

CHEF'S FAVORITES*

POWER EGG WHITE SCRAMBLE · 20

chicken sausage, kale, quinoa,
cheddar cheese, choice of toast

CHILAQUILES · 19

eggs "your way", fried tortilla chips, avocado,
salsa roja, cotija cheese

BRUSCHETTA EGGS · 19

basil pesto, mozzarella, heirloom tomatoes,
arugula, country bread

CHORIZO SKILLET · 19

eggs "your way", chorizo, fingerling potatoes,
spring onion, piquillo aioli

SKILLET CINNAMON BUN · 14

warm cinnamon spice, cream cheese glaze

SIDES

SMOKED BACON · 9

PORK SAUSAGE · 9

CHICKEN APPLE SAUSAGE · 9

FINGERLING POTATOES · 7

GRILLED ROSEMARY HAM · 9

SLICED TOMATO · 7

SEASONAL FRESH FRUIT · 8

GREEK YOGURT · 8

ONE EGG* · 6

SLICED WHOLE AVOCADO · 8

DAILY PASTRY · 8

PASTRY BASKET [3] · 16

RYE CHICAGO BAGEL · 8



TRAVELLE



BREAKFAST BOWLS

MARKET BERRIES honeyed ricotta · 16

SEASONAL FRUIT AND BERRIES · 16

GREEK YOGURT granola, blueberry, honey · 18

MANGO CHIA SEED PUDDING raspberry and coconut · 18

STONE GROUND OATMEAL seasonal compote · 16

blueberry +6, banana enhancement +4

SMOKED SALMON cream cheese, onion, capers, dill, choice of bagel · 22

WHOLE GRAIN CEREAL special k, rice krispies, raisin bran, cheerios · 12

BREAKFAST NOTIONS*

Served with fingerling potatoes

TWO FARM EGGS "YOUR WAY" served with choice of breakfast meat, choice of toast · 19

AVOCADO & HEIRLOOM TOMATO TOAST poached eggs, radishes, chives · 21

THREE EGG OMELET with choice of [3] fillings, choice of toast · 23

ham, chorizo, smoked salmon, bacon, tomato, herbs, spinach, mushroom, mozzarella, feta, gruyère, cheddar

ENGLISH BENEDICT rasher of ham, hollandaise · 23

FLORENTINE BENEDICT spinach, artichokes, béarnaise · 21

TRAVELLE BENEDICT Maine lobster, spinach, tomatoes, truffle hollandaise · 35

BATTERS

BUTTERMILK PANCAKES · 20

choose one: seasonal compote, chocolate chips, bananas, blueberries or granola +3

MULTI-GRAIN WAFFLE housemade granola, market berries, greek yogurt · 20

GRIDDLED BRIOCHE TOAST macerated berries, honeyed ricotta · 20

BREAKFAST BUNDLES*

WABASH choice of any breakfast entrée, grand pastry basket, choice of breakfast potatoes or fresh fruit, selection of juice and coffee or tea · 39

LANGHAM two eggs, english rashers, link sausage, roasted tomato, sautéed mushrooms, baked beans and potatoes, selection of juice and coffee or tea · 36

CONTINENTAL grand pastry basket, market berries and honeyed ricotta, selection of juice and coffee or tea · 29

BREAKFAST BEVERAGE SPOTLIGHT

LATTE, CAPPUCCINO milk: non-fat, 2%, whole | non dairy: soy, almond, oat · 8
vanilla, caramel, and hazelnut syrup +1

MASALA CHAI LATTE black tea with traditional chai spices, choice of milk · 9

TURMERIC GINGER CHAI LATTE lemongrass, black pepper, choice of milk · 9

FRESHLY PRESSED JUICES orange, grapefruit, carrot, green · 9

Ingredients sourced in partnership with our local farms:
Nichols, Mick Klug, Severson, Werp Farm, Anson Mills

For parties of six or more, an 18% gratuity will automatically be added to your bill.


*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.

