parmesan
classic caesar dressing, croutons

SANTORINI 16
artisan greens, grilled artichokes, feta
marinated olives, cherry tomatoes
carrots, lemon fennel vinaigrette

*FLAT IRON WEDGE 24
baby ice berg, charred tomato, avocado
toasted pine nuts, roasted red pepper
bleu cheese dressing, crispy shallots

APPLE & PEAR 16
artisan lettuce, poached pear
crisp apple, julienne beets & carrots
tomatoes, pecans, apple cider vinaigrette

sides / snacks 8 ea

GUACAMOLE & CHIPS

ROASTED BRUSSELS SPROUTS & PARSNIPS

GRILLED ASPARAGUS

THREE CHEESE MAC

TRUFFLE PARMESAN FRITES

entrées

SEARED SALMON 30
baby carrots, asparagus, sweet potato puree
sage cream, celery & fennel salad

ROASTED SEA BASS 34
sweet pepper & swiss chard farro
grilled bok choy, pesto rosso

*GRILLED RIB EYE 36
parsnip puree, roasted broccolini
harissa bearnaise sauce

* STEAK FRITES 28
grilled flat iron
truffle parmesan frites
citrus chimichurri

CHICKEN MILANESE 24
braised cabbage
roasted beets, cavatelli
lemon butter sauce

MUSHROOM RAVIOLI 22
roasted tomato & baby spinach
truffle cream, parmesan

CHICKEN ALFREDO 24
spaghetti, alfredo sauce
basil, grilled focaccia

desserts 8 ea

CHEESECAKE TART
brandy cherries
whipped cream, berries

FLOURLESS CHOCOLATE CAKE
seasonal berries, raspberry sauce

APPLE BREAD PUDDING
vanilla ice cream

ICE CREAM SUNDAE
waffle cone, oreo, m&ms
chocolate drizzle, caramel sauce

burgers & sandwiches

choice of: french fries or house salad
truffle parmesan frites add \$3

*GRASS FED ANGUS BURGER 18
aged white cheddar, bibb lettuce
tomato, b&b pickle
spicy secret sauce, brioche bun
add bacon, avocado or a fried egg \$2 each

TURKEY BURGER 17
avocado, brie cheese, frisee
cherry pepper mostarda, brioche bun

TRIO GRILLED CHEESE 15
manchego, gruyere, smoked cheddar
tomato, arugula, rustic italian

CAPRESE 15
breaded eggplant, tomato
arugula, fresh mozzarella, pesto aioli
balsamic glaze, ciabatta

CHICKEN CLUB 17
avocado, bacon, tomato, bibb lettuce
monterrey jack, lemon aioli, ciabatta

*NY STRIP STEAK 19
ny strip steak, caramelized onion
roasted mushrooms, jalapeno aioli
provolone, ciabatta

“Proofless” Collection

8

STRAWBERRY

GINGER & LIME

GRAPEFRUIT & HIBISCUS

GOOSE ISLAND SODA POP
Root beer, Grape, Orange

FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED. 18% Service gratuity added for parties of 6 or more. *Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or dietary concerns in order to your dining experience is a memorable one. Maximum 6 Credit Cards per Table/Party



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 4pm-6pm daily
\$10 Signature Cocktails

\$6 Mixed Drinks featuring Chicago's own Finn's Gin
New Amsterdam Vodka, Old Forester Bourbon, Flor de cana Rum, Old Overholt Rye

LEVEL TWO RESTAURANT WILL BE DONATING \$2 FROM EVERY "VIKKI'S EGG-LESS NOGG" TO GIVE KIDS THE WORLD VILLAGE WHICH PROVIDES SUPPORT TO CHILDREN WITH CRITICAL ILLNESSES.

