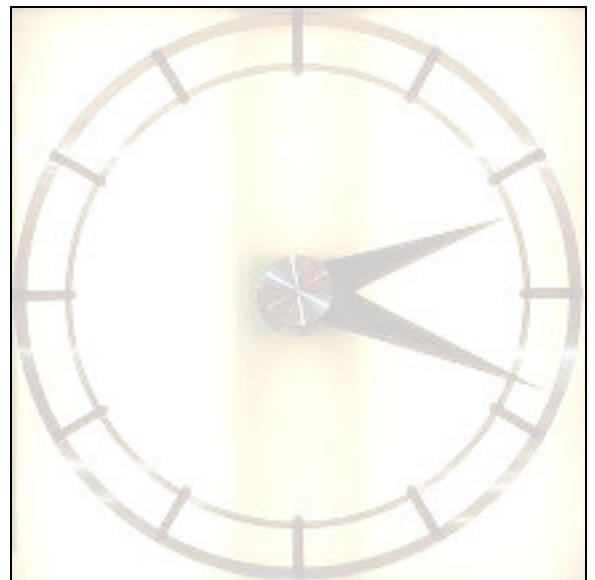


single malt scotch

Aberlour, A'budadh, Speyside	17
Caol Ila 12, Islay	13
Cragganmore 12, Speyside	11
Cragganmore 29, Speyside	49
Dalmore 12, Highland	12
Dalwhinnie 15, Highland	15
Duncan Taylor 36, Speyside	21
Glenlivet 12, Speyside	15
Glenfiddich 12, Highland	12
Glenfiddich 15, Highland	13
Glenfiddich 18, Highland	15
Glendronach 15, Speyside	12
Glen Garioch 12, Highland	13
Glenmorangie 10, Highland	11
Glenmorangie 18, Highland	16
Glenrothes 1972, Highland	45
Glenrothes 1984, Highland	20
Lagavulin 16, Islay	18
Laphroig 10, Islay	17
Macallan 12, Highland	13
Macallan 18, Highland	18
Macallan 25, Highland	49
Oban 14, Highland	11
Talisker 10, Isle of Skye	11
Talisker 25, Isle of Skye	45



Hours of operation:

Sunday – Wednesday: 3pm to 1am

Thursday – Saturday: 3pm to 2am

White wines

So French

Château Bonnet, Bordeaux	13/50
Pascal Jolivet, Sancerre	14/68
Pierre Sparr Riesling, Alsace	15/54
Vincent Pouilly Fuisse Marie Antoinette	60

United States - California

Clos du Bois Chardonnay	12/46
Firehose Riesling	11/42
Estancia Pinot grigio	11/42
Napa Cellars Sauvignon Blanc	13/48
Trinchero Family Chardonnay	13/48
Trinity Oaks Chardonnay	8/38

International wines

Cape Mentelle chardonnay <i>Australia</i>	78
Montes Alpha Chardonnay <i>Chile</i>	14/52
Kim Crawford Pinot Gris <i>New Zealand</i>	52
Nobilo Marlborough Sauvignon Blanc <i>New Zealand</i>	11/44
Boschendal, Sauvignon Blanc <i>South Africa</i>	15/52

Bubbles

So French

Moët & Chandon White Star	19/88
Perrier Jouët Brut	18/78
Moët & Chandon Rose	106

Our Prestige Selection

Dom Pérignon	220
Perrier Jouët Fleur de Champagne	210
Veuve Clicquot Brut	102

Bubbly American

Domaine Chandon Brut	14/68
Domaine Chandon Rose	16/70

blended scotch

Johnny Walker Blue	35
Johnny Walker Gold	17
Johnny Walker Green	15
Johnny Walker Black	10
Johnny Walker Red	8
J & B	8
Dewars	8
Chivas 18	14
Chivas 12	10

whiskey

Seagram VO, (Canada)	7
Crown Royal, (Canada)	8
Crown Royal Reserve, (Canada)	10
Jameson, (Ireland)	7
Bushmills, (Ireland)	7
Jack Daniel's, (USA)	8
Gentlemen Jack, (USA)	9
Sazerac, (USA)	10

bourbon

Knob Creek	9
Woodford Reserve	9
Booker's	9
Maker's Mark	8
Basil Hayden	9

Red wines

cognac

Hennessy VSOP	10
Hennessy XO	25
Raynal	10
Remy Martin VSOP	10
Remy Martin XO	22
Martell VSOP	10
Pierre Ferrand Reserve	14

calvados & brandy

Coeur de Lion Selection	9
Coeur de Lion, 25 years	18
Christian Brothers	7
Lecompte Originel	10

french apéritifs

Ricard	8
Campari	8

eaux de vie

Poire Williams, Massenez	10
Mirabelle, Massenez	10
Kirsch, Massenez	10

So French

Château Bonnet , Bordeaux	13/50
Château Thomas Laurent , Bordeaux	12/45
Château La Grange Clinet , Bordeaux	13/50
La Gardine Châteauneuf-du-Pape	14/68
Louis Jadot Pinot Noir , Bourgogne	14/50
Jaboulet Parallele 45 , cotes du Rhône	12/46

