CHAMPAGNE & WINE

LAURENT-PERRIER	750ML	ROSÉ	350
PIPER-HEIDSIECK RARE 02	750ML	BRUT	425
PERRIER-JOUËT BELLE EPOQUE 06	750ML	BRUT	475
KRUG GRAND CUVÉE	750ML	BRUT	550
DOM PÉRIGNON	750ML	BRUT	575
CRISTAL LOUIS ROEDERER 05	750ML	BRUT	725
DOM PÉRIGNON P2 98	750ML	BRUT	825
PERRIER-JOUËT BELLE EPOQUE 06	750ML	ROSÉ	875
VEUVE CLICQUOT	1.5L	BRUT	375
VEUVE CLICQUOT	1.5L	ROSÉ	500
PERRIER-JOUËT BELLE EPOQUE 06	1.5L	BRUT	825
DOM PÉRIGNON 04	1.5L	BRUT	1125
PERRIER-JOUËT 05	1.5L	ROSÉ	2025
DOM PÉRIGNON 00	1.5L	ROSÉ	2425
VEUVE CLICQUOT	3L	BRUT	725
VEUVE CLICQUOT	6L	BRUT	1525

GAJA SUGARILLE BRUNELLO DI MONTALCINO SANGIOVESE, TUSCANY, 2010	425
ORIN SWIFT MERCURY HEAD, CABERNET SAUVIGNON, NAPA VALLEY, 2016	400
GAJA CA' MARCANDA PROMIS, RED BLEND, TUSCANY, 2017	325
ANTINORI CHIANTI CLASSICO, TUSCANY, 2010	350
THE PRISONER RED BLEND, 1.5L MAGNUM, NAPA VALLEY, 2018	375
OPUS ONE RED BLEND, NAPA VALLEY, 2013	1200
GAJA ROSSJ-BASS CHARDONNAY, LANGHE, 2017	300
PAUL HOBBS RICHARD DINNER, CHARDONNAY, SONOMA, 2014	350
FAR NIENTE CHARDONNAY, 1.5L MAGNUM, NAPA VALLEY, 2015	425

GODFREY

BE SAFE CHICAGO

SALADS

HOUSE SALAD 10
Mixed Greens, Cherry Tomatoes, Cucumber, Onions, Citrus Vinaigrette
ADD CHICKEN 6

CHOP SALAD 14
Cherry Tomatoes, Cucumber, Corn, Carrots, Onions & Cheese
ADD CHICKEN 6

MELON SALAD 14
Grilled Watermelon, Heirloom Cherry Tomatoes, Red Beets, Mixed Greens, Mizuna, Red Onions & Feta Cheese

STEAK SALAD* 18
Skirt Steak, Mixed Greens, Onion, Avocado, Cherry Tomatoes, Cucumbers, Queso Fresco & Cilantro Vinaigrette

HANDHELDS

GODFREY BURGER* 20
Wagyu, Pickles, White Cheddar, Caramelized Onions, Aioli & Fries

STEAK TACOS* 18
(3) Rib Eye, Fried Onions, Avocado, Jalapeño, Tomato & Salsa

TURKEY CLUB SANDWICH* 14
Lettuce, Tomato, Onion, Bacon, Mayonnaise, Sourdough, Fries

WAGYU BEEF SLIDERS* 18
(3) Sliders with Bacon Jam, Blue Cheese & Fries

EDAMAME 10
Edamame Pods Steamed & Sautéed With Olive Oil, Shallots & Soy Salt

BLISTERED SHISHITO PEPPERS 14
Black Garlic Aioli, Charred Lemon & White Soy

HOUSE-MADE HUMMUS 12
Served with Taro Chips, Grilled Flat Bread, Fresh Vegetables, Cloves, Lemon & Tahini

SALMON FLATBREAD* 18
Salmon, Toasted Fennel, Crème Fraîche, Garlic Oil & Caviar

MEAT & CHEESE PLATE 25
Salami, Capicola, Mediterranean Speck, Pecorino, Grana Padano, French Brie, Blue Cheese Spread & Accoutrements I Served with Grilled Pita

OFF THE GRILL

ROASTED CHICKEN 26
Roasted Chicken, Fennel, Pollen, Broccolini & Grilled Vegetables

LAMB LOLLICHOPS* 28
(4) Crusted with Bourbon-Smoked Paprika, with Orange-Caramelized Potatoes

GRILLED OCTOPUS* 22
Habanero Aioli, Shishito Peppers, Radish & Grilled Spring Onion

CHICKEN SATAY 16
Marinated with Hot Chiles, served with Thai Peanut & Asian BBQ Sauce

GRILLED SALMON* 28
Grilled Salmon, Cherry Tomatoes, Capers, Asparagus & Fingerling Potatoes

NY STRIP* (GF) 42
14 oz

SUSHI

SALMON AVOCADO* 14
Spicy Crab, Cucumber & Avocado, Topped with Salmon, Lemon

SPICY TUNA* 14
Tuna, Cucumber, Chili Oil, Tobanjan Paste

CALIFORNIA* 14
King Crab, Avocado, Mango

GODFREY* 14
Crispy Shrimp, Habanero, Cucumber, Avocado, Topped with Lightly Torched Tuna

VEGGIE 14
Inside Out Roll with Tempura, Asparagus, Avocado, Radish, Carrot, Lettuce

