

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	7.5%	8
DAISY CUTTER, Half Acre Brewery, American Pale Ale	Chicago, IL	60	5.2%	8
HOMINY, Tocayo Brewing Company, White Ale	Warrenville, IL	20	5.5%	8
LITTLE SUMPIN' SUMPIN', Lagunitas Brewery, Pale Wheat Ale	Petaluma, CA	64	7.5%	8
PANTSLESS PALE ALE, Alarmist Brewing, American Pale Ale	Chicago, IL	35	6.0%	8
60-MINUTE IPA, Dogfish Head Brewery, India Pale Ale	Milton, DE	60	6.0%	8
REVOLUTION SEASONAL, Revolution Brewing Company	Chicago, IL	35	6.7%	8
MADTOWN NUTBROWN, Ale Asylum, Brown Ale	Madison, WI	30	5.5%	8
VELVET MERLIN, Firestone Walker Brewery, Oatmeal Stout	Paso Robles, CA	27	5.5%	8
SAM ADAMS BOSTON LAGER, Boston Beer Company, Vienna Lager	Boston, MA	30	4.9%	8
MILLER LITE, Miller Brewing Company, Pilsner	Milwaukee, WI	10	4.2%	8
BLUE MOON, Blue Moon Brewing Company, Belgian Wheat	Golden, CO	9	5.4%	8
PURPLE HAZE, Abita Brewing Company, Fruit Beer	Covington, LA	13	4.2%	8
SIERRA NEVADA, Sierra Nevada Brewing Company, American Pale Ale	Chico, CA	38	5.6%	8

★ 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	\$
BOTTOM UP WIT, Revolution Brewery, Belgian Wheat	Chicago, IL	14	5.0%	7.25
SOFIE, Goose Island Brewery, Farmhouse Ale	Chicago, IL	25	6.5%	9
PONY PILSNER, Half Acre Brewery, German Pilsner	Chicago, IL	35	5.8%	7.25
EUGENE, Revolution Brewery, Porter	Chicago, IL	28	6.8%	7.25
LAKEFRONT IPA, Lakefront Brewery, India Pale Ale	Milwaukee, WI	45	6.6%	7.25
MANGO WHEAT, Anchor Brewing Company, Fruit Beer	San Francisco, CA	20	4.5%	7.25
GO WEST! IPA, Anchor Brewing Company, American IPA	San Francisco, CA	75	6.7%	7.25
ANTI-HERO, Revolution Brewery, India Pale Ale	Chicago, IL	70	6.5%	7.25
TWO HEARTED ALE, Bell's Brewery, American IPA	Comstock, MI	55	7.0%	7.25
GINGER, Henry's Hard Soda	Milwaukee, WI	-	4.3%	6.50
312, Goose Island Brewery, Pale Wheat Ale	Baldwinsville, NY	20	4.2%	7.25
LAGUNITAS IPA, Lagunitas Brewing Company, American IPA	Chicago, IL	45	6.2%	7.25
CHOCOLATE CHIP COOKIE DOUGH, New Belgium, Golden ale	Fort Collins, CO	12	6.0%	7.25

# BEER





CIDER

NAME	ORIGIN	ABV	\$
<b>BOTTLE / CAN</b>			
ANGRY ORCHARD CRISP APPLE	Cincinnati, OH	5.0%	7.25
ANGRY ORCHARD APPLE GINGER	Cincinnati, OH	5.0%	7.25
SEATTLE DRY CIDER	Seattle, WA	6.5%	7.25



NON-ALCOHOLIC

NAME	ORIGIN	ABV	\$
O'DOUL'S, Anheuser-Busch Beer Company, Light Amber	St. Louis, MO	0.5%	5

**BEER**





	glass 5oz	carafe 10oz	bottle 750ml
<b>WHITE</b>			
Canvas Chardonnay, CA	9	16	44
Canvas Pinot Grigio, Italy	9	16	44
Chateau Ste. Michelle Sauvignon Blanc, WA	10	18	46
★ Franciscan Chardonnay, CA	14	26	
★ NxNW Riesling, WA	11	20	
<b>RED</b>			
Canvas Pinot Noir, CA	9	16	44
Canvas Merlot, CA	9	16	44
Canvas Cabernet Sauvignon, CA	9	16	44
Nielson by Byron Pinot Noir, CA	13	24	54
★ Federalist Cabernet Sauvignon, CA	14	26	
★ Dreaming Tree Red Blend, CA	12	23	
<b>SPARKLING</b>			
Segura Viudas, Brut, Spain	9.00	16	44

★ 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.

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

# WINE







**Berry Blast — 12**

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

**Chi-Town Ice Tea — 14**

Gin, Vodka, Rum, Peach Schnapps,  
cranberry juice, lime wedge

**Bourbon Cider — 14**

Buffalo Trace, apple cider,  
ginger ale, apple slice

**Southern Basil Smash — 14**

Seagram's Sweet Tea Vodka,  
Bombay Sapphire, basil, lemon wedge

**Bloody Mary — 11**

Tito's Vodka, Uncle Dougies Chicago made  
spicy bloody mary mix

**Chicago Breeze — 14**

Hendrick's Gin, Domaine de Canton, lime juice,  
tonic water, cucumbers

**Blackberry Infusion — 13**

House-Infused Blackberry Buffalo Trace Bourbon,  
lemonade, rosemary simple syrup,  
fresh blackberry, orange peel

