

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 (V)

Served with Chips, Fresh Vegetables & Roasted Red Peppers

WAS ~~10~~ NOW 5

Kobe Beef Sliders

Sliders with Bacon Jam, Blue Cheese & Fries

WAS ~~18~~ NOW 9

Blistered Shishito Peppers (VG)

Black Garlic Aioli, Charred Lemon & White Soy

WAS ~~12~~ NOW 6

Signature Black Truffle Fries (VG) (GF)

Signature Black Truffle Fries with Garlic Aioli

WAS ~~12~~ NOW 6

Sweet Potato Fries (VG) (GF)

Crispy Sweet Potato Fries with Sea Salt

WAS ~~8~~ NOW 4

SUSHI

Spicy Tuna Maki

Tuna, Cucumber, Chili Oil, Tobanjan & Spicy Mayo

WAS ~~14~~ NOW 7

Salmon Avocado Maki

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

WAS ~~14~~ NOW 7

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2017

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

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Visit www.iogodfrey.com for more details



IT'S ALWAYS
ROOFTOP SEASON

110

GODFREY

S H A R E A B L E S

Octopus Bruschetta	16
Mediterranean Herbs, Heirloom Tomatoes, Crostini & E.V.O.O.	
Blistered Shishito Peppers (VG)	12
Black Garlic Aioli, Charred Lemon & White Soy	
Lamb Lollichops (GF)	22
Crusted with Bourbon-Smoked Paprika, with Orange-Caramelized Potatoes	
Kobe Beef Sliders	18
Sliders with Bacon Jam, Blue Cheese & Fries	
Chicken Satay (GF)	16
Marinated with Hot Chilies, Served with Thai Peanut & Asian BBQ Sauce	
Wagyu Steak Tartare	20
Cured Egg Yolk, Cornichons & Ciabatta	
Avocado Toast	16
Smoked Salmon, Cucumber, Tomato, Relish, Sesame & Ciabatta	
Three Olive Tapenade (V)	12
Roasted Red Pepper Purée, Herbes De Provence, Crostini & E.V.O.O.	
Shrimp Tacos (GF)	16
Garlic, Parsley, White Wine, Avocado Purée, Radish, Poblano Pepper & Spicy Red Onion "Slaw"	
Tuna Tartare Tacos (GF)	18
Yuzu, Avocado Purée, Pickled Jalapeño, Cucumber & Micro Cilantro	
Mummy Shrimp (GF)	15
Potato-Wrapped Shrimp, Mango & Cumin	

F R E S H S A L A D S

Hail Caesar	19
Ciabatta, Anchovy, Garlic, Romaine Hearts	
Big Green Salad (GF) (VG)	19
Candied Pistachios, Blue Cheese, Garden Veggies & Strawberry Verjus Vinaigrette	
Wilted Green Salad	20
Bitter Greens, Butternut Squash, Almonds, Bacon Lardons & Maple Soy Dressing	
Quinoa Salad (VG) (GF)	20
Grilled Cumin Chimichurri, Yogurt, Garbanzo Beans, Arugula & Honey Vinaigrette	

Chef Nathaniel Cayer

(V) Vegan | (VG) Vegetarian | (GF) Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

21% Service Fee Added to Groups of 6+ | Seating is Limited to 2 Hours for Dining Services

This Menu is Served: 2PM-11PM Monday-Friday, 3PM-11PM Saturday & Sunday

11.13.17

S U S H I & S E A F O O D

Salmon Avocado Maki	14
Spicy Crab, Cucumber & Avocado, topped with Salmon, Lemon	
Spicy Tuna Maki	14
Tuna, Cucumber, Chili Oil, Tobanjan Paste	
California Maki	14
King Crab, Avocado, Mango	
Tempura Maki	14
Greenleaf Lettuce, Cucumber, Avocado Tobiko, Tempura Fried Shrimp, wrapped in a Yellow Soy Paper & Ponzu Sauce	
Broiler Maki	14
Tempura Shrimp, Cucumber, Avocado, Smoked Salmon, Unagi Sauce	
Scallop Maki	14
Tempura Shrimp, Scallops, Jalapeños, Tobajan Mayo	
Dragon Maki	14
Tempura Sweet Potato, Unagi, Avocado & Unagi Sauce	
Godfrey Maki	14
Crispy Shrimp, Habañero, Cucumber, Avocado, Topped with Lightly Torched Tuna	
Veggie Maki	14
Cucumber, Daikon Radish, Shitake Mushroom, Avocado & Ajitsuke	
Chef's Seafood Selection	50
Crabs, Prawns, Oysters, Caviar, Crudo & Sushi	