Denotes vegan menu item  , vegan menu available upon request

STARTERS

STIR FRIED GREEN BEANS bacon, almond, miso, sesame · 12

OYSTERS seasonal accompaniments · 19/34

STRAWBERRY GAZPACHO heirloom tomatoes, delice bavarian, balsamic, basil, olive oil · 19 

CRISPY CALAMARI yuzu pickle, furikake ranch · 18

MARGHERITA FLATBREAD mozzarella, parmesan, tomato · 16

PEPPERONI FLATBREAD sausage, pepperonata, mozzarella, basil · 18

BRUNCH FAVORITES

SKILLET CINNAMON BUN · 14

warm cinnamon spice, cream cheese glaze

CHICKEN & WAFFLES* · 24

fried egg, maple glazed bacon, B&B pickles

ENGLISH BENEDICT* · 23

rasher of ham, hollandaise

TRAVELLE BENEDICT* · 35

Maine lobster, spinach, tomatoes, truffle hollandaise

AVOCADO TOAST* · 21

poached eggs, heirloom tomato, radishes, chives

ALASKAN HALIBUT* · 37

summer corn, chorizo, fennel, tonatto, chile tuile

BUTTER CHICKEN · 29

basmati rice, naan, cumin creama, apple amba, pea tendrils, cilantro

SANDWICHES *FRENCH FRIES OR SMALL MIXED GREENS*

GRAND 'MAINE LOBSTER ROLL' brown butter hollandaise, celery, pickled pepper · 45

SWEET POTATO BLACK BEAN BURGER carolina barbeque, corn & avocado relish · 22

PORK BELLY BANH MI SANDWICH hoisin glaze, pickled carrot, radish, fresh herbs · 21

BUFFALO CHICKEN SANDWICH secret dredge, buffalo sauce, ranch · 21

TRAVELLE BURGER* 8 oz wagyu patty, truffle aioli, cheddar, bacon jam, b&b pickles · 29

SALADS

HEARTS OF ROMAINE pancetta, focaccia, parmesan, caesar dressing · 18

SPROUTED LENTIL FALAFEL fig, coconut amba, sunflower, vadouvan · 20 

add grilled chicken · 10 add salmon* · 10 add shrimp · 12

SPECIALTY COFFEE SPOTLIGHT

LATTE, CAPPUCCINO milk: non-fat, 2%, whole | non dairy: soy, almond, oat · 8

vanilla, caramel, and hazelnut syrup +1

MASALA CHAI LATTE black tea with traditional chai spices, choice of milk · 9

TURMERIC GINGER CHAI LATTE lemongrass, black pepper, choice of milk · 9

DULCE DE LATTE espresso, dulce de leche, choice of milk · 9

QI AI, CHEF DE CUISINE

@travellechicago #meetmeattravelle



TRAVELLE



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BEER

DESCHUTES · 8
"Fresh squeezed" IPA

REVOLUTION · 7
"Fist City" Chicago Pale Ale

ALLEGASH · 8
"White" Belgian Wheat

STELLA ARTOIS · 7
Lager

KROMBACHER · 8
Pils

DUVEL · 12
Belgian Golden Ale

GUINNESS · 8
Stout

BUCKLER · 8
Non-Alcoholic

SPARKLING

BISOL JEIO Brut, Prosecco D.O.C.G. Valdobbiadene, NV · 14 / 70

TAITTINGER "Brut La Française", Reims, Champagne, NV · 21 / 105

CANARD DUCHÊNE " Léonie Rosé", Montagne de Reims, Champagne, NV · 30 / 150

WHITE

ELENA WALCH PINOT GRIGIO Alto-Adige, IT 2018 · 14 / 70

LA PARADE SANCERRE Loire Valley, FR · 19 / 95

STAG'S LEAP "AVETA" SAUVIGNON BLANC Napa Valley, CA · 18 / 90

EROICA REISLING Washington, US · 15 / 75

LES TOURELLES DE LA CREE CHARDONNAY Montagny 1er Cru, FR 2017 · 18 / 90

ROSE

MATHILDE CHAPOUTIER ROSE Cote de Provence, FR 2017 · 14 / 70

RED

LEMELSON VINEYARDS "THEA'S SELECTION" PINOT NOIR, Willamette Valley, US 2017 · 18 / 90

