

Monday-Friday 3pm-6pm

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

Salmon Avocado Maki

Spicy Crab, Cucumber & Avocado. Topped with Salmon & Lemon

WAS ~~16~~ NOW 8

H
O
U
R

H
O
P
P
Y

H
A
P
P
Y

H
A
P
P
Y

2017

S
E
V
E
N
T
S

E
V
E
N
T
S

E
V
E
N
T
S

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
- 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

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

- Chicken Satay** 14
Marinated with Hot Peppers & Served with Thai Peanut & Japanese BBQ Sauce
- Pork Belly Skewers** 14
Thai Style Braised Pork Belly, Gojuchang Chili, Basil, Mint & Cilantro Slaw
- Fritto Misto** 14
Calamari & Shrimp, Buttermilk Marinade, Tomato Chutney, Smoked Lemon & Pepper Aioli
- Hot & Cold Octopus** 14
Octopus Bruschetta, Pickled Celery, Yukon Potatoes, Marinated Carrots & Chimmichurri
- Crab Cakes** 12
Mango "Pico," Remoulade & Watercress
- Lamb Lolichops** 21
(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
- Philly Cheese Steak** 15
Strip Steak, Provolone Mornay, Giardiniera on a Soft French Baguette
- Pulled Pork Sandwich** 14
House-Smoked Pork Shoulder, Bourbon Barbeque Sauce & Coleslaw
- 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

Sliders & Fries 15 Prime Beef Sliders served with your choice of Truffle or Sweet Potato Fries	50
Chicken Satay (15) Marinated with Hot Peppers & Served with Thai Peanut & Japanese BBQ Sauce	40
Nigiri Combo 7 Pieces of Nigiri plus 1 Spicy Tuna Roll	40
Maki Combo 4 Pieces of Spicy Tuna, 4 Pieces of Salmon, 4 Tokio Tuna & 4 Salsa	25
Shellfish Combo 1 Tempura Shrimp Roll, 4 Pieces of California Maki, 4 Pieces of Salmon Maki	25

S U S H I R O L L S

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

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

Tuna	Smoked Salmon
Salmon	Unagi
Yellow Tail	Suzuki
Madai	Hirame

KITCHEN COCKTAILS

KITCHEN COCKTAILS TAKE A FEW EXTRA MINTUES TO BE HAND CRAFTED BY THE CHEF, BUT TRUST US - **THEY'RE WORTH THE WAIT**

Glass Pitcher

Strawberry Mojito

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

Pimm's Cup No. 4

Raspberry & Cucumber Infused Pimm's, Basil & Mint Infused Sipsmith Gin, Domaine Ginger Liqueur, Lime Juice & Carbonated to Order

14 48

Spicy Strawberry

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

14 48

Pineapple Smash

Ginger, Coconut, Infused Herradura Reposado & Maui Gold Pineapple

14 48

Fuzzy Bullet

Bulleit Rye, Blueberry, Peach, Rosemary, Ginger & Fresh Lemon Blended with Ice

14

BAR COCKTAILS

I|O Cosmo

Absolut Citron, Fresh Grapefruit with a Touch of Cherry, Perfectly Shaken

13

Dark and Stormy

Botran Reserva, Fresh Lime Juice & Ginger Beer

13

Godfrey Manhattan

Maker's Mark Bourbon with Burnt Orange Marmalade, Spicy Cinnamon Bitters & Antica Carpano Vermouth

14

Raspberry Mule

Ketel One, Tart Raspberries, Fresh Lime Juice & Ginger Beer

14

Old Fashioned

Maker's Mark Bourbon, Barreled Maple Syrup, Cherry Cinnamon Bitters

14

Ballroom Spritz

Johnnie Walker Black Label, Aperol, Fresh Lemon, Orange & Champagne. Effervescent & Refreshing

14

Oaxacan Old Fashioned

Roca Patrón stirred with Smoky Agave Syrup & Mole Bitters

14

The Godfrey Cocktail

Louis XIII, Crème de Mûre, Fresh Blackberries. For the Taste Maker

200

Order one and sign our Exclusive Louis XIII Journal

WINE & CHAMPAGNE

		Glass	Bottle
AIX ROSÉ , 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

C E L E B R A T E

Laurent-Perrier	750ml	Rosé	250
Perrier-Jouët Belle Epoque 06	750ml	Brut	400
Ruinart Blanc de Blancs	750ml	Brut	400
Krug Grand Cuvée	750ml	Brut	525
Dom Pérignon	750ml	Brut	550
Cristal Louis Roederer 05	750ml	Brut	700
Dom Pérignon P2 98	750ml	Brut	800
Perrier-Jouët Belle Epoque 06	1.5L	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

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	350
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 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.

 iogodfrey.com  [iogodfrey](https://twitter.com/iogodfrey)  [iogodfrey](https://facebook.com/iogodfrey)

 [iogodfrey](https://www.instagram.com/iogodfrey)  [godfreyhotel](https://www.snapchat.com/add/godfreyhotel)

C E L E B R A T 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
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

B I T E S 2PM-11PM M-F | 3PM-11PM SA-SU

Sliders & Fries	50
15 Prime Beef Sliders served with your choice of Truffle or Sweet Potato Fries	
Chicken Satay	40
(15) Marinated with Hot Peppers & Served with Thai Peanut & Japanese BBQ Sauce	
Nigiri Combo	40
7 Pieces of Nigiri plus 1 Spicy Tuna Roll	
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	

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
- Fruit Cup** 6
Selection of Fresh Fruit

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

- French Toast** 12
Pineapple & Cream Cheese
- Steak Benedict** 12
Petite Steak 4oz, Two Fried Eggs & Home-Fries
- 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
- Chicken & Waffles** 14
Savory Rosemary Waffle, Fried Chicken & Maple Syrup
- Steak & Eggs** 12
Savory Rosemary Waffle, Fried Chicken & Maple Syrup
- 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 Lollichops** 21
(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

I/O Bloody Mary

Effen Cucumber & House-Made Bloody Mary Mix

12

Strawberry Mojito

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

Spicy Strawberry

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

14 48

Mimosa Package

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

50

Chef Nathaniel Cayer

21% service fee added to groups of 6+ | Seating is limited to 2 hours for dining services
This Menu is Served: 11AM-2:30PM Saturday & Sunday

iogodfrey.com

 [iogodfrey](https://twitter.com/iogodfrey)

 [iogodfrey](https://facebook.com/iogodfrey)

 [iogodfrey](https://instagram.com/iogodfrey)

 [godfreyhotel](https://snapchat.com/godfreyhotel)

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

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

Chef Nathaniel Cayer

21% service fee added to groups of 6+ | Seating is limited to 2 hours for dining services
This Menu is Served: 11AM-2:30PM Saturday & Sunday

iogodfrey.com

 [iogodfrey](https://twitter.com/iogodfrey)

 [iogodfrey](https://facebook.com/iogodfrey)

 [iogodfrey](https://instagram.com/iogodfrey)

 [godfreyhotel](https://facebook.com/godfreyhotel)