

HAPPY HOUR

	was	now
LA MARCA PROSECCO	12	6
ABSOLUT COCKTAILS includes flavors	12	6
POGGIO SCALETTE, CHIANTI	14	7
NOBILO SAUVIGNON BLANC	14	7

FOOD SPECIALS

	was	now
HOUSE-MADE HERBED HUMMUS (V) served with chips, fresh vegetables & roasted red peppers	10	5
KOBE BEEF SLIDERS sliders with bacon jam, blue cheese & fries	18	9
BLISTERED SHISHITO PEPPERS (VG) black garlic aioli, charred lemon & white soy	12	6
SIGNATURE BLACK TRUFFLE FRIES (VG) with garlic aioli	12	6
SWEET POTATO FRIES (VG)(GF) basil aioli & blueberry aioli	8	4
AVOCADO TOAST smoked salmon, cucumber, tomato, relish, sesame & ciabatta	17	8
TUNA TARTARE TACOS (GF) yuzu, avocado purée, pickled jalapeno, cucumber & micro cilantro	18	9

MON-THU 3PM-6PM | FRI 12PM-3PM

2018 MAKER'S MARK KENTUCKY DERBY
saturday, may 5

SUMMER SOLSTICE
saturday, june 21

HAUNTED HOTEL
saturday, october 27

BLACK WEDNESDAY
wednesday, november 21

THANKSGIVING
thursday, november 22

WINTER TERRACE OPENING
friday, november 30

CHRISTMAS EVE WITH SANTA
monday, december 24

NYE WINTER ROOFTOP CELEBRATION
monday, december 31

MICHIGAN AVE RETAIL INDUSTRY EVENT
thursday, february 21

visit iogodfrey.com for more details



GODFREY

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IT'S ALWAYS ROOFTOP SEASON

CHICAGO'S LARGEST INDOOR | OUTDOOR ROOFTOP

SHAREABLES

BLISTERED SHISHITO PEPPERS <small>(VG)</small> black garlic aioli, charred lemon & white soy	14
LAMB LOLLICHOPS <small>(GF)</small> crusted with bourbon-smoked paprika, with orange-caramelized potatoes	22
KOBE BEEF SLIDERS sliders with bacon jam, blue cheese & fries	18
FILET SLIDERS horseradish aioli, orange & arugula	20
CHICKEN SATAY <small>(GF)</small> marinated with hot chilies, served with thai peanut & asian bbq sauce	16
AVOCADO TOAST smoked salmon, cucumber, tomato, relish, sesame & ciabatta	17
SHRIMP TACOS <small>(GF)</small> garlic, parsley, white wine, avocado purée, radish, poblano pepper & spicy red onion "slaw"	16
TUNA TARTARE TACOS <small>(GF)</small> yuzu, avocado purée, pickled jalapeno, cucumber & micro cilantro	18
MUMMY SHRIMP <small>(GF)</small> potato-wrapped shrimp, mango & cumin	16

FRESH SALADS

HAIL CAESAR ciabatta, anchovy, garlic, romaine hearts	14
BIG GREEN SALAD <small>(GF) (VG)</small> candied pistachios, blue cheese, garden veggies & strawberry verjus vinaigrette	14
WATERMELON SALAD <small>(GF) (V)</small> cucumbers, heirloom toy box tomatoes, pickled watermelon, strawberry, soft lettuce & black cardamom vinaigrette	15
ANGEL HAIR ZUCCHINI <small>(VG)</small> zucchini noodles, roasted cherry tomatoes, sweet peppers, asparagus, pine nuts & sunflower milk	18

7.7.18

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

SUSHI

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	
DRAGON MAKI	14
tempura sweet potato, unagi, avocado & unagi sauce	
GODFREY MAKI	14
crispy shrimp, habanero, cucumber, avocado, topped with lightly torched tuna	
VEGGIE MAKI	14
cucumber, daikon, radish shitake mushroom, avocado & ajitsuke	

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OFF THE GRILL

ALL STEAKS ARE SERVED WITH COMPOUND BUTTER

PETITE FILET 8 oz	38
NY STRIP 14 oz	38
HANGER STEAK 10 oz	30
GODFREY BURGER kobe beef, pickles, white cheddar, caramelized onions, fries	20

SIDES

MAC & CHEESE (VG)	10
ONION RINGS (VG)	10
SIGNATURE BLACK TRUFFLE FRIES (VG) with garlic aioli	12
SWEET POTATO FRIES (VG)(GF)	8
GRILLED ASPARAGUS (V)(GF)	8
ROASTED WILD MUSHROOMS (V)(GF)	13