TUNA POKE* 16
Edamame, Carrots, Avocado, Cucumbers, Red Cabbage, Sesame Seeds Ginger & Sushi Rice

SIDES

SIGNATURE BLACK TRUFFLE FRIES 12
with garlic aioli

SWEET POTATO FRIES 10

BROCCOLINI 7

SAUTÉED SPINACH 7

GRILLED ASPARAGUS 9

TRUFFLE MAC & CHEESE 14
Ricotta Cavatelli, Cheese, Thyme & Shaved Truffles

DESSERTS

COOKIES 8

CHOCOLATE LAVA CAKE 10
vanilla gelato, chocolate lava cake, chocolate drizzle & caramel drip

FRUIT TART CAKE 10
Lemon Pastry Cream, Berries & Kiwi

BLUEBERRY MANIA PUSH-POP 15
21 & Over, Tequila, Pomegranate Juice, Blueberry Purée

DOMM LIFE CBD GUMMIES 25
21 & Over

Executive Chef: Alfonso Martinez
(V) Vegan | (VG) Vegetarian | (GF) Gluten Free

2pm-10pm Monday-Thursday
12pm-10pm Friday
3pm-10pm Saturday & Sunday

*These Items are Cooked to Order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Seating is Limited to 1 Hour 15 Minutes for Dining Services.
21% service added to groups of 6 or more.

KITCHEN COCKTAILS

	GLASS	PITCHER
CHEF'S MARGARITA Gently Blended Fresh Juices, Don Julio Blanco, Cointreau & Cointreau Noir with a Signature Habanero Salt	15	52
RAINBOW SANGRIA Frozen Fruit Granita, Touch of Grey Goose Le Melon with a splash of Moscato Caposaldo	15	52
PINEAPPLE SMASH Casamigos Blanco, Fresh Juiced Maui Gold Pineapple, House-Made Sage & Ginger Cordial	15	52
AMETHYST DESTINY Belvedere Vodka, St-Germain, Butterfly Pea Flower, Gold Powder, Fresh Lemon Juice & Magic	15	52
GREEN TEA MOJITO A Beautiful Balance of Bacardi, House Infused Green Tea, Mint & Lemon	15	52
STARDUST Bulleit Bourbon, Mint Syrup, Starfruit Juice, Pineapple Juice & Lemon Juice	15	52

I|O FAVORITES

ADD CBD $4
HIGHLY RECOMMENDED

FROSÉ ALL DAY 15
Ketel One Botanical Grapefruit & Rosé, Dry Rosé & Strawberry Lemonade

I|O COSMO 15
Grey Goose Le Citron, Fresh Grapefruit with a Touch of Cherry, Perfectly Shaken

GODFREY MANHATTAN 15
Maker's Mark Bourbon with Burnt Orange Marmalade, Spicy Cinnamon Bitters, Hazelnut & Carpano Antica Vermouth

GRAPEFRUIT MULE 15
Ketel One Botanical Grapefruit & Rosé, Fresh Grapefruit, Lime Juice & Ginger Beer

SUMMER SMASH 15
Absolut, Lillet Rose, Green Chartreuse & Lemon

GRAPEFRUIT SPRITZER 15
Ketel One Botanical Grapefruit & Rosé, St. Germain Elderflower, Fresh Lemon & Grapefruit Juice, Finished with Prosecco

MOCKTAILS

MINT TO BE 8
Choice of Peach, Strawberry or Raspberry Açaí.
Muddled Mint, Raspberry Purée, Fresh Lime & Lemon & Gingerale

PEACH OUT 8
Blueberry, Yucca Peach Tea, Muddled Agave, Rosemary, Club Soda & Chia Seeds

WINE & CHAMPAGNE

		GLASS	BOTTLE
I|O HOUSE WHITE	*Chardonnay*	12	48
CAPOSALDO, North Italy	*Moscato*	12	48
RUFFINO, Tuscany	*Pinot Grigio*	13	52
WHITEHAVEN, New Zealand	*Sauvignon Blanc*	15	60
SANFORD, Santa Rita Hills	*Chardonnay*	16	64
CUVAISON, Napa Valley	*Chardonnay*		90
JORDAN, Sonoma	*Chardonnay*		110
I|O HOUSE RED	*Merlot*	12	48
TRAPICHE, Argentina	*Malbec*	14	56
HESS CABERNET, North Coast	*Cabernet*	15	60
NAPA CELLARS, Napa Valley	*Pinot Noir*	16	64
FLOR DE CAMPO, Central Coast	*Pinot Noir*		100
JORDAN, Sonoma	*Cabernet*		120
AVISSI	*Prosecco*	13	
VEUVE CLICQUOT	*Brut*	25	
VEUVE CLICQUOT	*Rosé*	35	
GOUGUENHEIM	*Rosé*	14	56
PIPER-HEIDSIECK	*Brut*	28	225

LOUIS XIII DE REMY MARTIN Think a Century Ahead Each Decanter is the Life Achievement of Generations of Cellar Masters	1/2 oz 1 oz 2 oz	85 170 340

BEER

GOOSE ISLAND SOFIE, Farmhouse Ale 10
CORONA, Lager 8
BLUE MOON, Belgian White Ale 9
STELLA ARTOIS, Pale Lager 9
GUINESS 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 IPA 9
ANGRY ORCHARD ROSÉ, Hard Cider 8

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