

We carry a carefully selected variety of craft beers.

Following a short description, you will also find the bittering units, listed as IBU, and the alcohol content, listed as ABV.

{ IBU = International Bittering Units – scale for measuring the perceived bitterness of a beer }

0 - 20: Little or no hops presence

21- 45: Most common with mild hops presence

45: Heavily hopped

TRY A 4oz TASTE OF ANY DRAFT BREW — \$2





NAME	ORIGIN	IBU	ABV	\$
HOP SKIP, Brickstone Brewery, Double Pale Ale	Bourbonnais, IL	45	7.75%	8.50
BORN + RAISED, Goose Island Brewery, Cream Ale	Chicago, IL	16	5.9%	8.25
GRAPEFRUIT SCULPIN, Ballast Point Brewing Co, India Pale Ale	San Diego, CA	70	7.0%	8.50
LITTLE SUMPIN' SUMPIN', Lagunitas Brewery, Pale Wheat Ale	Petaluma, CA	64	7.5%	8.50
PANTSLESS PALE ALE, Alarmist Brewing, American Pale Ale	Chicago, IL	35	6.0%	8.25
60-MINUTE IPA, Dogfish Head Brewery, India Pale Ale	Milton, DE	60	6.0%	8.75
REVOLUTION SEASONAL, Revolution Brewing Company, Golden Ale	Chicago, IL	25	4.8%	8.25
DRAGON'S MILK, Bourbon Barrel Aged Stout	Holland, MI	31	10.0%	8.75
SAM ADAMS BOSTON LAGER, Boston Beer Company, Vienna Lager	Boston, MA	30	4.9%	8.25
MILLER LITE, Miller Brewing Company, Pilsner	Milwaukee, WI	10	4.2%	7.50
BLUE MOON, Blue Moon Brewing Company, Belgian Wheat	Golden, CO	9	5.4%	8.50
SUMMER SHANDY, Leinenkugel's, Fruit Wheat Beer	Chippewa Falls, WI	11	4.23%	8.25
SAM ADAMS NEW ENGLAND IPA, Boston Beer Company, Indian Pale Ale	Boston, MA	35	6.8%	8.75
DAISY CUTTER, Half Acre Beer Co, Pale Ale	Chicago, IL	---	5.2%	8.75

★ Our beer tap system operates at 40 °F, and is properly set-up to help serve a simplistic, well-balanced pour.

# BEER








NAME	ORIGIN	IBU	ABV	\$
REVOLUTION FIST CITY, Revolution Brewery, Pale Ale	Chicago, IL	45	5.5%	7.75
SOFIE, Goose Island Brewery, Farmhouse Ale	Chicago, IL	25	6.5%	9.50
PONY PILSNER, Half Acre Brewery, German Pilsner	Chicago, IL	35	5.8%	8.50
EUGENE, Revolution Brewery, Porter	Chicago, IL	28	6.8%	7.75
LAKEFRONT IPA, Lakefront Brewery, India Pale Ale	Milwaukee, WI	45	6.6%	7.50
ANTI-HERO, Revolution Brewery, India Pale Ale	Chicago, IL	70	6.5%	7.75
TWO HEARTED ALE, Bell's Brewery, American IPA	Comstock, MI	55	7.0%	7.75
312, Goose Island Brewery, Pale Wheat Ale	Chicago, IL	18	4.2%	7.50
LAGUNITAS IPA, Lagunitas Brewing Company, American IPA	Chicago, IL	45	6.2%	8.25
FAT TIRE, New Belgium Brewery, Belgian Style Ale	Fort Collins, CO	19	5.2%	8
SIERRA NEVADA, Sierra Nevada Brewery, Pale Ale	Chico, CA	38	5.6%	7.50

# BEER





NAME	ORIGIN	ABV	\$
<b>BOTTLE / CAN</b>			
ANGRY ORCHARD CRISP APPLE 	Cincinnati, OH	5.0%	7.50
VIRTUE CIDER ROSE 	Gregory Hills, CO	6.7%	8.50
STEM REAL DRY CIDER 	Denver, CO	6.8%	8.75
SEATTLE CIDER BASIL MINT 	Seattle, WA	6.9%	9.00
SEATTLE CIDER SEASONAL 	Seattle, WA	Varies	9.00



