

## Patio Menu

### Snacks

#### Deviled Eggs 14

jumbo lump crab, chives

#### “Hurricane” Brussel Sprouts 12

firecracker aioli, sweet soy, furikake

#### French Fries 5

#### Sweet Potato Fries 6

### Sharable

#### Cheese & Charcuterie Board 20

cottonwood cheddar, crottin goat cheese, rouge smoky bleu, coppa, duck prosciutto, honey comb, grain mustard, house pickles, crostini

#### Calamari 15

buttermilk marinated and fried, house key lime tartar sauce

#### Bavarian Pretzel 11

motor row ale cheese sauce, grain mustard

#### House-Made Kettle Chips 6

caramelized onion dip

### Handheld & Salad

#### W&B Burger 20

bacon jam, gruyere, spicy pickle, roasted garlic remoulade

#### Crispy Fried Chicken 16

coleslaw, crystal honey hot sauce, brioche bun

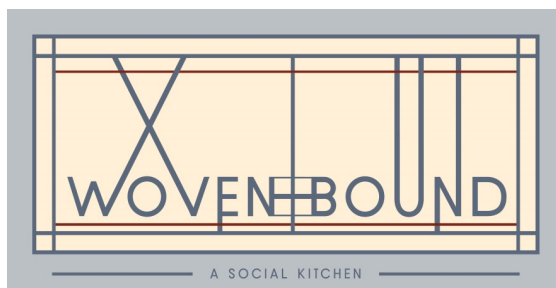
#### Kale Caesar 13

tuscan kale, romaine, parmesan, focaccia shards, white anchovy, garlic dressing

**Add: Herb Chicken Breast 7 | Grilled Salmon 8 | Blackened Shrimp 10**

18% service charge will be added to parties of 6 or more

Marriott Marquis Chicago  
2121 S. Prairie Ave Chicago IL 60616  
312-824-0500  
marriott.com/chimq



## COCKTAILS

### RUMOURS 15

ch vodka, lillet, prosecco, sunflower honey, fresh squeezed lemon, peychaud bitters

### DAMASCO DE LA VIDA 14

mescal vida, apricot eau-de-vie, fresh squeezed lime juice, pineapple juice, simple syrup

### SHERRY MULE 15

hidalgo pedro ximenez sherry, apricot eau-de vie simple, fresh squeezed lime juice, ginger beer

### A KISS OF ROSE 15

tanqueray, pimms, pimento dram, fresh squeezed lemon juice, simple syrup, rosemary

### APPLE JACK SAZERAC 15

few bourbon, apple jack brandy, maple syrup, walnut bitters, peychaud bitters

### CLASSIC MANHATTAN 16

templeton rye, carpano antica vermouth, angostura bitters

### LAST WORD 15

tanqueray gin, luxardo maraschino liquor, green chartreuse, fresh lime juice

### BOULEVARDIER 16

few rye, campari, white vermouth

### GIN MARTINI 13

bombay sapphire gin, house made olive brine, blue cheese stuffed olives

## ROSE ALL DAY

### STILL

#### Summer Water Rose 12

Central Coast, CA

#### Commanderie de Peyrassol 15

Provenance, France

#### Pico Maccario, Lavignone Piemonte Rosato 11

Piedmont, Italy

### SPARKLING

#### Raventos i Blanc 15

Penedes, Spain

#### Graham Beck 14

## Wine By The Glass

### White

#### Sauvignon Blanc, Jules Taylor 13

Marlborough, New Zealand

#### Chardonnay, Morgan 14

Santa Lucia Highlands, California

### Red

#### Malbec, Altos Las Hormigas 12

Mendoza, Argentina

#### Cabernet Sauvignon, RouteStock 14

Napa Valley, California

## BEERS

### DRAFT BEER - CHICAGO BREWED

Cruz Blanca, Palm Shade Tropical Pale Ale 6.0% abv	9
Solemn Oath Punk Rock for Rich Kids Belgium Ale.6.0 % abv	9
Off Color, Apex Predator Farmhouse Wheat 6.5% abv	9
Maplewood, Son of Juice IPA 6.3% abv	9
Three Floyds, Gumball Head Ale 5.2% abv	8
Spiteful, Working for the Weekend IPA 7.9% abv	10
Metropolitan, Flywheel Pilsner 5.5% abv	8

### CRAFT BOTTLES

Metropolitan, Krankshaft Kölsch 5.0% abv	9
Allagash, White Belgian Style Wheat 5.1% abv	9
Whiner, Miaou Belgian White Wheat 6.5% abv	7
Goose Island, 312 Urban Wheat 4.2% abv	8
Lagunitas, Little Sumpin' Sumpin Ale 7.5% abv	8
Noon Whistle, Red Ale Gose Sour 4.0% abv	9
Great Lakes, Elliott Ness Amber 6.10% abv	8
Lagunitas, IPA 6.2% abv	9
Moody Tongue, Sliced Nectarine IPA 5.9% abv	9
Revolution, Eugene Porter 6.8% abv	9
Vandermill, Cider 6.8% abv	9

### Revolution Rosa

Golden Ale Steeped with Hibiscus 5.8%