LES VIGNES OUBLIEES GRENACHE BLEND, Terrasses du Larzac, FR 2015 · 15 / 75

NUMANTHIA TERMES TEMPRANILLO Toro, ES 2016 · 17 / 85

MOUNT VEEDER WINERY CABERNET SAUVIGNON Napa Valley, US 2017 · 21 / 105

COCKTAILS

JAPANESE SPRITZ Akashi-Tai Junmai Daiginjo Sake, Shiso Vermouth, Italicus, Aperitivo, Prosecco · 18

TROPICAL STORM Talisker 10yr, Passionfruit, Eucalyptus Honey Syrup, Coconut Water, Turmeric · 16

LA PALOMA Avion Silver, Grapefruit Cordial, Lime, Soda, Hibiscus-Charcoal salt · 15

BELLINI White Peach Nectar, Bisol Jeio Prosecco · 15

NON-ALCOHOLIC

BLACKBERRY SMASH Blackberry, Basil, Lime, Soda · 8

VIRGIN MULE Citrus, Kaffir Lime Syrup, Ginger Beer · 8

CALM ME BEFORE THE STORM Passionfruit, Coconut Water, Honey, Turmeric · 10



TRAVELLE



FULL WINE LIST AVAILABLE UPON REQUEST

LUNCH BEVERAGES

WITHOUT PROOF

· 10 ·

SCHISANDRA BERRY SMASH

sparkling berry tea,
blackberry cordial, basil

FAUX-LOMA

grapefruit quince sparkling tea,
grapefruit cordial, salt rim

PALMER TWISTS

MATCHA LEMONADE

refreshingly energetic

WHEN LIFE GIVES YOU PEARS

pear green tea, lemon syrup,
crisp & invigorating

CLASSIC ARNOLD

1/2 black tea, 1/2 lemonade

COFFEE BREAK

ESPRESSO RICKEY

espresso, tonic, lime juice

ICED DIRTY TURMERIC

espresso, ginger turmeric



TRAVELLE



STARTERS

WARM ASIAGO BREAD whipped 'nduja pork butter, local honey, seasonal compote · 8

STIR FRIED GREEN BEANS bacon, almond, miso, sesame · 12

STRAWBERRY GAZPACHO heirloom tomatoes, delice bavarian, balsamic, basil, olive oil · 19 

MARGHERITA FLATBREAD mozzarella, parmesan, san marzano, basil · 16

BURRATA & TOMATO tomato jam, lemon thyme, garlic focaccia, baby arugula · 18

SANDWICHES *served with your choice of french fries or a mixed green salad*

SWEET POTATO BLACK BEAN BURGER carolina barbeque, corn & avocado relish · 22 

GRAND 'MAINE LOBSTER ROLL' brown buttered hollandaise, celery, peppers · 45

PORK BELLY BANH MI SANDWICH hoisin, pickled carrot, radish, fresh herbs · 21

BUFFALO CHICKEN SANDWICH secret dredge, house made buffalo sauce, ranch · 21

TRAVELLE BURGER* 8 oz wagyu patty, truffle aioli, cheddar, bacon jam, b&b pickles · 29

CHEF'S FAVORITES

FARMER'S MARKET PASTA asparagus, poached egg, ramps, arugula, parmesan · 26

ALASKAN HALIBUT summer corn, chorizo, fennel, tonatto, chili tuile · 37

BUTTER CHICKEN basmati rice, naan, cumin creama, apple amba, pea tendrils, cilantro · 29

SALADS

HEARTS OF ROMAINE pancetta, focaccia, parmesan, caesar dressing · 18

SPROUTED LENTIL FALAFEL fig, coconut amba, sunflower, vadouvan · 20 

add grilled chicken · 10 add salmon* · 10 add shrimp · 12

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TRAVELLE



TRAVELLE BAR

COVID-19 RESPONSE

The safety and well being of our guests, colleagues, and community remains our top priority.

