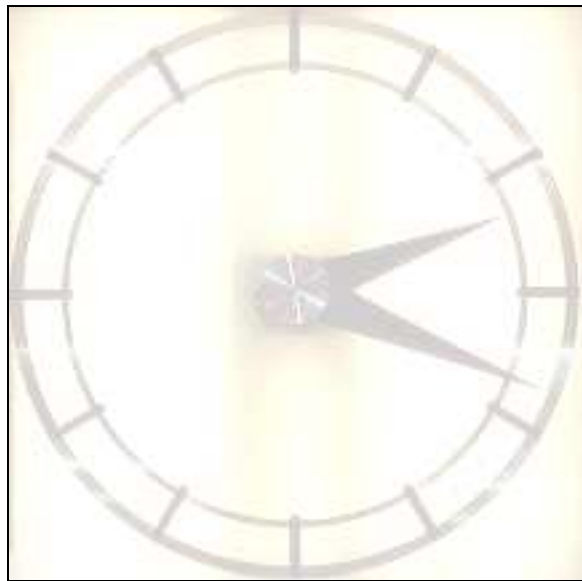


le  
bar



## **Coffees & Hot Chocolates**

**Bailey's & Coffee**

**Bailey's Caramel & Coffee**

**Irish Coffee**

**Nutty Irishman** (Bailey's & Frangelico)

**Frangelico & Coffee**

**Kahlua & Coffee**

**Bailey's Mint & Hot Chocolate**

**Frangelico & Hot Chocolate**

**Chambord & Hot Chocolate**

Don't see it? Just ask us!

## **Absinthe Cocktails**

### **Corpse Reviver No. 6**

This classic cocktail contains North Shore Gin No. 6,  
Lillet Blanc, fresh lemon juice and  
drops of Sirene Absinthe

### **The Monkey Gland**

This long forgotten cocktail contains Distiller Gin No. 6,  
fresh orange juice, a dash of grenadine,  
and is splashed with Kübler Absinthe

### **Dixie Cocktail**

This early 1900s libation consists of Distillers Gin No. 6,  
Sirene Absinthe, Dry Vermouth,  
freshly squeezed orange juice

## Appetizers

Available until 11:00 pm

### Snacks

- Le Bar "Poutine"** 6  
homemade fries • crispy cheese curd • sage gravy
- Sweet Bread Croquettes** 8  
smoked crème fraîche • frisée
- "Loaded" Potato Fries** 7  
bacon • green onions  
sour cream aioli • parmesan cheese

### Jars

- Tuna & Hamachi** 12  
yuzu-avocado purée • american sturgeon caviar  
taro chips
- Preserved Eggplant** 8  
red peppers • toasted pita
- Salmon Rilette** 10  
fromage blanc • toasted baguette
- Chicken Liver Mousse** 8  
brioche • cognac gelée • fig jam

### Appetizers

- Beef Carpaccio "Rossini"** 16  
foie gras mousse • porcini mushrooms •  
madeira reduction
- Grilled Octopus Niçoise** 14  
haricots verts • purple potatoes • salsify
- Kumamoto Oysters** 12  
white ver jus • pomegranate horseradish granité
- Le Bar Tasting** 17  
mini burger • sweetbread croquette  
"loaded" fries • eggplant jar

### Sandwich Bites

- Turkey Club** 12  
swan creek turkey • house made brioche
- Madame et Monsieur** 12  
nueske ham • comte cheese
- Mini Burgers** 12  
brioche bun • boursin aioli • crispy onions

## Draught Beer 6

Stella Artois, Alpha King, Hoegaarden  
Goose Island, Amstel Light, Fat Tire  
Goose Island Matilda (\$8.00)

### Bottled Beer 6

Budweiser, Bud Light, Budweiser Select, Miller Light, Sam Adams,  
Coors Light, Blue Moon, O'Doul's (NA), Heineken, Heineken Light,  
Corona, Duvel

### Non-alcoholic Cocktails 6

#### Ménage à Trois

orange juice, pomegranate juice,  
mango purée, splash of soda

#### Fruit Basket

orange juice, pineapple juice,  
pomegranate juice, splash of sprite

## Tequila

Sauza Gold	8
Sauza Hornitos	10
Sauza Conmemorativo	9
Sauza Tres Generaciones	10
Cazadores Reposado	10
Cazadores Blanco	9
Cazadores Añejo	10
1800	9
Cuervo Especial	8
Cuervo Black	9
El Tesoro Platinum	9
El Tesoro Añejo	9
El Mayor Añejo	9
Patron Silver	9
Patron Reposado	10
Patron Añejo	11
Corzo	12
Don Julio Blanco	10
Don Julio Añejo	11