NAME	ORIGIN	ABV	\$
O'DOUL'S, Anheuser-Busch Beer Company, Light Amber	St. Louis, MO	0.5%	6.50

# BEER

 notes a gluten-free item





	glass 5oz	carafe 10oz	bottle 750mL
<b>WHITE</b>			
Canvas Chardonnay, CA	10	17	47
Canvas Pinot Grigio, Italy	10	17	47
Murphy-Goode Sauvignon Blanc, CA	11	19	52
The Seeker Riesling, Germany	10	17	47
★ A to Z Chardonnay, OR	14	24	
★ Pacific Rim Riesling, WA	12	20	
<b>RED</b>			
Canvas Pinot Noir, CA	10	17	47
Canvas Merlot, CA	10	17	47
Canvas Cabernet Sauvignon, CA	10	17	47
MacMurray Pinot Noir, CA	13	22	61
Catena Malbec, Argentina	11	19	52
Charles and Charles Red Blend, WA	12	20	56
★ Meiomi Rose, CA	14	24	
★ Dreaming Tree Red Blend, CA	12	20	
<b>SPARKLING &amp; ROSE</b>			
Belleruche Rose, France	11	19	52
Canvas Vino Spumante Brut, Italy	10	17	47

★ These wines are kegged to provide a consistent, fresh taste, while promoting sustainability and decreasing environmental waste. The use of kegged wine reduces waste from bottles, corks, foils, labels, boxes and pallets.

# WINE

**Canvas Wines created exclusively for Hyatt  
by Michael Mondavi**







**Berry Blast — 12**

Tito's blueberry infused vodka, 7up, cranberry juice, blueberries

**Craft Mule — 14**

Ketel One vodka, cold pressed pineapple juice, lime juice, ginger beer

**Blackberry Mint Fizz — 14**

Hendricks gin, muddled blackberries and mint, lemon juice, tonic

**Ginger Rhubarb Paloma — 14**

Reposado tequila, domaine de canton, cold pressed grapefruit juice, rhubarb bitters, soda water

**Rose Spritzer — 12**

Aperol, rose, cold pressed lemon juice, club soda

**Passion Bourbon Tea — 13**

Buffalo trace, passion infused tea, lemon juice

**Gin Radler — 12**

Leinenkugel's summer shandy, bombay sapphire gin



	Glass / Carafe
Red Sangria	10 · 36
White Sangria	10 · 36

# COCKTAILS



*menu items available at 5pm*

## APPETIZERS

### ROASTED GARLIC HUMMUS - 10

seasonal vegetables  
seasoned puffed chickpeas  
warm naan bread

### CHICKEN WINGS 10 pc. — 14.50

carrots, celery sticks,  
blue cheese or  
ranch dressing

#### CHOOSE YOUR FLAVOR

classic buffalo  
ancho chili dry rub  
jack daniels tangy barbeque

### CRISPY FRIED CALAMARI — 14

marinara sauce

### SHRIMP COCKTAIL — 19

lemon, cocktail sauce

#### *Food. Thoughtfully Sourced. Carefully Served.*

We are on a journey to deliver food that is good for your health,  
good for the community and good for the planet.

Our offerings are locally sourced, seasonally fresh and are treated  
with integrity from preparation to the plate.

We have already taken many steps on this journey and are committed to going further  
to fulfill your individual preferences, healthy or indulgent.

Learn more about our journey at [hyattfood.com](http://hyattfood.com)

\* *Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food borne illness.*



CONSIDER YOURSELF A  
**LOCAVORE**

We source fresh, local produce and meats, whenever possible.

WISCONSIN  
Alto Dairy Cooperative  
The Great American Private Cheese Collection  
Sartori Cheese

ILLINOIS  
Marcoot Jersey Creamery

MINNESOTA  
Eichtens Hidden Acre

VERMONT  
Blythdale Farm

# FOOD



notes gluten free items



notes vegetarian items



notes vegan items



## SOUPS

*small bowl — 7 large bowl — 10*

### MAMA'S STOVE TOP CHICKEN SOUP

matzo ball, kreplach, egg noodles

### CHEF'S SOUP OF THE DAY

## SALADS

*add salmon\*, shrimp\*, steak\* or rotisserie roasted  
yogurt chicken\* to any salad - 6*

