

CHOP

STEAKHOUSE

Prices include 8 percent consumption tax.

WINE BY THE GLASS

champagne & sparkling

nv **roederer estate**, "quartet anderson valley brut," california 1,300
nv **pol roger**, brut reserve, champagne, france 2,050

white

2015 **henri bourgeois**, pouilly-fumé, france 1,570
2014 **la raia**, gavi riserva, cortese, piedmont, italy 1,730
2014 **gordon estate**, reserve chardonnay, washington 1,840

red

2016 **yealands**, pinot noir, awatere valley, new zealand 1,680
2014 **luciano sandrone**, barbera d'alba, piedmont, italy 1,870
2015 **chappellet**, bordeaux blend, napa valley, california 2,200

CHOP-exclusive

2007 **château de beaucastel**, châteauneuf-du-pape, rhône valley 4,500

BEERS

on tap

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

bottled craft selections

2 towns unfiltered, cold pressed apple cider (*abv 5% / 500ml*) 1,730
far yeast tokyo blonde export pilsner (*abv 5.5%*) 1,080
left hand brewing milk stout nitro (*abv 6% / ibu 25*) 1,080
elysian space dust ipa india pale ale (*abv 7.2% / ibu 70*) 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 botanicals from the island of islay,
stirred 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 up to eight weeks in charred, 2,380
handmade, new american oak barrels

martini

slow-rested barrel blend of wheat, corn and barley vodka,
vermouth-free, stirred and served with a lemon twist

manhattan

maker's mark red kentucky straight bourbon handmade 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

fuji cider cocktail* 1,400

home-brewed fuji apple cider, fresh grated nutmeg, cinnamon, orange,
lemon, calvados and armagnac

racketeer's rye smash 1,510

templeton rye whiskey, fresh-grated ginger, caramelized orange-lemon
cordial and grand marnier

jimador's harvest 1,510

el jimador reposado 100% blue agave tequila, brazilian rum, char-
grilled paprika corn purée and fresh-squeezed lime

bourbon, blackberries and cinnamon 1,510

1776 straight bourbon whiskey, cinnamon-spiced blackberry cordial
and drambuie

amaretto apple mojito* 1,730

disaronno amaretto liqueur, bacardi carta blanca rum, home-brewed
apple cider, spearmint and fresh-squeezed citrus

hemingway daiquiri 1,730

ron zacapa 23-year solera gran reserva cask-aged rum, grand marnier
liqueur, fresh lime and almond cordial

* alcohol-free version also available

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