

IN-ROOM DINING
AUTOMATIC 22%
SERVICE CHARGE & \$4
DELIVERY FEE ADDED
TO THE TOTAL BILL

THE
BRIDGE
KITCHEN + COCKTAILS

SNACKS & SHAREABLES

WARM POTATO CHIPS 15
cheddar fondue / bacon / scallions

GARDEN BOARD 19
creamy hummus/ vegetablecrudités / pita
pickled vegetables

ARANCINI 15
mozzarella /roastedtomatosauce / pesto

GREENS & SOUPS

ROASTED CARROT & AVOCADO SALAD 16
citrus /sesame seeds /arugula
add grilled chicken 8

LITTLE GEM CAESAR 22
grilled chicken paillard / parmesan

TODAY'S MARKET SOUP 12
daily selection

CHICKEN NOODLE SOUP 12
carrots / celery / rich broth

CHICAGO INSPIRED

"Our chef has curated these dishes with the culinary inspiration and history of Chicago. All of these dishes are rooted in Chicago's deep culinary history and noted the location."

ITALIAN BEEF SLIDERS 18
Al's, Little Italy, 1930s
au jus / giardiniera

**CARAMELIZED CAULIFLOWER
TACOS 15**
El Milagro, Pilsen, 1950
melted peppers
pineapple pico de gallo / chips

**ROASTED CHICKEN
WINGS VESUVIO 18**
Vesuvio Restaurant, Loop, 1930s
roasted potatoes / peas / lemon garlic butter

**THE BUTCHER'S SECRET
STEAK & FRIES 39**
The Union Stockyards, 1865
grilled skirt steak / red wine shallot butter

DOUBLE CHEESEBURGER 22
McDonald's, Oak Brook, 1968
shrettuce / tomato / pickle / onion
secret sauce

SPAGHETTI CARBONARA 23
Armando's, Loop, 1952
parmesan / pecorino / pancetta
black pepper / farm egg

GATHERING BOARD 24
Gather Restaurant, Lincoln Square, 2012
market selection of local charcuterie and cheese / honeycomb / almonds
pickled vegetables / crackers

MAINS

**KOREAN FRIED CHICKEN
SANDWICH 22**
sesamegochujangsauce /kimchi
cucumber / cilantro slaw

**MEDITERRANEAN SEA
BASS 32**
pan-roasted/ meltedspinach
roasted peppers
fingerling potatoes
lemon brown butter sauce

CHICKEN MILANESE 28
arugula & gemlettuce/carrot
celery / tomato / parmesan
lemon vinaigrette

SWEETS

CHOCOLATE LAYER CAKE 12
diabolicalchocolatefrosting
swedish cream

APPLE TARTE TATIN 13
servedwarm/swedishcream

CARROT CAKE 12
cream cheese frosting

**TODAY'S SELECTION OF GELATO
& SORBET 12**

FOOD THOUGHTFULLY SOURCED. CAREFULLY SERVED.

20% service gratuity paid directly to staff is 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 ensure your dining experience is a memorable one. Maximum six credit cards per table or party.

Please notify us of any food allergy.

----- COCKTAILS -----

CHICAGO CLASSICS

THEODORE PROULX’S
OLD FASHIONED 18

FourRose’s Kentucky Bourbon
Demerara / Angostura Bitters
While the recipe’s exact origins are debated, a Chicago bartender, Theodore Proulx, is credited with publishing the first Old-Fashioned recipe in 1888, solidifying its place in the cocktail canon.

SOUTHSIDE 18

Koval Gin / Lime / Mint
Originating during the Prohibition era, in Chicago. It’s often linked to Al Capone’s gang in Chicago, who used it to mask the rough taste of smuggled gin.

THE CHICAGO COCKTAIL 18

Hennessy / Cointreau
Angostura Bitters / Bubbles
The Chicago cocktail has been documented in cocktail manuals since the late 1800s, suggesting its presence in the city’s early cocktail culture. It was reportedly served at prestigious venues like the American Bar in Nice and the Embassy Club in London.