### CHICAGO GREEKTOWN SALAD — 14.50 V GF

romaine lettuce, tomatoes, cucumbers, red onions, peppers,  
kalamata olives, feta, pepperoncini, oregano, red wine vinaigrette

### CAULIFLOWER COUSCOUS & CITRUS — 14.50 GF V VG

artisanal greens and yellow frisee, toasted brioche croutons,  
white grape-thyme vinaigrette, crispy celery

### KALE AND NAPA CABBAGE CHOPPED SALAD — 14.50 V GF VG

edamame, carrots, cilantro, pickled ginger, crispy wasabi peas,  
pickled ginger vinaigrette

### CLASSIC CAESAR SALAD — 14 V

romaine lettuce, croutons, anchovies, caesar dressing

## SANDWICHES

*choice of kettle chips, sweet potato chips,  
french fries or greens*

### CLASSIC BLT - 15.50

heirloom hog smoked bacon,  
arugula, sweet tomatoes

### HOUSE SMOKED PULLED PORK - 15.50

coleslaw, pickles

## BURGERS

*choice of kettle chips, sweet potato chips,  
french fries or greens*

### BOURBON BUTTER BURGER\* - 16.75

lettuce, tomato, caramelized onions,  
pickled jalapenos, mayonnaise,  
american cheese, brioche bun

### GRASS-FED BURGER\* - 16.75

lettuce, tomato, cheddar, remoulade,  
pickle, brioche bun

### SUMMER CAPRESE TURKEY BURGER\* - 16.75

tomato, basil pesto, grilled balsamic  
eggplants, Wisconsin caws mozzarella,  
focaccia

*\*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food borne illness.*

# FOOD

GF notes gluten free items

V notes vegetarian items

VG notes vegan items

## MAIN COURSES

**BROWN SUGAR GLAZED BBQ MEATLOAF — 18** <sup>GF</sup>  
mashed potatoes, mushroom gravy

**CRISPY WALLEYE TACOS — 23**  
avocado, pickled red onions, lettuce,  
pico de gallo, spicy mayonnaise

**PAPARDELLE BOLOGNESE — 12/20**

**HALF ROASTED YOGURT CHICKEN — 18** <sup>GF</sup>  
creamy shredded cabbage coleslaw, fries

**SEARED ATLANTIC SALMON\* — 21**  
crispy potato gnocchi & cured pancetta,  
roasted tomatoes, romaine artichokes,  
parmesan broth

**GULF OF MEXICO RED SNAPPER\* - 24** <sup>GF</sup>  
asparagus, roasted corn, marble potatoes, fennel,  
divina tomatoes, lemon butter, grilled lemon



## FROM THE SMOKER



**EXTRA MEATY BABY BACK RIBS** <sup>GF</sup>  
HALF 18 / FULL 30

**WHITE MARBLE FARMS BBQ PORK BELLY** <sup>GF</sup>  
19

**SMOKED SALT & PEPPER BEEF** <sup>GF</sup>  
SHORT PLATE RIB  
22

served with three house-made sauces and  
choice of two sides

**MASHED POTATOES, COLLARD GREENS, FRIES,  
COLESLAW, SEASONAL VEGETABLES**

## FROM THE VEGAN CORNER



**BEYOND BURGER — 18** <sup>VG</sup>  
tomato, red onion, lettuce, avocado,  
vegan cheese, chipotle veganaise, vegan bun

**WHOLE GRAIN PENNE PASTA — 10/18** <sup>VG</sup>  
roasted seasonal vegetables, pine nuts &  
sun-dried tomato pesto, arugula & basil

**BROWN RICE & QUINOA TERIYAKI — 19** <sup>VG</sup>  
spiced tofu, bok choy, roasted heirloom carrots,  
mushrooms, scallions & sunflower

\*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food borne illness.

<sup>GF</sup>notes gluten free items

<sup>V</sup>notes vegetarian items

<sup>VG</sup>notes vegan items

# FOOD

# DESSERTS

---

## CHOCOLATE LAYER CAKE

whipped cream, chocolate curl

8

## FRUIT TART

vanilla cream, raspberry sauce

8

## BROWNIE SUNDAE

chocolate almond brownie, vanilla ice-cream,  
salted caramel sauce

8

## RASPBERRY CRÈAM BRÛLÉE CHEESECAKE

raspberry coulis

8

## SEASONAL PIE

Served with vanilla ice-cream

serves 2

12

# DESSERTS