

FOR IMMEDIATE RELEASE

June 23, 2010

## JOHN HANCOCK OBSERVATORY OPENS FULL LIQUOR BAR

### *Beer, Wine & Spirits Now Available in Lavazza Café To Toast Town's Best Views*

**CHICAGO, IL** – Chicago's highest café at John Hancock Observatory just launched a much anticipated upgrade today with a full bar, serving a variety domestic and international beers, wines from around the world and a selection of fine spirits. The next step in a long line of enhancements toward its mission to be Chicago's viewing attraction of choice, the Observatory's liquor license gives both locals and vacationers a new host of reasons to linger for longer and take in the breathtaking views.

"We've added eight new distinctive creations that combine the best of our already unique espresso innovations with carefully selected top-shelf spirits," said Daniel Thomas, general manager, John Hancock Observatory. "No longer is your view limited to a lounge table – we're offering the city's *only* way to drink in 360 degree views of Chicago, complete with a FREE multimedia tour, the only open-air SkyWalk in town, and the world's most advanced telescope technology."

The recipes were developed in Italy by Lavazza, the worldwide leader in coffee, to feature an unrivaled taste profile seen nowhere else this side of the Atlantic:

- **E-94** – A JHO Exclusive! Espresso combined with a harmonious blend of Cointreau, Baileys & hot Italian chocolate topped with lightly whipped cream.
- **Lavazza Colada** – Chilled espresso sweetened with cane syrup, rounded off with a vanilla gelato & Malibu rum topping.
- **Pink Lady** – Espresso shaken with ice, hazelnut gelato & Baileys, crowned with lightly whipped cream & strawberry topping

The Observatory's handpicked, exclusive selections of caffeine concoctions are not outdone by an appetizer menu that serves the tastes of its wide array of visitors whether they hail from Milan, Montreal or right here in the Midwest, including:

- **Baked Goat Cheese with Tomato-Basil Sauce (*Formaggio Caprino Al Forno*)** – Oven baked goat cheese with a delicate tomato-basil sauce, served with tomato-basil crostini.
- **Charcuterie and Cheese Assortment (*Antipasto all'Italiano*)** – A fine arrangement of Grana Padano cheese, Brie cheese and a goat cheese torta with basil pesto and sun-dried tomatoes is accompanied by a medley of prosciutto and Italian salami (*soppressata*) and completed with a crisp parmesan basket of Italian vegetable salad.

"Whether you are seeing the Windy City for the first or a lifelong Chicagoan making it a special date night, come enjoy the city from a thousand feet up in a whole new way," said Thomas. "And when you feel like you're on top of the world, slow down, relax and savor the moment in a way you can't *anywhere* else in Chicago."

---

For more information, contact: Dakota Shultz, Agency 360  
Phone: 312.371.4104 Email: dakota@agencythreesixty.com



### About John Hancock Observatory

Located inside the iconic John Hancock Center, John Hancock Observatory is open every day from 9 a.m. to 11 p.m. and, at 875 North Michigan Avenue, stands in the heart of the Magnificent Mile next to hundreds of shops, restaurants, attractions and entertainment venues. Highlights include spectacular 360° views spanning 80 miles and four states and the city's only open-air Sky Walk, all accessed by the fastest elevators in the country. John Hancock Center and John Hancock Observatory are owned and operated by affiliates of Golub & Company. More information at [www.hancockobservatory.com](http://www.hancockobservatory.com).

Learn the latest from Chicago's skies by becoming a fan of John Hancock Observatory on Facebook at [www.facebook.com/HancockObservatory](https://www.facebook.com/HancockObservatory) and following its updates on Twitter, @[@aThousandFeetUp](https://twitter.com/aThousandFeetUp).