## Rum

Captain Morgan	8
Bacardi & Flavors	8
Bacardi Gold	10
Bacardi 8 years	10
Bacardi 151	11
Appleton Estate (Jamaica)	9
Mount Gay Rum (Barbados)	9
Mount Gay Rum Vanilla (Barbados)	9
Cruzan Estate Dark Rum (St. Croix)	9
10 Cane	8
Gosling Black Seal Rum	8
Sailor Jerry (spiced rum – 92 proof)	12
Leblon Cachaca	10

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## Scotch

Balvenie 12, "Doublewood" Speyside	11
Balvenie 21, "Portwood" Speyside	19
Caol Ila 12, Islay	14
Cragganmore 29, Speyside	50
Dalmore 12, Highland	13
Dalwhinnie 15, Highland	16
Glenlivet 12, Speyside	11
Glenlivet 16, "Nadura" Speyside	13
Glenlivet 18, Speyside	16
Glenlivet 21, Speyside	25
Glenfiddich 12, Highland	13
Glenfiddich 15, Highland	14
Glenfiddich 18, Highland	16
Glenmorangie 10, Highland	12
Glenmorangie 18, Highland	17
Glenrothes 1992, Highland	15
Glenrothes 1991, Highland	17
Glenrothes 1985, Highland	23
Glenrothes 1975, Highland	80
Lagavulin 16, Islay	19
Laphroig 10, Islay	18
Macallan 12, Highland	14
Macallan 18, Highland	19
Macallan 25, Highland	50
Oban 14, Highland	12
Talisker 10, Isle of Skye	12
Talisker 25, Isle of Skye	46

## Cheese Ritual

Each cheese is served with locally-sourced accompaniments chosen to enhance its flavor and texture

French	Local	Other
Brie de Meaux (c)	Camembert (c)	Manchego (s)
Morbier (c)	Maytag Blue (c)	
Langres (c)	Pleasant Ridge (c)	
Crottin (g)		
Tommes de Savoie (c)		

*select your own or let our chefs create a flight especially for you*

each \$4 / three for \$10 / five for \$14 / seven for \$20

### Desserts

All items \$4

#### "Dark & Stormy"

ginger macaron • dark chocolate ganache •  
milk chocolate-lime ice cream

#### Whipped Cheesecake

dried fruit compote • toffee chip

#### "Angel Fresh"

lime curd tartlet • cucumber dice • white chocolate •  
tequila cream

#### Chocolate Mille Feuille

hazelnut cream • baked mousse

### Late Night Bites

available after 11:00pm

Tuna & Hamachi Jar	12
Preserved Eggplant Jar	8
Salmon Rillettes Jar	10
Chicken Liver Mousse Jar	8
"Loaded" Potato Fries	7
Turkey Club Sandwich Bites	12
Madame et Monsieur Sandwich Bites	12
CDA Burger	16

### Late Night Dessert Bites

available after 11:00pm

Dark & Stormy	3
Whipped Cheesecake	3
Angel Fresh	3
Chocolate Mille Feuille	3
Cheese Flight	10
brie de meaux • langres • maytag blue	

## Wine Flights

<b>Sparkling Celebrations</b>	<b>20</b>
Domaine Chandon Rosé, California	
Domaine Chandon Brut, California	
Moët & Chandon Imperial, France	
<b>Fall Time in the Glass</b>	<b>16</b>
Helfrich, Riesling, Alsace	
Pascal Jolivet, Sancerre, France	
Naia, Verdejo, Spain	
<b>The Queen of the Whites</b>	<b>18</b>
Pouilly Fuissé "Marie-Antoinette", France	
Man O' War, New Zealand	
Jordan, California	
<b>Great Reds from 3 Continents</b>	<b>18</b>
Wyndham Estate, Shiraz, Australia	
Pascual Toso, Malbec, Argentina	
Ravenswood, Zinfandel, California	
<b>Powerful Reds from France</b>	<b>16</b>
Parallele 45, Côtes du Rhône	
Chateau Bonnet, Bordeaux	
Louis Jadot, Pinot Noir, Burgundy	

### APRÈS at Le Bar

Join us Monday through Friday for a selection of delicious cheeses paired with three carefully selected wines

