

Spirits, Mixtures and Tinctures

Uncompromised quality and precision are the backbone of the cocktail program at Level Two

Barrel Aged Cocktails

A rotating series of barrel aged cocktails prepared in house. By aging spirits in charred oak barrels, we blend the flavors of the cocktail together while developing more complex flavor profiles.

Level Two Manhattan
FEW Rye, Antica Formula
Grand Marnier and Angostura Bitters
aged 90 days in a FEW Rye barrel
16

Blood and Sand Cocktail
Johnnie Walker Red, Noilly Pratt Sweet
Vermouth, Cherry Hearing brandy and
fresh squeezed orange juice
14

Mango Sage Margarita
Fresh sage and mango, lime with
Sauza Tequila and Cointreau, aged
90 days in a FEW Bourbon Barrel
14

In the Barrel; *Negroni*, FEW American Gin, Antica Formula and Campari

House Made Infusions

Citrus, St. Germain | Citrus Vodka | Blood Orange
Vanilla, Lychee | Vanilla Vodka | Grapefruit
Orange, Pomegranate | Orange Vodka | Grapefruit
Rum Deal, Maple | House Made Spiced Rum | Milk

Tinctures

Smoke Over Water, Laphroaig | Russian Standard Vodka 12
Blackberry Collins, Blackberries | Beefeater Gin | Lemon 10
Herbal Smoke, Green Chartreuse | Mezcal | Lime 14
Valhalla, Cointreau | Akavit | Lime 12
Yum, St. Germain | Hendricks Gin | Pomegranate 12
Malort Sazerac, Malort | Bullet Rye | Bitters 12



Indicates Non-Alcoholic Version Available * Indicates Raw Eggs

Seasonal Cocktails

Raspberry Ginger Mojito, Raspberries | Bacardi | Lime 12
Cucumber Smash, Mint | Hendricks Gin | Lemon 13
Whiskey Bramble, Canadian Club 12 yr Rye | Lime 12
Shandy of Sort, Almond | Miller High Life | Lemon 10
Kiwi Flip*, Kiwi | Citrus Vodka | Egg 10

Classic Cocktails

Bee's Knees, Honey | Beefeater Gin | Lemon 10
Between The Sheets, Cointreau | Hennessy VS | Lemon 14
Wah Wah, Aperol | Sauza Hornitos | Grapefruit 12
Ward Eight, Orange | Jack Daniels | Pomegranate 12

Champagne Cocktails

Mango Bliss, Mango | Bacardi Rum | Lime 12
Bubbles and Berries, Raspberries | Vodka | Lemon 12

Hops, Malt, Yeast and Water

We feature an eclectic blend of local, domestic and imported beers for your enjoyment

Draft Beer Feature

Choose from a selection of small batch crafted seasonal brews that get you in the mood to welcome fall.

Southern Tier Pumpking Ale
This very limited production has the nose
of pumpkin pie finished with a malty
Sweetness and pie spice. 8.6 ABV

8 (8oz serving)

Leinenkugel Oktoberfest
Traditional Marzen style beer with malty
flavor with subtle, spicy hop notes that is
perfect for celebrating fall. 5.1 ABV

7

Two Brothers Atom Smasher Lager
Another limited production lager aged
in oak barrels this lager has notes of
caramel and fresh baked bread 7.7 ABV

8

Next On Tap; Goose Island Brewery, Chicago IL

Miller Lite, Milwaukee WI, Lite Lager 4.2% ABV 5
Sankaty Light, Nantucket MA, Lager 3.8% ABV 6
Trumer Pils, Berkley CA, Pilsner 4.8% ABV 7
Miller High Life, Milwaukee WI, Lager 5.0% ABV, 7 oz 3
Sol, Mexico, Lager 4.5% ABV 7
Czechvar, Czech Republic, Lager 5.0% ABV 6
Sam Adams, Boston MA, Lager 4.9% ABV 7
Harpoon UFO, Boston MA, White Ale 4.8% ABV, 7 7
Goose Island 312, Chicago IL, 4.2% ABV, 6
Lagunitas Little Sumpin' Sumpin', Patelum CA, 7.5% ABV 7
Hypothesis IPA, Chicago IL, 7.1% ABV 7
Arcadia Ales Hopmouth IPA, Battle Creek MI, 8.1% ABV 7
Dogfish Head 60 Min IPA, Milton DE, 6.0% ABV 8