United States - California

Clos du Bois Cabernet Sauvignon	12/46
Joseph Phelps Cabernet Sauvignon	96
Trincherro Cabernet Sauvignon	13/48
Trinity Oaks Cabernet Sauvignon	8/38
Trincherro Merlot	13/48
Trinity Oaks Merlot	8/38
Estancia Pinot Noir	13/46
Lyeth Meritage	50
Ravenswood Zinfandel	13/47

International Wines

Kaiken Cabernet Sauvignon <i>Argentina</i>	10/40
Montes Alpha Cabernet Sauvignon <i>Chile</i>	14/52
Peter Andrew Ingenium <i>South Africa</i>	17/64
Cape Mentelle Shiraz <i>Australia</i>	88
Wyndham Estate Bin 555 Shiraz <i>Australia</i>	11/42
Pascual Toso Malbec <i>Argentina</i>	14/52

Rose Wines

Montevina White Zinfandel	38
I'AM Rose	12/46

18% gratuity will be added to parties of 6 and more

18% gratuity will be added to parties of 6 and more

Wine flights

Sparkling celebrations 20

Domaine Chandon Rosé
Moët & Chandon White Star
Perrier Jouët Brut

Around Chardonnays 16

Trincherro Family
Chablis, Seguinot Bordet
Montes Alpha

Around the world 14

Nobilo, Sauvignon Blanc
Esancia, Pinot grigio
Pierre Sparr, Riesling

French reds 16

Louis Jadot, Pinot Noir
Chateau La Grange Clinet
La Gardine Chateauneuf-du-Pape

Reds to remember 19

Peter Andrew, Ingenium
Pascual Toso, Malbec
Wyndham Estate, Shiraz

Local and imported artisanal cheese flight

With walnuts, grapes and marmalade

Selection of 4 12

Selection of 6 16

dessert

Cheesecake 8

Served with fresh berries, raspberry coulis

Dark chocolate ganache cake 9

With milk chocolate emulsion

Traditional vanilla bean crème brûlée 7

Fresh seasonal fruits and berries 9

Roasted apple tart with vanilla ice cream 9

suggested flights

martini flights & tiny bites

Lady Sage 18 Mango Bella

flight

Hand ground sage leaves gently intertwined with notes of Plymouth Gin, freshly squeezed lemon juice, and a dollop of pasteurized egg whites.

Bite

Grilled ciabatta, figs, small squares of blue cheese with quince compote and candied walnuts.

flight

Pureed mango harmonized with strokes of vanilla infused rum, freshly squeezed lime juice, Angostura bitters, and freshly grated nutmeg.

Bite

Lobster and mango salad adorned with citrus crème, chives, and black caviar.

Anejo MANhattan

flight

A smart balance of aged tequila, sweet vermouth, Licor 43, Angostura and Regan's No. 6 Orange Bitters

Bite

Crispy wonton taco filled with a chayot, jicama, and poblano salad accompanied by avocado tartar.

port & dessert wine

Cockburn 10 12

Cockburn 20 14

Fonseca, Bin 27 10

Icardi Brachetto d'Acqui (rosé) 12/50
Italy

Neige, (Ice Cider) 17
Canada

Frimas, (Ice Cider) 25
Canada

appetizer
(les petites entrées)

Marinated curry shrimp spring roll	13
Wasabi Yogurt, marinated cucumbers	
Candied apricot and duck confit spring roll	9
Red chili and sauce laqué	
Trio of ceviché shooters	13
Ahi tuna, lemongrass and coconut emulsion Salmon, cucumber, heirloom tomato water Shrimp, jalepeno celery jus	
Lobster croustilles	13
Lobster Risotto with Parmigianino, Truffle oil and Marjoram veal jus	
Smoked salmon	15
Served with chive and lime cream cheese, capers, onions and toasted bread	
Seared ahi tuna tempura	12
Crispy wontons, avocado mousseline, wasabi caviar and mix salad	
Trio of mini burgers	12
Beef, chicken, pork served with cheddar cheese, lettuce and tomatoes	
Grilled marinated beef skewers	9
Asian coleslaw, fried shallots and ginger vinaigrette	
House made lavosh spicy bread	10
Tapenade, tzatziki, tomato concassée	
Le Bar Sampler	16
Crispy shrimp, duck confit spring roll Lobster croustilles, beef skewers	
Chicken pizza	14
Smoked chicken breast, mushrooms, bell peppers, tomatoes, Mozzarella cheese	
Chicken and cheese quesadillas	12
Salsa picante, guacamole and sour cream	

