

# lunch



## 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

## entrées

**SEARED SALMON 24**  
baby carrots, grilled asparagus  
sweet potato puree, sage cream  
celery & fennel salad

**MUSHROOM RAVIOLI 18**  
roasted tomato & baby spinach  
truffle cream, parmesan

**STEAK FRITES 26**  
grilled flat iron, truffle parmesan frites  
citrus chimichurri

## 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

## Desserts

8

**CHEESECAKE TART**  
brandy cherries  
whipped cream, berries

**APPLE BREAD PUDDING**  
vanilla ice cream

**FLOURLESS CHOCOLATE CAKE**  
seasonal berries, raspberry sauce

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

## “Proofless” Collection

8

**STRAWBERRY**

**GINGER & LIME**

**GRAPEFRUIT & HIBISCUS**

**GOOSE ISLAND SODA POP**  
Root beer, Grape, Orange

## The best part of waking up

**SPARKLING MIMOSA 7**

**HOUSE MADE BLOODY MARY 12**



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  
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## hops, malt, yeast & water

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

**Happy Hour 4pm-6pm daily**  
**\$5 Solemn Oath Lú**

**ROTATING LOCAL DRAUGHTS** 9

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

**LOCAL BREWS** 8

Goose Island 312  
*Chicago IL, Wheat Ale 4.2%*

Solemn Oath Lú  
*Chicago IL, Lagered Kolsch 4.7%*

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%*

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

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, <b>ESP</b>	12	45
Riondo Collezione d.o.c.. Prosecco, <b>ITA</b>	12	45
Piper Sonoma, Brut Rose, <i>Sonoma, CA</i>	14	50
Piper Heidsieck, Champagne, <b>FRA</b> 375ml		45
Taittinger Brut, Champagne, <b>FRA</b> 750ml		75

5oz/9oz Btl

**HOUSE WINE:** California Varietals\* 10/14 40

### WHITE

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

### ROSÉ

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

### RED

Federalist, Cabernet, <i>Lodi, CA</i>	15/19	56
Outlot, Cabernet, <i>Alexander Valley, CA</i>	16/21	68
La Crema, Pinot Noir, <i>Willamette Valley, OR</i>	18/22	70
Lyric, Pinot Noir, <i>Santa Barbara, CA</i>	14/18	52
Amalaya, Malbec, <i>Salta, ARG</i>	13/17	48
Boneshaker, Zinfandel, <i>Lodi, CA</i>	13/16	50
Orin Swift Abstract, Red Blend, <i>Napa, CA</i>	23/30	85