



at Hotel 71
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Chicago, IL, 60601
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www.hoytschicago.com

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EXECUTIVE CHEF

Gabriel Kolofon

OVERVIEW

Hoyt's is a new full-service restaurant located inside Hotel 71. Opened in March 2011 just southwest of the bustling Magnificent Mile, this modern American tavern melds reimagined Midwestern comfort food from Executive Chef Gabriel Kolofon with a sociable, neighborhood atmosphere. Whether guests are in a suit and tie or a t-shirt and jeans, they will feel comfortable and at home at Hoyt's for breakfast, lunch, dinner or cocktails. Hoyt's presents big-city tastes at small-town prices for an intimate dining experience.

CUISINE

Hoyt's offers traditional and nontraditional comfort food with the flare of an American neighborhood tavern. The restaurant features regional, locally sourced fresh produce and meats when possible. Chef Kolofon focuses on quality product in simple and homey presentations (i.e., many side items come in Mason jars and are house-made).

Chef Kolofon says, "The idea is to make something comfortable that will resonate with people. The style is tavern food with special touches and homemade products."

Potato Leek Soup, topped with applewood-smoked potato crispy salad and **Caprese Jar** salad of Nichols Farm heirloom cherry tomatoes, fresh mozzarella balls, basil oil and fresh black pepper layered in a Mason jar. Sandwiches like the **8-oz. Homemade Beef Burger** with cheddar, bacon and onion rings on an artisanal brioche bun served with house-made pickles and pecorino truffle fries and **Spiced Roasted Lamb Leg Reuben** with smoked Swiss, coriander-Dijon mustard and house-made beer sauerkraut on artisanal rye bread round out the lunch menu.

Start off dinner with an appetizer from the Tavern Specials menu, such as **Spicy Crispy Calamari**, served with truffle mustard-mayo and herb aioli and **Homemade Pretzels**, paired with Hoyt's special house-made spicy chorizo cheese sauce. Entrées include the **Slow-Cooked Short Ribs Sliders** plate decked out with tomato, onion, avocado purée and sour cream and served on artisanal brioche buns with a side of crispy fries and **Hoyt's Mac & Cheese** with a luscious Wisconsin cheese truffle sauce, topped with crispy onions and prosciutto. Cap off the evening with a signature dessert like **Hill Farm Apple Crumble** with vanilla ice cream or **Vosges Chocolate Jar**, a decadent layered chocolate pudding with nuts, berries and whipped cream, served in a Mason jar.

BEVERAGE PROGRAM

In true tavern spirit, Hoyt's features an extensive list of wine, beer, spirits and cocktails. The menu highlights local, regional and artisanal beverages, providing a range of styles and price points, perfect for any occasion. The beverages complement the modern American fare served at Hoyt's.

DESIGN

Hoyt's design is a modern-rustic look with natural design elements like stone and wood, dark leather and soft lighting. The dining room and centered bar offer 80 seats, and the outdoor patio has room for 60 with a river view. A sliding floor-to-ceiling artwork panel doubles as a partition between the cozy lounge and the main dining room. The opposite wall has an embedded stone feature. Hoyt's adjoining 1,400-square-foot private dining room can be rented out for special events and receptions.

HISTORY

The restaurant is named after prominent Chicago businessman William M. Hoyt (1837-1925). He started the original Hoyt's grocery store in 1858 at age 18 and eventually grew the business into the leading food distributor for the Midwest. When the Great Fire of 1871 destroyed three of his buildings, Hoyt was one of the first to rebuild on the south

from where Hotel 71 stands today. He also ventured when he purchased the Dearborn Hotel. According to written accounts, Hoyt was well-respected in the Chicago community for being a man of “honesty, good morals and good business ability.” He was also regarded as a “worldly traveller” and wrote a book in 1894 titled *A Cruise on the Mediterranean: Glimpses of the Old World Through the Eyes of a Business Man of the New*.

CAPACITY

80, plus 60 on patio (seasonal)

HOURS

Sunday to Thursday: 7 a.m. to midnight (kitchen closes at 11 p.m.)

Friday and Saturday: 7 a.m. to 2 a.m. (kitchen closes at 11 p.m.)

RESERVATIONS

Recommended

ATTIRE

Casual

PARKING

Valet available

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**For more information or high-resolution photos, please contact Lacey Griebeler at
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