draught beer 6

Stella Artois (Lager), **Sierra Nevada** (Amber),
Goose Island (Amber), **Bud Light**.

beer 6

Budweiser, Bud Light, Miller Lite, Amstel Light, Heineken,
Corona

specialty beer 7

Duvel (Belgium)

non-alcoholic beer 6

Claustheler (Germany)

non-alcoholic cocktails 6

ménage à Trois

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

fruit Basket

Orange, pineapple, pomegranate, splash of sprite

lemon Squash

Orange juice, lemon juice, splash of grenadine

tequila

Sauza Gold	8
1800 Reposado	8
Espolon Silver	11
Espolon Anejo	10
Cuervo Gold	8
Herradura	11
El Tesoro Platinum	9
El Tesoro Anejo	9
Patron Silver	9
Patron Anejo	11

rum

Captain Morgan Spicy	8
Bacardi	8
Bacardi 8 years	10
Mc Cormicks (Virgin Islands)	7
Appleton Estate (Jamaica)	8
Mount Gay Rum (Barbados)	9
Mount Gay Rum Vanilla (Barbados)	9
Pyrat XO Reserve	10
Cruzan Estate Dark Rum	9
10 Cane	8
Gosling Black Seal Rum	8

Liquid 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 bathe in an ocean of silver tequila, freshly squeezed lime juice with a touch of simple syrup to balance

Le Sidecar

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

Backyard Blackberry Margarita

As featured in Bon Appetit; a captivating marriage of hand pressed blackberries, fresh thyme, El Tesoro Platinum Tequila, and fresh citrus lengthened with champagne

Lady Sage

Hand ground sage leaves gently intertwined with notes of Plymouth Gin, freshly squeezed lemon juice, and a dollop of pasteurized egg white

The Luxury Southside Royale'

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

Chai and Almond Deluxe

Chai Tea infused Hennessy VS Cognac lengthened with vanilla kissed almond milk, clover honey, and cream.

Mango Bella

Pureed Mango harmonized with strokes of Vanilla infused rum, freshly squeezed lime juice, Angostura Bitters, and freshly grated nutmeg

Raspberry WOMANhattan

"Yes, the women are smarter", Jerry Garcia circa 1969.
Basil Hayden Kentucky Straight Bourbon stirred counterclockwise for exactly 20 seconds with Fraser River Raspberry Vodka, Sweet Vermouth, and dashes of Angostura and Regan's No. 6 Orange Bitters

All house specialties are made with juice squeezed fresh daily, fresh local herbs and veggies, and carefully measured to insure optimum flavor harmony

-All Signature Cocktails 12-

His/Willful Beverages both Handsome and Refined

Sazerac

The definitive cocktail of the early 19th century. Sazerac 6 yr. Rye Whiskey stirred with healthy dashes of Angostura Bitters and Peychaud Bitters. Served in a chilled Ricard rinsed tumbler.

Mint Julep

One of the new world's first and most polished libations. Basil Hayden Kentucky Straight Bourbon refreshed with copious amounts of fresh mint and a suggestion of sugar to balance.

Dark and Stormy

Spicy Ginger shaken with Gosling's Bermuda Rum freshly squeezed lime juice and served long with a splash of soda.

Caipirinha

The Brazilian Countryside Classic
Cachaca Leblon and hand pressed lime wedges crafted with a touch of simple syrup to balance.

Corleone

Hand pressed white grapes drowned in Plymouth Gin, Grappa, Freshly squeezed lemon juice, and Regan's No. 6 Orange Bitters

The Authentic Plsco Sour

Chilean Pisco straightened out with freshly squeezed lemon juice, pasteurized egg white, and Angostura Bitters

The Aviation

From the former Hotel Wallich in New York City circa 1916. Plymouth Gin dressed up in Maraschino liqueur and freshly squeezed lemon juice

Anejo MANhattan

A smart balance of aged tequila, sweet vermouth, Licor 43, Angostura and Regan's No.6 Orange Bitters
Served ice cold with essence of orange peel.