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KITCHEN COCKTAILS

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

glass pitcher

PINEAPPLE MOJITO	15	52
a beautiful balance of bacardi rum, house mint-lime soda, mint & pineapple granita		
RAINBOW SANGRIA	15	52
frozen fruit granita, touch of grey goose le melon with a splash of moscato caposaldo		
CHEF'S MARGARITA	15	52
gently blended fresh juices, don julio blanco, contreau & cointreau noir with a signature habañoero salt air foam		
SMOKY PEARL	15	52
basil and cilantro-infused union mezcal complimented with rich pomegranate, rhubarb & fresh lime		
EASTERN SOUR	15	
bulleit rye, fresh-steeped green tea syrup shaken with egg white for a silky finish		
COLD BREW MANHATTAN	15	
coffee-infused woodford reserve stirred with walnut liqueur & carpano antica		

BAR COCKTAILS

FROSE ALL DAY		15
ketel one botanical grapefruit & rosé, dry rosé, citrus & strawberry		
I O COSMO		15
absolut citron, fresh grapefruit with a touch of cherry, perfectly shaken		
DARK & STORMY		15
mount gay rum, fresh lime juice & ginger beer		
GODFREY MANHATTAN		15
maker's mark bourbon with burnt orange marmalade, spicy cinnamon bitters & carpano antica vermouth		
RASPBERRY MULE		15
ketel one, tart raspberries, fresh lime juice & ginger beer		
OLD FASHIONED		15
bulleit bourbon barrelled maple syrup, cherry cinnamon bitters		
GRAPEFRUIT SPRITZER		15
ketel one botanical grapefruit & rosé, st. germain elderflower, fresh lemon & grapefruit juice, finished with prosecco		

LOUIS XIII DE REMY MARTIN	1/2 oz	85
think a centry ahead	1 oz	170
each decanter is the life	2 oz	240
achievement of generations	Bottle	4250
of cellar masters		

WINE & CHAMPAGNE

AIX ROSÉ, <i>provence</i>	<i>Rosé</i>	16	64
	<i>Magnum 1.5L</i>		125
	<i>Double Magnum 3L</i>		250

I O HOUSE WHITE	<i>Chardonnay</i>	10	40
CAPOSALDO, <i>North Italy</i>	<i>Moscato</i>	12	48
RUFFINO, <i>Tuscany</i>	<i>Pinot Grigio</i>	13	52
NOBILO, <i>New Zealand</i>	<i>Sauvignon Blanc</i>	14	56
SANFORD, <i>Santa Rita Hills</i>	<i>Chardonnay</i>	16	64
CUVAISON, <i>Napa valley</i>	<i>Chardonnay</i>		90
JORDAN, <i>Sonoma</i>	<i>Chardonnay</i>		110
GAJA ROSSJ-BASS	<i>Chardonnay</i>		275
I O HOUSE RED	<i>Merlot</i>	12	48
TRAPICHE, <i>Argentina</i>	<i>Malbec</i>	13	52
ROTH ESTATE, <i>Alex Valley</i>	<i>Cabernet</i>	15	60
NAPA CELLARS, <i>Napa Valley</i>	<i>Pinot Noir</i>	16	64
FLOR DE CAMPO, <i>Central Coast</i>	<i>Pinot Noir</i>		100
JORDAN, <i>Sonoma</i>	<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
PIPER-HEIDSIECK	<i>Brut</i>	28	225
BILLECART-SALMON	<i>Brut</i>		250
POMMERY	<i>Rosé</i>		250

BEER

GOOSE ISLAND SOFIE, <i>Farmhouse Ale</i>	10
CORONA, <i>Lager</i>	8
HEINEKEN, <i>Pale Lager</i>	9
STELLA ARTOIS, <i>Pale Lager</i>	9
GUINNESS DRAUGHT BOTTLE, <i>Stout</i>	9
GOOSE ISLAND IPA, <i>India Pale Ale</i>	9
MILLER LITE, <i>Lager</i>	7
NEW BELGIUM "FAT TIRE", <i>Amber</i>	9
LAGUNITAS LIL' SUMPIN' SUMPIN', <i>Wheat Ale</i>	9

CELEBRATE

LAURENT-PERRIER	750ml	Rosé	300
PERRIER-JOUËT BELLE EPOQUE 06	750ml	Brut	450
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
DOM PÉRIGNON P3 83	750ml	Brut	3000

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 (FLAVORS AVAILABLE)	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

CELEBRATE

DON JULIO 1942	Tequila	650
DON JULIO ANEJO	Tequila	375
DON JULIO BLANCO	Tequila	325
FINO SILVER	Tequila	300
PATRON SILVER	Tequila	325
ROCA PATRON REPOSADO	Tequila	325
PATRON REPOSADO	Tequila	350
GODFREY HOTEL	Tequila	375
HAND SELECTED BARREL		

