



Kimpton Gray Hotel is located in one of Chicago's finest landmarks, offering a triumphantly modern approach to traditional travel. Our food and beverage program is no exception.

When you visit Kimpton Gray, we'll make sure you don't leave without a memorable bite or sip: One that transports you to Vol. 39, our sophisticated cocktail bar with a flair for caviar, or Boleo, our South American-inspired rooftop steeped in Latin flavors.

To Bobby Gonzalez, Kimpton Gray's Director of Concierge Services, it's all about curating the perfect guest experience. Through collaborating with Executive Chef Robert Samaniego of Boleo + Vol. 39, the following items were curated for you or, better yet, someone special to you.









Smoked Cheese & Charcuterie Plate \$22

Smoked Wisconsin cheeses & Illinois charcuterie, house-made giardiniera, apple & pear mostarda, flatbread crackers

Cookie Platter \$10

House-baked chocolate chip and strawberry shortcake cookies

Chicharron \$6

House-fried pork skin tossed in Tajín with Cotija & green onion garnish



Crispy plantains and stuffed corn



We have a passion for building unique experiences. Our Concierge Cocktail program was created by our Director of Concierge Services, Bobby Gonzalez. This includes up to six cocktails that are curated, hand crafted, and bottled to your specific taste. The entire cocktail is customizable from the ingredients to the label illustration and all the way down to the color of the bottle cap! Schedule a curated Concierge Cocktail consultation today by emailing Bobby up 14 days prior to your arrival, and you can have this unique amenity waiting for you in your room.



Allow us the opportunity to make your next stay at Kimpton Gray Hotel an experience worth sharing! Whether you are searching for inspiration or organizing a perfect welcome gift, we are here to create the full Gray experience.

Contact us at Concierge@grayhotelchicago.com

122 W MONROE ST, CHICAGO, IL 60603 312.750.9012 | GRAYHOTELCHICAGO.COM | #TheGrayCHI