We ask that our colleagues and guests practice the precautionary measures currently in effect at Travelle at The Langham.

Our COVID-19 protocols align with the City of Chicago and State of Illinois guidelines and are subject to change without notice.

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

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.

COCKTAIL LIBRARY

"Now is the time to drink!"

-Horace

SEASONALLY INFLUENCED

OH, SNAP 18

Sugar Snap Pea & Sage Infused Ketel One Vodka, Honey Shrub, Lemon, Gogi Berry Cordial, Soda Water

THERE YOU GOJI 17

Langham Goji Infused Gin, Italian Apertif, Lemon, Banana Falernum, Celery Bitters

WINE NOT?! 22

White Wine, Lemon Verbena Sorbet, Lemon, Fenugreek Cordial, Clementine Soda.

BUCKWHEAT SOUR 18

Buckwheat Washed Ketel One Vodka, Sunflower Honey Syrup, Lemon, Egg White, Fennel Bitters

PELIRROJA 19

Avion Silver Tequila, Tamarind-Serrano Syrup, Lime, Chocolate Orange Bitters

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 21
Talisker 10yr, Passionfruit, Honey Syrup, Coconut Water, Turmeric
- WATER LILY POND 20
Ketel One Botanicals Cucumber-Mint, Lillet Blanc, Elderflower Liqueur, Prosecco,
Soda. From our Monet Art Inspired Cocktail Collection.
- NORTHERN PEARL 17
Grey Goose, Meadwine, Bergamot-Apple Cordial, Lemon, Grapefruit Bitter
- DUSK AND WINDY 18
Rum Zacapa 23, Ginger-Honey Syrup, Lime, Turmeric Saffron Soda

WITHOUT PROOF COCKTAILS

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

FEATURED CLASSICS

- OLD FASHIONED 19
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 17
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, Hibiscus Salt
- BEE'S KNEES 18
1948 David Embury, The Fine Art of Mixing Drink
Tanqueray 10, Ransom Old Tom Gin, Sunflower-Honey Syrup, Lemon
- FOG CUTTER 23
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 19
1941 W.C Whitfields, Here's Now, "It ought to make you fly"
Atlantico Rum, Honey Syrup, Lime, Prosecco
- BOBBY BURNS 20
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	14 / 70
Stag's Leap "Aveta", Sauvignon Blanc , Napa Valley, US	18 / 90
Eroica x Dr. Loosen, Riesling , Washington, US	15 / 75
Château de la Créé, Chardonnay , Montagny 1er Cru, FR	18 / 90

ROSE

Peyrassol, Cuvée Des Commandeurs , Côtes de Provence, FR 2020	17 / 85
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RED

Lemelson Vineyards "Thea's Select", Pinot Noir , Willamette Valley, US 2017	18 / 90
Beatrice et Pascal Lambert Les Terrasses, Cabernet Franc , Chinon FR 2019	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 DCG Valdobbiadene NV	14 / 70
Taittinger "Brut la Francaise", 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

DESSERT / DIGESTIF

Moscato D'asti Bera 2018	13 / 65
Château Roumieu-Lacoste, Sauternes [375ml], 2016	17 / 50
RWC, "Boston" Bual, Madeira	18 / 110
D'Oliveiras, Bual, Madeira, 1968	55 / 465
Graham's, Tawny Port, 10 Year	12 / 115
Graham's, Tawny Port, 30 Year	40 / 395
Warre's "Otima", Tawny Port, 10 Year	18 / 120
Warre's "Otima", Tawny Port, 20 Year	27 / 180

BEER

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

DOMESTIC

Bud Light, Pale Lager , Missouri, 5% ABV	6
Allagash, "White", Belgian Style Wheat Beer , Maine, 5.2% 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
Krombacher, Pils , Germany, 4.8% ABV	8
Buckler, Non Alcoholic , Netherlands, 0.0% ABV	8

LIQUOR

Thoughts on Whisk[e]y:

“Happiness is having a rare steak, a bottle of whisky, and a dog to eat the rare steak.”

