

# CHOP

## STEAKHOUSE

Prices include 8 percent consumption tax.

### WINE BY THE GLASS

#### **champagne & sparkling**

nv **undurraga**, "supreme" extra brut, leyda valley, chile 1,300  
nv **r & l legras**, blanc de blancs, brut, champagne 2,100

#### **white**

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

#### **red**

2014 **leeuwin estate**, "art series" shiraz, western australia 1,810  
2014 **domaine dublère**, "les planchots du nord," burgundy 1,940  
2014 **fortune 1621**, cabernet sauvignon, napa valley 2,050

#### **sake**

tac **90th anniversary hakkaisan junmai ginjo**, niigata 360ml 1,950

#### **CHOP library release**

*please ask your server for tonight's selection*

### BEERS

#### **on tap**

suntory the premium malt's (*pint*) 750  
seasonal craft on tap (*ask your server*) 1,190

#### **bottled craft selections**

2 towns unfiltered, cold pressed apple cider (*abv 5% / 355ml*) 1,080  
anchor steam beer, amber ale (*abv 4.9% / ibu 33*) 1,030  
baird brewing teikoku ipa (*abv 6.5% / ibu 55*) 1,080  
suntory all-free non-alcohol beer (*abv 0%*) 620

### HOMEMADE GINGER ALE

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

### SIGNATURE COCKTAILS

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

**shiso martini** 1,840  
macerated perilla leaf blend, shaken with  
crystal head vodka and double filtered

**baconhattan** 1,940  
bacon-infused kentucky straight bourbon whiskey  
pure maple syrup, orange zest and maple-cured pancetta

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

**CHOP bloody mary\*** 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

#### **martini**

barrel blend of wheat, corn and barley vodka  
stirred and served with a lemon twist

#### **manhattan**

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

#### **negroni**

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

### SEASONAL SELECTIONS

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

**hibiscus mojito\*** 1,510  
homebrewed hibiscus cordial, fresh-squeezed citrus  
bacardi carta blanca, spearmint and soda

**spring fling** 1,190  
house-infused cucumber vodka, citrus and home-brewed ginger ale

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

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

#### **summer sippin'**

**cadillac margarita** 750 | **white roselle sangria** 750  
**hibiscus tea cooler (alcohol-free)** 500

\* alcohol-free version also available

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