SIGNATURE

CHICAGO BOTANICAL 19

New Amsterdam Gin
Elderflower Liqueur / Raspberry
Lemon Juice / Egg White

MAG MILE MANGO 18

New Amsterdam Vodka / Cointreau
Lime Juice / Mango

MAGNIFICENT MANHATTAN 19

Rittenhouse Rye Whiskey
Carpano Antica / Bitters

STREETERVILLE SPRITZ 18

Aperol / Strawberry / Lillet Blanc
Prosecco / Orange Bitters

17 PIER POM MARTINI

New Amsterdam Vodka
Pama Liqueur / Grapefruit Juice
Lemon Juice / Simple

COLUMBUS CUCUMBER 19

Ketel One Cucumber Mint
Elderflower Liqueur / Cucumber
Lime / Prosecco / Soda

CENTRIC MARGARITA 18

Corazon Tequila Blanco
Cointreau / Agave / Blood Orange
Sour / Lime Juice

NON-ALCOHOLIC

STATE ST. SMASH 14

Basil / Strawberry / Lime / Simple
Cranberry Juice / Club Soda

MICHIGAN AVE. MIXER 14

Mango / Ginger Syrup / Ginger Beer
Lemon / Club Soda

ROOSEVELT RD. BLEND 15

Raspberry / Lemon / Ginger Syrup
Mint / Club Soda / Ginger Beer

FULLERTON AVE. FOSMO 14

Seedlip / Cranberry Juice
Lime / Simple

KROMBACHER N/A BEER 12

ABV 0.0%, Germany

----- BEER -----

a selection of the finest brews the
Midwest has to offer

BREWS

LAGUNITAS 10

Chicago, IL / IPA / 5.7%

REVOLUTION ANTI-HERO 10

Chicago, IL / IPA / 6.7%

ACE HIGH 9

Sebastopol, CA / Cider / 8.0%

REVOLUTION 9

Chicago, IL / Pilsner / 5.5%

VICTORY SOUR MONKEY 9

Downingtown, PA / Pilsner / 9.5%

HIGH NOON 9

Modesto, CA / Seltzer / 4.5%

LU 9

Naperville, IL / Kölsch / 4.7%

BROOKLYN 9

Brooklyn, NY / Lager / 5.2%

DOMESTIC 9

Miller Lite / Coors Lite
Blue Moon / Corona
Samuel Adams Boston Lager

DRAFTS

12oz 12 / 16oz 14

Half Acre Pony Pilsner
3 Floyds Zombie Dust Pale Ale
Seasonal Draft

----- WINE -----

BUBBLES

WYCLIFF

Blanc de Blanc
Brut Sparkling / CA

RIONDO

DOC Prosecco / ITA

PIPER SONOMA

Brut Rosé Sparkling / CA

TELMONT

Brut Reserve Champagne / FRA

TAITTINGER

Brut Champagne / FRA

VEUVE CLIQUOT

Champagne / FRA

WHITE

DECOY Chardonnay / CA 16 19 80

MOUNT FISHTAIL Sauvignon Blanc / NZL 17 21 85

MATANZAS

Sauvignon Blanc / CA

CASA LUNARDI Pinot Grigio / ITA 14 18 65

CAPOSALDO Moscato / ITA 15 18 70

SONOMA-CUTRER Chardonnay / CA 13 17 60

20 23 95

RED

KIONA

Cabernet Sauvignon / WA 17 22 85

PEDRONCELLI

Cabernet Sauvignon / CA 18 23 90

LEFT COAST
CELLARS

Pinot Noir / OR 20 25 100

SMITH & HOOK

Red Blend / CA 17 22 85

ROSÉ

BELLE GLOS

Pinot Noir Rosé / CA 16 19 74

PORT

FONSECA

Ruby Port / PT 10

HOUSE

CALIFORNIA
VARIETALS

13 17 65