- Johnny Carson

VODKA

Absolut Elyx	15
Beluga	16
Belvedere	16
Belvedere Pink Grapefruit	16
Belvedere Single Estate Rye Lake Bartężek	19
Belvedere Single Estate Rye Smogóry Forest	19
Boyd & Blair	14
CH Distillery Lime	13
Chopin	15
Grey Goose	16
Grey Goose Poire, Cerise Noire, Melon, Orange or Citron	16
Grey Goose VX	22
Ketel One	15
St. George Green Chile	14
Tito's	14

GIN

Bols [Genever]	17
Bombay Sapphire	14
Broker's	12
Death's Door	15
Empress Gin	14
Hendrick's	15
J. Riegers Kansas City	14
Monkey 47	22
Monkey 47 Distiller's Cut	37
Nolet Dry "Silver"	15
Nolet Dry "Reserve"	125
Plymouth	15
Ransom Old Tom	15
Russel Henry Hawaiian White Ginger	14
St. George Botanivore	14
St. George Terroir	14
Tanqueray	14
Tanqueray Ten	15
The Botanist	15
CH Key Lime	14

TEQUILA

Avion Silver	16
Avion Reposado	18
Avion Reserva 44 Extra Anejo	40
Casamigo Blanco	18
Clase Azul, Reposado	27
Clase Azul, Anejo	85
Don Julio Blanco	17
Don Julio Reposado	18
Don Julio Anejo	20
Don Julio 1942 Anejo	35
El Bandido Yankee Blanco	16
El Bandido Yankee Reposado	18
El Tesoro Plantinum	18
Fortaleza Blanco	18
Fortaleza Reposado	22
Herradura Reposado	13
Ocho Plata	15
Patrón Silver	16
Patrón Reposado Langham Private Blend	19
Patrón Anejo	20
Volcan de mi Tierra Blanco	20
Volcan de mi Tierra Cristallino	23

MEZCAL

Alipus, "Espadin" De Santa Ana	14
Amaras, "Espadin" De San Juan Del Rio	13
Del Maguey, "Vida" De San Luis Del Rio	13
Fidencio Joven	15
Gracias a Dios "Espadin" De Matatlan	13
Mezcalero #14 2015 [Arroqueno] 768 bottles only, semi-wild agave	32
Siete Misterios "Mexicano"	34

SOTOL

Flor de Desierto Sotol "Del Desierto"	26
Flor de Desierto Sotol "Sierra"	26

RUM

Angostura 7 Years	12
Atlantico Reserva	12
Bacardi Superior	12
Bacardi Oakheart	13
Brugal Extra Dry	14
Caroni 2000 High Proof 17 Year Trinidad Rum	55
Clement Coconut	13
Cruzan Blackstrap	11
Denizen 8 Years	14
Diplomatico Blanco Planas	13
Diplomatico Reserva Exclusiva	15
Gosling's	10
J.M. Rhum Agricole VSOP	35
J.M. Rhum Blanc	13
Leblon [Cachaça]	17
Mount Gay	11
Plantation 5 Years	15
Ron Zacapa 23	16
Smith & Cross	13
Two James "Doctor Bird"	14
Uruapan "Charanda Blanco"	14

AMERICAN WHISKEY

Bulleit Rye	15
Bulleit Rye 12 Years	21
Death's Door White Whiskey	13
George Dickel Rye	14
Highwest Bourye	30
Highwest American Prairie	15
Highwest Campfire	25
Highwest "A Midwinter Nights Dram"	35
Journeyman "Silver Cross"	15
Knob Creek Rye	14
Little Book Rye	27
Rieger's	16
Rittenhouse Bonded Rye	12
Sazerac Rye	15
St. George "Baller Whisky"	30

AMERICAN WHISKEY CONTINUED

Templeton Rye	14
Two James "Catcher's Rye"	22
Two James "Johnny Smoking Gun"	19
Two James "J. Riddle" Peated Bourbon	22
Whistle Pig Rye 10 Years	22
Whistle Pig Rye "Farmstock"	24
Whistle Pig Rye 12 Years	35
Whistle Pig Rye 15 Years	65
Whistle Pig Rye "Boss Hog" Black Prince	155

