

CHOP

STEAKHOUSE

WINE BY THE GLASS

Champagne

NV Heidsieck & Co Monopole Silver Top Brut, Champagne, France 2,200
fresh, well-balanced bubbly with orchard fruit and vanilla flavors

White

1,870

2018 Maison Laporte “Les Grandmontains” Sancerre, Loire Valley, France
delicate aromas of lemon and mango with a silky finish

2018 Cristom Chardonnay, Eola-Amity Hills, Willamette Valley, Oregon
one of *Wine & Spirits* magazine’s best Chardonnays of 2020

Red

1,980

2017 Birichino Saint Georges Pinot Noir, Central Coast, California
silky, vibrant violet and red cherry flavors and incredible value

2018 Madison’s Ranch Reserve Cabernet Sauvignon, Napa Valley, California
bold black fruits and subtle smokiness make blue cheese heavenly

Dessert

2017 Domaine Mourat “Terres Quartz” Chenin Blanc, Loire, France 1,870

Sake

Tokyo American Club x Hakkaisan Junmai Ginjo, Niigata 360ml 2,040

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BEERS

Suntory The Premium Malt's 800

Traders' Session IPA 1,140
(ABV 5.5% | IBU 45)

2018 Bourbon Barrel-Aged Imperial Stout 5,280
(ABV 15.2% | IBU 60 | 500ml)

ARTISANAL TEAS & ALCOHOL-FREE DRINKS

Homemade Ginger Ale 690

Japanese Ginger, Black Peppercorns and Fresh-Squeezed Citrus

Cranberry and Lemongrass Lemonade 690

Fresh-Squeezed Lemon, Homebrewed Lemongrass Cordial and Cranberry Juice

Vanilla Coke 570

House-Infused with Vanilla Beans

Art of Tea Organic Loose-Leaf Selections 350

Earl Grey, English Breakfast,
Moroccan Mint, French Lemon Ginger*,
Egyptian Chamomile*

*Caffeine-free

All prices include 10% consumption tax.

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TIKI TRIBUTES

1,450

To The Moon

Tanqueray London Dry Gin, Fresh Citrus and Raspberry Cordial,
Home-brewed Falernum, Coconut Water

Let Me Ride

Conjure Cognac, Pre-Prohibition Rye Whiskey, Amaro,
Home-brewed Falernum, Angostura Bitters

Costalegre Margarita

El Jimador 100% Blue Agave Blanco Tequila, Bols Orange Curacao, Lemon Juice,
Home-brewed Falernum, Coconut Water

Puerto Padre Barrios Daiquiri

Havana Club 7 Years Rum, Mount Gay XO Rum, Cointreau,
Lime, Home-brewed Falernum

SIGNATURE COCKTAILS

***The Botanist Martini* 2,250**

The Botanist Gin, Dolin Dry Vermouth,
Lemon Twist and a House-Pickled Pearl Onion

***Baconhattan* 2,030**

Bacon-Infused Kentucky Straight Bourbon Whisky,
Pure Maple Syrup, Orange Zest and Maple-Cured Pancetta

***Porchside Punch* 1,810**

Maker's Mark Kentucky Straight Bourbon Whisky,
Fresh Lemon and Cucumber and Japanese Chili Cordial

***CHOP Bloody Mary** 2,030**

Van Gogh Vodka, Veal Bouillon, Secret Spice Mix, Stuffed Olives,
House-Cured Pickles and Homemade Bacon Crunch Rim Topping

***Final Thought* 1,920**

James E Pepper 1776 Rye Whiskey, Chartreuse Green Herb Liqueur,
Luxardo Maraschino Cherry and Fresh-Squeezed Lemon

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SEASONAL CREATIONS

1,595

Mango-Chipotle Margarita

El Jimador 100% Blue Agave Reposado Tequila, Cointreau, Fresh-Squeezed Citrus, Chipotle Pepper, Fresh Mango Pulp and Chipotle Bitters

Limonada Carioca*

Cachaça 51, Condensed Milk, Fresh-Squeezed Lemon and Lime Juice

Mr Miyagi's Daiquiri

Bacardi Carta Blanca Rum, House-Infused Okinawan Black Molasses, Lemongrass Cordial and Shikuwasa Juice

Banana in a Reef

Bacardi Carta Blanca Rum, Appleton Estate 12-Year-Old Jamaican Rum, Home-Brewed Vanilla Syrup, Fresh Banana, Coconut Purée and Pineapple Juice

Dr Funkito

Trois Rivières Blanc Rhum Agricole, Fresh Citrus, Cointreau, Almond Syrup and Spearmint

Havana Dancer Punch

12-Year-Old Malecón Cuban Rum, Aperol Spritz, Orgeat Syrup and Fresh Citrus

** Alcohol-free version available.*

DESSERT COCKTAILS

***Chocolate Martini* 1,820**

French Wheat Vodka, Cacao, Fresh Cream, Hokkaido Milk, Dark Chocolate Sauce and Almond Crumble

***Parisian Café* 1,490**

Señor Coffee-Infused Tequila, Framboise, Chambord and Cointreau

***In Caffeine We Trust* 1,595**

Jameson Black Barrel Irish Whiskey, Home-Brewed Crème de Cacao, Espresso, Chantilly Lace and Fresh-Grated Nutmeg