



TRAVELLE



TRAVELLE BAR

COVID-19 RESPONSE

Travelle at The Langham continues to remain vigilant and implement stringent measures against the spread of COVID-19. To demonstrate our commitment, we have incorporated changes, in alignment with local and federal recommendations, to contain the spread of COVID-19.

- Face coverings must be worn in the public areas.
- Face covering must be worn while seated at all times, including when interacting with staff, as required under statewide guidelines.
- Face covering may be removed when eating or drinking.

An overview of all enhancements is listed on www.travellechicago.com.

COCKTAIL LIBRARY

"Now is the time to drink!"

-Horace

AVANT-GARDE

- LONDON LOVER 20
Vanilla Infused Belvedere Vodka, Passionfruit, Crème de Pêche, Prosecco
- EL PAJARO 18
Mezcal Vida del Maguey, Sherry Pedro Ximenez, Tawny Port, Chocolate Bitter
From our Warhol Art Inspired Cocktail Collection.
- TROPICAL STORM 17
Talisker 10yr, Passionfruit, Eucalyptus Honey Syrup, Coconut Water, Turmeric
- WATER LILY POND 17
Ketel One Botanicals Cucumber-Mint, Lillet Blanc, Elderflower Liqueur, Prosecco,
Soda. From our Monet Art Inspired Cocktail Collection.
- NORTHERN PEARL 17
Grey Goose, Meadwine, Fall Syrup, Lemon, Grapefruit Bitter
- DUSK AND WINDY 15
Rum Zacapa 23, Ginger-Honey Syrup, Lime, Turmeric Saffron Soda

NON - ALCOHOLIC COCKTAILS

- BLACKBERRY SMASH 8
Blackberry, Basil, Lime, Soda
- CALM ME BEFORE THE STORM 10
Passionfruit, Coconut Water, Honey, Turmeric

FEATURED CLASSICS

- OLD FASHIONED 18
1800s First recorded definition of the cocktail category in general, which calls for spirits, sugar, water and bitters. Or skip the history lesson and enjoy the drink!
Sazerac Rye, Bourbon Barrel Aged Maple Syrup, Walnut Chocolate Bitter
- MOSCOW MULE 16
1940s Cock 'n' Bull Bar on Sunset Boulevard by John Martin & Jack Morgan
Absolute Elyx, Lime, Housemade Ginger Beer
- LA PALOMA 15
1950s La Capilla, the oldest bar in Tequila by Don Javier Delgado Corona Named after popular folk song, Paloma ["The Dove"] composed 1860
Avion Silver, Grapefruit Cordial, Lime, Soda, Charcoal Salt
- BEE'S KNEES 15
1948 David Embury, The Fine Art of Mixing Drink
Tanqueray 10, Ransom Old Tom Gin, Eucalyptus-Honey Syrup, Lemon
- FOG CUTTER 21
1940s Trader Vic's by Victor Bergeron
JM. White Rum, Hennessy VS, Gin Russel Henry, Lemon, Grand Marnier, Dry Curacao, Orgeat Syrup, Oloroso
- THE AIR MAIL 16
1941 W.C Whitfields, Here's Now, "It ought to make you fly"
Atlantico Rum, Honey Syrup, Lime, Prosecco
- BOBBY BURNS 15
1930s Waldorf Astoria, Manhattan
Johnnie Walker Black, Cocchi de Torino, Benedictine
- AVIATION 17
1916 Hugo Ensslin, Recipes for Mixed Drinks
Empress Gin, Maraschino, Lemon, Simple Syrup

WINE

"I cook with wine, sometimes I even add it to
the food."

-W.C. Fields

WHITE

Elena Walch, "Estate", Pinot Grigio , Alto-Adige, IT 2018	14 / 70
Wimmer Czerny, Roter Veltliner , Wagram, AT 2017	14 / 70
Clos Sainte Magdeleine, South of France Blend , Cassis, FR 2015	18 / 90
Château de la Créée, Chardonnay , Montagny 1er Cru, FR 2017	18 / 90

ROSE

Mathilde Chapoutier, Grenache, Cinsault , Côte de Provence, FR 2017	14 / 70
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RED

