



GODFREY

EVENTS 2015

**WOODFORD RESERVE
KENTUCKY DERBY**
SATURDAY, MAY 2

**FACTOR | CHOSEN
NEW GENERATION OF FACES SHOW**
WEDNESDAY, JULY 15

FORD MODELS AFTER PARTY
FRIDAY, JULY 17

**CHICAGO SCENE
BOAT PARTY KICKOFF**
FRIDAY, JULY 24

HAUNTED HOTEL
SATURDAY, OCTOBER 31

**BELVEDERE 007
AGENT EXPERIENCE**
EVERY FRIDAY & SATURDAY IN NOVEMBER

BLACK WEDNESDAY
WEDNESDAY, NOVEMBER 25

EVE OF THE EVE
WEDNESDAY, DECEMBER 30

NEW YEARS EVE 2016
THURSDAY, DECEMBER 31

I|O SNOW GLOBE
EVERY FRIDAY & SATURDAY IN JANUARY

THE GODFREY
HOTEL CHICAGO

www.iogodfrey.com



ALL DAY MENU

EARTH

Broiled Shishito Peppers with Grilled Lemon, Murray River Sea Salt and Garlic Aioli	8
Beet Salad with Spice-Roasted Macadamia Nuts, Local Goat Cheese and Quinoa Crisp	12
O Triple-Cream Truffle Mac & Cheese	14
Spinach Salad with Lardons, Cranberries, Candied Tangerines, Pickled Jalapeño and Walnuts	10
O Signature Black Truffle Fries with Garlic Aioli	6
Caramelized Onion Spread	9
Smoked Avocado Dip	9
Little Gem Salad with Avocado, Shaved Sprouts, Buttermilk Pumpkin Vin, Cherries and Micro Herbs	8
Squash Risotto with Seasonal Vegetables and Crème Fraîche	14

WATER

Ahi Tuna Tartare with Yuzu Soy, Avocado, Jalapeño Slices and Radish, Tossed with Lemongrass-Ginger Oil	16
Seared Scallops with Cauliflower Purée, Hackleback Caviar, Chive Oil and Roasted Beets	23
Fresh Calamari Sautéed with Yukon Gold Potatoes, Sweet Peppers and Chili Oil. Served with Grilled Bread	12
Seared Salmon with Winter Ratatouille and Parsnip Purée	16
Mahi-Mahi Tacos (3) with Avocado Purée and Charred Pineapple Salsa. Served with Jicama Ancho Slaw	13

ALL DAY MENU

FIRE

- Lamb Lollichops** (4) Crusted with Bourbon-Smoked Paprika and Orange, Served with Caramelized Potatoes 28
- Chicken Bites** with Crisp Corn Seasoned Breading, Served with Two Dipping Sauces 12
- Spicy Chicken** Satay Marinated with Hot Peppers, served with Peanut Sauce 11
- Grilled **Hanger Steak** with Chimichurri and Fried Potatoes 19
- Prime Beef** Sliders (3) topped with Bacon Jam, Blue Cheese and Fries 18
- I|O Burger** with Burnt-Onion Marmalade, Cheddar, Garlic Aioli and Mesclun on Sesame Bun, Served with Fries 15



GODFREY

21% service fee added to groups of 6+
Seating is limited to 2 hours for dining services

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This Menu is Served:
2PM-11PM Monday-Friday
3PM-11PM Saturday & Sunday

Chef Nathaniel Cayer

CHEF'S COCKTAILS

	GLASS	PITCHER
Chef's Mojito A Beautiful Balance of Bacardi Superior, Kitchen Lime Soda and Mint	13	45
Chef's Margarita Gently Blended Fresh Juices, Don Julio Blanco, Cointreau, Cointreau Noir and Tuaca with a Signature Habañero Salt Air Foam	13	45
I O White Sangria Frozen Fruit Granita, touch of Grey Goose Le Melon with a Splash of Moscato Caposaldo		42
Fallen Mule Grey Goose, Ginger Rooibos Tea and Fresh Ginger		42
Devils Whiskers Woodford Reserve, Champagne, I O Triple Sec, House-Made Cardamom & Orange Bitters	14	
Winter Daiquiri Vanilla-Infused Botran Rum, I O Triple Sec, Fresh Tangerine Juice & House-Made Cinnamon Bitters	13	
The Last Word Bombay Sapphire Gin, House-Made Chartreuse & Cherry Liqueur with Fresh Lime Juice	13	

BEER

Miller Lite	Lager	6
Corona	Lager	7
Stella Artois	Pale Lager	8
Guinness Draught Bottle	Stout	8
Goose Island IPA	IPA	8
Samuel Adams Winter Lager	Bock	8
New Belgium "Fat Tire"	Amber	8
Goose Island Sofie	Farmhouse Ale	9