BULLEIT, 12 YEAR	Whiskey	350
CROWN ROYAL	Canadian Whiskey	325
GENTELEMAN JACK	Whiskey	450
JACK DANIEL'S	Whiskey	325
KNOB CREEK	Whiskey	375
MAKERS MARK	Whiskey	350
WOODFORD RESERVE	Whiskey	375

THE BALVENIE	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

RED BULL	Energy Drink - 4	20
REGULAR, SUGAR FREE, BLUE, ORANGE, YELLOW OR RED EDITION		

BITES

SLIDERS & FRIES	50
15 kobe beef sliders with bacon jam & blue cheese 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	
MAKI COMBO	25
4 pieces of spicy tuna, 4 pieces of salmon, 4 pieces of godfrey, 4 pieces of dragon	
SHELLFISH COMBO	25
1 tempura shrimp roll, 4 pieces of california maki, 4 pieces of salmon maki	

BRUNCH FRESH START

HAIL CAESAR	14
ciabatta, anchovy, garlic, romaine hearts	
AVOCADO TOAST	16
smoked salmon, cucumber, tomato, relish, sesame & ciabatta	
ACAI BOWL	9
acai purée, orange juice, greek yogurt, berries & seasonal fruits	
GREEK YOGURT PARFAIT	8
seasonal fruit, house-made granola	
YOGURT SMOOTHIE	6
fresh squeezed orange juice, bananas & berries	

3 EGG OMELET WITH TATER TOTS	15
choose 4: ham, bacon, mushrooms, peppers, onions, tomatoes, spinach, american cheese, swiss cheese (egg whites+3)	

RECOVERY

STEAK BENEDICT	16
grass fed beef, two poached eggs, hollandaise sauce	
CRAB CAKE BENEDICT	16
crab cake, two poached eggs, miso hollandaise sauce	
SWEET POTATO HASH	16
sautéed spinach, sweet potatoes, fried egg & cumin chimichurri	
KOBE BEEF SLIDERS	18
sliders with bacon jam, blue cheese & fries	
CHILAQUILES	14
pork belly, chili-poached egg & tortilla chips tossed with tomatillo green salsa, queso & guacamole	
LAMB LOLLICHOPS <small>(GF)</small>	22
crusted with bourbon-smoked paprika, with orange-caramelized potatoes	
SIGNATURE FRIES <small>(VG)</small>	12
choice of fries, signature black truffle fries or sweet potato fries	

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BRUNCH COCKTAILS

glass pitcher

FROSÉ ALL DAY	15
ketel one botanical grapefruit & rosé, dry rosé, citrus & strawberry	
MIMOSA	12
la marca, classic orange, strawberry & acai	
BELLINI	12
la marca, peach purée	
I O BLOODY MARY	12
effen cucumber & house-made bloody mary mix	
PINEAPPLE MOJITO	15 52
a beautiful balance of bacardi rum, house mint-lime soda, mint & pineapple granita	
RAINBOW SANGRIA	15 52
frozen fruit granita, touch of grey goose le melon with a splash of moscato caposaldo	
CHEF'S MARGARITA	15 52
gently blended fresh juices, don julio blanco, cointreau & cointreau noir with a signature habañero salt air foam	
SMOKY PEARL	15 52
basil and cilantro-infused union mezcal complimented with rich pomegranate, rhubarb & fresh lime	
GRAPEFRUIT SPRITZER	15
ketel one botanical grapefruit & rosé, st. germain elderflower, fresh lemon & grapefruit juice, finished with prosecco	
COLD BREW MANHATTAN	15
coffee-infused woodford reserve stirred with walnut liqueur & carpano antica	

MIMOSA PACKAGE	50
bottle of la marca prosecco, served with orange juice, peache purée and grapefruit juice	

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N | A BEVERAGES

ASSORTED HOT OR ICED TEAS	3
quality teas & herbs brewed to perfection	
JUICE	3
orange, grapefruit, pineapple, apple, cranberry or tomato	
COFFEE	3
freshly brewed colectivo coffee	
AMERICANO	3
espresso & hot water	
MACCHIATO	4
shot of espresso with perfectly steamed foam	
MOCHA	4
espresso, steamed milk & our finest cocoa	
ESPRESSO	3
single shot of espresso roast double shot \$6	
CAPPUCCINO	4
espresso, hot milk & steamed-milk foam	
LATTÉ	4
shot of espresso with fresh steamed milk	
HOT CHOCOLATE	4
made from fine cocoa & fresh steamed milk	
MILK	4
regular, chocolate, soy or almond	
RED BULL	5
regular, sugar free, blue, orange, yellow or red edition	
FOUNTAIN DRINKS	3
pepsi, diet pepsi, sierra mist or schweppes ginger ale	
FIJI (STILL) OR BADOIT (SPARKLING)	5
bottled water	

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