

Monday-Friday 4pm-7pm

La Marca Prosecco

WAS ~~12~~ NOW 6

Nobilo Sauvignon Blanc

WAS ~~14~~ NOW 7

Roth Estate Cabernet

WAS ~~15~~ NOW 7

Absolut or Svedka Cocktails

Includes Flavors

WAS ~~12~~ NOW 6

FOOD SPECIALS

House-Made Herbed Hummus

Served with Chips, Fresh Vegetables & Roasted Red Peppers

WAS ~~10~~ NOW 5

Prime Beef Sliders

(3) Sliders with Bacon Jam, Blue Cheese & Fries

WAS ~~18~~ NOW 9

Shishito Peppers

Broiled with Grilled Lemon Murray River Sea Salt & Garlic Aioli

WAS ~~10~~ NOW 5

Truffle Fries

Signature Black Truffle Fries with Garlic Aioli

WAS ~~8~~ NOW 3

Sweet Potato Fries

Crispy Sweet Potato Fries with Sea Salt

WAS ~~8~~ NOW 4

SUSHI

Spicy Tuna Maki

Tuna, Cucumber, Chili Oil, Tobanjan & Spicy Mayo

WAS ~~12~~ NOW 6

Veggie Maki

Cucumber, Daikon Radish, Shitake Mushroom, Avocado & Ajitsuke

WAS ~~12~~ NOW 6

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Maker's Mark Kentucky Derby 2017

Saturday, May 6

Haunted Hotel
Saturday, October 28

Black Wednesday
Wednesday, November 22

Thanksgiving
Thursday, November 23

Winter Terrace Opening
Friday, December 1

Christmas Eve with Santa
Sunday, December 24

Michigan Ave Retail Industry Event
Wednesday, December 27

NYE Winter Rooftop Celebration
Sunday, December 31

Visit www.iogodfrey.com for more details

- Caesar Salad** 10
Parmesan Crisp & Croutons
- Spring Mint Salad** 10
Spring Vegetables, Mint, Yogurt Dressing, Herbs & Feta
- Seaweed Salad** 10
Fresh King Crab Legs, Cucumber, Diced Seaweed & Ginger Water
- Watermelon & Feta Salad** 12
Cucumbers, Red Onion Purée, Lemon & Brown Sugar Vinaigrette, Heirloom Tomatoes, Feta Cheese, Watercress, Herbs & Sea Salt
- Shishito Peppers** 10
Broiled with Grilled Lemon, Murray River Sea Salt & Garlic Aioli
- House-Made Herbed Hummus** 10
Served with Chips, Fresh Vegetables & Roasted Red Peppers
- Salmon Tartare** 18
Wasabi, Cucumbers, Salmon Roe, Pickled Ginger, White Soy, Micro Chives & Shallots
- Ahi Tuna Tartare** 18
Fried Avocado, Jalapeño Radish, Tossed with Yuzu Soy Served with House-Made Taro Chips
- Fresh Mussels** 16
Lemongrass, Coconut, Nduja Sausage, Shallots, Ginger, & Garlic, Served with French Baguette

S H A R I N G I S C A R I N G

- Chicken Satay** 14
Marinated with Hot Peppers & Served with Asian BBQ Sauce
- Fritto Misto** 14
Calamari & Shrimp, Buttermilk Marinade, Tomato Chutney, Smoked Lemon & Pepper Aioli
- Grilled Octopus** 16
Crispy Prosciutto, Pine Nuts, Quinoa, Arugula & Spicy Limoncello Vinaigrette
- Crab Cakes** 12
Fennel & Tarragon Purée, Watercress & Grapefruit Salad, Caper-Lemon Remoulade
- Lamb Lollichops** 18
(3) Crusted with Bourbon-Smoked Paprika with Orange Caramelized Potatoes
- Truffle Fries** 6
Signature Black Truffle Fries with Garlic Aioli
- Sweet Potato Fries** 8
Crispy Sweet Potato Fries with Sea Salt

