

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	\$
BOTTLE / CAN			
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
WHITE			
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	
RED			
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	
SPARKLING			
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

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

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

small bowl — 6 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 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

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