Allagash Triple, Portland ME, Triple 9.0% ABV 9
Half Acre Daisy Cutter, Chicago IL, Pale Ale 5.2% ABV, 16 oz 8
Old Speckled Hen, United Kingdom, Pale Ale 5.2% ABV, 16 oz 8
Dale's Pale Ale, Longmont CO, Pale Ale 6.5% ABV 7
Mirror Pond Pale Ale, Bend OR, Pale Ale 5.0% ABV 7
Great Lakes Eliot Ness, Cleveland, OH, Amber 6.2% ABV 7
Bear Republic Hop Rod Rye, Chicago IL, 8.0% ABV 8
Duvel, Belgium, Strong Ale 8.5% ABV 9
Angry Orchard Hard Cider, Cincinnati OH, 5.0% ABV 6
Revolution Bottom Up Wit, Chicago IL, 5.0% ABV 7
Revolution Eugene Porter, Chicago IL, 7.0% ABV 7
Young's Chocolate Stout, United Kingdom, 4.2% ABV, 16 oz 7
Left Hand Brewery Nitro Milk Stout, Longmont CO, 6.0% ABV 9

"I am a firm believer in the people. If given the truth, they can be depended upon to meet any national crisis. The great point is

Smashed Grapes

Craft wines selected and preserved by our Enomatic wine preservation system, 3 oz and 6 oz offerings

Carmenere, Lapostolle, Colchagua Valley, Chile
Meritage, Ferrari Carano "Siena", Sonoma, CA
Zinfandel, The Prisoner, Napa Valley, CA
Petite Sirah, Stags Leap, Napa Valley, CA

3oz | 6oz

11 | 22
12 | 24
14 | 27
14 | 28

Merlot, Markham, Napa Valley, WA
Merlot, Pedestal, Columbia Valley, WA
Cabernet Sauvignon, Browne, Columbia Valley, WA
Cabernet Sauvignon, Jordan, Alexander Valley, CA

3oz | 6oz

13 | 26
16 | 32
14 | 27
15 | 30

Brut Sparkling, De Bortoli "Willowglen", AU 9 | 42
Champagne, Piper Heidsieck Brut, FR 187ml 15 split
Gewurztraminer, Tabor Hill, Lake Michigan, MI 9 | 42
Pinot Gris, Erath Vineyards, Willamette, OR 13 | 54
Rose, Charles and Charles, Columbia Valley, WA 10 | 45
Sauvignon Blanc, Oyster Bay, NZ 12 | 50
Chardonnay, A by Acacia, Napa, CA 9 | 42
Chardonnay, Sonoma Cutrer, Russian River Valley, CA 18 | 65

Pinot Noir, Red Rock, "Reserve", Healdsburg CA 10 | 45
Cabernet Sauvignon, 14 Hands, Columbia Valley, WA 10 | 45
Cabernet Sauvignon, Joel Gott, CA 17 | 45
Merlot, Kenwood, "Yulupa", Kenwood, CA 11 | 46
Zinfandel, Cline "Ancient Vines", Contra Costa, CA 14 | 57
Malbec, Bodegas Graffigna "Centenario Reserve" ARG 12 | 50
The Pairing Collection Burgers & Bordeaux Rouge, FR 12 | 50
Syrah, The Jack, Columbia Valley, WA 14 | 54

