kitchen cocktails

Godfrey Toddy | (serves 2) 30
hot-infused & served tableside. jameson, honey, hibiscus, mint, fresh rosemary, orange & lemon peel, allspice & vanilla bean

Mull It Over | (serves 2) 30
jameson, sauvignon blanc, swedish punsch, apple cider, cinnamon, vanilla, citrus, spice & everything nice

Amethyst Destiny | tito’s vodka, st-germain, butterfly pea flower, gold powder, fresh lemon juice & magic

Burnin’ For You | union mezcal, tamarind, morita pepper, fresh sour & togarashi

Bourbonberry Lemonade | maker’s mark, muddled blackberry, house-made lemonade, agave & mint

Chef’s Margarita | gently blended fresh juices, don julio blanco, coïntreau & coïntreau noir with a signature habanero salt

Snowflake Sangria | frozen fruit granita, touch of van gogh melon with a splash of moscato caposaldo

Pineapple Smash | don julio anejo, fresh juiced maui gold pineapple, coconut, house-made sage & ginger cordial

Melon Tea Mojito | a beautiful balance of bacardi, house infused mallorca melon tea, mint & lemon

I|O favorites

Spiked Cocoa | woodford reserve, rich chocolate, peppermint, vanilla bean, star anise & orange

Chicago Sour | maker’s mark, warre’s 10 year tawny port

Green Frosé All Day | ketel one botanical grapefruit & rosé, dry rosé & strawberry lemonade

Winter Cider | hard truth cinnamon vodka, apple cider, honey, lemon, caramel rim, garnish cinnamon flower

I|O Cosmo | grey goose le citron, fresh grapefruit with a touch of cherry, perfectly shaken

Godfrey Manhattan | maker’s mark bourbon with burnt orange marmalade, spicy cinnamon bitters, hazelnut & carpano antica vermouth

Blueberry Mule | stolichnaya blueberl, blueberry pureé, thyme syrup, fresh lime & ginger beer

Grapefruit Spritzer | ketel one botanical grapefruit & rosé, st. germain elderflower, fresh lemon & grapefruit juice, finished with prosecco

Blackberry Gin & Tonic | hendrick’s gin, blackberry pureée & tonic

Cielo Cooler | casamigos blanco, fresh lime juice, fresh orange juice & red bull tropical edition

mocktails

Mint To Be | choice of peach, strawberry or raspberry açai, muddled mint, fresh lime, lemon & topo chico

Peach Out | blueberry, yucca peach tea, muddled agave, rosemary, club soda & chia seeds

Seating is Limited to 1 Hour 15 Minutes for Dining Services. 21% service added to groups of 6 or more.

rosé all day

Whispering Angel, côtes de provence
roqué 16 64
magnum 1.5L 128
double magnum 3L 256

JNSQ Rosé Cru, california
roqué 18 72

wine & champagne

I|O House White
Caposaldo, north italy
pinot grigio 12 48
moscato 12 48

Poggio Al Tesoro ‘Solosole’, toscana
vermentino 13 52
chardonnay 13 52

William Hill, central coast
sauvignon blanc 15 60
chardonnay 16 64

Joel Gott, napa valley
sausage blanc 100
chardonnay 110

Sanford, santa rita hills

Cloudy Bay, new zeland

Jordan, sonoma

I|O House Red
Meomi, california

St. Francis, sonoma valley

Tapiache, argentina

Joel Gott, napa valley

Napa Cellars, napa valley

Bruno Giacosa D’Alba, piedmont, 2013
the prisoner, napa valley, 2018

I|O House White

I|O House Red

Avissi

Veuve Clicquot

Gouguenheim

Piper-Heidsieck

Veuve Clicquot

Louis XIII De Remy Martin 1/2 oz 85

think a century ahead each decanter is the life achievement of generations of cellar masters

2 oz 340

beer

Goose Island Sofie, farmhouse ale 10

Corona, lager 8

Blue Moon, belgian white ale 9

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 ipa 9

Angry Orchard Rosé, hard cider 8

Ketel One Botanical Vodka Spritz Cans 9

grapefruit & rose, cucumber & mint or peach & orange blossom