**Craft Mule — 14**

Hendrick's Gin, Stirrings Ginger Liqueur,  
lime juice, ginger beer

# COCKTAILS



*menu items available at 5pm*

## APPETIZERS

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### CHICKEN WINGS — 14

celery sticks, blue cheese or ranch dressing  
Choose your flavor  
*classic buffalo, Jack Daniels, tangy barbeque*

### HOT-SMOKED SALMON DIP - 10

sour cream, cured cucumber,  
pickled mustard seeds,  
toasted brioche soldiers

### CLASSIC SHRIMP COCKTAIL — 14

lemon, cocktail sauce

### FAVA BEAN HUMMUS - 9

raw vegetables,  
chickpea popcorn,  
roasted garlic, sumac,  
grilled flatbread

### CRISPY FRIED CALAMARI — 12

lightly breaded, marinara sauce

### TRIO OF CHEESES — 16

pie-eyed, goat cheese  
headwaters tomme,  
chow cheese valdeon,  
cow/goat cheese  
served with quince paste and lavosh

#### *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



## SOUPS

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*small bowl — 6 large bowl — 10*

### **MAMA'S STOVE TOP CHICKEN SOUP**

matzo ball, kreplach, egg noodles

### **CHEF'S SOUP OF THE DAY**

## SALADS

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*add salmon, shrimp, steak or rotisserie chicken to any salad — 6*

### **SUPER FOOD SALAD — 14**

julienned mature spinach, shredded lacinato and green kale, toasted almonds, dried blueberries, sliced strawberries, grilled lemon vinaigrette

### **GREEK PANZANELLA SALAD — 14**

chopped romaine lettuce, heirloom cherry tomatoes, cucumbers, crumbled feta cheese, kalamata olives, grilled pita croutons, sliced pickled peppers, red wine oregano vinaigrette

### **BABY ROMAINE WEDGE SALAD — 14**

baby red and green romaine wedges, parmesan cheese shavings, crisp bacon, fried onions, heirloom cherry tomatoes, herb buttermilk dressing

### **CLASSIC CAESAR SALAD — 13**

romaine lettuce, croutons, anchovies, caesar dressing

## SANDWICHES

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

### **TRADITIONAL TUNA SALAD MELT — 14/8**

alton 2-year yellow cheddar cheese, tomato

### **STRAUSS ANGUS GRASS-FED BURGER — 15**

aged white cheddar, brioche bun

### **HOUSE SMOKED LEGACY FARMS TURKEY — 13**

avocado, arugula, tomato, wheat bread

### **ROTISSERIE CHICKEN SANDWICH — 15**

rocket greens, mayonnaise, long bread

### **HOUSE SMOKED PULLED PORK — 15**

coleslaw, pickles

### **LEGACY FARMS TURKEY BURGER — 16**

full cream swiss cheese, mushrooms, country dijon mustard, pretzel bun

# FOOD

## MAIN COURSES

### **SOUTHERN SPAGHETTI — 10/18**

bucatini pasta, brisket burnt ends, braised collard greens, roasted garlic cream, grated parmesan cheese

### **SPICE RUBBED ROTISSERIE CHICKEN — 18**

corn succotash, roasted marble potatoes, lemon butter, fresh herbs

### **CRISPY WALLEYE TACOS — 23**

avocado, pickled red onions, lettuce, pico de gallo, cilantro, spicy mayonnaise

### **TEXMEX FAJITAS — BEEF 18 OR CHICKEN 16**

grilled onions, guacamole, pico de gallo, queso chihuahua, chipotle chili sauce

### **GRANDMA KELLY'S MEAT LOAF — 18/10**

mashed potatoes, brown gravy

### **GRILLED 10oz RIBEYE — 36**

seasonal mushroom gravy  
choice of mashed potatoes or french fries

### **SEARED ATLANTIC SALMON — 26**

black bean quinoa patty, cucumber creme fraiche

### **LOBSTER MAC & CHEESE — 24**

poached lobster, parmesan cheese cream, cavatappi pasta, olive oil  
toasted brioche-parmesan bread crumbs, herbs



FROM THE  
**SMOKER**



### **EXTRA MEATY BABY BACK RIBS — HALF 18, FULL 30**

#### **BEEF BRISKET — 22**

#### **SMOKED 1/2 CHICKEN — 18**

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

**SEASONAL COLESLAW, COLLARD GREENS,  
MAC & CHEESE, FRIES, MIXED GREENS,  
SEASONAL ROASTED VEGETABLES**

## FROM THE VEGETARIAN CORNER



#### **BLACK BEAN AND QUINOA WAFFLE —14**

black bean, corn, pickled onions, pico de gallo, sliced avocado, salsa

#### **VEGAN WHOLE WHEAT PENNE PASTA — 9/16**

wild mushrooms, spinach, seasonal vegetables, marinara or herbs sauce

#### **LOW CARB VEGETARIAN EGGPLANT CANNELLONI (GLUTEN FREE) —16**

herb seasoned ricotta cheese, spinach, marinara sauce, melted mozzarella cheese

# FOOD

# DESSERTS

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## CHOCOLATE LAYER CAKE

salted caramel, whipped cream, chocolate curl

*serves 2*

12

## PINEAPPLE UPSIDE-DOWN CAKE

roasted pineapple, cherry sauce

9

## BROWNIE SUNDAE

chocolate hazelnut brownie, vanilla ice-cream,  
chocolate flakes

9

## KEY LIME CHEESECAKE

toasted white chocolate crumble, coconut sorbet

9

## APPLE PIE

chef's scratch made apple pie

*serves 2*

12

# DESSERTS