BOURBON WHISKEY

Angels Envy	15
Basil Hayden's	18
Baker's 7 Years	18
Belle Meade	14
Booker's	25
Blanton's	36
Breckenridge	15
Buffalo Trace	13
Bulleit	15
Dancing Pines	16
Hirsch Select	15
I. W. Harper	14
Jefferson Small Batch	16
Knob Creek	14
Koval	16
Orphan Barrel Rhetoric 24 Years	43
Maker's Mark	14
Maker's 46	16
Mitchers	17
Noah's Mill	15
Rowan's Creek	14
Smooth Ambler Contradiction	13
Smooth Ambler Old Scout	17
Smooth Ambler Barrel Select 13 Years	37
Woodford Reserve	19
W.L. Weller "Special Reserve"	22
W.L. Weller "Antique 107"	27
W.L. Weller 12 Years "The Original"	35

IRISH WHISKEY

Jameson	13
Powers	14
Green Spot 10 Years	19
Yellow Spot 12 Years	29
Red Spot 15 Years	45

JAPANESE WHISKEY

Hakushu 12 Years	30
Hibiki Harmony	20
Mars "Iwai"	15
Nikka "Coffey Grain"	18
Nikka "Miyagikyo" Single Malt	26
Nikka "Yoichi" Single Malt	26
Nikka "Taketsuru" 12 Years	24
Suntori "Toki"	22
Yamazaki 12 Years	30
Yamazaki 18 Years	65

BLENDED SCOTCH WHISKY

Chivas 18 Years	18
Chivas Regal Ultis	45
Cutty Sark Prohibition	16
Dewar's White Label	12
Dewar's 12 Years	13
Dewar's 18 Years	21
Famous Grouse	12
Johnnie Walker Black	16
Johnnie Walker Blue	60
Royal Salute 21 Years	52

SINGLE MALT SCOTCH WHISKY

Ardbeg 10 Years	16
Auchentoshan 12 Years	16
Aberlour 12 Years	16
Aberlour 16 Years	22
Aberlour A'bundah	28
Balblair 10 Years	18
Balblair 1989	35
Cragganmore 12 Years	19
Dalwhinnie 15 Years	22
Glenburgie 10 Years	14
Glenkinchie 12 Years	19
Glenlivet 12 Years	15
Glenlivet 15 Years	21
Glenlivet 18 Years	29
Glenlivet 21 Years	55

SINGLE MALT SCOTCH WHISKY CONTINUED

Glenmorangie 10 Years, Original	17
Glenmorangie 18 Years, Extremely Rare	34
Glenmorangie Lasanta, Sherry Cask Finish, 12 Years	17
Glenmorangie Quinta Ruban, Port Cask Finish, 12 Years	18
Glenmorangie Nectar d'Or, Sauternes Cask Finish, 12 Years	22
Glenmorangie Signet	40
Glenrothes 1998	22
Highland Park 12 Years	17
Highland Park Magnus	18
Highland Park 18 Years	27
Highland Park 30 Years	85
Lagavulin 16 Years	28
Laphroaig 10 Years	17
Laphroaig 25 Years	120
Laphroaig 25 Years Sherry Cask	135
Linkwood 15 Years	22
Macallan 12 Years Sherry Oak	20
Macallan 12 Double Cask	21
Macallan 18 Years Sherry Oak	45
Macallan 25 Years Sherry Oak	130
Macallan Rare Cask	55
Macallan Reflexion	230
Miltoduff 10 Years	16
Mannochmore 16 Years	24
Mortlach 15 Years	22
Oban 14 Years	26
Old Pulteney 21 Years	35
Orphan Barrel "Foragers Keep" 26 Years	115
Springbank 15 Years	27
Talisker 10 Years	21
Talisker 25 Years	90