APPETIZERS

Deviled Eggs 8

truffle mousse, house pickles, siracha sauce, crispy pork belly

Crispy Calamari 12

sweet peppers, garlic butter, spicy tomato sauce

Crab Cakes 14

roasted corn relish, tarragon aioli, preserved lemon



Tuna Tartare 14

spicy mustard aioli, cucumber, blistered jalapeno, fried wonton

Chipotle & Pork 10

pulled pork stuffed croquet, habanero cream

Charcuterie Board 12

chefs selection of three charcuteries, pickled radish, spicy mustard and crostini

Vegetarian Quesadilla 12

oven roast vegetables, parmesan crust, mango salsa

Chicken Pops 9

soy ginger-chili sauce, toasted sesame seeds

SOUPS

Heirloom Tomato Soup 8

gruyere crostini, fried spinach

Roasted Corn & Short Rib Soup 8

cilantro and masa dumpling

MARKET GREENS

Caesar Salad 10

romaine hearts, shaved parmesan, asiago crostini, white anchovies



Santorini 14

mixed greens, grilled artichokes, feta, medley of olives, tomato, lemon and fennel vinaigrette

Add – grilled chicken 7 - roasted shrimp 8
seared salmon 10 - crab cakes 10

Flat Iron Steak Salad 18

arugula, asparagus, grape tomato, bleu cheese, citrus vinaigrette

Charred Shrimp 18

red rose romaine, yellow tomato, white asparagus, garlic crouton, smoked tomato vinaigrette

FLATBREADS

Duck Confit 15

duck bacon, siracha and tomato sauce, gouda

Brooklyn 12

Pepperoni and mozzarella

BLT 14

house pepper pork belly, heirloom tomato, frissee salad

House Chorizo 14

crushed potato, cilantro, chihuahua cheese

Burrata Mozzarella 14

olive-pesto, heirloom tomato, lemon basil

SIDES

choose 3 for 12 or family style 10

Roasted Seasonal Foraged Mushrooms

Herb Roasted Petite Potato

Grilled Asparagus with Parmesan Crust

Steamed Spring Onions and Peas with Olive Oil

Creamy Bleu Cheese Polenta

BOTTLED BEVERAGES

6 each

Mexican Coca-Cola

Made with 100% pure cane sugar and imported from Mexico

Goose Island Soda

Made with 100% pure cane sugar in Chicago IL

Root Beer

Grape

Orange

Coconut Water



BURGERS AND SANDWICHES

Meyer's All Natural Burger 15

aged white cheddar, onion jam, horseradish, buttered brioche

Level Two Burger 16

bibb lettuce, house pickle, tomato, smoked cheddar, fried egg, buttered brioche

Three Grilled Cheese 14

manchego, gruyere and brie cheese, tomato, arugula, parmesan sourdough

PBLT 15

house pepper pork belly, heirloom tomato, butter lettuce, roasted garlic mayo, ciabatta roll



Roasted Chicken 16

heirloom tomato, burrata cheese, olive-basil pesto, foccacia

Blackened Salmon 17

lemon-caper whipped cream cheese, arugula, tomato, artisan rye

Vegetarian Burger 12

house made black bean, chick pea and corn patty, tomato, radish, sprouts and avocado spread on rosemary foccacia roll

ENTRÉES

Pan Fried Salmon 22

spring onion, arugula, marcona almond butter

Seared Ahi Tuna 28

charred shishoto pepper, carrot and ginger puree

Market Catch 26

chefs daily preparation of seafood



Fire Roasted Half Chicken 19

Mill's Farm chicken, oven roasted tomato, natural jus

Bone in Rib Eye 35

12 oz, grilled, radish and parsley salad

Lemon Basil Linguini 20

Tomato, garlic, white wine, asparagus, parmesan cheese

DESSERTS

Grand Marnier Frozen Soufflé 8

cocoa powder, vanilla tuile

Strawberry Cheesecake 8

berry compote, rhubarb sorbet

Flourless Chocolate Cake 8

walnuts, caramel, sea salt

Ice Cream 8

see server for todays flavors



HYATT STAY FIT CUISINE



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