

## COQ D'OR HISTORY

The Coq d'Or (French for Golden Cockerel or "young rooster") has been voted one of Chicago's Best Restaurants & Lounges for its historical significance. The legendary bar opened to a line of thirsty patrons after the repeal of Prohibition, on December 6, 1933 being the second outlet to obtain a liquor license and remains a fixture in Chicago today. There are eight decades of nostalgia worth tasting from the classic cocktails to the comfort food including the best Bookbinder Red Snapper Soup in the city and an extensive whiskey list including a Rye Whiskey locally blended and distilled in Evanston, Illinois, by FEW Spirits in conjunction with The Drake Hotel.

Whether you're a local neighbor, an international traveler, or visiting business executive, the Coq d'Or empowers you to get the job done and be entertained all together. Open daily for lunch, dinner, late night with live weekend entertainment at the piano bar.

# CLASSIC COCKTAILS

## "Old" Old Fashioned | 16

woodford reserve bourbon, rich sugar syrup, angostura bitters, orange bitters, citrus oils

## Negroni | 16

hendricks gin, campari, sweet red vermouth

## Coq d'Or Manhattan | 16

Drake FEW rye whiskey, sweet vermouth, angostura bitters

## Moscow Mule | 14

absolut, ginger beer, lime juice

## Coq d'Or Tequila Daisy | 14

herradura silver tequila, cointreau, fresh lime juice

# SPECIALTY COCKTAILS

## Cranapple Sparkle | 14

ketel one orange vodka, apricot, cranberry, lemon, honey, prosecco

## Orchard Sour | 16

bulleit bourbon, vanilla, orchard cherry, lemon, angostura bitters

# BEER

## DOMESTIC

Blue Moon 7  
Bud Light 6  
Budweiser 6  
Coors Light 6  
Michelob Ultra 6  
Miller Light 6  
Sam Adams 7

## IMPORTED

Amstel Light 7.5  
Corona 7.5  
Dos Equis 7.5  
Guinness 8  
Heineken 7.5  
Stella Artois 7.5

## CRAFT

Goose Island 7.5  
312 Urban Wheat Ale  
Honkers Ale  
Goose IPA  
Three Floyds 9  
Rotating Bottle

## DRAFTS sm/lg

Blue Moon 8 | 12  
Goose Island IPA 8 | 12  
Guinness 8  
Revolution IPA 7.5 | 10  
Stella Artois 8 | 12  
Rotating Tap

## WHITE WINE

	G	1.5 G	B
<b>Sparkling</b>			
La Marca Prosecco, Italy	12	-	54
Chandon Brut, CA	14	-	62
Piper Heidsieck, France	22		80
Veuve Clicquot Brut, France			155
Etoile Rose, CA			80
Moet & Chandon Imperial Brut, France			165
Dom Perignon, France			300
<b>Chardonnay</b>			
Wente, Morning Fog, CA	12	16	54
Sonoma Cutrer, Sonoma, CA	17	22	75
Rodney Strong, Chalk Hill, CA			58
Schug, CA			74
Stag's Leap, CA			80
Mer Soleil, Silver, Unoaked, CA			70
<b>Pinot Grigio/Gris</b>			
Danzante, Italy	10	13	45
Alta Luna, Italy	12	16	54
Terlato Family, Friuli, Italy	16	20	70
<b>Sauvignon Blanc</b>			
Oyster Bay, New Zealand	11	14	47
Matanzas Creek, Sonoma, CA	12	16	54
Joel Gott, CA			60
Cloudy Bay, New Zealand			80
<b>Other White</b>			
Elouan, Rosé, OR	13	17	58
Chapoutier Belleruche, Rosé, Cotes du Rhone			54
Chateau Ste Michelle, Riesling, WA	16	20	70

## RED WINE

	G	1.5 G	B
<b>Pinot Noir</b>			
Meiomi, Coastal CA	12	16	54
La Crema, CA	16	20	70
The Four Graces, OR			74
<b>Cabernet Sauvignon</b>			
Columbia Crest, H3, WA	12	16	54
Hess, CA	14	18	62
Oberon, CA	20	26	80
Conn Creek, CA			82
<b>Merlot</b>			
Columbia, WA	10	13	45
Ferrari Carano, Sonoma, CA	18	24	74
Indian Wells, WA			71
<b>Other Red</b>			
Bodega, Norton, Malbec, Argentina	13	17	58
Conundrum, Blend, CA	14	18	62
Clos de los Siete, Blend, Argentina	15	19	68
Celeste Crianza, Torres, Tempranillo, Spain			74
Le Volte dell'Ornellaia, Blend, Italy			80

**Ask your server for our reserve wine list**

An 18% gratuity charge will be added to parties of six or larger.