H O U S E - M A D E P A S T A S

Lamb Ragu	22
Cavatelli, Broccolini, Rapini & Fire Roasted Tomato	
Arugula Walnut Pesto	28
Ricotta Cappelletti, Seared Scallops, Basil, E.V.O.O., Garlic & Parmesan	
Short Rib Risotto	28
Acquerello Aged Rice, Root Vegetables & Beef Jus	
Market Place Ravioli	MP
Ask your Server about Today's Preparation	

O N E A N D D O N E

Salmon (GF)	32
Chickpea Purée, Cannellini Beans, Fennel, Braised Leeks, Pernod	
Godfrey Burger	22
Kobe Beef, Pickles, White Cheddar, Caramelized Onions, Fries	
Bone-In Chicken Breast (GF)	29
Sweet Potato Hash, Cumin Chimichurri, Rapini	
Branzino (GF)	35
Olive Tapenade, Braised Fennel, Artichokes, Candied Olives	
Butternut Squash Couscous (V)	16
Cashews, Cranberries, Coriander, Seasonal Vegetables, Olive Oil	

O F F T H E G R I L L

ALL STEAKS ARE SERVED WITH COMPOUND BUTTER

Petite Filet 8 oz	35
NY Strip 14 oz	35
Hanger Steak 10 oz	20
Tomahawk 30 oz	60

S I D E S

Mac and Cheese (VG)	10
Onion Rings (VG)	10
French Fries (VG) (GF)	8
Signature Black Truffle Fries (VG) (GF) Signature Black Truffle Fries with Garlic Aioli	12
Sweet Potato Fries (VG) (GF)	8
Fingerling Potatoes (VG) (GF)	8
Creamed Spinach (VG) (GF)	10
Grilled Asparagus (V) (GF)	8
Roasted Seasonal Vegetables (V) (GF)	10
Roasted Wild Mushrooms (V) (GF)	13
The Kit n' Caboodle Chef's Selection of Sides	30

T R U S T T H E C H E F

**Let Us Walk You
Through Our Favorites
On The Menu**

160 | For The Table. Serves 2-4

Chef Nathaniel Cayer

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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** 14 48
A Beautiful Balance of Bacardi Rum, House Mint-Lime Soda, Mint & Strawberry 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
- Pimm's Cup No. 4** 14 48
Raspberry & Cucumber Infused Pimm's, Basil & Mint Infused Sipsmith Gin, Domaine Ginger Liqueur, Lime Juice & Carbonated to Order
- Mezcal Cider** 14 48
Unión Mezcal, Fresh Apple Juice, Lemon, Cinnamon, Sage Simple, Ginger House-Made Bitters
- Smoked Vanilla Manhattan** 14
Vanilla-Infused Woodford Reserve, Walnut Liqueur and Carpano Antica
- Pick Me Up** 22
Cold Brew Coffee, Botran Reserva Rum, Cinnamon, Mole Bitters, Vanilla, Thyme, Coffee Shrub, Star Anise & Allspice Beans. Serves 2-4
- Godfrey Toddy** 22
Hot-Infused and Served tableside. Jameson, Honey, Fresh Rosemary, Orange and Lemon Peel, Allspice and Vanilla Bean. Serves 2-4

BAR COCKTAILS

- I/O Cosmo** 13
Absolut Citron, Fresh Grapefruit with a Touch of Cherry, Perfectly Shaken
- Dark and Stormy** 13
Mount Gay Rum, 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
Bulleit 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

		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			10
Corona Lager			8
Stella Artois Pale Lager			9
Guinness Draught Bottle Stout			9
Goose Island IPA India Pale Ale			9
Miller Lite Lager			7
New Belgium “Fat Tire” Amber			9
Lagunitas Lil’ Sumpin’ Sumpin’ Wheat Ale			9

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
Patron Reposado		Tequila	375
Godfrey Hotel Hand-Selected Barrel			

21% service fee will be added.

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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

- Hail Caesar** 16
Ciabatta, Anchovy, Garlic, Romaine Hearts
- 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
- Kobe Beef Sliders** 12
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 (GF)** 22
Crusted with Bourbon-Smoked Paprika, with Orange-Caramelized Potatoes
- Signature Black Truffle Fries (VG) (GF)** 12
Signature Black Truffle Fries with Garlic Aioli
- Sweet Potato Fries (VG) (GF)** 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

Pimm's Cup No. 4

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

14 48

Pick Me Up

Cold Brew Coffee, Botran Reserva Rum, Cinnamon, Mole Bitters, Vanilla, Thyme, Coffee Shrub, Star Anise & Allspice Beans. Serves 2-4

22

Godfrey Toddy

Hot-Infused and Served tableside. Jameson, Honey, Fresh Rosemary, Orange and Lemon Peel, Allspice and Vanilla Bean. Serves 2-4

22

Mimosa Package

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

50

Chef Nathaniel Cayer

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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

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