3:00 pm to 7:00 pm

**\$18**

## Spring Cocktails

**Maiden Blush**  
absolut • strawberries • rosemary  
13

**Grape Crush**  
grapes • unfiltered sake • cilantro  
13

**Lime in the Coconut**  
coconut rum • godiva white • lime  
11

**HUM-ingbird**  
hum • blueberries • north shore gin  
13

## Ports & Dessert Wines

Cockburn 10 year tawny	13
Cockburn 20 year tawny	15
Churchill's 10 year tawny	15
Churchill's NV Finest Characteristics	13
Croft Distinction	14
Delaforce	17
Fonseca Bin 27	11
Taylor Fladgate 10 year old tawny	16
Icardi, Brachetto, Italy	14
Château Les Roques, Loupiac/France	16
Neige, Ice Cider, Québec/Canada	19

## White Wines

	Glass	Bottle
<b>So French</b>		
Château Bonnet, Bordeaux	14	56
Pascal Jolivet, Sancerre, Loire	19	76
Vincent "Marie Antoinette" Pouilly Fuissé	17	68
Louis Jadot, Chardonnay, Chablis	20	80
<b>California &amp; Washington State</b>		
Snoqualmie, Riesling	12	48
Estancia, Pinot Grigio	13	52
Jordan, Chardonnay	17	68
<b>International Wines</b>		
Naia, Verdejo, Spain	11	44
Man O' War, Chardonnay, New Zealand	13	52
Marramiero Anima, Trebbiano, Italy	14	50
Kim Crawford, Pinot Gris New Zealand	15	60
Kim Crawford, Sauvignon Blanc New Zealand	15	60

## Sparkling Selections

<b>So French</b>		
Moët & Chandon Imperial	26	104
Laurent Perrier, Brut	21	84
Moët & Chandon Imperial Rose	28	112
<b>Domestic Sparkling</b>		
Domaine Chandon Brut	16	64
Domaine Chandon Rosé	16	64
<b>Our Prestige Selection</b>		
Armand de Brignac "Ace of Spades"		625
Louis Roederer Cristal		425
Moët & Chandon, Dom Pérignon		250
Perrier Jouët Fleur de Champagne		250
Veuve Clicquot Brut		118

## Blended Scotches

Chivas 12	11
Chivas 18	14
Dewars White Label	9
Johnny Walker Blue	35
Johnny Walker Gold	17
Johnny Walker Green	15
Johnny Walker Black	11
Johnny Walker Red	9
J & B	9
Chivas Regal Royal Salute	50

## Whiskeys

Canadian Club	8
Crown Royal	9
Crown Royal Reserve	10
Jameson	8
Bushmills	
Original / Black	8/9
Jack Daniels	8
Gentlemen Jack	10
Seagrams 7	8
Seagrams VO	9
Southern Comfort	8
Tullamore Dew	8
Wild Turkey 101 proof. 8yrs	10

## Bourbons

Knob Creek	10
Woodford Reserve	10
Bookers	10
Bakers 7 years	10
Makers Mark	9
Basil Hayden	9
Jim Beam	
White / Black / Rye	8
Bulleit	8

## Vodkas

Absolut & flavors	8
Svedka	8
Belvedere	9
Chopin	9
Ciroc	9
Effen & Black Cherry	9
Grey Goose & flavors	9
Ketel One	9
Level	9
Stolichnaya & flavors	9

