



swissôtel CHICAGO

Vitality Item - Crafted to fuel well-being

Honey from Our On-Site Hive

Swissôtel Signature Item



Vegetarian



Vegan



Gluten-Free or can be upon request



Locally sourced from Midwest Farms and Producers

Please let your server know about any allergies or dietary restrictions.

SIGNATURE COCKTAILS

BEEHIVE

sirdavis whisky, lemon, *swissôtel honey*

21

SCARLET SUNRISE

blood orange gin, pomegranate liqueur, *swissôtel honey*, lemon

18

GOLDEN PALOMA

tequila, triple sec, *swissôtel honey*, lime, grapefruit soda

17

OAXACAN SUN

mezcal, chile ancho, pineapple, lime, simple syrup

20

BLOOM SERVICE

vodka, st. germain, lavender, lemon

16

SPIRIT FREE

ELDERFLOWER SPRITZ

seedlip garden 108, elderflower syrup, *swissôtel honey syrup*,
fresh lemon juice, tonic water, sparkling water

17

ZEN ZERO COLLINS

seedlip grove 42, pineapple puree, fresh lemon juice, soda water

17

HEINEKEN 0.0

8

FULL BAR LIST



ON DRAFT

11

MOODY TONGUE SWISSÔTEL LAGER LOCAL
TASTE

croissant, french baguette notes

MOODY TONGUE SEASONAL LOCAL
TASTE

GOOSE ISLAND 312 URBAN WHEAT ALE

crisp, fruity, creamy

REVOLUTION ANTI-HERO IPA LOCAL
TASTE

citrus, pine, floral finish

HALF ACRE WAYBIRD LOCAL
TASTE

stone fruit, papaya, mango, tangelo

GUINNESS

roasted coffee, bittersweet chocolate

BOTTLES & CANS

ANGRY ORCHARD HARD CIDER

BUD LIGHT

BUDWEISER

COORS LIGHT

MICHELOB ULTRA

MILLER LITE

8

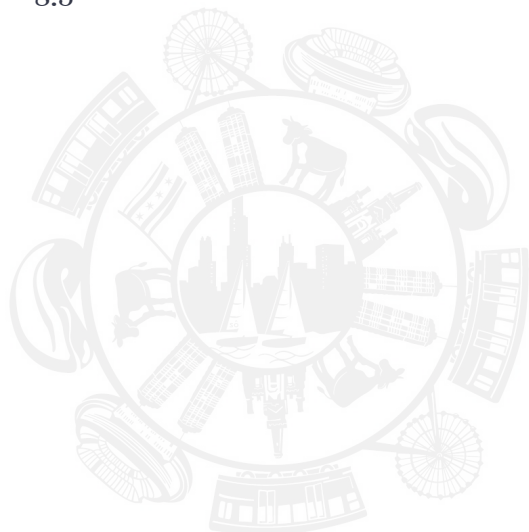
CORONA

MODELO ESPECIAL

10

TRULY

8.5



BY THE GLASS

RED

	6oz	9oz
2022 oak farm cabernet sauvignon, lodi, california	16	23
2021 treana cabernet sauvignon, paso robles, california	20	27
2021 no curfew pinot noir, california	16	23
2022 siduri pinot noir, santa barbara, california	18	25
2019 skyfall merlot, washington state	15	22
2020 juan gil red blend, jumilla, spain	15	22
2020 tinta negro malbec, mendoza, argentina	17	24

WHITE

2022 grayson chardonnay, california	16	23
2021 sean minor chardonnay, sonoma, california	20	27
2021 ponga sauvignon blanc, marlborough, new zealand	16	23
2022 pitars pinot grigio, friuli venezia giulia, italy	15	22
2021 a to z reisling, oregon	16	23

ROSE

2022 wolffer estate summer in a bottle, cote de provence, france	18	25
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SPARKLING

chandon brut classic, california	18
veuve clicquot yellow label, reims, france	33
le pianure prosecco, friuli venezia giulia, italy	15

PORT

fonseca tawny lbv	14
fonseca tawny 10y	15
fonseca tawny 20y	17
fonseca ruby	19

VERMOUTH

carpano antica formula rosso, italy	16
martini and rossi extra dry, italy	9
martini and rossi rosso, italy	

full bar menu available upon request

STARTERS & SALADS

SALT & PEPPER CALAMARI

garlic butter, sliced pepperoncini, cherry peppers

21

WINGS

buffalo, bbq, or sweet chili sriracha with celery, carrot, and blue cheese or ranch

21

ROASTED RED PEPPER HUMMUS •



harissa house honey, seasonal vegetables, warm pita

18

CRUNCHY KALE SALAD •



green apple, broccoli, sunflower seeds, pecans, dried cranberry,
swissôtel honey apple vinaigrette

21

CAESAR SALAD •



romaine lettuce, shaved parmesan, focaccia crouton, caesar dressing, add grilled chicken • 6

16



MAINS

SMASH BURGER •



two all beef patties, steakhouse aioli, shredded lettuce, tomato, american cheese, crispy onion, garlic butter, toasted brioche bun, fries

24

PULLED PORK SLIDERS •



bbq sauce, coleslaw, sweet pickle, fries

24

CHICKEN AND BLACK BEAN QUESADILLA •



jack cheese, poblano, with guacamole, fire roasted salsa, sour cream

22

10" CHEESE PIZZA •



pepperoni, sausage, mushrooms, onion, and green peppers • 1.5 each

22

FLATBREAD •



crème fraiche, caramelized onion, cremini mushroom, marinated tomato, arugula, burrata, balsamico

22

DESSERTS

NEW YORK STYLE CHEESECAKE • 🥕

strawberry, whipped cream

12

SWISSÔTEL CHOCOLATE CAKE • 🥕 🍷

raspberry sauce, seasonal berries, whipped cream

13

*The Illinois Department of Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems.

Thorough cooking of such animal foods reduces the risk of illness.