BAR COCKTAILS

F&B Cosmo Absolut Citron, Fresh Grapefruit with a Touch of Cherry, Perfectly Shaken	13
Dark and Stormy Botran Reserva, Fresh Lime Juice and Ginger Beer	13
Godfrey Manhattan Woodford Reserve with Burnt Orange Marmalade, Cinnamon Bitters and Vermouth	14
Godfrey G&T Grilled Fruit-Infused Bombay Sapphire Gin, Yellow Chartreuse & Tonic Water	14
Sidecar Courvoisier, Cointreau Noir, Simple Syrup and a Splash of Lemon Juice	14
Old Fashioned Maker's Mark, Orange and Brandied Cherries	14
Raspberry Mule Belvedere, Fresh Raspberries, Fresh Lime Juice & Ginger Beer	14

WINE & CHAMPAGNE

		GLASS	BOTTLE
I O House White	<i>Chardonnay</i>	10	40
De Nizas, Languedoc	<i>Dry Rosé</i>	11	44
Capasaldo, North Italy	<i>Moscato</i>	12	48
Ruffino, Tuscany	<i>Pinot Grigio</i>	13	52
Nobilo, New Zealand	<i>Sauvignon Blanc</i>	14	56
Sonoma Cutrer, Sonoma	<i>Chardonnay</i>	16	64
Cuvaison, Napa Valley	<i>Chardonnay</i>		90
L Jadot C Charlemagne	<i>White Burgundy</i>		250
I O House Red, California		12	48
Trapiche, Argentina	<i>Malbec</i>	13	52
Roth Estate, Alex Valley	<i>Cabernet</i>	15	60
Napa Cellars, Napa Valley	<i>Pinot Noir</i>	16	64
Sonoma Cutrer	<i>Pinot Noir</i>		110
Jordan, Sonoma	<i>Cabernet</i>		120
La Marca	<i>Prosecco</i>	12	48
Santa Margherita	<i>Prosecco Rosé</i>	15	56
Laurent-Perrier	<i>Brut</i>	25	175
Veuve Clicquot	<i>Brut</i>	25	
Piper-Heidsieck	<i>Brut</i>		225

Chef Nathaniel Cayer

BOTTLE SERVICE

Piper-Heidsieck	750 ml	Brut	225
Laurent-Perrier	750 ml	Rosé	250
Piper-Heidsieck	750 ml	Rosé	300
Perrier-Jouët Belle Epoque '06	750 ml	Brut	400
Piper-Heidsieck	750 ml	Rare	450
Dom Pérignon	750 ml	Brut	550
Cristal Louis Roederer 05	750 ml	Brut	700
Perrier-Jouët Belle Epoque '06	750 ml	Rosé	850
Veuve Clicquot	1.5 L	Brut	325
Dom Pérignon 04	1.5 L	Brut	1100
Perrier-Jouët 05	1.5 L	Rosé	2000
Dom Pérignon 00	1.5L	Rosé	2400
Veuve Clicquot	3 L	Brut	650
Veuve Clicquot	6 L	Brut	1500

ADDITIONAL LARGE FORMAT CHAMPAGNE AVAILABLE IN ADVANCE

Ketel One		Vodka	350
Grey Goose (<i>Flavors Available</i>)		Vodka	350
Belvedere Magnum	1.5 L	Vodka	700
Belvedere		Vodka	350
Absolut (<i>Flavors Available</i>)		Vodka	300
Tito's		Vodka	325
Hangar 1 Mandarin Blossom		Vodka	325

Bombay Sapphire		Gin	300
Hendrick's		Gin	300

Botran Reserva	Aged	Rum	275
Bacardi (<i>Flavors Available</i>)		Rum	300
Captain Morgan		Rum	300

Patrón Silver		Tequila	325
Patrón Reposado		Tequila	350
Don Julio Blanco		Tequila	325
Don Julio Anejo		Tequila	375
Don Julio 1942		Tequila	650

BOTTLE SERVICE

Crown Royal	Canadian Whiskey	325
Jack Daniel's	Whiskey	325
Maker's Mark	Whiskey	350
Woodford Reserve	Bourbon	375
Knob Creek	Bourbon	375
Gentleman Jack	Bourbon	450
Chivas Regal	Scotch	375
Johnnie Walker Black	Scotch	375
Glenlivet	12 Year Scotch	375
Glenmorangie	10 Year Scotch	450
The Macallan	12 Year Scotch	450
The Macallan	18 Year Scotch	700
Johnnie Walker Blue	Scotch	850
Louis XIII de Rémy Martin	Cognac	4500
Rémy Martin X.O.	Cognac	650
Rémy Martin V.S.O.P.	Cognac	400
Courvoisier V.S.	Cognac	375

OTHER

Red Bull	Energy Drink - 4 Pack	20
Regular, Sugar Free, Blue or Yellow Edition		
I O Hoodie		50
Sunglasses		10

21% service fee will be added to bottle service
and groups of 6+

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This Menu is Served:
2PM-2AM Monday-Friday
11AM-3AM Saturday & Sunday 11AM-2AM

BRUNCH MENU

BRUNCH PACKAGE

The Godfrey Brunch 225
Bottle of Laurent-Perrier and 7 items from the Recovery and Fresh Start sections