## Cognacs

## Red Wines

			Glass	Bottle
Delamain Pale & Dry	16	<b>So French</b>		
Hennessy		Château Bonnet, Bordeaux	15	60
VS/VSOP/XO	10/11/26	Château de la Gardine,	18	72
Remy Martin		Châteauneuf-du-Pape, Côtes du Rhône		
VS/VSOP/XO	10/11/23	Louis Jadot, Pinot Noir, Bourgogne	17	68
Martell				
VS/VSOP	10/11	Parallele 45, Paul Jabolet	13	52
Cordon Bleu/XO	18/26	Côtes du Rhône		
		Henri Lurton, Margaux	17	68
Courvoisier		Vincent Dancer, Burgundy		108
VS/VSOP/XO	8/10/21			
Pierre Ferrand		<b>California</b>		
Ambre/Reserve/Anges	11/15/21	Quickfire, Cabernet Sauvignon	15	60
		as seen on TOP CHEF		
<b>Calvados (Apple Brandy)</b>		Cakebread Cellars, Merlot	23	92
Coeur de Lion Sélection	10	Artesa, Pinot Noir	13	52
Coeur de Lion 25 yrs	19	Emeritus, Pinot Noir	21	84
Lecompte Original	11	Ravenswood, Zinfandel	14	56
Lecompte 5 yrs	13	Lyeth, Méritage		54
		Calera, Pinot Noir		70
<b>Apéritifs &amp; Digestifs</b>		Clos du Val, Cabernet Sauvignon		72
Lillet Blanc	9	<b>International Wines</b>		
Benedictine	9	Kaiken, Cabernet Sauvignon,	12	48
Sambuca & Sambuca Black	9	Argentina		
Ameretto di Saronno	9	Pascual Toso, Malbec, Argentina	17	68
Tia Maria	9	Wyndham Estate Bin 555	12	48
Tuaca	9	Shiraz, Australia		
Frangelico	9	Padrillos, Malbec, Mendoza	10	40
Pernod	9	Argentina		
Ricard	10	<b>Rosé Wines</b>		
Campari	9	Montevina, White Zinfandel	9	36
Limoncello	9	I'M by Mondavi, Rose	12	48
Grappa Nonino (Merlot/Chardonnay)	12			
<b>Grand Marnier</b>				
Cordon Rouge	14			
Grand Marnier 100 <sup>th</sup> Anniversary	30			
Grand Marnier 150 <sup>th</sup> Anniversary	47			

For a full wine selection,  
please inquire with your server!

## Sophisticated Suggestions

Le Bar at the Sofitel Chicago is dedicated to the precise rendering of both vintage and modern cocktails alike. Uniquely, we enjoy offering libations crafted specifically with both men's and women's individual palates in mind.

Of course, we encourage you to be less than shy about joining the other team if something catches your eye. Enjoy!

**Hers/**Downright gorgeous cocktails demonstrating both elegance and complexity

### Angel Fresh

Hand-pressed english cucumber and fresh organic mint bathed in an ocean of silver tequila, freshly squeezed lime juice and a touch of simple syrup to balance

### Le Sidecar

Courvoisier VS gently kissed by notes of Cointreau and freshly squeezed lemon and orange juices

### Backyard Blackberry Margarita

A captivating marriage of hand pressed blackberries, fresh thyme, El Tesoro Platinum tequila and fresh citrus, lengthened with champagne

### The Luxury Southside Royale

Belvedere Citrus, freshly squeezed lemon juice and organic mint comfortably stretched with a burst of rosé champagne.

### The Bees Knees

Plymouth gin, freshly squeezed lemon juice and a measure of house-made clover honey syrup to add richness and complexity

### Mango Bella

Puréed mango harmonized with strokes of vanilla- infused rum, freshly squeezed lime juice, angostura bitters and freshly grated nutmeg

### The Grapefruit Rickey

A delicate blend of vodka and St.Germain elderflower liquor, freshly squeezed lime juice and grapefruit juices refreshed with a short burst of club soda

### The Bellini

The timeless combination of white peach purée and Prosecco

All house specialties are made with freshly squeezed juices, local herbs and vegetables, and are carefully measured to ensure optimum flavor harmony

- All Signature Cocktails 13 -

**His/**Willful Beverages both handsome and refined

### Sazerac

The legendary cocktail of the early 19<sup>th</sup> century. Jim Beam rye whiskey stirred with healthy dashes of angostura and peychaud bitters. served in a chilled ricard-rinsed tumbler.

### The Rattlesnake

Wild Turkey 101 Rye Whiskey lengthened with freshly squeezed lemon juice, egg white froth, and a splash of absinthe to finish

### The Funky Basil

Hand-pressed basil shaken with Pierre Ferrand Ambre, house-made clover honey syrup, and freshly squeezed grapefruit juice

### Dark and Stormy

Spicy ginger shaken with Gosling's bermuda rum and freshly squeezed lime juice. Served long with a splash of soda.

### Caipirinha

The brazilian countryside classic!  
Leblon cachaça and hand-pressed lime wedges crafted with a touch of simple syrup.

### The House Old Fashioned

One of the new world's first and most polished libations. Pierre Ferrand Ambre stirred with a whisper of sweetness and two hearty dashes of Angostura Bitters. Aromatized with lemon and orange oil

### Buenos Dias!

El Tesoro Platinum and Kahlua Coffee Liquor shaken with freshly drawn espresso

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