H A N D - H E L D

- Fish Tacos** 15
(3) Beer-Battered Cod, Chipotle Aioli & Spicy Jicama Slaw
- Firecracker Tacos** 15
(3) Yellow Tail, Guacamole, Chili Oil, Japanese Yuzu, Cilantro, Jalapeño on a Crispy Shell
- Steak Tacos** 15
(3) Jalapeño & Lime Crema, Onion, Cilantro & Avocado
- Prime Beef Sliders** 18
(3) Sliders with Bacon Jam, Blue Cheese & Fries
- I|O Burger** 16
Burnt-Onion Marmalade, Cheddar, Garlic Aioli & Mesclun on Potato Bun, Served with Fries
- Pork Belly Skewers** 12
Thai Style Braised Pork Belly, Gojuchang Chili, Basil, Mint & Cilantro Slaw

| | |
|--|----|
| Sliders & Fries | 50 |
| 15 Prime Beef Sliders served with your choice of Truffle or Sweet Potato Fries | |
| Nigiri Combo | 40 |
| 1 Roll of your choice plus 7 Pieces of Nigiri | |
| Maki Combo | 25 |
| 4 Pieces of Spicy Tuna, 4 Pieces of Salmon, 4 Tokio Tuna & 4 Salsa | |
| Shellfish Combo | 25 |
| 1 Tempura Shrimp Roll, 4 Pieces of California Maki, 4 Pieces of Salmon Maki | |

S U S H I R O L L S

| | |
|--|----|
| Salmon Avocado Maki | 16 |
| Spicy Crab, Cucumber & Avocado. Topped with Salmon & Lemon | |
| Dragon Maki | 14 |
| Tempura Sweet Potato, Unagi, Avocado & Unagi Sauce | |
| California Maki | 15 |
| King Crab, Avocado & Mango | |
| Spicy Tuna Maki | 12 |
| Tuna, Cucumber, Chili Oil, Tobanjan Paste & Spicy Mayo | |
| Tokio Maki | 15 |
| Cucumber, Avocado, Bluefin Tuna, Chilli Oil, Teriyaki, Spicy Mayo & Crispy Shallots | |
| Rainbow Maki | 16 |
| Apple, Shiso Leaf, Avocado, Ginger Salsa, topped with Salmon, Tuna, Yellowtail, Hirame & Suzuki | |
| Tempura Maki | 12 |
| Greenleaf Lettuce, Cucumber, Avocado Tobiko, Tempura Fried Shrimp, wrapped in Yellow Soy Paper & Ponzu Sauce | |
| Salsa Maki | 15 |
| Yellowtail Hamachi, Scallions, Cucumbers, topped with Yellowtail & Jalapeño Salsa | |
| Spider Maki | 16 |
| Tempura Soft Shell Crab, Green Leaf Lettuce, Avocado, Cucumber, Teriyaki Sauce, Spicy Mayo & Spinach Crunch | |
| Veggie Maki | 12 |
| Cucumber, Daikon Radish, Shiitake Mushroom, Avocado & Ajitsuke | |

S A S H I M I & N I G I R I \$6 Per Piece

| | |
|--------------------|----------------------|
| Tuna | Smoked Salmon |
| Salmon | Unagi |
| Yellow Tail | Suzuki |
| Madia | Hirame |
| Toro | Uni |

C H E F ' S C O C K T A I L S

Glass Pitcher

- Watermelon Mojito** 14 48
A Beautiful Balance of Bacardi Rum, House Mint-Lime Soda, Mint & Watermelon Granita
- Rainbow Sangria** 14 48
Frozen Fruit Granita, touch of Grey Goose Le Melon with a Splash of Moscato Caposaldo
- Chef's Margarita** 14 48
Gently Blended Fresh Juices, Don Julio Blanco, Cointreau & Cointreau Noir with a Signature Habañero Salt Air Foam
- Smokey Daly** 14 48
Effen Vodka, Smoked Vanilla Simple Syrup, Lemon & Black Tea Elixir Ice Cubes
- Spicy Strawberry** 14 48
A Spicy, Sweet & Smoky Concoction of Basil-Infused Illegal Mezcal, Strawberry & Rhubarb Punch, Habañero Syrup & Fresh Lime Juice
- Pineapple Smash** 14 48
Ginger, Coconut, Infused Roca Patrón Reposado & Maui Gold Pineapple
- Nuts & Berries** 15
Bulleit Rye Whiskey, Bailey's Almande Liqueur, Coconut & Berry Syrup, Served in a Coconut