Champagne & One of Everything 425
Magnum of Laurent-Perrier and one of every item from the Recovery and Fresh Start sections

RECOVERY

Steak Benedict 12
Free Range Beef, Two Poached Eggs, Hollandaise Sauce

Sweet Potato Hash 9
Sautéed Spinach, Sweet Potatoes, Fried Egg and Cumin Chimichurri

Pork Belly Chilaquiles 12
Chili-Poached Egg and Tortilla Chips Tossed with Tomatillo Green Salsa, Queso and Guacamole

Huckleberry Pancakes 12
Coconut-Lime Syrup and White Chocolate Butter

Citrus Brioche French Toast 10
Pineapple Upside-down Glaze

I|O Burger with choice of Salad or Fries 15

I|O Signature **Black Truffle Fries** 6
with Garlic Aioli

BRUNCH MENU

FRESH START

- Fresh Seasonal Fruit** 6
Mixture of Fruits and Berries
- Brûléed Grapefruit** 9
Wattle Seed Yogurt, Bourbon
Nuts and Pomegranate Seed
- Greek Yogurt Parfait** 8
Seasonal Fruit, House Made
Granola
- Beet Salad** 12
Spice-Roasted Macadamia Nuts,
Local Goat Cheese and
Quinoa Crisp
- Smoked Salmon Bagel Crostini** 10
Vegetable Cream Cheese,
Fried Capers, Pickled Red
Onion and Micro Herbs

SHAREABLE

- Lamb Lollichops** (4) Crusted 28
with Bourbon Smoked Paprika
and Orange, Served with
Caramelized Potatoes
- Prime Beef** Sliders (3) topped 18
with Bacon Jam, Blue Cheese
and Fries
- Chef's Seasonal Fruit Platter** 16
Order for the Whole Table

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This Menu is Served:
11AM-2:30PM SATURDAY & SUNDAY

Chef Nathaniel Cayer

BRUNCH COCKTAILS

	GLASS	PITCHER
Chef's Mojito A Beautiful Balance of Bacardi Superior, Kitchen Lime Soda and Mint	13	45
Chef's Margarita Gently Blended Fresh Juices, Don Julio Blanco, Cointreau, Cointreau Noir and Tuaca with a Signature Habañero Salt Air Foam	13	45
I O White Sangria Frozen Fruit Granita, touch of Grey Goose Le Melon with a Splash of Moscato Caposaldo		42
Fallen Mule Grey Goose, Ginger Rooibos Tea and Fresh Ginger		42
Bloody Mary Tito's, House Made Bloody Mary Mix	11	
Mimosa La Marca, Classic Orange, Strawberry Thyme or Blueberry	12	
Bellini La Marca , Peach Purée	12	
Devils Whiskers Woodford Reserve, Champagne, I O Triple Sec, House-Made Cardamom & Orange Bitters	14	
Winter Daiquiri Vanilla-Infused Botran Rum, I O Triple Sec, Fresh Tangerine Juice & House-Made Cinnamon Bitters	13	
The Last Word Bombay Sapphire Gin, House-Made Chartreuse & Cherry Liqueur with Fresh Lime Juice	13	

N|A BEVERAGES

Assorted Hot or Iced Teas Quality Teas and Herbs Brewed to Perfection	3
Juice Orange, Grapefruit, Pineapple Apple, Cranberry, Tomato	3
Coffee Freshly Brewed Colectivo Coffee	3
Americano Espresso and Hot Water	3
Macchiato Shot of Espresso with Perfectly Steamed Foam	4
Mocha Espresso, Steamed Milk and our Finest Cocoa	4
Espresso Single Shot of Espresso Roast	3
Double Shot	6
Cappuccino Espresso, Hot Milk and Steamed-Milk Foam	4
Latté Shot of Espresso with Fresh Steamed Milk	4
Hot Chocolate Made from Fine Cocoa and Fresh Milk Brewed, Stirred and Steamed	4
Milk Regular or Chocolate	4
Red Bull Regular, Sugar Free, Blue or Yellow Edition	5
Fountain Drinks Pepsi, Diet Pepsi, Sierra Mist, Schweppes Ginger Ale	3
Voss Water Still or Sparkling	5

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This Menu is Served:
2PM-2AM MONDAY-FRIDAY | 11AM-3AM SATURDAY
11AM-2AM SUNDAY

Chef Nathaniel Cayer

AFTER|WORK

MONDAY - FRIDAY 4PM-7PM

**La Marca Prosecco or
Noblio Sauvignon Blanc**

GLASS

4pm-4:59pm

4

5pm-5:59pm

5

6pm-6:59pm

6

FOOD SPECIALS

I|O Signature **Black Truffle
Fries** with Garlic Aioli

3

Fresh Calamari Sautéed
with Yukon Gold Potatoes,
Sweet Peppers and Chili Oil.
Served with Grilled Bread

6

Prime Beef Sliders (3) topped
with Bacon Jam, Blue Cheese

9



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This Menu is Served:
4PM-7PM Monday-Friday

Chef Nathaniel Cayer