

# HAPPY HOUR

	was	now
LA MARCA PROSECCO	<del>12</del>	6
ABSOLUT COCKTAILS includes flavors	<del>12</del>	6
ROTH CABERNET	<del>14</del>	7
NOBILO SAUVIGNON BLANC	<del>14</del>	7

## FOOD SPECIALS

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

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

2018 MAKER'S MARK KENTUCKY DERBY  
saturday, may 5

SUMMER SOLSTICE  
saturday, june 23

HAUNTED HOTEL  
saturday, october 27

BLACK WEDNESDAY  
wednesday, november 21

THANKSGIVING  
thursday, november 22

WINTER TERRACE OPENING  
saturday, november 17

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](http://iogodfrey.com) for more details



GODFREY

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# IT'S ALWAYS ROOFTOP SEASON

CHICAGO'S LARGEST INDOOR | OUTDOOR ROOFTOP

# SHAREABLES

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BLISTERED SHISHITO PEPPERS <small>(VG)</small>	14
black garlic aioli, charred lemon & white soy	
LAMB LOLLICHOPS <small>(GF)</small>	22
crusted with bourbon-smoked paprika, with orange-caramelized potatoes	
KOBE BEEF SLIDERS	18
sliders with bacon jam, blue cheese & fries	
FILET SLIDERS	20
horseradish aioli, orange & arugula	
CHICKEN SATAY <small>(GF)</small>	16
marinated with hot chilies, served with thai peanut & asian bbq sauce	
AVOCADO TOAST	17
smoked salmon, cucumber, tomato, relish, sesame & ciabatta	
TUNA TARTARE TACOS <small>(GF)</small>	18
yuzu, avocado purée, pickled jalapeño, cucumber & micro cilantro	
PAN-FRIED POLENTA	15
seared shrimp, avocado & tomato relish	
HERBED FARRO	18
brasied pork belly & pickled blueberries	

# FRESH SALADS

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HAIL CAESAR	14
ciabatta, anchovy, garlic & romaine hearts	
BIG GREEN SALAD <small>(GF) (VG)</small>	14
candied pistachios, blue cheese, garden veggies & strawberry verjus vinaigrette	
LOBSTER & AVOCADO SALAD	18
lobster, avocado, soft greens, mango & mint vinaigrette	
COUSCOUS & ARUGULA SALAD	15
couscous, arugula, peaches, goat cheese & ice wine vinaigrette	

8.30.18

**(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

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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	
TAKO MAKI	14
octopus, tobiko, tuna, scallions & avocado	
CUCUMBER SHRIMP MAKI	14
wasabi tobiko, avocado, yuzu	
GODFREY MAKI	14
crispy shrimp, habanero, cucumber, avocado, topped with lightly torched tuna	
VEGGIE MAKI	14
avocado, cucumber, sweet potato & crunchy tempura	

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# OFF THE GRILL

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PETITE FILET 38  
8 oz

NY STRIP 38  
14 oz

HANGER STEAK 30  
10 oz

GODFREY BURGER 20  
kobe beef, pickles, white cheddar,  
caramelized onions, fries

## SIDES

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MAC & CHEESE (VG) 10

ONION RINGS (VG) 10

SIGNATURE  
BLACK TRUFFLE FRIES (VG) 12  
with garlic aioli

SWEET POTATO FRIES (VG) 8

GRILLED ASPARAGUS (V)(GF) 8

ROASTED WILD MUSHROOMS (V)(GF) 13

## DESSERT

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WHITE CHOCOLATE CHEESE CAKE 8

CHOCOLATE TART (VG) 8

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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		
GRASSHOPPER SHAKE	15	
house-made chocolate & hazelnut ice cream, fernet & mint		
PEACHES AND BOURBON	15	
a summery blend of maker's mark bourbon, peach tea, smoked rosemary & yuzu		
SPICY BERRY	15	
smoky basil-infused unión mezcal & lime spiced with strawberry & habañoero shrub		
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 & strawberry lemonade		
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		
I OPENER	15	
bacardi, captain morgan, strawberry purée, pineapple juice, fresh lemon juice & tropical red bull		
<i>add a dark rum floater for 3</i>		
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		

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

# 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

## B E E R

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
ZIMA, <i>Awesome</i>	7

# 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 ROSÉ 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

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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
GODFREY HOTEL	Tequila	375
HAND SELECTED PATRON 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, 12 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

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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

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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

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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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This Menu is Served: 11AM-2:30PM Saturday & Sunday

# BRUNCH COCKTAILS

glass pitcher

<b>FROSÉ ALL DAY</b> ketel one botanical grapefruit & rosé, dry rosé & strawberry lemonade	15
<b>MIMOSA</b> la marca, classic orange, strawberry & acai	12
<b>BELLINI</b> la marca, peach purée	12
<b>I O BLOODY MARY</b> effen cucumber & house-made bloody mary mix	12
<b>PINEAPPLE MOJITO</b> a beautiful balance of bacardi rum, house mint-lime soda, mint & pineapple granita	15 52
<b>RAINBOW SANGRIA</b> frozen fruit granita, touch of grey goose le melon with a splash of moscato caposaldo	15 52
<b>CHEF'S MARGARITA</b> gently blended fresh juices, don julio blanco, contreau & cointreau noir with a signature habañoero salt air foam	15 52
<b>GRASSHOPPER SHAKE</b> house-made chocolate & hazelnut ice cream, fernet & mint	15
<b>PEACHES AND BOURBON</b> a summery blend of maker's mark bourbon, peach tea, smoked rosemary & yuzu	15
<b>SPICY BERRY</b> smoky basil-infused unión mezcal & lime spiced with strawberry & habañoero shrub	15
<b>GRAPEFRUIT SPRITZER</b> ketel one botanical grapefruit & rosé, st. germain elderflower, fresh lemon & grapefruit juice, finished with prosecco	15
<b>COLD BREW MANHATTAN</b> coffee-infused woodford reserve stirred with walnut liqueur & carpano antica	15
<b>I OPENER</b> bacardi, captain morgan, strawberry purée, pineapple juice, fresh lemon juice & tropical red bull	15

*add a dark rum floater for 3*

## CELEBRATE

<b>MIMOSA PACKAGE</b> BOTTLE OF LA MARCA PROSECCO, served with orange juice, peach purée, grapefruit juice & 4 pack of red bull	50
<b>UPGRADE</b> VEUVE CLICQUOT YELLOW LABEL	200
PIPER-HEIDSIECK	225
<b>THE LUCKY DUCK</b> VEUVE CLICQUOT MAGNUM & BOTTLE OF EFFEN VODKA served with orange juice, peach purée, grapefruit juice, bloody mary mix & 4 pack of red bull	400

Only available Saturdays & Sundays 11am-4pm

# N | A BEVERAGES

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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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