COGNAC

Frapin X.O	30
Hennessy V.S	17
Hennessy V.S.O.P Privilege	22
Hennessy X.O	55
Hennessy Master Blender's Selection No. 1	65
Hennessey Paradis Imperial	300
Hine "H by Hine" Fine Champagne V.S.O.P	15
Hine "Antique" Grande Champagne X.O	35
Jean & Roger Glemet 1979	55
Kelt Tour du Monde Petra	170
Martell "Blue Swift" V.S.O.P Cognac Finished in Bourbon Barrel	18
Martell "Cordon Bleu"	35
Martell X.O	45
Pierre Ferrand 1er Cru	12
Remy Martin V.S.O.P	17
Tesseron Lot 90	18

ARMAGNAC

Gelas 1983	45
Cerbois X.O	30
Château du Busca Armagnac-Tenareze 1991	45

CALVADOS

Christian Drouin V. S. O. P.	16
Christian Drouin Pays d'Auge 1973	95
Roger Groult 15 Years Pays d'Auge	25
Roger Groult "Venerable" Pays d'Auge	30

GRAPPA

Gaja "Darmagi"	26
Hospices de Beaune 1999 (Marc)	32

BRANDY & EAU - DE - VIE

Barsol Pisco Selecto Italia	15
Blume Marillen Apricot	15
Etter Zuger Kirsch	26
F. Meyer Poiré Williams	22
G.E. Massenez Mirabelle	17
Laird's Straight Apple Brandy	12
Rhine Hall, Apple Brandy	15
Rhine Hall, Aged Apple Brandy	18
Rhine Hall, Cherry Brandy	18

LIQUEURS/AFTER DINNER

Amaretto Luxardo	12
Apertivo Luxardo	10
Averna	14
Banana Falernum	13
Bénédictine	13
Bitter Truth Pimento Dram	12
Campari	11
Carpano Antica	12
Chateau	15
Chartreuse Jaune	17
Chartreuse Verte	17
Chartreuse V.E.P. Jaune	32
Chartreuse V.E.P. Verte	32
Cynar	12
Chase Elderflower	12
Drambuie	14
Duplais Absinthe Blache	20
Fernet-Branca	12
Ferrand Dry Orange Curacao	13
Frangelico	12
Grand Marnier Cordon Rouge	14
Grand Marnier Centenaire	45
Grand Marnier 1880	50
Heering	11
Baska Malort	13
Kahlua	11
Licor 43	12
Mandarine Napoleon	16
Ouzo	8
Pernod	12
Pimm's	12
Pineau de Charentes Paul & Marie	18
Sambuca Romana	15
St. George Absinthe	16
St. George Nola Coffee	15
The Knot	12
Rhine Hall, Lola Fernet	16

FOOD

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

-Virginia Wolf

BAR FOOD

sunday-thursday 2pm-10pm
friday & saturday 2pm-11pm

SHARED

asiago bread whipped 'nduja pork butter, local honey, seasonal compote	8
artisanal cheese & charcuterie board seasonal accoutrements	52
green city market veggies hummus, house made ranch, fresh herbs	17
sprouted lentil falafel [v] fig, coconut amba, sunflower, vadouvan	20
burrata & tomato tomato jam, lemon thyme, garlic foccacia, baby arugula	18
salmon poke* ginger mojo, crispy shallot, wonton, avocado	20
crispy calamari yuzu pickles, furakake, ranch	18
margherita flatbread mozzarella, parmesan, tomato, basil	16

MAINS

tomato soup & half grilled cheddar [v] carr valley cheddar, petite mixed greens	20
alaskan halibut summer corn, chorizo, fennel, tonnato, chili tuile	37
grand maine lobster roll pickled peppers, milk bread, brown butter hollandaise	45
butter chicken curry basmati rice, cilantro, amba, cumin crema, naan	29
traveller burger* 8 oz wagyu patty, truffle aioli, cheddar, bacon jam, b&b pickles	29
prime filet and frites* mushroom ragout, piquillo aioli, frites, basil	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

sunday, wednesday & thursday 2pm-10pm
friday & saturday 2pm-11pm

cocoanut coconut mousse, pineapple sorbet, tropical fruit, fresh mint

break the pod caramelia cremeux, rice krispy crunch, fresh strawberries, chocolate breton

extraordinaire truelle tart citrus curd, meringue, vanilla sable, fresh basil

house spun ice creams vanilla, chocolate, pineapple sorbet

just baked chocolate chip cookies (3)

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Maximum 4 split payments.

