

# CHOP

## STEAKHOUSE

Prices include 8 percent consumption tax.

### WINE BY THE GLASS

#### **champagne & sparkling**

nv <b>undurraga</b> , "supreme" extra brut, leyda valley, chile	1,300
nv <b>r &amp; l legras</b> , blanc de blancs, brut, champagne	2,100

#### **white**

2016 <b>nigl</b> , "senftenberger piri," grüner veltliner, austria	1,600
2013 <b>maverick</b> , "trial hill," riesling, eden valley	1,700
2014 <b>saintsbury</b> , chardonnay, carneros, napa valley	1,900

#### **red**

2013 <b>los colmillos</b> , tinta de toro, toro, spain	1,770
2014 <b>sokol blosser</b> , pinot noir, dundee hills, willamette valley	1,860
2014 <b>fortune 1621</b> , cabernet sauvignon, napa valley	2,050

#### **sake**

tac <b>90th anniversary hakkaisan junmai ginjo</b> , niigata 360ml	1,950
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#### **CHOP library release**

*please ask your server for tonight's selection*

### BEERS

#### **on tap**

suntory the premium malt's ( <i>pint</i> )	1,030
seasonal craft on tap ( <i>ask your server</i> )	1,190

#### **bottled craft selections**

2 towns unfiltered, cold pressed apple cider ( <i>abv 5% / 355ml</i> )	1,080
anchor steam beer, amber ale ( <i>abv 4.9% / ibu 33</i> )	1,030
left hand brewing milk stout nitro ( <i>abv 6% / ibu 25</i> )	1,080
baird brewing teikoku ipa ( <i>abv 6.5% / ibu 55</i> )	1,080
suntory all-free non-alcohol beer ( <i>abv 0%</i> )	620

### HOMEMADE GINGER ALE

infused with locally sourced ginger, steeped with black peppercorns and fresh-squeezed citrus	650
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### SIGNATURE COCKTAILS

<b>the botanist martini</b>	2,160
handcrafted from 22 islay island botanicals with a splash of dolin dry vermouth and a lemon twist	

<b>shiso martini</b>	1,840
macerated perilla leaf blend, shaken with crystal head vodka and double filtered	

<b>baconhattan</b>	1,940
bacon-infused kentucky straight bourbon whiskey pure maple syrup, orange zest and maple-cured pancetta	

<b>porchside punch</b>	1,730
maker's mark kentucky straight bourbon handmade whiskey, fresh lemon and cucumber, shaken with japanese chili sugar cane syrup	

<b>CHOP bloody mary*</b>	1,940
van gogh vodka, veal bouillon, secret spice mix, garlic-stuffed greek olives, house-cured pickles and homemade bacon crunch rim topping	

### BARREL-RESTED COCKTAILS

aged eight weeks in charred, handmade american oak barrels	2,380
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<b>martini</b>	
barrel blend of wheat, corn and barley vodka stirred and served with a lemon twist	

<b>manhattan</b>	
maker's mark red kentucky straight bourbon whiskey, carpano's 1786 antica formula rosso vermouth, stirred with angostura bitters	

<b>negroni</b>	
campari, the botanist islay dry gin, carpano's 1786 antica formula rosso vermouth, served on the rocks with orange zest	

### SEASONAL SELECTIONS

<b>sakura essence cocktail</b>	1,300
st germain elderflower liqueur and vodka-infused pomegranate-lemon cordial blended with pineapple and passion fruit purée	

<b>hibiscus mojito*</b>	1,510
homebrewed hibiscus cordial, fresh-squeezed citrus bacardi carta blanca, spearmint and soda	

<b>spring fling</b>	1,190
house-infused cucumber vodka, citrus and home-brewed ginger ale	

<b>jardinero's bloody mary*</b>	1,510
red onion, cilantro and celery purée blended with van gogh vodka fresh citrus and homemade smoked-paprika and chili pepper spice blend	

<b>earl grey coupe</b>	1,620
house-infused earl grey vodka, tiffin tea liqueur and palm sugar cordial shaken and served up	

<b>elderflower gin gimlet</b>	1,840
roku japanese craft gin, st germain elderflower liqueur, lime juice sugar cane cordial and egg white, shaken and served on the rocks	

\* alcohol-free version also available

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