B A R C O C K T A I L S



- I/O Derby Mint Julep** 14
Maker's Mark Bourbon, Fresh Mint, Pure Cane Sugar & Crushed Ice
I/O Godfrey Kentucky Derby Event May 6th 2017
logodfrey.com/events for tickets
- I/O Cosmo** 13
Absolut Citron, Fresh Grapefruit with a Touch of Cherry, Perfectly Shaken
- Dark and Stormy** 13
Botran Reserva, Fresh Lime Juice & Ginger Beer
- Godfrey Manhattan** 14
Maker's Mark Bourbon with Burnt Orange Marmalade, Spicy Cinnamon Bitters & Antica Carpano Vermouth
- Raspberry Mule** 14
Ketel One, Tart Raspberries, Fresh Lime Juice & Ginger Beer
- Old Fashioned** 14
Maker's Mark Bourbon, Barreled Maple Syrup, Cherry Cinnamon Bitters
- Ballroom Spritz** 14
Johnnie Walker Black Label, Aperol, Fresh Lemon, Orange & Champagne. Effervescent & Refreshing
- Oaxacan Old Fashioned** 14
Roca Patrón stirred with Smoky Agave Syrup & Mole Bitters

- The Godfrey Cocktail** 200
Louis XIII, Crème de Mûre, Fresh Blackberries. For the Taste Maker

Order one and sign our Exclusive Louis XIII Journal

W I N E & C H A M P A G N E

| | | <i>Glass</i> | <i>Bottle</i> |
|--|--|--------------|---------------------------------------|
| Whispering Angel , Provence | <i>Rosé</i> <i>Magnum 1.5L</i> <i>Double Magnum 3L</i> | 16 | 64 125 250 |
| I O House White | <i>Chardonnay</i> | 10 | 40 |
| Capasaldo , North Italy | <i>Moscato</i> | 12 | 48 |
| Ruffino , Tuscany | <i>Pinot Grigio</i> | 13 | 52 |
| Nobilo , New Zealand | <i>Sauvignon Blanc</i> | 14 | 56 |
| Sonoma Cutrer , Russian River Ranches | <i>Chardonnay</i> | 16 | 64 |
| Cuvaison , Napa Valley | <i>Chardonnay</i> | | 90 |
| L Jadot C Charlemagne | <i>White Burgundy</i> | | 250 |
| I O House Red | <i>Merlot</i> | 12 | 48 |
| Trapiche , Argentina | <i>Malbec</i> | 13 | 52 |
| Roth Estate , Alex Valley | <i>Cabernet</i> | 15 | 60 |
| Napa Cellars , Napa Valley | <i>Pinot Noir</i> | 16 | 64 |
| Sonoma Cutrer , Sonoma Coast | <i>Pinot Noir</i> | | 110 |
| Jordan , Sonoma | <i>Cabernet</i> | | 120 |
| La Marca | <i>Prosecco</i> | 12 | |
| Veuve Clicquot | <i>Brut</i> | 25 | |
| Veuve Clicquot | <i>Rosé</i> | 35 | |
| Santa Margherita | <i>Rosé</i> | 15 | 56 |
| Laurent-Perrier | <i>Brut</i> | 25 | 175 |
| Piper-Heidsieck | <i>Brut</i> | | 225 |
| B E E R | | | |
| Goose Island Sofie Farmhouse Ale | | | 9 |
| Corona Lager | | | 7 |
| Stella Artois Pale Lager | | | 8 |
| Guinness Draught Bottle Stout | | | 8 |
| Goose Island IPA India Pale Ale | | | 8 |
| Miller Lite Lager | | | 6 |
| New Belgium “Fat Tire” Amber | | | 8 |
| Lagunitas Lil’ Sumpin’ Sumpin’ Wheat Ale | | | 8 |

Chef Nathaniel Cayer

21% service fee added to groups of 6+ | Seating is limited to 2 hours for dining services.