VIKKI'S EGG-LESS NOGG 16

Gosling's Black Seal Rum | Almond Milk
Di Saronno | Frangelico | Winter Spice

LEVEL TWO OLD FASHIONED 16

Bulleit Bourbon | House Demerara
Angostura Bitters

PONCHE DE TANAMPAS 15

Partida Blanco | Pomegranate | Cava
Hibiscus Syrup | Fresh Grapefruit

MATH QUIZZ MANHATTAN 16

House Blended Barreled Whiskey
Noilly Prat | Whiskey Barrel Bitters

THE LAST AU REVOIR 16

Hardy VS | Green Chartreuse | Aperol

POMSQUAD 15

House Orange Vodka | Pama | Fresh Fruit Juices

CHICAGO COMMUTE 16

Chicago's Own Finn's Gin | Creme De Violet
Grenadine | Cranberry Bitters

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 #leveltworestaurant
 facebook.com/level2restaurant

hops, malt, yeast & water

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

Happy Hour 4pm-6pm daily
\$5 Solemn Oath Lú & Goose Island So-Lo IPA*

ROTATING LOCAL DRAUGHTS 9

WHITE CLAW HARD SELTZER 8
Black Cherry or Mango | 2g carbs 5%

LOCAL BREWS 8

Solemn Oath Lú*
Chicago IL, Hybrid Kolsch 4.7%

Goose Island So-Lo*
Chicago IL, IPA 3.0% | 98 calories

Goose Island 312
Chicago IL, Wheat Ale 4.2%

Cruz Blanca, Mexico Calling
Chicago IL, Lager Especial 4.7%

3 Floyds "Robert The Bruce"
Chicago IL, Scotch Ale 6.5%

Two Brothers Prairie Path
Warrenville IL, Golden Ale 5.1%

Off Color Apex Predator
Chicago IL, Belgian Saison 6.5%

Revolution ANTI-HERO IPA
Chicago IL, IPA 7.0%

Half Acre "Tuna"
Chicago IL, Extra Pale Ale 4.7%

Revolution Eugene Porter
Chicago IL, Porter 7%

Right Bee Cider
Chicago IL, 6.0%

DOMESTIC OPTIONS 7

Miller Lite, Bud Light, Coors Light
Miller High Life, Old Style
Sharp's Non-Alcoholic

smashed grapes

An enticing and delicious selection of featured wines from around the globe.

Happy Hour 4pm-6pm daily | \$7 House Wine Varietals*

BUBBLES

Freixenet Brut Blanc de Blanc, Cava, **ESP** 12 45
Riondo Collezione d.o.c.. Prosecco, **ITA** 12 45
Piper Sonoma, Brut Rose, *Sonoma, CA* 14 50
Piper Heidsieck, Champagne, **FRA** 375ml 45
Taittinger Brut, Champagne, **FRA** 750ml 75

5oz/9oz Btl

HOUSE WINE* California Varietals* 10/14 40

WHITE

Seaglass, Chardonnay, *Santa Barbara, CA* 12/15 48
Complicated, Chardonnay, *Sonoma, CA* 15/18 56
Jules Taylor, Sauvignon Blanc, **NZL** 16/19 60
Emollo, Sauvignon Blanc, *Napa Valley, CA* 16/20 62
Masi Masianco, Pinot Grigio, *Valpolicella, ITA* 13/18 48
Forge Cellars, Riesling, *Finger Lakes, NY* 15/18 56

ROSÉ

Conundrum, Red Blend, *CA* 14/18 52
Belleruche, Grenache blend, *Rhone, FRA* 13/17 50

RED

Federalist, Cabernet, *Lodi, CA* 15/19 56
Outlot, Cabernet, *Alexander Valley, CA* 16/21 68
Sequoia Grove, Cabernet, *Napa Valley, CA* 23/30 85
La Crema, Pinot Noir, *Willamette Valley, OR* 18/22 70
Lyric, Pinot Noir, *Santa Barbara, CA* 14/18 52
Amalaya, Malbec, *Salta, ARG* 13/17 48
Boneshaker, Zinfandel, *Lodi, CA* 13/16 50
Orin Swift, Abstract, Blend, *Napa, CA* 23/30 85
Orin Swift, 8 Years in the Desert, Blend, *CA* 23/30 85

Orin Swift Palermo, Cabernet, *Napa, CA* 120
Orin Swift Papillon, Blend, *Napa, CA* 145