**SCOTCH  
HIGHLAND**

Dalmore 12 yr	19
Dalwhinnie 15 yr	24
Deveron 18 yr	46
Glenmorangie 10 yr	15
Glenmorangie 18 yr, Extremely Rare	41
Glenmorangie Signet	60
Oban 14 yr	24

**SPEYSIDE**

Balvenie 12 yr, Doublewood	19
Balvenie 15 yr, Single Barrel	34
Balvenie 21yr, Portwood	64
Cragganmore 12 yr	23
Glenfiddich 12 yr	14
Glenfiddich 15 yr	25
Glenlivet 12 yr	14
Glenlivet 18 yr	39
Macallan 12 yr	20
Macallan 15 yr, Fine Oak	32
Macallan 18 yr	75
Macallan 21 yr, Fine Oak	80
Macallan Rare Cask	89

**LOWLANDS**

Glenkinchie 12 yr	21
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**ISLANDS**

Ardbeg 10 yr, Islay	17
Highland Park 12 yr, Orkney	20
Highland Park 15 yr, Orkney	24
Isle of Jura 16yr, Jura	24
Laphroaig 10 yr, Islay	16
Talisker 10 yr	24

**SCOTCH  
BLENDED/SINGLE GRAIN**

Chivas Regal	12
Chivas Regal Royal Salute 21 yr	68
Dewar's White Label	10
Dewar's 12 yr	12
Dewar's 18 yr	25
Dewar's Signature	28
Hedonism	36
J&B	10
Johnnie Walker Red	12
Johnnie Walker Black	14
Johnnie Walker Double Black	16
Johnnie Walker Platinum	30
Johnnie Walker Gold	33
Johnnie Walker Blue	72

**IRISH WHISKEY**

2 Gingers	10
Bushmills	10
Jameson	12
Jameson Caskmates, Stout Edition	12
Jameson Select Reserve, Black Barrel	16
Red Breast 12 yr	20
Tullamore DEW	10

**RYE WHISKEY**

Bulleit Rye	15
FEW, Chicago, The Drake Selection	16
George Dickel Rye	12
Hochstadter's	
Slow & Low, Rock & Rye	12
Knob Creek Rye	12
Rittenhouse Rye 100	10
Templeton Rye	15
Wild Turkey Rye	10
Woodford Reserve Rye	16

**BOURBON / WHISKEY**

1792 Ridgemont Reserve	14
Angel's Envy	16
Baker's	14
Basil Hayden's	16
Blantons	17
Booker's	17
Buffalo Trace	14
Bulleit	15
Canadian Club	10
Crown Royal	12
Crown Royal Rye	12
Crown Royal Maple	12
Crown Royal Vanilla	12
Crown Royal XO	16
Fireball	10
Four Roses Small Batch	14
George Dickel Original No. 12	14
Glen Breton Rare Single Malt	16
Gentleman Jack	14
Hudson Baby Bourbon	30
Jack Daniel's	10
Jack Daniel's Honey	10
Jack Daniel's Single Barrel Select	14
Jim Beam	10
Jim Beam Kentucky Fire	10
Jim Beam Devil's Cut	10
Knob Creek	15
Koval Bourbon, Chicago	21
Maker's Mark	14
Maker's Mark 46	16
Old Forester	13
Old Potrero	20
Seagram's 7	10
Seagram's VO	12
Woodford Reserve	16
Wild Turkey 101	13

**\* Prices Reflect a 2oz Pour**

**\*\*Executive 4oz Pours Available**

## PLATS DU JOUR | DAILY SPECIALS

### **Shrimp de Jonghe | Monday | 26**

garlic crust | sour dough | creamed spinach | parsley

### **Dover Sole | Tuesday | 55**

Meuniere sauce | asparagus | mashed potato

### **Fried Chicken | Wednesday | 22**

mac and cheese | mashed potatoes | biscuits | slaw

### **Prime Rib | Thursday | 38**

mashed potatoes | broccolini | Horseradish cream

## SWEETS

### **Brownie | 10**

chocolate brownie | hazelnut cake | espresso ganache  
sour cream gelato

### **Mille-feuille | 9**

passion fruit pastry cream | raspberry pate de fruit  
pistachio streusel

### **Baked Alaska | 11**

chocolate cake | Brittany butter cookie  
FEW whiskey gelato | strawberry gelato

### **Gelato | 8**

butterscotch | banana fudge | Irish cream | coconut  
Fior de Latte | raisin Marsala

### **Sorbet | 8**

pineapple | rose Champagne | grapefruit | mojito  
raspberry | mango

### **Ice Cream | 8**

chocolate | vanilla

An 18% gratuity charge will be added to parties of six or larger.  
Consumption of raw or undercooked foods may increase risk of food borne illness. Individuals with certain health conditions may be at higher risk.  
Please let your server know of any allergies so they can guide you through the menu.

# Coq d'Or Whiskey Club

## Whiskey Club

It's Whiskey Business & You're Invited to the Club

A play on words and a slight nod to The Drake's cinematic past, appearing in the motion picture Risky Business, the Coq d'Or Whiskey Business Club has 4 annual gatherings for you to experience exclusive high-end batch tastings as well as special perks throughout the year to enjoy.

It's Simple & 100% complimentary to join. (Must be 21 & older)

Register at <http://www.thedrakehotel.com/dining/coq-d-or>

## LIVE ENTERTAINMENT

### Every Thursday

Live Pianist

5pm-9pm

### Every Friday & Saturday

Live performer

Entertainment starts at 9pm

## PRIVATE PARTIES

For all private party inquiries, please contact Amy Verdon at

[amy.verdon@hilton.com](mailto:amy.verdon@hilton.com)

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