This Menu is Served:

2PM-2AM Monday-Friday | 11AM-3AM Saturday | 11AM-2AM Sunday

B O T T L E S E R V I C E

| | | | |
|--------------------------------|-------|------|------|
| Piper-Heidsieck | 750ml | Brut | 225 |
| Laurent-Perrier | 750ml | Rosé | 250 |
| Piper-Heidsieck | 750ml | Rosé | 300 |
| Perrier-Jouët Belle Epoque '06 | 750ml | Brut | 400 |
| Ruinart Blanc de Blancs | 750ml | Brut | 400 |
| Piper-Heidsieck | 750ml | Rare | 450 |
| Dom Pérignon | 750ml | Brut | 550 |
| Cristal Louis Roederer 05 | 750ml | Brut | 700 |
| Dom Pérignon P2 98 | 750ml | Brut | 800 |
| Perrier-Jouët Belle Epoque '06 | 750ml | Rosé | 850 |
| Veuve Clicquot | 1.5L | Brut | 350 |
| Dom Pérignon 04 | 1.5L | Brut | 1100 |
| Perrier-Jouët 05 | 1.5L | Rosé | 2000 |
| Dom Pérignon 00 | 1.5L | Rosé | 2400 |
| Veuve Clicquot | 3L | Brut | 700 |
| Veuve Clicquot | 6L | Brut | 1500 |

*Additional large format champagne available in advance

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|--------------------------------|-------|---------|------|
| Absolut (Flavors Available) | | Vodka | 300 |
| Belvedere | | Vodka | 350 |
| Belvedere Magnum | 1.75L | Vodka | 700 |
| Effen (Flavors Available) | | Vodka | 325 |
| Grey Goose (Flavors Available) | | Vodka | 350 |
| Grey Goose Magnum | 1.75L | Vodka | 700 |
| Hangar 1 Mandarin Blossom | | Vodka | 325 |
| Ketel One | | Vodka | 350 |
| Tito's | | Vodka | 325 |
| Bombay Sapphire | | Gin | 325 |
| Hendrick's | | Gin | 325 |
| Tanqueray No. Ten | | Gin | 350 |
| Botran Reserva | Aged | Rum | 275 |
| Bacardi | | Rum | 300 |
| Captain Morgan | | Rum | 300 |
| Don Julio 1942 | | Tequila | 650 |
| Don Julio 1942 Magnum | 1.75L | Tequila | 1300 |
| Don Julio Anejo | | Tequila | 375 |
| Don Julio Blanco | | Tequila | 325 |
| Hornitos Plata | | Tequila | 325 |
| Patron Silver | | Tequila | 325 |
| Roca Patron Reposado | | Tequila | 350 |

21% service fee will be added.

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B O T T L E S E R V I C E

| | | | |
|-------------------------|--|-------------------------|------------|
| Bulleit | | Whiskey | 350 |
| Crown Royal | | Canadian Whiskey | 325 |
| Gentleman Jack | | Whiskey | 450 |
| Jack Daniel's | | Whiskey | 325 |
| Knob Creek | | Whiskey | 375 |
| Maker's Mark | | Whiskey | 350 |
| Woodford Reserve | | Whiskey | 375 |

| | | | |
|-----------------------------|------------------|---------------|-------------|
| The Balvenie | 12 Year | Scotch | 450 |
| Chivas Regal | | Scotch | 375 |
| Glenlivet | 12 Year | Scotch | 375 |
| Glenmorangie | 10 Year | Scotch | 450 |
| Johnnie Walker Black | | Scotch | 375 |
| Johnnie Walker Blue | | Scotch | 850 |
| The Macallan | 12 Year | Scotch | 450 |
| The Macallan | 18 Year | Scotch | 700 |
| The Macallan | Rare Cask | Scotch | 1000 |
| Oban | 14 Year | Scotch | 500 |

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|----------------------------------|--|---------------|-------------|
| Courvoisier V.S.O.P. | | Cognac | 400 |
| Louis XIII de Rémy Martin | | Cognac | 4500 |
| Rémy Martin V.S.O.P. | | Cognac | 400 |
| Rémy Martin X.O. | | Cognac | 650 |

O T H E R

| | | |
|--|-------------------------|-----------|
| Red Bull | Energy Drink - 4 | 20 |
| Regular, Sugar Free, Blue, Orange, Yellow or Red Edition | | |
| Fiji (Still) or Badoit (Sparkling) | | 5 |
| Bottled Water | | |
| Sunglasses | | 10 |

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B R U N C H M E N U

F R E S H S T A R T

- Caesar Salad** 10
Parmesan Crisp & Croutons
- Watermelon & Feta Salad** 12
Cucumbers, Red Onion Purée, Lemon & Brown Sugar Vinaigrette, Heirloom Tomatoes, Watercress, Herbs & Sea Salt
- Greek Yogurt Parfait** 6
Seasonal Fruit, House-Made Granola
- Yogurt Smoothie** 6
Fresh squeezed Orange Juice, Bananas & Berries