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TRAVELLE



DESSERTS

APPLE TART TATTIN 12

caramelized granny smith, cinnamon tuile, candied pecans

CARROT CAKE 12

carrot and pineapple joconde, coconut cream cheese frosting, orange tuile

ESPRESSO 12

banana chocolate mousse cake, espresso chocolate mousse, passion fruit, salted caramel ice cream

HOUSE SPUN ICE CREAM 9

vanilla, chocolate, salted caramel, pineapple sorbet



TRAVELLE



AFTER DINNER

BANANA FALERNUM · 10

MOSCATO D'ASTO Bera, 2018 · 13

RWC, "BOSTON" BUAL Madeira · 18

D'OLIVEIRAS, BUAL Madeira, 1968 · 55

ROÛMIEU-LACOSTE Sauternes, 2014 · 17

CHURCHILL'S, 10 YEAR Tawny Port · 12

WARRE'S "OTIMA", 10 YEAR Tawny Port · 18

WARRE'S "OTIMA", 20 YEAR Tawny Port · 27

GRAHAM'S, 30 YEAR Tawny Port · 40

BLUME MARILLEN Apricot · 19

ETTER ZUGER Kirsch · 26

F. MEYER Poire Williams · 22

G.E. MASSENEZ Mirabelle · 17

BREWED

"LA COLOMBE" Coffee · 5

"LA COLOMBE" French Press · 8

"LA COLOMBE" Specialty Coffee · 9

DOUBLE ESPRESSO · 8

"TEALEAVES" TEA · 5



TRAVELLE



START OF THE DAY

CHEERIOS, SLICED BANANA · 8

STONE GROUND OATMEAL brown sugar · 8

FRUIT YOGURT choice of strawberry, blueberry, or cherry · 8

GRILLED BRIOCHE TOAST macerated berries,
whipped honeyed ricotta · 12

PETITE BUTTERMILK PANCAKES choice of
chocolate chip or blueberry, whipped cream · 12

ONE EGG YOUR WAY choice of bacon or sausage · 12

TWO EGG OMELETTE ham and cheese · 12

LUNCH & DINNER

BUTTERED NOODLES parmesan · 10

TRAVELLE'S TOMATO & MOZZARELLA PIZZA · 16

GRILLED CHEESE SANDWICH celery, carrot stick · 15

PEANUT BUTTER AND JELLY SANDWICH celery,
carrot stick · 15

PRIME BEEF SLIDERS cheddar cheese, french fries · 15

CRISPY CHICKEN FINGERS french fries · 15

DESSERTS

JUST BAKED COOKIES chocolate chip · 8

ICE CREAM SUNDAE vanilla or chocolate ice cream, whipped
cream, roasted peanuts, cherry · 8

FROSTED CUPCAKE vanilla or devil's food cake with vanilla
or chocolate icing · 8



TRAVELLE



VEGAN ALL DAY DINING MENU

VEGETABLE CRUDITÉ · 16

seasonal hummus

MIXED GREENS · 15

cucumber, tomato, mustard vinaigrette

SWEET POTATO BLACK BEAN BURGER · 22

carolina barbeque, corn & avocado

CHITARRA · 22

basil pinenut pesto, cherry tomato

SPROUTED LENTIL FALAFEL · 20

fig, coconut amba, sunflower, vadouvan

QI AI chef de cuisine

11AM-11PM

SOURDOUGH BREAD · 6

Fall harvest olive oil, fruit preserves

CHARRED BROCCOLI · 16

butternut squash puree, calabrese vinaigrette, gremolata

AVOCADO TOAST · 15

heirloom tomato and herbs

STRAWBERRY GAZPACHO · 19

heirloom tomatoes, balsamic, basil, Fall harvest olive oil



TRAVELLE