Siduri Vineyards, Pinot Noir , Willamette Valley, US 2017	18 / 90
Les Vignes Oubliées, Grenache Blend , Terrasses du Larzac, FR 2015	15 / 75
Numanthia Termes, Tempranillo , Toro, ES 2016	17 / 85
Mount Veeder Winery, Cabernet Sauvignon Blend, Napa Valley, US 2017	21 / 105

SPARKLING

BISOL, "Jeio", Brut, Prosecco DOCG Valdobbiadene NV	14 / 70
Henriot "Brut Souverain", Champagne , Reims, NV	21 / 105
Canard Duchêne, "Léonie Rosé", Champagne , Reims, NV	30/150

CHAMPAGNE FOR TWO

, Featuring our 375 ml offerings

Krug, "Grande Cuvée" 166th Edition, Reims, NV	195
Billecart-Salmon, "Champagne Rosé", Mareuil-sur-Ay, NV	99
Moët et Chandon, "Brut Impérial", Epernay, NV	58

BEER

“Beauty lies in the hands of the beerholder”
-Anonymous

DOMESTIC

Bud Light, Pale Lager , Missouri, 5% ABV	6
Gringolandia, "5 Lizard", Latin Style Wheat Ale , Illinois, 4.3% ABV	8
Deschutes, "Fresh Squeezed IPA", Indian Pale Ale , Oregon, 6.4% ABV	8
Revolution "Fist City", Chicago Pale Ale , Illinois, 5.5% ABV	7

IMPORT

Stella Artois, Pale Lager , Belgium, 5.0% ABV	7
Duvel, Belgian Golden Ale , Belgium, 8.5% ABV	12
Guinness, Irish Dry Stout , Ireland, 4.2% ABV 16oz	8
Buckler, Non Alcoholic , Netherlands, 0.0% ABV	8



A modern craft bar with an extensive cocktail library, always evolving from 16th century punches to prohibition to modern classics, while honoring Mid-Western roots with a garnish of luxury; an unexpected element.



TRAVELLE



WIFI Code : Pavilion1865

18% gratuity will be added to parties of 6 or more.
No separate checks. Up to 4 credit cards accepted for payment.

FOOD

“One cannot think well,
Love well,
Sleep well,
If one has not dined well.”

-Virginia Wolf

BAR FOOD

wednesday- sunday 2pm-10pm

artisanal cheese board seasonal accoutrements	23
green city market veggies seasonal dips, fresh herbs	14
salmon poke* , ginger mojo, crispy rice, avocado, furikake	17
charred broccoli [v] butternut squash, calabrian vinaigrette, gremolata	16
crispy calamari yuzu pickle, furikake ranch	18
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cream of jerusalem artichoke soup sunchoke, smoked pear, celery, bacon	14
hearts of romaine pancetta, focaccia croutons, shaved parmesan, caesar dressing	18
strawberry caprese heirloom tomato, delice bavarian, strawberry balsamic, basil	19
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tomato soup & half grilled cheddar [v] carr valley cheddar, petite mixed greens	20
sweet potato black bean burger [v] Carolina barbeque, corn & avocado relish	20
lobster roll , celery, pickled peppers, milk bread, brown butter hollandaise	45
spring chicken mushrooms, peas, chasseur sauce	34
butter chicken basmati rice, coriander, apple amba, cumin crema, naan bread	29
roasted king salmon , harissa & tahini spiced cauliflower, peanut	35
traveller burger* 8 oz wagyu patty, truffle aioli, cheddar, bacon jam, b&b pickles	29
braised pork belly carrot puree, cucumber, pickled carrot and radish, hoisin glaze	32
steak frites* 10 oz New York strip, fries, mushroom ragout, piquillo aioli	46
steak & truffle* 6 or 9 oz filet mignon, truffle espuma, shishito, spring onion	39/48

For parties of six or more an 18% gratuity will automatically be added to your bill.
Maximum 4 split payments.

*Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.

DESSERT 12

wednesday - saturday 2pm-10pm

old fashioned chocolate cake devil's food cake, chocolate ganache, dark chocolate crunc

strawberry cheesecake New York cheesecake, strawberries, graham crumble, strawberry coulis

lemon parfait, lemon mousse, lemon curd, toasted meringue

chocolate peanut butter pave, peanut butter mousse, dark chocolate brownie, honey peanuts

just baked chocolate chip cookies (3)

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