O M E L E T S

- Meat Omelet** 15
Bacon, Sausage, Ham, Onion & Cheese
- Veggie Omelet** 12
Tomato, Onion, Spinach & Feta
- Cheese & Broccoli Omelet** 12
Fresh Broccoli & Cheddar

R E C O V E R Y

- Steak Benedict** 12
Free Range Beef, Two Poached Eggs, Hollandaise Sauce
- Crab Cake Benedict** 12
Crab Cake, Two Poached Eggs, Miso Hollandaise Sauce
- Florentine Benedict** 10
Spinach, Two Poached Eggs, English Muffin & Kumato Tomato
- Sweet Potato Hash** 16
Sautéed Spinach, Sweet Potatoes, Fried Egg & Cumin Chimichurri
- Prime Beef Sliders** 18
(3) Sliders with Bacon Jam, Blue Cheese & Fries
- Open-Faced Burger** 15
Over Easy Egg, Pork Belly, White Cheddar, Hollandaise & Arugula
- Chilaquiles** 12
Pork Belly, Chili-Poached Egg & Tortilla Chips Tossed with Tomatillo Green Salsa, Queso & Guacamole
- Lamb Lolichops** 14
(3) Crusted with Bourbon-Smoked Paprika with Orange Caramelized Potatoes
- Truffle Fries** 6
Signature Black Truffle Fries with Garlic Aioli
- Sweet Potato Fries** 8
Crispy Sweet Potato Fries with Sea Salt

B R U N C H M E N U

B R U N C H C O C K T A I L S

Glass Pitcher

Mimosa

La Marca, Classic Orange, Strawberry Thyme or Blueberry

12

Bellini

La Marca, Peach Purée

12

Bloody Mary

Effen Cucumber & House-Made Bloody Mary Mix

12

Watermelon Mojito

A Beautiful Balance of Bacardi Rum, House Mint-Lime Soda, Mint & Watermelon Granita

14 48

Rainbow Sangria

Frozen Fruit Granita, touch of Grey Goose Le Melon with a Splash of Moscato Caposaldo

14 48

Chef's Margarita

Gently Blended Fresh Juices, Don Julio Blanco, Cointreau & Cointreau Noir with a Signature Habañero Salt Air Foam

14 48

Smokey Daly

Effen Vodka, Smoked Vanilla Simple Syrup, Lemon & Black Tea Elixir Ice Cubes

14 48

Spicy Strawberry

A Spicy, Sweet & Smoky Concoction of Basil-Infused Illegal Mezcal, Strawberry & Rhubarb Punch, Habañero Syrup & Fresh Lime Juice

14 48

Mimosa Package

Bottle of La Marca Prosecco, Served with Orange Juice, Peache Purée and Grapefruit Juice

50

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N | A | B | E | V | E | R | A | G | E | S

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|---|---|
| Assorted Hot or Iced Teas Quality Teas & Herbs Brewed to Perfection | 3 |
| Juice Orange, Grapefruit, Pineapple, Apple, Cranberry or Tomato | 3 |
| Coffee Freshly Brewed Colectivo Coffee | 3 |
| Americano Espresso & Hot Water | 3 |
| Macchiato Shot of Espresso with Perfectly Steamed Foam | 4 |
| Mocha Espresso, Steamed Milk & our Finest Cocoa | 4 |
| Espresso Single Shot of Espresso Roast | 3 |
| Double Shot 6 | |
| Cappuccino Espresso, Hot Milk & Steamed-Milk Foam | 4 |
| Latté Shot of Espresso with Fresh Steamed Milk | 4 |
| Hot Chocolate Made from Fine Cocoa & Fresh Steamed Milk | 4 |
| Milk Regular, Chocolate, Soy or Almond | 4 |
| Red Bull Regular, Sugar Free, Blue, Orange, Yellow or Red Edition | 5 |
| Fountain Drinks Pepsi, Diet Pepsi, Sierra Mist or Schweppes Ginger Ale | 3 |
| Fiji (Still) or Badoit (Sparkling) Bottled Water | 5 |

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