



cultural cuisine
RESTAURANT · BAR · LOUNGE

APPETIZERS

Truffle Fries 8 VEG
parmesan cheese

Calamari 16 DF
crispy fried calamari, sauteed onions, chipotle aioli, scallions

Chicken Wings (6) 13 (12) 19 GF
applewood seasoned, served with celery and blue cheese or ranch dressing and choice of sauce: BBQ, Korean BBQ, Buffalo, Garlic Parmesan, Cajun dry rub, Carolina Reaper hot sauce

Pepperoni Flatbread 16
marinara, four cheese blend, pepperoni, chiffonade basil

Chef's Weekly Flatbread Creation 16
ask server for details

Sweet Potato Bruschetta 12
bacon, goat cheese, pomegranate syrup

Teriyaki Chicken Pot Stickers 13
sesame ginger dipping sauce

Goat Cheese Fondue 10
red wine reduction, apples and pita

Braised Beef Tacos (3) 18
chipotle seasoned braised beef, white cheddar in a flour tortilla with black bean salsa, chipotle aioli

Blackened Salmon Taco (3) 16 DF
grilled blackened salmon, napa slaw, pico de gallo, flour tortillas

SOUPS

Soup of the Day
7 cup | 9 bowl

Chicken Noodle Soup
7 cup | 9 bowl

SALADS

Kale Salad 13 VEG
kale, spiced candied walnut, blue cheese crumbles, dried cherries, apple vinaigrette

Arugula & Beet Salad 14 VEG
arugula, roasted beets, orange segments, goat cheese, red onion vinaigrette

Mesclun Salad 12 VEG
mesclun mix, tomatoes, diced cucumbers, cheddar cheese, croutons

Classic Caesar 13
romaine, parmesan cheese, croutons, Caesar dressing

Greek Salad 15 VEG
kalamata olives, tomato, red onions, feta, cucumbers, Greek dressing, grilled naan bread

Caprese Salad 13 VEG GF
heirloom tomatoes, fresh mozzarella, basil oil, balsamic reduction, basil chiffonade, cracked black pepper

Cobb Salad 13 GF
iceberg wedge, bacon, tomato, cucumbers, blue cheese, eggs with ranch

Add Protein:

6oz Chicken	8	6oz Steak	14
5 pc Shrimp	11	7oz Salmon	12



Applicable Sales Tax Will be Added to Your Bill. 18% Gratuity Added to Parties of Six or More.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

GF (Gluten Free), VEG (Vegetarian), V (Vegan), DF (Dairy Free), 🌶️ (Spicy)

SANDWICHES

All sandwiches are served with chips, side salad, or fries.

C2 Burger 20

pickled red onions, tomato bacon jam, arugula, Swiss cheese, brioche bun

Build Your Own Burger 18

cheese, lettuce, tomato, onion, brioche bun
add sautéed onions & mushrooms 1.50, bacon 2.50

Turkey Club Wrap 18

smoked deli turkey, lettuce, tomato, bacon, cranberry mayo, garlic and herb tortilla

Turkey Sliders 17

two house-made turkey patties, arugula, roasted tomatoes, provolone cheese, basil aioli

Greek Chicken Pita 20

grilled chicken, romaine, roasted tomatoes, pickled red onions, roasted garlic olive tzatziki, pita

Grilled Cheese Sandwich 14 VEG

cheddar, provolone, Swiss, American cheese on sourdough bread

ENTRÉES

Prime 8oz Grilled Bistro Steak 32 GF

herb roasted red skin potatoes, grilled asparagus, black garlic compound butter

Grilled Salmon 30

grilled salmon, wilted kale, cherry tomatoes, lemon pepper saffron sauce, linguine

Thai Curry Shrimp 25 DF 🌶️

sauteed shrimp, peppadew peppers, coconut rice, Thai curry sauce

Braised Beef Short Rib 29

wild mushroom risotto, sauteed spinach, red wine demi

C2 Meatloaf 24

lamb & sirloin blend, mashed potatoes, green beans, beef gravy

Herb Crusted Chicken 28 GF

fresh herb crusted airline chicken breast, mashed potato, sautéed broccoli, thyme-jus



PLANT-BASED MENU

Breaded Artichokes 11 v

deep fried panko breaded artichokes, roasted garlic and sriracha aioli

White Bean Hummus Wrap 17 v

white bean hummus, arugula, peppadew peppers, pickled red onions, roasted tomatoes, garlic and herb tortilla

Mushroom Stroganoff 18 v VEG

leeks, arugula, wild mushrooms, garlic, coconut milk, vegetable broth, tahini, campanelle pasta

SIDES 7

Coconut Rice

French Fries

Sweet Potato Fries

Mashed Potato

Herb Roasted
Red Skin Potato

Sauteed
Green Beans

Sauteed Broccoli

Sauteed Spinach

Grilled Asparagus

Side Salad

Please ask your server
for Gluten Free options

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DESSERTS

Espresso Crème Brûlée 9

topped with caramelized sugars,
chocolate covered espresso beans

Apple Galette 12

crispy puffed pastry filled with apple filling
topped with vanilla ice cream,
bourbon caramel & whipped cream

Chocolate Cherry Cheesecake 13

colossal piece of cheesecake topped with
luxardo cherries, chocolate shaving & whipped cream

S'mores Cake 12

chocolate lava cake, fresh marshmallow fluff,
graham cracker crumbs, whipped cream

Chocolate Pots de Crème 9

smooth chocolate custard topped with
whipped cream & crushed hazelnut brittle



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For Private Events, please
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Coordinator at 216.707.4160
or redina.xhaja@ihg.com

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BAR MENU

Happy Hour: Monday - Friday 4pm - 6pm

	Happy Hour	Regular
Chicken Quesadilla grilled chicken, caramelized onions, peppadew peppers, and white cheddar cheese	8	14
Chicken Wings (6) GF applewood seasoned, served with celery and blue cheese or ranch dressing and choice of sauce: BBQ, Korean BBQ, Buffalo, Garlic Parmesan, Cajun dry rub, Carolina Reaper hot sauce	7	13
Goat Cheese Fondue red wine reduction, apples and pita	8	10
Gouda Mac & Cheese Bites sweet peppadew aioli	7.50	12
Truffle Fries VEG house made french fries tossed in truffle oil and parmesan cheese	7	8



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