



SHAREABLES

CORN TORTILLA CHIPS & DIP (GF) 16
Creamy Giardiniera Dip, French Onion Dip, Chives

AMISH CHICKEN WINGS (GF) 19
Sherry Pineapple Glaze, Fresno Chili, Blue Cheese Ranch

CHICKPEA FRITES (VG, GF) 17
Za'atar, Pickled Red Onions, Fried Artichoke, Tourn

 **BUTTERNUT SQUASH TOSTADA (VG, GF)** 19
Vadouvan Pear Butter, Truffle Aioli, Serrano

SPINACH & SMOKED SALMON DIP 18
Sourdough, Confit Garlic

IMPOSSIBLE SLIDERS (VG) 21
Tomato Marmalade, Cherry Bomb Chimichurri

FRITTO MISTO 21
Fried Baby Calamari, Shrimp, Vegetables, Jalapeño Aioli

CHEESE & CHARCUTERIE 32
La Fournette Sourdough, Mustard, Seasonal Pickles & Preserves, Candied Nuts

SOUP AND SALADS

CLAM CHOWDER 16
Clams, Green Onions, Peer Bacon Bites, Cheddar Cheese, Grissini

 **BEET SALAD (VG, GF)** 20
Quinoa, Whipped Tahini, Blueberry Aigre-Doux, Granny Smith

 **SOFITEL CAESAR SALAD (V)** 19
Baby Gem Lettuce, Brioche Croutons, Parmesan, Chives

Add to Salads: Chicken 10, Shrimp 11, Salmon 13, or Tofu 8

FLATBREADS

 **CHICKEN BBQ FLATBREAD** 22
Barbeque Sauce, Parmesan, Charred Scallion Aioli, Fried Basil

MUSHROOM FLATBREAD (V) 21
Lemon Crème Fraîche, Red Onion, Parmesan, Chili Flakes

Add Prosciutto 5

MAINS

STEAK FRITES (GF) 42
Sautéed Mushrooms, Cipollini Onions, Truffle Jus, Pommes Frites

LE BURGER 25
8 oz. Sirloin Patty, Raclette Cheese, House B&B Pickles, Roasted Garlic Aioli, Pommes Frites

LE GARDEN BURGER (V) 24
Raclette Cheese, House B&B Pickles, Spicy Aioli, Mixed Green Salad

GRILLED CHICKEN PITA 23
Lettuce, Tomato, Bacon, Gruyère, Spicy Mayo, Pommes Frites

EGGPLANT & CHICKPEA TAGINE (VG, GF) 26
Basmati Rice, Crispy Fried Onions, Parsley & Mint Salad

AFTER DINNER SWEETS AND SIPS

PUMPKIN SPICE CRÈME BRÛLÉE (GF) 13
Pepita Seeds, Confit Apples

MACARONS (GF) 12
Assorted Flavors

 **PEAR COBBLER** 14
Butter Streusel, Vanilla Ice Cream

DESSERT WINES
WARRE'S, 10 Year Tawny Port (Portugal) 21

WARRE'S, 20 Year Tawny Port (Portugal) 32

LAURENT-PERRIER, Demi-Sec Champagne (France) 30

LAVAZZA COFFEES
Cappuccino | Latte 7
Single Espresso 4
Americano | Double Espresso 6

METZ COLLECTION
Hot Tea 5

S O F I T E L



Executive Chef Daniel Höfler

A service charge of 18% will be added to parties of six or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Please inform your server of any allergies or dietary restrictions.

All of our Lavazza Coffee and Metz Tea are sustainably sourced.

Our fish is sourced with care and sustainability in mind.

VG-Vegan, V-Vegetarian, GF-Gluten Free, DF- Dairy Free



- Local



COCKTAILS 20

SNOW DAY COSMO

Grey Goose, Coconut, Cranberry, Lime

ROSEMARY 75

Ford’s Gin, Lemon, Rosemary, Sparkling Rosé

WINTER MARGARITA

Milagro Reposado, Blood Orange, Spiced Hibiscus

SIDECAR SLEIGH

Hennessy, Cointreau, Lemon, Brandied Cherry

CIDER & SAGE MOJITO

Hard Apple Cider, Rum, Lime, Toasted Sage

MAG MILE MEZCALITO

Mezcal, Tamarind, Aperol, Orange Liqueur, Lime

SOFITEL PICKLEBACK

Woodford Reserve, Cucumber, Lime, Dill, Tajín

BOUGIE BOULEVARDIER

Sir Davis Bourbon, Campari, Sweet Vermouth, Applewood Smoke

DRAFT BEER 11

PERONI, Lager (Italy)

MODELO, Pilsner (Mexico)

HACKER-PSCHORR, Oktoberfest (Germany)

ROTATING LOCAL BREWS (Chicago)

*See server for today's selection

BOTTLES & CANS 10

STELLA ARTOIS, Pilsner (Belgium)

MILLER LITE, Lager (Wisconsin)

HEINEKEN, Pale Lager (Amsterdam)

GUINNESS, Stout (Dublin)

JK SCRUMPY’S, Hard Apple Cider (Michigan)

NÜTRL, Hard Seltzer (Canada)

ROTATING LOCAL BREWS (Chicago)

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NON-ALCOHOLIC BEER 10

HEINEKEN 0.0 (Amsterdam)

BEST DAY BREWING, Galaxy Ripple IPA (California)

WINE (BY-THE-GLASS | BOTTLE)

CHAMPAGNE GLS | BTL

POMMERY BRUT ROYAL (Reims) 34 | 140

MOËT & CHANDON IMPÉRIAL (Épernay) 33 | 135

VEUVE CLICQUOT BRUT (Reims) 35 | 145

VIN BLANC GLS | BTL

DMN. DE PRÉ SEMELÉ, Sancerre (France) 25 | 100

PIERRE SPARR, Pinot Gris (Alsace) 17 | 68

CHARLES KRUG, Sauvignon Blanc (California) 24 | 105

J. MOREAU & FILS, Petit Chablis (France) 22 | 95

LOUIS JADOT, Chardonnay (France) 17 | 70

SPARKLING & ROSÉ GLS | BTL

CHANDON BRUT (California) 17 | 70

FAIRE LA FÊTE BRUT CRÉMANT (Limoux) 15 | 60

FAIRE LA FÊTE ROSÉ CRÉMANT (Limoux) 16 | 64

CHÂTEAU LACOSTE LADY A ROSÉ (France) 16 | 64

CHÂTEAU MINUTY PRESTIGE ROSÉ (Provence) 16 | 64

VIN ROGUE GLS | BTL

LABOURÉ-ROI BOURGOGNE, Pinot Noir (France) 21 | 89

FELSINA BERARDENGA, Chianti Classico (Italy) 20 | 85

MUGA, Rioja Reserva, Tempranillo (Spain) 23 | 94

BONPAS BONUS PASSUS, Châteauneuf-du-Pape (France) 35 | 145

CHARLES KRUG, Cabernet Sauvignon (Napa) 18 | 72

ZERO-PROOF LIBATIONS

SOLSTICE FIZZ 18

Rosemary Lemonade, N/A Sparkling Wine

FARMSTAND FAUX-JITO 18

Apple Cider, Lime, Sage, Soda Water

WHAT THE DILLIO 18

Herby Cucumber-Limeade, Tajín Rim

FRENCH BLOOM Sparkling Wine (France) 21

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